

Minnesota Department of Health Food, Pools & Lodging Services Section P.O. Box 64975 St. Paul, MN 55164-0975 651-201-4500

Type: Full 09/14/18 Date: Time: 09:40:00

## Food and Beverage Establishment **Inspection Report**

Page 1

Location:

Report:

Northfield High School Cecelia Green, Child Nutrition 1400 Division Street South Northfield, MN55057 Rice County, 66

6504181354

**License Categories:** 

FAIF, FBLB, HOSP, FBSC, FBSS, FBC2

Expires on: 12/31/18

Establishment Info:

ID#: 0013897 Risk: High

Announced Inspection: No

Operator:

Ind. School District No. 659

Phone #: 5076630604

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: 10F; #1: MILK: 35F; #3: 35F; #4: -3F; #5: 35F; #6:MILK:40F;

#7: GLACAMOLE: 42F; #8: 41F; #9: 38F

COOK: CHICKEN: 177F (PRECOOKED PRODUCT) **QUAT: WIPING CLOTH SOLUTION: 400PPM** 

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 6504181354 of 09/14/18.

Certified Food Manager: Cecelia E. Green

\_\_\_\_\_ Expires: \_07/08/20 Certification Number: 45210

Inspection report reviewed with person in charge and emailed.

E-MAIL

Cecelia Green

Signed:

**FSD** 

Signed:\_

David W. Reimann, R.S. Environmental Health Spec. III Mankato District Office 507/344-2727

david.reimann@state.mn.us

	DEPARTMENT	Minnesota Depart	tment of Health					ion Repo	) i i t	0	Date 09	/14/1
	DEPARTMENT OF HEALTH		dging Services Section							+		
		P.O. Box 64975	4 0075					epeat RF/PHI Categ		0	Time In 09	:40:0
North	nfield High Schoo	St. Paul, MN 5516	Address			City	Legal Au /State	thority MN Rules (	Chapter 4626 Zip Code	Telo	Time Out	
North	ifield High Schoo	•	Cecelia Green, Child Nutrition				thfield, MN		55057		6630604	
	nse/Permit #		Permit Holder				pose of Insp	ection	Est Type		Risk Categor	у
0013	897		Ind. School District No. 659			Full					Н	
		FOODB	ORNE ILLNESS RISK FAC	TOR	S AI	ND P	UBLIC HE	ALTH INTERV	ENTIONS			
	_		us (IN, OUT, N/O, N/A) for each numbered						"X" in appropriate box	for COS		
	N= in compliance	OUT= not in comp	oliance N/O= not observed			t applica			site during inspection		R= repeat vio	_
	ompliance Sta		stration of Knowledge	cos	R		Complianc		dous Food Time/	Tompo	roturo	С
IA (II	N )OUT N/A	Certified food ma	<u> </u>			160	IN OUT N/A	N/O Proper cooki		•	er ature	
	N)OUT		ole; duties & oversight					N/O Proper rehea			oldina	+
	_	En	nployee Health					N/O Proper coolir				$\top$
2 (1	N) OUT	Management awa	areness; policy present			-		N/O Proper hot he				
3 (1	N) OUT	Proper use of rep	porting, restriction & exclusion				IN) OUT N/A	$\smile$	nolding temperature			
	<b>-</b>		Hygenic Practices			21	IN) OUT N/A	N/O Proper date i	marking & dispositi	on		
· \	N) OUT N/C	3,	sting, drinking, or tobacco use	$\vdash$		22	IN OUT N/A	N/O Time as a pu	ıblic health control:	proce	dures & record	
5 ( II	N) OUT N/C	·	m eyes, nose, and mouth  Contamination by Hands					Cor	nsumer Advisory			
6 (1	N) OUT N/C		<u> </u>	1 1		23	N/A in MN	Consumer ac	dvisory for raw or u	inderco	ooked foods	
	N OUT N/A N/C		h RTE foods restricted						usceptible Popula			_
	N) OUT	4	ashing facilities supplied & accessible			24	N/A in MN	l Pasteurized	foods used; prohibi	ited foo	ods not offered	$\perp$
<u> </u>		<del></del>	proved Source	Y		25	IN OUT N/A	Tood additive	Chemical		.aad	_
9 (1	N) OUT		om approved source	П			IN) OUT	,	es: approved & pro nces properly ident			+
10 11	N OUT N/A N/C	Food received at	proper temperature			200	111)001		e with Approved F			_
11 (1	п) оит	Food in good con	ndition, safe, & unadulterated			27	IN OUT N/A		with HACCP plan a			Т
12 11	N OUT N/A) N/C	Deguired records	available; shellstock tags,				$\overline{}$	, , .	· · · · · · · · · · · · · · · · · · ·			+
	N OU (N/A) N/C	parasite destructi	ion	Ш								
13 (11	N) OUT N/A	1	from Contamination protected from cross contamination		Щ,						fied on the most	
$\rightarrow$	<del>-</del>	Food separated/p	protected from cross contamination	1 1								
	$M \setminus O \cap T = M \setminus A$					Risk preva	factors(RF) alent contribu	are improper praction ting factors of foodb	ces or proceedures orne illness or inju	s identi ry. <b>Pu</b> k	olic Health Interv	ven
$\rightarrow$	N) OUT N/A		faces: cleaned & sanitized			preva	alent contribu	are improper praction ting factors of foodb neasures to prevent	orne ilİness or inju	ry. Puk	olic Health Interv	ven
$\vdash$	N) OUT N/A N) OUT		faces: cleaned & sanitized n of returned, previously served,			preva	alent contribu	ting factors of foodb	orne ilİness or inju	ry. Puk	olic Health Interv	ven
$\vdash$		Proper disposition	faces: cleaned & sanitized n of returned, previously served, unsafe food	OD F	RETA	preva (PHI)	alent contribu	ting factors of foodb neasures to prevent	orne ilİness or inju	ry. Puk	olic Health Interv	ven
$\rightarrow$	N) OUT	Proper disposition reconditioned, &	faces: cleaned & sanitized n of returned, previously served, unsafe food	_		preva (PHI)	alent contribution are control r	ting factors of foodb neasures to prevent	orne illness or inju t foodborne illness	ry. <b>Puk</b> or inju	olic Health Interv	ven
15 (11	N) OUT	Proper disposition reconditioned, &	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr	ol the	additi	Preva (PHI)	alent contribution are control r	ting factors of foodb neasures to prevent  S nemicals, and physic	orne illness or inju t foodborne illness	ry. <b>Put</b> or inju	olic Health Interv	ven
15 (11	N) OUT	Proper disposition reconditioned, &	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr	ol the	additi in app	Preva (PHI)	RACTICE pathogens, ch	ting factors of foodb neasures to prevent  S nemicals, and physic	orne illness or inju t foodborne illness cal objects into food	ry. <b>Put</b> or inju	olic Health Interv	ven
15 (11	N) OUT	Proper disposition reconditioned, &	faces: cleaned & sanitized  n of returned, previously served, unsafe food  GO  s are preventative measures to contr of in compliance  Mar	ol the	additi in app	Preva (PHI)	RACTICE pathogens, ch	ting factors of foodbneasures to prevent  S nemicals, and physic S and/or R C	orne illness or inju t foodborne illness cal objects into food	ry. <b>Puk</b> or inju	olic Health Interv	ven
15 (11	OUT  Golark "X" in box if r	Proper disposition reconditioned, & cod Retail Practices numbered item is not considered.	faces: cleaned & sanitized  n of returned, previously served, unsafe food  GO  s are preventative measures to contr of in compliance Mar	ol the	additi in app	Preva (PHI)	RACTICE pathogens, che box for CO	ting factors of foodbneasures to prevent  S nemicals, and physic S and/or R C	cal objects into food OS=corrected on-site	ry. <b>Puk</b> or inju	olic Health Interv	eat
M	N) OUT  Golark "X" in box if r	Proper disposition reconditioned, & cod Retail Practices numbered item is no code.  Safe Food a	faces: cleaned & sanitized  n of returned, previously served, unsafe food  GO  s are preventative measures to contr ot in compliance Mar  and Water be required	ol the	additi in app	preva (PHI)	RACTICE pathogens, che box for CO	ting factors of foodb neasures to prevent  S nemicals, and physic S and/or R C	cal objects into food OS=corrected on-site  per Use of Utensil	ry. <b>Puk</b> or inju	olic Health Interv	ven
M 28 29	NOUT  Goolark "X" in box if r  Pasteuriz  Water & i  N/A  Variance	Proper disposition reconditioned, & od Retail Practices umbered item is not safe Food a ed eggs used when ce from approved sobtained for specia	faces: cleaned & sanitized  n of returned, previously served, unsafe food  GO  s are preventative measures to contr ot in compliance Mar  and Water be required	ol the	additi in app	AIL Point of propriat	RACTICE pathogens, che box for CO	s e utensils: properly	cal objects into food OS=corrected on-site  per Use of Utensil vistored nens: properly store	ds. during	inspection R= repe	ven
M 28	NOUT  Goolark "X" in box if r  Pasteuriz  Water & i  N/A  Variance	Proper disposition reconditioned, & cod Retail Practices numbered item is not safe Food a ed eggs used when the ce from approved so obtained for special tation on file	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr ot in compliance Mar  Ind Water re required cource dized processing methods,	ol the	additi in app	preva (PHI)  AIL P  ion of p ropriat  41  42	RACTICE pathogens, che box for CO  In-us  Uter  Sing	ting factors of foodbneasures to prevent  September 1  September 2  September 3  September 3  September 4  September 4  September 4  September 4  September 5  September 5  September 6  September 6  September 7  Se	cal objects into food OS=corrected on-site  per Use of Utensil vistored nens: properly store	ds. during	inspection R= repe	ven
M 28 29	NOUT  Goodark "X" in box if restriction with the second se	Proper disposition reconditioned, & cod Retail Practices numbered item is not safe Food a ed eggs used where the form approved so obtained for special tation on file	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr ot in compliance Mar  Ind Water re required source solized processing methods, ture Control	ol the	additi in app	Preva (PHI)  AIL P  ion of p  rropriat  41  42  43	RACTICE pathogens, che box for CO  In-us  Uter  Sing	se utensils: properly sils, equipment & liste-use & single serves se used properly	cal objects into food OS=corrected on-site  per Use of Utensil vistored nens: properly store	ds. during  ds. during  ls	inspection R= reported, & handled ed & used	ven
M 28 29	NOUT  Goodark "X" in box if restriction with the proper control of	Proper disposition reconditioned, & cod Retail Practices numbered item is not safe Food a ed eggs used when the food for special tation on file Food Tempera pooling methods used	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr ot in compliance Mar  Ind Water re required cource dized processing methods,	ol the	additi in app	AIL P don of p ropriat  41 42 43 44	RACTICE pathogens, che box for CO  In-us  Sing  Glov	S nemicals, and physics and/or R C Project utensils: properly utensil d & non-food contact	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper Equipment and Vet st surfaces cleanab	ds. during  ls ed, drie	inspection R=reported & handled ed & used	ven
MM  28 29 30 31	Proper cottemperate	Proper disposition reconditioned, & cod Retail Practices numbered item is not safe Food a ed eggs used where the food approved so obtained for special tation on file  Food Tempera soling methods used ure control	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr ot in compliance Mar  Ind Water re required source solized processing methods, ture Control d; adequate equipment for	ol the	additi in app	AIL P fon of propriat 41 42 43 44	RACTICE pathogens, che box for CO  In-us Utter Sing Glov Food desi	S nemicals, and physic S and/or R C Propse utensils: properly usils, equipment & lin le-use & single serv res used properly Utensil d & non-food contact gned, constructed, &	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper  Equipment and Vict surfaces cleanab & used	ds. during  ls ed, drie	inspection R=reported & handled ed & used	ven
M 28 29 30 31 32	Pasteuriz Water & i N/A Variance documen  Proper co temperate N/A Plant foor	Proper disposition reconditioned, & cod Retail Practices numbered item is not safe Food a code eggs used where the food Tempera coling methods used use control disposed for special disposed properly cooked for the condition on the code of the cod	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO  s are preventative measures to contr of in compliance Mar  und Water re required source dized processing methods, ture Control d; adequate equipment for or hot holding	ol the	additi in app	Prevalue	RACTICE Pathogens, che box for CO  In-us Utter Sing Glov Foor design Warn	S nemicals, and physic S and/or R C Propose utensils: properly usils, equipment & linderuse & single serves used properly Utensil & non-food contact gned, constructed, & ewashing facilities:	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper  Equipment and Vot st surfaces cleanab & used installed, maintaine	ds. during  ls ed, drie	inspection R=reported & handled ed & used	ven
MM  28 29 30  31 32 33	Pasteuriz Water & i N/A Variance documen  Proper co temperati N/A Plant food Approved	Proper disposition reconditioned, & cod Retail Practices tumbered item is not considered. Safe Food a cod edges used when the code from approved sobtained for special tation on file  Food Tempera cooling methods used ure control disproperly cooked for the them is not control to the control of the control	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr of in compliance Mar  and Water re required cource dized processing methods, ture Control d; adequate equipment for or hot holding used	ol the	additi in app	AIL P fon of propriat 41 42 43 44	RACTICE Pathogens, che box for CO  In-us Utter Sing Glov Foor design Warn	S nemicals, and physic S and/or R C Projec utensils: properly usils, equipment & lingle-use & single serves used properly Utensil & non-food contact gned, constructed, & ewashing facilities: i-food contact surface	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper Equipment and Vot st surfaces cleanab & used installed, maintaine	ry. Puts or inju  ds. during  ed, driu  ly stor  ending  ending  ending	inspection R=reported & handled ed & used	ven
M 28 29 30 31 32	Pasteuriz Water & i N/A Variance documen  Proper co temperati N/A Plant food Approved	Proper disposition reconditioned, & cod Retail Practices tumbered item is not considered. Safe Food a code eggs used where the food Tempera cooling methods used used to properly cooked for the wing methods used the the wing methods used the ters provided and conditioned.	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr of in compliance Mar  and Water re required cource ulized processing methods, ture Control d; adequate equipment for or hot holding used accurate	ol the	additi in app	41 42 43 44 45 46 47	RACTICE  Pathogens, cte box for CO  In-us  Uter  Sing  Glov  Food desi  Warn  Non-	S  memicals, and physic S and/or R C  Project utensils: properly usils, equipment & linder use & single serves used properly Utensil d & non-food contact gned, constructed, & ewashing facilities: infood contact surface.	cal objects into food OS=corrected on-site  per Use of Utensil r stored nens: properly store rice articles: proper Equipment and Vect surfaces cleanab & used installed, maintaine res clean Physical Facilities	ry. Puts or inju  ds. during  ed, driu  le, pro	inspection R=reported & handled ed & used	ven
M 28 29 30 31 32 33	Pasteuriz Water & i N/A Variance documen  Proper co temperati N/A Plant food Approved Thermom	Proper disposition reconditioned, & cod Retail Practices umbered item is not safe Food a ed eggs used where ce from approved sobtained for special tation on file  Food Tempera poling methods used ure control deproperly cooked for thawing methods used teters provided and Food Protestantian food Pro	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr of in compliance Mar  Ind Water re required cource dized processing methods, ture Control d; adequate equipment for or hot holding used accurate rection	ol the	additi in app	AIL P (PHI)  AIL P (on of p (or opriat) 41 42 43 44 45 46 47 48	RACTICE Dathogens, che box for CO  In-us Uter Sing Glov Poor War Non Hot	S nemicals, and physics and/or R  Project utensils: properly utensil d & non-food contact gned, constructed, & ewashing facilities: i-food contact surface & cold water available.	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store rice articles: proper Equipment and Vert surfaces cleanab & used installed, maintaine res clean Physical Facilities ole; adequate press	ds. during durin	inspection R=reported & handled ed & used	ven
M 28 29 30 31 32 33 34 35	Pasteuriz Water & i N/A Variance documen  Proper co temperati N/A Plant food Approved Thermom  Food pro	Proper disposition reconditioned, & color reconditioned, & color reconditioned, & color reconditioned, & color reconditioned, & color reconditioned reconditioned reconstruction on file color recontrol dispressioned reconstruction on file color reconstruction on file color reconstruction on file color reconstruction reconstruction reconstruction reconstruction reconstruction reconstruction reconstruction reconditioned r	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr ot in compliance Mar  Ind Water the required source dized processing methods,  ture Control d; adequate equipment for or hot holding used accurate section Il container	cos cos	additi in app	41 42 43 44 45 46 47 49	RACTICE pathogens, che box for CO  In-us Utter Sing Glov Food desi Warn Non-	se utensils: properly  Utensil d & non-food contact greed, constructed, 8 ewashing facilities: infood contact surface.  Food contact surface.	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper Equipment and Vect surfaces cleanab & used installed, maintaine tes clean Physical Facilities of properly store control of the surfaces cleanab and the surfac	ds. during durin	inspection R=reported & handled ed & used	ven
M 28 29 30 31 32 33 34 35 36	Pasteuriz Water & i N/A Variance documen  Proper cc temperate N/A Plant food Approved Thermom  Food pro Insects, r	Proper disposition reconditioned, &  od Retail Practices umbered item is not  Safe Food a  ed eggs used where  ce from approved sobtained for special  tation on file  Food Tempera  soling methods used  ure control  d properly cooked for  thawing methods  letters provided and  Food Protect  perly labled; original  odents, & animals reconditioned.	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr ot in compliance Mar  Ind Water the required source dized processing methods,  ture Control d; adequate equipment for or hot holding used accurate tection al container not present; no unauthorized persons	cos cos	additi in app	41 42 43 44 45 46 47 48 49 50	RACTICE  Pathogens, che box for CO  In-us  Uter  Sing  Glov  Food desi  Wan  Non-  Hot  Plun  Sew	S nemicals, and physics and/or R  Propse utensils: properly utensil de non-food contact gned, constructed, sewashing facilities: infood contact surface cold water available bing installed; propage & waste water properly age & waste water properly the cold water available bing installed; propage & waste water properly age & waste water properly the cold water available bing installed; propage & waste water properly age & waste water properly the cold water available t	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper  Equipment and Vet surfaces cleanab sused installed, maintaine tes clean Physical Facilities ole; adequate press per backflow device properly disposed	ry. Pub. or inju  ds. during  ls  ed, drid  le, pro  ending, & u  sure	inspection R= reported & handled ed & used  g perly sed; test strips	ven
28 29 30 31 32 33 34 35 36 37	Pasteuriz Water & i N/A Variance documen  Proper co temperate N/A Plant food Approved Thermore Food pro Insects, r Contamir	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned, & conditioned and conditioned are degreed and conditioned are degreed and control conditioned and conditioned a	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr ot in compliance Mar  Ind Water the required source dized processing methods,  ture Control d; adequate equipment for or hot holding used accurate section Il container	cos cos	additi in app	41 42 43 44 45 46 47 50 51	RACTICE Pathogens, che box for CO  In-us Utter Sing Glov  Foot desi Warn Non- Hot Plun Sew Toile	se utensils: properly  Utensil d & non-food contact gned, constructed, & ewashing facilities: -food contact surface  R cold water availab hing installed; properly age & waste water let facilities: properly	cal objects into food oos=corrected on-site per Use of Utensil stored nens: properly store vice articles: proper Equipment and Vict surfaces cleanab & used installed, maintaine ses clean Physical Facilities ole; adequate press per backflow device properly disposed constructed, suppl	ry. Puts or inju  ds. ds. during  ls  ed, drin  ending  ending  ending  sure  sure  sure	inspection R=report ed, & handled ed & used  g perly sed; test strips	ven
28 29 30 31 32 33 34 35 36 37 38	Pasteuriz Water & i N/A Variance documen  Proper co temperate N/A Plant food Approved Thermom  Food pro Insects, r Contamir Personal	Proper disposition reconditioned, &   od Retail Practices tumbered item is not   Safe Food a  ed eggs used where the food Tempera  to be solved in the food Tempera  to be solve	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr of in compliance Mar  Ind Water re required source Ilized processing methods, ture Control d; adequate equipment for or hot holding used accurate rection Il container not present; no unauthorized persons ring food prep, storage & display	cos cos	additi in app	41 42 43 44 45 46 47 50 51 52	RACTICE pathogens, che box for CO  In-us Utter Sing Glov Foor desident contribut Hot Plun Sew Toile Gart	S nemicals, and physics and/or R C Propose utensils: properly usils, equipment & linder use & single serves used properly Utensil & non-food contact gned, constructed, & ewashing facilities: infood contact surface P & cold water availabilities installed; properly age & waste water pet facilities: properly page & refuse properly	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper  Equipment and Vert surfaces cleanab & used installed, maintaine ses clean Physical Facilities ole; adequate press per backflow device properly disposed constructed, suppler party disposed; facilities or party disposed; facilities	ry. Puts or inju  ds. dds. during  ls ed, dring  ending  inspection R=report ed, & handled ed & used  g perly sed; test strips	ven	
28 29 30 31 32 33 34 35 36 37 38 39	Pasteuriz Water & i N/A Variance documen  Proper co temperati N/A Plant food Approved Thermom  Food pro Insects, r Contamir Personal Wiping cl	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned, & conditioned, & conditioned and conditioned an	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr of in compliance Mar  Ind Water re required source Ilized processing methods, ture Control d; adequate equipment for or hot holding used accurate rection Il container not present; no unauthorized persons ring food prep, storage & display	cos cos	additi in app	41 42 43 44 45 46 47 50 51 52 53	RACTICE pathogens, cte box for CO  In-us Utter Sing Glov Food desi Warn Non Hot Plun Sew Toile Gart Phys	S  nemicals, and physic S and/or R C  Proj se utensils: properly usils, equipment & li le-use & single serv es used properly Utensil d & non-food contact gned, constructed, & ewashing facilities: i -food contact surfac  F & cold water availab hing installed; prop age & waste water pet facilities: properly orage & refuse properly	cal objects into food OS=corrected on-site  per Use of Utensil r stored nens: properly store rice articles: proper  Equipment and Vect surfaces cleanab a used installed, maintaine res clean Physical Facilities per backflow device properly disposed constructed, supplerly disposed; facilitied, maintained, & cet, maint	ry. Puts or inju  ds. ds. during  is  ed, driu  le, pro  ed, & u  sure  es  ied, &   cites mai  cites mai	inspection R= report ed, & handled ed & used  g perly sed; test strips  cleaned aintained	ven
28 29 30 31 32 33 34 35 36 37 38	Pasteuriz Water & i N/A Variance documen  Proper co temperati N/A Plant food Approved Thermom  Food pro Insects, r Contamir Personal Wiping cl	Proper disposition reconditioned, &   od Retail Practices tumbered item is not   Safe Food a  ed eggs used where the food Tempera  to be solved in the food Tempera  to be solve	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr of in compliance Mar  Ind Water re required source Ilized processing methods, ture Control d; adequate equipment for or hot holding used accurate rection Il container not present; no unauthorized persons ring food prep, storage & display	cos cos	additi in app	41 42 43 44 45 46 47 50 51 52 53 54	RACTICE Dathogens, che box for CO  In-us Uter Sing Glov Food desi Warn Non- Hot Plun Sew Toile Gart Phys Ader	se utensils: properly sils, equipment & lin le-use & single serves used properly Utensil d & non-food contact gned, constructed, & ewashing facilities: infood contact surface ewashing facilities: infood contact surface page & waste water pat facilities: properly age & waste water pat facilities: properly sit facilities: properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store rice articles: proper  Equipment and Vet surfaces cleanab a used installed, maintaine tes clean Physical Facilities ole; adequate press per backflow device properly disposed constructed, supplerly disposed; facilities ed, maintained, & c ighting; designated	ry. Pub. ds. dds. during ls ed, dring le, pro led, & u sure led, & u sure led, & u l	inspection R= report ed, & handled ed & used  g perly sed; test strips  cleaned aintained	ven
28 29 30 31 32 33 34 35 36 37 38 39 40	Pasteuriz Water & i N/A Variance documen  Proper co temperate N/A Plant food Approved Thermore Food pro Insects, r Contamir Personal Wiping cl Washing	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned, & conditioned and conditioned are degree and conditioned are degree and control conditioned and	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr of in compliance Mar  Ind Water re required source Ilized processing methods, ture Control d; adequate equipment for or hot holding used accurate rection Il container not present; no unauthorized persons ring food prep, storage & display	cos cos	additi in app	41 42 43 44 45 46 47 50 51 52 53 54 55	RACTICE pathogens, che box for CO  In-us Utter Sing Glov Food desi Wan Non  Hot Plun Sew Toile Gart Phys Adee	se utensils: properly  be utensils: properly  ces uten	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper  Equipment and Vect surfaces cleanab a used installed, maintaine tes clean Physical Facilities of per backflow device properly disposed constructed, supplerly disposed; facilities det, maintained, & clighting; designated a & Choking Poster	ry. Pub. ds. dds. during ls ed, dring le, pro led, & u sure led, & u sure led, & u l	inspection R= report ed, & handled ed & used  g perly sed; test strips  cleaned aintained	ven
28 29 30 31 32 33 34 35 36 37 38 39 40	Pasteuriz Water & i N/A Variance documen  Proper co temperati N/A Plant food Approved Thermom  Food pro Insects, r Contamir Personal Wiping cl	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned, & conditioned and conditioned are degree and conditioned are degree and control conditioned and	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr of in compliance Mar  Ind Water re required source Ilized processing methods, ture Control d; adequate equipment for or hot holding used accurate rection Il container not present; no unauthorized persons ring food prep, storage & display	cos cos	additi in app	41 42 43 44 45 46 47 50 51 52 53 54	RACTICE  Pathogens, che box for CO  In-us  Uter  Sing  Glov  Food desi  Wan  Non  Hot  Plun  Sew  Toile  Gart  Phys  Adee  Corr	se utensils: properly sils, equipment & lin le-use & single serves used properly Utensil d & non-food contact gned, constructed, & ewashing facilities: infood contact surface ewashing facilities: infood contact surface page & waste water pat facilities: properly age & waste water pat facilities: properly sit facilities: properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly age & refuse properly	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper  Equipment and Vect surfaces cleanab a used installed, maintaine tes clean Physical Facilities of per backflow device properly disposed constructed, supplerly disposed; facilities det, maintained, & clighting; designated a & Choking Poster	ry. Pub. ds. dds. during ls ed, dring le, pro led, & u sure led, & u sure led, & u l	inspection R= report ed, & handled ed & used  g perly sed; test strips  cleaned aintained	ven
M 28 29 30 31 32 33 34 35 36 37 38 39 40 Foods	Pasteuriz Water & i N/A Variance documen  Proper co temperate N/A Plant food Approved Thermore Food pro Insects, r Contamir Personal Wiping cl Washing	Proper disposition reconditioned, &   od Retail Practices tumbered item is not  Safe Food a  ed eggs used where the food reconditioned for special tation on file   Food Tempera  sooling methods used are control  disproperly cooked for  It thawing methods to  the ters provided and  Food Protect  perly labled; original  odents, & animals in  the transfer of the properly used  fruits & vegetables	faces: cleaned & sanitized n of returned, previously served, unsafe food  GO s are preventative measures to contr of in compliance Mar  Ind Water re required source Ilized processing methods, ture Control d; adequate equipment for or hot holding used accurate rection Il container not present; no unauthorized persons ring food prep, storage & display	cos cos	additi in app	41 42 43 44 45 46 47 50 51 52 53 54 55	RACTICE  Pathogens, che box for CO  In-us  Uter  Sing  Glov  Food desi  Wan  Non  Hot  Plun  Sew  Toile  Gart  Phys  Adee  Corr	se utensils: properly  be utensils: properly  ces uten	cal objects into food OS=corrected on-site  per Use of Utensil stored nens: properly store vice articles: proper  Equipment and Vect surfaces cleanab a used installed, maintaine tes clean Physical Facilities of per backflow device properly disposed constructed, supplerly disposed; facilities det, maintained, & clighting; designated a & Choking Poster	ry. Puts or inju  ds. during  ls  ed, drid  le, pro  ending  ed, & u  sure  is  ied, &  ies ma  clean  l areas	inspection R= report ed, & handled ed & used  g perly sed; test strips  cleaned aintained	ven