

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

Type: Full
Date: 09/14/18
Time: 10:22:00

Food and Beverage Establishment Inspection Report

Page 1

Location:

Report:

Northfield Middle School Shari Malecha, Child Nutrition 2200 Division Street South Northfield, MN55057 Rice County, 66

6504181356

License Categories:

FAIF, FBLB, HOSP, FBSC, FBSW, FBC2

Expires on: 12/31/18

Establishment Info:

ID #: 0013898 Risk: High

Announced Inspection: No

Operator:

Ind. School District No. 659

Phone #: 5076630668

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: 38F, FREEZER: -13F; #3: 34F; #8: MILK: 35F; #10: 36F HOT HOLD LINE: BURRITO MEAT: 141F; COLD LINE: COTTAGE CHEESE: 41F

RINSE: DISH WASHER: 160F

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 6504181356 of 09/14/18.

Certified Food Manager: Shari Malecha

Certification Number: 43132 Expires: 03/21/20

Inspection report reviewed with person in charge and emailed.

Signed: E-mail 6

Shari Malecha

FSD

Signed:

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

david.reimann@state.mn.us

	DEPARTMENT OF HEALTH	Minnesota Depar					No. of RF/PH	I Categories C)ut	0	Date 09	/14/1
	OF HEALTH		dging Services Section					t RF/PHI Cate		0	Time In 10	
		P.O. Box 64975 St. Paul, MN 5516	S4-0975				· · · · · · · · · · · · · · · · · · ·	ity MN Rules (Time III	.22.0
North	nfield Middle Sch		Address			City	/State	ity win Rules (Zip Code	Tele	phone	
NOTUI	meia ivilaale Sch	501	Shari Malecha, Child Nutrition				thfield, MN		55057		6630668	
	nse/Permit #		Permit Holder				pose of Inspecti	on	Est Type		Risk Categor	у
0013	898		Ind. School District No. 659			Full					Н	
		FOODE	BORNE ILLNESS RISK FAC	TOR	S AI	ND P	UBLIC HEAL	TH INTERV	ENTIONS			
		•	rus (IN, OUT, N/O, N/A) for each numbered				hi.		"X" in appropriate box	for COS		1-6-
	N= in compliance	OUT= not in comp	pliance N/O= not observed			t applica	Compliance St		site during inspection		R= repeat vio	_
	Compliance Sta		stration of Knowledge	cos	R	,			dous Food Time/	Temne	rature	C
IAC II	N)OUT N/A	Certified food ma	<u> </u>			16			ng time & temperat	•	iatare	Т
	N)OUT		ble; duties & oversight			-	<u> </u>	4	ating procedures for		olding	$^{+}$
		En	nployee Health						ng time & temperati			
2 (1	N) OUT	Management aw	areness; policy present			19(1	N OUT N/A N/O	Proper hot he	olding temperatures	s		T
3 (1	N) OUT	<u> </u>	porting, restriction & exclusion			20(i	N)OUT N/A	Proper cold h	nolding temperature	es		T
			Hygenic Practices			21(1	N)OUT N/A N/O	Proper date	marking & dispositi	on		
· \	N) OUT N/O	1	sting, drinking, or tobacco use			22 1	N OUT(N/A) N/C	Time as a pu	ıblic health control:	proce	dures & record	T
5 (Ī	N) OUT N/	<u> </u>	m eyes, nose, and mouth Contamination by Hands	Ш				Cor	nsumer Advisory			
6 (1	N) OUT N/O		<u> </u>			23	N/A in MN	Consumer a	dvisory for raw or u	nderco	ooked foods	
→	N) OUT N/A N/O		h RTE foods restricted						usceptible Popula			_
	N) OUT	,	rashing facilities supplied & accessible			24	N/A in MN	Pasteurized	foods used; prohibi	ited foo	ods not offered	\perp
		<u> </u>	proved Source	YI		25 I	N OUT(N/A)	Fara and and an an	Chemical			_
9 (1	N) OUT	<u> </u>	om approved source				N)OUT		es: approved & pro nces properly ident			+
0 11	N OUT N/A N/O	Food received at	proper temperature			290	11)001		e with Approved F			_
1 (1	N) OUT	Food in good cor	ndition, safe, & unadulterated			27 I	N OUT(N/A)		with HACCP plan a			Т
2 1	N OUT N/A) N/O	Doguirod records	s available; shellstock tags,						· · · · · · · · · · · · · · · · · · ·			_
2 11	N OU (N/A) N/C	parasite destruct		Ш								
3 (11	N) OUT N/A	1	from Contamination protected from cross contamination				(55)					
→	~	Food separated/			- 11	Diak						
	NI A OLIT NI/A					Risk preva	factors(RF) are i llent contributing f	mproper practi actors of foodb	ces or proceedures oorne illness or inju	s identi ry. Pu k	fied as the most blic Health Inter	ven
\rightarrow	N) OUT N/A		faces: cleaned & sanitized			preva	lent contributing	actors of foodb	ces or proceedures orne illness or injuit t foodborne illness	ry. Pu k	lic Health Inter	ven
\rightarrow	N) OUT N/A		faces: cleaned & sanitized n of returned, previously served,			preva	lent contributing	actors of foodb	orne ilİness or inju	ry. Pu k	lic Health Inter	ven
\rightarrow		Proper dispositio	faces: cleaned & sanitized n of returned, previously served, unsafe food	OD F	RETA	preva (PHI)	lent contributing	actors of foodb	orne ilİness or inju	ry. Pu k	lic Health Inter	ven
\rightarrow	N) OUT	Proper dispositio reconditioned, &	faces: cleaned & sanitized n of returned, previously served, unsafe food	_		preva (PHI)	are control meas	actors of foodbures to prevent	orne illness or injui t foodborne illness	ry. Puk or inju	lic Health Inter	ven
15 (11	N) OUT	Proper dispositio reconditioned, &	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr	ol the	additi	preva (PHI)	are control meas	actors of foodbures to prevent	orne illness or injui t foodborne illness	ry. Put or inju	olic Health Inter	ven
15 (11	N) OUT	Proper dispositio 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)	are control meas RACTICES eathogens, chemic	actors of foodbures to prevent	orne illness or injuit t foodborne illness cal objects into food	ry. Put or inju	olic Health Inter	eat
15 (11	N) OUT	Proper dispositio reconditioned, &	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar	ol the	additi in app	preva (PHI)	are control meas RACTICES eathogens, chemic	cals, and physic	orne illness or injuit t foodborne illness cal objects into food	ry. Puk or inju ds. during	olic Health Inter	eat
15 (11	N) OUT Go lark "X" in box if r	Proper disposition reconditioned, & od Retail Practices numbered item is not be a second recondition of the second recondi	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar	ol the	additi in app	preva (PHI)	RACTICES eathogens, chemic	cals, and physic	cal objects into food OS=corrected on-site	ry. Puk or inju ds. during	olic Health Inter	eat
5 III	N OUT Go lark "X" in box if r	Proper disposition reconditioned, & cod Retail Practice numbered item is not 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 re required	ol the	additi in app	preva (PHI)	RACTICES athogens, chemic e box for COS an	cals, and physicals, and physicals, and physicals, and physicals and physicals.	cal objects into food OS=corrected on-site	ry. Puk or inju ds. during	inspection R= rep	eat
M 28 29	N OUT Go lark "X" in box if r Pasteuriz Water & N/A Variance	Proper disposition reconditioned, & cod Retail Practices numbered item is not seed eggs used when the form approved sobtained for special properties.	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required	ol the	additi in app	AIL Plon of propriate	RACTICES eathogens, chemic box for COS an	cals, and physicals,	cal objects into food OS=corrected on-site per Use of Utensil	ds. during	inspection R= rep	eat
5 III	N OUT Go lark "X" in box if r Pasteuriz Water & N/A Variance	Proper disposition reconditioned, & cod Retail Practices numbered item is not safe Food a sed eggs used when the form approved subtained 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 and Water re required source alized processing methods,	ol the	additi in app	AIL Plant on of proprietor 41 42	RACTICES eathogens, chemic box for COS an Utensils, Single-us	cals, and physicals,	cal objects into food OS=corrected on-site per Use of Utensil vistored nens: properly store	ds. during	inspection R= rep	eat
M 28 29	N) OUT Go lark "X" in box if r Pasteuriz Water & Variance documer	Proper disposition reconditioned, & cod Retail Practices numbered item is not seed eggs used when the form approved subtained for special retation on file	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods,	ol the	additi in app	AIL Plon of propriate 41 42 43	RACTICES eathogens, chemic box for COS an Utensils, Single-us	cals, and physicals,	cal objects into food OS=corrected on-site per Use of Utensil vistored nens: properly store	ds. during	inspection R= rep	eat
M 28 29	N OUT Go lark "X" in box if r Pasteuriz Water & Variance documer	Proper disposition reconditioned, & cod Retail Practices numbered item is not seed eggs used when the form approved subtained for special retation on file	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods,	ol the	additi in app	AIL Plant of propriate 41 42 43 44	RACTICES Pathogens, chemical box for COS and Utensils, Single-us Gloves u	cals, and physicals, and physicals, and physicals, and physicals properly equipment & line & single services properly Utensil on-food contact	cal objects into food OS=corrected on-site per Use of Utensil stored nens: properly store vice articles: proper	ds. during ls ed, drie	inspection R=reped, & handleded & used	eat
M 28 29 30 31	N OUT Go lark "X" in box if r Pasteuriz Water & Variance documer Proper cutemperat	Proper disposition reconditioned, & cod Retail Practices numbered item is not seed eggs used when the form approved subtained for special retation on file coding 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 and Water re required source alized processing methods, uture Control d; adequate equipment for	ol the	additi in app	AIL Plon of propriate 41 42 43 44	RACTICES athogens, chemic box for COS an In-use ut Utensils, Single-us Gloves u	cals, and physicals, and physicals, and physicals, and physicals properly equipment & life & single services properly Utensil on-food contact, constructed, &	cal objects into food OS=corrected on-site per Use of Utensil stored nens: properly store vice articles: proper Equipment and Ve at surfaces cleanable a used	ds. during ls ed, drie	inspection R=rep	eat
M 28 29 30 31 32	N OUT Go lark "X" in box if r Pasteuriz Water & Variance documer Proper contemperat N/A Plant foo	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned, & conditioned item is not conditioned item is not conditioned for special tation on file condit	faces: cleaned & sanitized n of returned, previously served, unsafe food GO(s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, sture Control d; adequate equipment for or hot holding	ol the	additi in app	AIL Ploon of propriate 41 42 43 44 45	RACTICES athogens, chemic box for COS an In-use ut Utensils, Single-us Gloves u Food & n designed Warewas	cals, and physicals,	cal objects into food OS=corrected on-site restored nens: properly store rice articles: proper Equipment and Vet st surfaces cleanable used installed, maintaine	ds. during ls ed, drie	inspection R=rep	eat
M 28 29 30 31 32 33	Proper contemperate N/A Plant foo Approved	Proper disposition reconditioned, & cod Retail Practice numbered item is not see a eggs used when the following methods used to the following methods used to the following methods used the disposition on the following methods used the following methods at the following methods at the following methods at the following methods at the following methods are controlled to the following methods at the following methods are controlled to the follow	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, atture Control d; adequate equipment for or hot holding used	ol the	additi in app	AIL Plon of propriate 41 42 43 44	RACTICES athogens, chemic box for COS an In-use ut Utensils, Single-us Gloves u Food & n designed Warewas	cals, and physicals, and physicals, and physicals, and physicals, and physicals, and physicals properly equipment & lines & single services and properly utensil constructed, & ching facilities:	cal objects into food OS=corrected on-site restored nens: properly store rice articles: proper Equipment and Vet surfaces cleanable used installed, maintaine	ds. during ls ed, drie	inspection R=rep	eat
M 28 29 30 31 32	Proper contemperate N/A Plant foo Approved	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned item is not conditioned item is not conditioned item is not conditioned item. Safe Food a conditioned item is not conditioned for special action on file Food Temperation conditioned items in the conditioned items in	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar und Water re required source alized processing methods, uture Control d; adequate equipment for or hot holding used l accurate	ol the	additi in app	41 42 43 44 45 46 47	RACTICES athogens, chemic box for COS an In-use ut Utensils, Single-us Gloves u Food & n designed Warewas Non-food	cals, and physical cals, and physicals, and physicals, and physical cals, and physicals, and physicals cals, and physicals, and physical	cal objects into food OS=corrected on-site per Use of Utensil r stored nens: properly store rice articles: proper Equipment and Vect surfaces cleanable used installed, maintaine res clean Physical Facilities	ry. Puts or inju ds. during sed, drii ly store ending le, pro	inspection R=rep	eat
M 28 29 30 31 32 33 34	Proper contemperate N/A Plant foo Approved Thermon	Proper disposition reconditioned, & cod Retail Practice numbered item is not see a eggs used when the following methods used to the following methods used to the following methods used to the following methods used to the following methods used to the following methods and the following methods and following methods are set of the following methods and following methods and following methods are set of the following methods and following methods are set of the following methods and following methods are set of the following methods and following methods are set of the following methods and following methods are set of the following methods and following methods are set of the following methods and following methods are set of the following methods and following methods are set of the following methods and following methods are set of the following methods are set of the following methods and following methods are set of the following methods are set of the following methods are set of the following methods are set of the following methods are set of the following methods are set of the following methods are set of the following methods are set of t	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, atture Control d; adequate equipment for or hot holding used l accurate tection	ol the	additi in app	41 42 43 44 45 46 47 48	RACTICES eathogens, chemic box for COS an In-use ut Utensils, Single-us Gloves u Food & n designed Warewas Non-food	cals, and physicals, and physicals, and physicals, and physicals, and physicals properly equipment & limited & single services on the content of the content	cal objects into food OS=corrected on-site per Use of Utensil stored nens: properly store rice articles: proper Equipment and Vert surfaces cleanable used installed, maintaine res clean Physical Facilities ole; adequate press	ry. Pub. dds. dds. ddring ed, drie ly store ending edd, & u	inspection R=rep	eat
M 28 29 30 31 32 33 34 35	N OUT Go lark "X" in box if r Pasteuriz Water & N/A Variance documer Proper co temperat N/A Plant foo Approved Thermon Food pro	Proper disposition reconditioned, & cod Retail Practice numbered item is not seed eggs used when the foliation on file Food Tempera colling methods use ure control disproperly cooked for thawing methods interes provided and Food Properly labled; original	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, atture Control d; adequate equipment for or hot holding used l accurate tection al container	ol thee	additi in app	41 42 43 44 45 46 47 48 49	RACTICES Pathogens, chemical box for COS and In-use ut Utensils, Single-us Gloves u Food & n designed Warewas Non-food Plumbing	cals, and physicals, and physicals, and physicals, and physicals, and physicals, and physicals properly equipment & limited & single services properly Utensil confood contact, constructed, & shing facilities: a contact surfact for the property of the pro	cal objects into food OS=corrected on-site per Use of Utensil stored nens: properly store vice articles: proper Equipment and Vect surfaces cleanable used installed, maintaine tes clean Physical Facilities ole; adequate press per backflow device	ry. Pub. dds. dds. ddring ed, drie ly store ending edd, & u	inspection R=rep	eat
M 28 29 30 31 32 33 34 35 36	Pasteuriz Water & Variance documer Proper ct temperat N/A Plant foo Approved Thermon Food pro Insects, r	Proper disposition reconditioned, & od Retail Practices numbered item is not Safe Food at ted eggs used when ted eggs used when ted from approved so obtained for special tation on file Food Temperary poling methods use tre control d properly cooked for the thanking methods the tress provided and Food Professional perly labled; originary odents, & animals in the conditional property and property animals in the conditional t	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, atture Control d; adequate equipment for or hot holding used l accurate tection al container not present; no unauthorized persons	ol thee	additi in app	41 42 43 44 45 46 47 48 49 50	RACTICES Pathogens, chemic box for COS an In-use ut Utensils, Single-us Gloves u Food & n designed Warewas Non-food Plumbing Sewage	cals, and physicals, and physicals, and physicals, and physicals, and physicals, and physicals properly equipment & limited & single services and properly Utensil confood contact, constructed, & shing facilities: a contact surfact for the property of the	cal objects into food OS=corrected on-site per Use of Utensil stored nens: properly store vice articles: proper Equipment and Ve at surfaces cleanable used installed, maintaine tes clean Physical Facilities ole; adequate press per backflow device properly disposed	ry. Puth or inju	inspection R= rep ed, & handled ed & used gerly sed; test strips	ven
28 29 30 31 32 33 34 35 36 37	Pasteuriz Water & N/A Variance documer Proper Cottemperat N/A Plant foo Approved Thermon Food pro Insects, r Contamin	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned, & conditioned and conditioned area eggs used when the conditioned for special tation on file. Food Temperary cooked for the control of the control of the conditioned control of the conditioned condition	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, atture Control d; adequate equipment for or hot holding used l accurate tection al container	ol thee	additi in app	41 42 43 44 45 46 47 50 51	RACTICES Pathogens, chemical box for COS and In-use ut Utensils, Single-us Gloves utensils, Warewas Non-food Hot & col Plumbing Sewage Toilet fac	cals, and physicals, and physicals, and physicals, and physicals, and physicals, and physicals consils: properly equipment & little & single service & single service & single service & constructed, & c	cal objects into food oos=corrected on-site per Use of Utensil stored nens: properly store vice articles: proper Equipment and Vest surfaces cleanable used installed, maintaine ses clean Physical Facilities ole; adequate press per backflow device properly disposed constructed, suppl	ry. Puts or inju ds. ds. during sed, dring ending ending ending ending substitute ending endi	inspection R=rep ed, & handled ed & used gerly sed; test strips	ven
28 29 30 31 32 33 34 35 36 37 38	Pasteuriz Water & N/A Variance documer Proper cot temperat N/A Plant foo Approved Thermon Food pro Insects, r Contamir Personal	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned, & conditioned item is not conditioned item is not conditioned item is not conditioned item. Safe Food a condition item is not conditioned item. Food Temperature control in conditioned items in conditioned items in conditioned items in conditioned items. Safe items in conditioned items i	faces: cleaned & sanitized n of returned, previously served, unsafe food GO(s are preventative measures to contr ot in compliance Mar und Water re required source alized processing methods, uture Control d; adequate equipment for or hot holding used l accurate tection al container not present; no unauthorized persons uring food prep, storage & display	ol thee	additi in app	41 42 43 44 45 46 47 50 51 52	RACTICES athogens, chemic box for COS an In-use ut Utensils, Single-us Gloves u Food & n designed Warewas Non-food Hot & col Plumbing Sewage Toilet fac	cals, and physical cals, and physicals, and physicals, and physicals, and physicals cals, and physicals cals, and physicals cals, and physicals cals, and physicals consils: properly Utensil contact constructed, a constructed, a constructed, a constructed, a contact surfact contact sur	cal objects into food OS=corrected on-site per Use of Utensil stored nens: properly store vice articles: proper Equipment and Vot st surfaces cleanable 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 sed, dring ly stor ending ending ending sure s ied, & u	inspection R=rep ed, & handled ed & used gerly sed; test strips	eat
28 29 30 31 32 33 34 35 36 37 38 39	Proper contemperate N/A Plant foo Approved Thermon Food pro Insects, r Contamir Personal Wiping cl	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned, & conditioned item is not conditioned item is not conditioned item is not conditioned item. Safe Food a conditioned item is not conditioned for special attains on file. Food Temperational conditioned item is not control in the condition of items in the conditioned	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, adequate equipment for or hot holding used accurate tection al container not present; no unauthorized persons uring food prep, storage & display	ol thee	additi in app	41 42 43 44 45 46 47 50 51 52 53	RACTICES athogens, chemic box for COS an In-use ut Utensils, Single-us Gloves u Food & n designed Warewas Non-food Hot & col Plumbing Sewage Toilet fac Garbage Physical	eals, and physical of the content of	cal objects into food OS=corrected on-site per Use of Utensil r stored nens: properly store rice articles: proper Equipment and Vect surfaces cleanable used installed, maintaine res clean Physical Facilities per backflow device properly disposed constructed, supplerly disposed; facilitied, maintained, & centered	ry. Puts ds. dds. during ss ed, driu ly store ending le, pro ed, & u sure ss ied, & said	inspection R= rep ed, & handled ed & used perly sed; test strips cleaned intained	ven
28 29 30 31 32 33 34 35 36 37 38	Proper contemperate N/A Plant foo Approved Thermon Food pro Insects, r Contamir Personal Wiping cl	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned, & conditioned item is not conditioned item is not conditioned item is not conditioned item. Safe Food a condition item is not conditioned item. Food Temperature control in conditioned items in conditioned items in conditioned items in conditioned items. Safe items in conditioned items i	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, adequate equipment for or hot holding used accurate tection al container not present; no unauthorized persons uring food prep, storage & display	ol thee	additi in app	41 42 43 44 45 46 47 50 51 52 53 54	RACTICES Pathogens, chemical box for COS and In-use ut Utensils, Single-us Gloves utended Warewast Non-food Plumbing Sewage Toilet fac Garbage Physical Adequate	cals, and physical contact surface to prevent to preven	cal objects into food OS=corrected on-site per Use of Utensil stored mens: properly store rice articles: proper Equipment and Vet at surfaces cleanable used installed, maintaine res clean Physical Facilities ole; adequate press per backflow device properly disposed constructed, supplerly disposed; facilities ed, maintained, & c ighting; designated	ry. Puth or inju dds. ddring ls ed, dring le, pro led, & u sure s ied, & u aleies ma	inspection R= rep ed, & handled ed & used perly sed; test strips cleaned intained	ven
30 31 32 33 34 35 36 37 38 39 40	Pasteuriz Water & N/A Variance documer Proper Cottemperat N/A Plant foo Approved Thermon Food pro Insects, r Contamir Personal Wiping cl Washing	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned and red eggs used when the foliage of the condition on file control of the control of the control of the condition on the control of the condition on the control of the control of the control of the condition on the condition on the condition on the condition on the condition on the condition of the condition on the c	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, adequate equipment for or hot holding used accurate tection al container not present; no unauthorized persons uring food prep, storage & display	ol thee	additi in app	41 42 43 44 45 46 47 50 51 52 53 54 55	RACTICES Pathogens, chemical box for COS and In-use ut Utensils, Single-us Gloves utensils Warewas Non-food Plumbing Sewage Toilet fact Garbage Physical Adequate Compliar	cals, and physical cals, and physicals, and physicals, and physicals, and physicals, and physicals cals, a	cal objects into food OS=corrected on-site per Use of Utensil stored nens: properly store vice articles: proper Equipment and Ve at surfaces cleanabl a used installed, maintaine as clean Physical Facilities ole; adequate press ole; adequate pre	ry. Puth or inju dds. ddring ls ed, dring le, pro led, & u sure s ied, & u aleies ma	inspection R= rep ed, & handled ed & used perly sed; test strips cleaned intained	ven
28 29 30 31 32 33 34 35 36 37 38 39 40	Proper contemperate N/A Plant foo Approved Thermon Food pro Insects, r Contamir Personal Wiping cl	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned and red eggs used when the foliage of the condition on file control of the control of the control of the condition on the control of the condition on the control of the control of the control of the condition on the condition on the condition on the condition on the condition on the condition of the condition on the c	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, adequate equipment for or hot holding used accurate tection al container not present; no unauthorized persons uring food prep, storage & display	ol thee	additi in app	41 42 43 44 45 46 47 50 51 52 53 54	RACTICES Pathogens, chemical box for COS and In-use ut Utensils, Single-us Gloves utensils Warewas Non-food Plumbing Sewage Toilet fact Garbage Physical Adequate Compliar	cals, and physical cals, and physicals, and physicals, and physicals, and physicals, and physicals cals, a	cal objects into food OS=corrected on-site per Use of Utensil stored mens: properly store rice articles: proper Equipment and Vet at surfaces cleanable used installed, maintaine res clean Physical Facilities ole; adequate press per backflow device properly disposed constructed, supplerly disposed; facilities ed, maintained, & c ighting; designated	ry. Puth or inju dds. ddring ls ed, dring le, pro led, & u sure s ied, & u aleies ma	inspection R= rep ed, & handled ed & used perly sed; test strips cleaned intained	eat
M 28 29 30 31 32 33 34 35 36 37 38 39 40 Foods	Pasteuriz Water & N/A Variance documer Proper Cottemperat N/A Plant foo Approved Thermon Food pro Insects, r Contamir Personal Wiping cl Washing	Proper disposition reconditioned, & conditioned, & conditioned, & conditioned and red eggs used when the foliage of the condition on file control of the control of the control of the condition on the condition on the control of the control of the condition on t	faces: cleaned & sanitized n of returned, previously served, unsafe food GO s are preventative measures to contr ot in compliance Mar and Water re required source alized processing methods, adequate equipment for or hot holding used accurate tection al container not present; no unauthorized persons uring food prep, storage & display	ol thee	additi in app	41 42 43 44 45 46 47 50 51 52 53 54 55	RACTICES Pathogens, chemical box for COS and In-use ut Utensils, Single-us Gloves utensils Warewas Non-food Plumbing Sewage Toilet fact Garbage Physical Adequate Compliar	cals, and physical cals, and physicals, and physicals, and physicals, and physicals, and physicals cals, a	cal objects into food OS=corrected on-site per Use of Utensil stored nens: properly store vice articles: proper Equipment and Ve at surfaces cleanabl a used installed, maintaine as clean Physical Facilities ole; adequate press ole; adequate pre	ry. Puts or inju ds. during ls. ed, drid le, pro ending le, pro ed, & u sure s ied, & ies ma areas	inspection R= rep ed, & handled ed & used perly sed; test strips cleaned intained	eat