

Type: Full
Date: 09/14/18
Time: 11:15:00
Report: 6504181358**Food and Beverage Establishment
Inspection Report**

Page 1

Location:Greenvale Park Elementary
Mitzi Holden, Child Nut. Manag
700 Lincoln Parkway
Northfield, MN55057
Rice County, 66**License Categories:**

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/18

Establishment Info:ID #: 0013900
Risk: High
Announced Inspection: No**Operator:**

Ind. School District No. 659

Phone #: 5076453509
ID #: 15696

The violations listed in this report include any previously issued orders and deficiencies identified during this inspection. Compliance dates are shown for each item.

No NEW orders were issued during this inspection.

Total Critical Orders This Report: 0

Total Non-Critical Orders This Report: 0

WALK-IN; COOLER: MILK: 39F; FREEZER: 4F; MILK COOLER: 40F
HOT HOLD: TOMATO SAUCE: 162F

REPORT E-MAILED TO: sstromme@northfieldschools.org

NOTE: All new food equipment must meet the applicable standards of NSF International. Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

I acknowledge receipt of the Minnesota Department of Health inspection report
number 6504181358 of 09/14/18.

Certified Food Manager: Mitzi HoldenCertification Number: 76949 Expires: 03/22/21**Inspection report reviewed with person in charge and emailed.**Signed: E-MAILEDMitzi Holden
FSDSigned: David W. Reimann, R.S.
Environmental Health Spec. III
Mankato District Office
507/344-2727
david.reimann@state.mn.us

Report #: 6504181358		Food Establishment Inspection Report											
 Minnesota Department of Health Food, Pools & Lodging Services Section P.O. Box 64975 St. Paul, MN 55164-0975		No. of RF/PHI Categories Out		0	Date	09/14/18							
		No. of Repeat RF/PHI Categories Out		0	Time In 11:15:00								
		Legal Authority MN Rules Chapter 4626		Time Out									
Greenvale Park Elementary	Address Mitzi Holden, Child Nut. Manag	City/State Northfield, MN	Zip Code 55057	Telephone 5076453509									
License/Permit # 0013900	Permit Holder Ind. School District No. 659	Purpose of Inspection Full	Est Type	Risk Category H									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
Circle designated compliance status (IN, OUT, N/A) for each numbered item													
Mark "X" in appropriate box for COS and/or R													
IN= in compliance OUT= not in compliance N/A= not observed N/A= not applicable COS= corrected on-site during inspection R= repeat violation													
Compliance Status		COS	R	Compliance Status		COS R							
Demonstration of Knowledge				Potentially Hazardous Food Time/Temperature									
1A	IN	OUT	N/A	16	IN	OUT	N/A	N/A	Proper cooking time & temperature				
1B	IN	OUT		17	IN	OUT	N/A	N/A	Proper reheating procedures for hot holding				
Employee Health				18			IN	OUT	N/A	N/A	Proper cooling time & temperature		
2	IN	OUT		19	IN	OUT	N/A	N/A	Proper hot holding temperatures				
3	IN	OUT		20	IN	OUT	N/A		Proper cold holding temperatures				
Good Hygienic Practices				21			IN	OUT	N/A	N/A	Proper date marking & disposition		
4	IN	OUT	N/A	22	IN	OUT	N/A	N/A	Time as a public health control: procedures & record				
5	IN	OUT	N/A	Consumer Advisory									
Preventing Contamination by Hands				23			N/A	in MN	Consumer advisory for raw or undercooked foods				
6	IN	OUT	N/A	Highly Susceptible Populations									
7	IN	OUT	N/A	24			N/A	in MN	Pasteurized foods used; prohibited foods not offered				
8	IN	OUT		Chemical									
Approved Source				25			IN	OUT	N/A	Food additives: approved & properly used			
9	IN	OUT		26			IN	OUT		Toxic substances properly identified, stored, & used			
10	IN	OUT	N/A	Conformance with Approved Procedures									
11	IN	OUT		27			IN	OUT	N/A	Compliance with HACCP plan and variance			
12	IN	OUT	N/A	Risk factors (RF) are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions (PHI) are control measures to prevent foodborne illness or injury.									
Protection from Contamination													
13	IN	OUT	N/A										
14	IN	OUT	N/A										
15	IN	OUT											
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.													
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS= corrected on-site during inspection R= repeat violation													
Safe Food and Water		COS	R	Proper Use of Utensils		COS	R						
28				41									
29				42									
30	N/A			43									
Food Temperature Control				Utensil Equipment and Vending									
31				45									
32	N/A			46									
33				47									
34				Physical Facilities									
Food Protection				48									
35				49									
36				50									
37				51									
38				52									
39				53									
40				54									
Food Recalls:				55									
Person in Charge (Signature) <i>E-mailed</i>				56									
Inspector (Signature) <i>[Signature]</i>				Follow-up Needed: YES ☒ NO ☐ (Circle one)									
				Follow-up Date: / /									