

Minnesota Department of Health Environmental Health Division 12 Civic Center Plaza Mankato 507-344-2727

Type:FullDate:03/12/25Time:10:15:00Report:6504251081

# Food and Beverage Establishment Inspection Report

Page 1

#### Location:

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

License Categories: FAIF, FBLB, HOSP, FBSC, FBSS, FBC2

Establishment Info: ID #: 0013897 Risk: High Announced Inspection: No

Operator:

Ind. School District No. 659

Phone #: 5076630604 ID #: 15696

Expires on: 12/31/25

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

The following orders were issued during this inspection.

### 4-700 Sanitizing Equipment and Utensils

### 4-703.11B \*\* Priority 1 \*\*

MN Rule 4626.0905B Sanitize food contact surfaces of equipment and utensils after cleaning by using mechanical hot water operations that achieve a utensil surface temperature of 160 degrees F (71 degrees C) and are set up and maintained in accordance with the specifications of NSF International and the manufacturer's data plate.

LAST RECORD INDICATED 150F (3.9). REQUEST REPAIR OR ADJUSTMENT. *Comply By: 03/12/25* 

Total Orders In This ReportPriority 1Priority 2Priority 3100

WALK-IN COOLER: 30F; WALK-IN PRODUCE COOLER: 36F; WALK-IN FREEZER: -4F; TRAULSEN #3, 33F: #10, 38F: #4, -5F; #5, 32F; MILK COOLERS: 32F, 38F; BAKER REFRIGERATOR:#9: 36F; KIELBASA: 201F

REPORT E-MAILED TO: sstromme@northfieldschools.org

 Type:
 Full

 Date:
 03/12/25

 Time:
 10:15:00

 Report:
 6504251081

 Northfield High School

## Food and Beverage Establishment Inspection Report

NOTE: 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 6504251081 of 03/12/25.

Certified Food Protection Managercecelia Green

Certification Number: <u>45210</u> Expires: <u>07/10/26</u>

Inspection report reviewed with person in charge and emailed.

-mailed Signed:

Cecelia Green FSD

Signed:

David Reimann Environmental Health Specialist Mankato District Office 507-317-0760 david.reimann@state.mn.us

Minnesota Department of Health Environmental Health Division					No. of RF/PHI Categories Out 1 Date							25
	12 Civic Center P					No. of Repea	RF/PHI Categ	jories Out	0	Time In 10	):15:0	)0
OF HEALTH Mankato						Legal Authority MN Rules Chapter 4626						
Northfield High School License/Permit #		Address Cecelia Green, Child Nutrition	U		City/State Northfield, MN			Zip Code 55057		<b>phone</b> 6630604		
		Permit Holder				se of Inspection		Est Type	Risk Category			
0013897 Ind. School District No. 659					Full					н		
Circle dr				RS A	ND PU	BLIC HEAL		ENTIONS X" in appropriate bo	av for COS	and/or B		
IN= in compliance	OUT= not in comp	us (IN, OUT, N/O, N/A) for each numbered bliance <b>N/O=</b> not observed		<b>N/A=</b> n <sup>,</sup>	ot applicabl	e co		site during inspectio		R= repeat vio	olation	ı
Compliance S	status		co:	S R	C	ompliance St	atus				cc	os
Surpervision			1		Time/Temperature Control for Safety							+
	v	e; duties & oversight		$\square$		OUT N/A N/C		ng time & temper				
2 (IN)OUT N/A	· · ·	ection manager, duties nployee Health					4 ·	ting procedures		olding		$\rightarrow$
		dge,responsibilities&reporting	T					g time & tempera			+	+
	-	orting, restriction & exclusion	$\square$	$\square$		DOUT N/A N/C		olding temperatu			—	+
		ponding to vomiting & diarrheal	$\square$			OUT N/A N/C	· ·	narking & dispos			+	+
	events	Avgenic Practices						blic health contro		Jures & records		+
6 (IN) OUT N		ting, drinking, or tobacco use	<b></b> _	T,			Con	sumer Advisory	y .			
	O No discharge from				25 IN	I OUT(N/A)	Consumer ad	lvisory provided	for raw/ur	ndercooked foo	d	
Preventing Contamination by Hands						<u> </u>		sceptible Popu				
B(IN) OUT N	/O Hands clean & pro				26(IN	I)OUT N/A	1	oods used; prohi				_
9 (IN) OUT N/A N		tact with RTE foods or pre-approved ure properly followed			27 IN	OUT(N/A)	1	blor Additives a es: approved & p				-
		ashing sinks supplied/accessible	$\square$					nces properly ide			-	+
	Appr	roved Source						with Approved				
		m approved source	$\square$		29 IN	)OUT N/A	Compliance	with variance/spe	cialized	process/HACCF	>	
2 IN OUT N/A N/	/	· ·										
	-	dition, safe, & unadulterated										
14 IN OUT (N/A) N/	O parasite destructio	available; shellstock tags, n			Risk fa	ectors (RE) are i	moroper practic	ces or proceedur	es identif	fied as the most	+	
	Protection fre	om Contamination	4		prevale	ent contributing f	actors of foodb	orne illness or in	jury. <b>Pub</b> l	lic Health Inter	venti	ion
IS NOUT N/A N	/O Food separated ar	nd protected			(PHI) a	re control meas	ures to prevent	foodborne illnes	s or injury	у.		
6 IN (OUT) N/A	Food contact surfa	aces: cleaned & sanitized										
	Proper disposition reconditioned, & u	of returned, previously served, nsafe food										
			D R	RETA		CTICES						
Gr		are preventative measures to control	the a		on of nath	ogono obomico	ls, and physica					
	numbered item is <b>not</b>					-		-			at viola	-
Mark "X" in box if				<u> </u>		for COS and/or	२ cos=	l objects into too corrected on-site di		ection R= repea	000	1
	Safe Food an	in compliance Mark "X"	" in ap			-		-	uring inspe	ection <b>R=</b> repea	cos	
Mark "X" in box if	Safe Food an	in compliance Mark "X"		<u> </u>		for COS and/or		corrected on-site de	uring inspe	ection R= repe;	COS	
Mark "X" in box if	Safe Food an	: in compliance Mark "X" d Water is used where required		<u> </u>	riate box f	for COS and/or	Prope sils: properly s	corrected on-site de	uring inspe		COS	-
Mark "X" in box if 30 (N) OUT N/ 31 Water	Safe Food an A Pasteurized egg & ice obtained from ar	: in compliance Mark "X" d Water is used where required n approved source	cos	<u> </u>	43	In-use uter Utensils, e	Prope sils: properly s quipment & line	corrected on-site de er Use of Utensi tored	uring inspe Is red, dried	l, & handled	COS	+
Mark "X" in box if           30         IN         OUT         N/.           31         Water         T	Safe Food an A Pasteurized egg & ice obtained from ar	: in compliance Mark "X" d Water is used where required	cos	<u> </u>	43 44	In-use uter Utensils, e	Prope sils: properly s quipment & line /single service	er Use of Utensi tored ens: properly store	uring inspe Is red, dried	l, & handled		-
Mark "X" in box if           30         IN         OUT         N/           31         Water         32         IN         OUT         N/A	Safe Food an A Pasteurized egg & ice obtained from ar Variance obtainec Food Temperatu	t in compliance Mark "X" d Water is used where required in approved source d for specialized processing methods ure Control	cos	<u> </u>	43 44 45	In-use uter Utensils, e Single-use	Prope asils: properly s quipment & line /single service ed properly	er Use of Utensi tored ens: properly store	uring inspe Is red, dried stored &	l, & handled	CO5	
Mark "X" in box if           30         IN         OUT         N/           31         Water         32         IN         OUT         N/A           32         IN         OUT         N/A	Safe Food an A Pasteurized egg & ice obtained from ar Variance obtained Food Temperatu cooling methods used;	t in compliance Mark "X" d Water is used where required in approved source d for specialized processing methods	cos	<u> </u>	43 44 45 46	In-use uter Utensils, e Single-use Gloves use	Prope asils: properly s quipment & line /single service ad properly Utensil E n-food contact	corrected on-site d ar Use of Utensi tored ens: properly stor articles: properly quipment and V surfaces cleanab	Is red, dried. stored & rending	I, & handled		
Mark "X" in box if (IN) OUT N/, Water IN OUT N/A IN OUT N/A Proper of temperal	Safe Food an A Pasteurized egg & ice obtained from ar Variance obtained Food Temperatu cooling methods used; ture control	t in compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ure Control  a adequate equipment for	cos	<u> </u>	43 44 45 46 47	In-use uter Utensils, e Single-use Gloves use Food & no designed,	Prope asils: properly s quipment & line /single service ed properly Utensil E n-food contact : constructed, &	corrected on-site d er Use of Utensi tored ens: properly stor articles: properly quipment and V surfaces cleanab used	Is red, dried stored & rending le, prope	I, & handled a used		
Mark "X" in box if 30 IN OUT N/ 31 Water 32 IN OUT N/A 33 Proper of tempera 34 IN OUT N/A	Safe Food an A Pasteurized egg & ice obtained from ar Variance obtained Food Temperatu cooling methods used; ture control NO Plant food pro	t in compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ire Control  a dequate equipment for  perly cooked for hot holding	cos	<u> </u>	43 44 45 46 47 48	ior COS and/or l	Prope asils: properly s quipment & line /single service ed properly Utensil E constructed, & ing facilities: in	corrected on-site di er Use of Utensi tored ens: properly stor articles: properly quipment and V surfaces cleanab used stalled, maintaine	Is red, dried stored & rending le, prope	I, & handled a used		
Mark "X" in box if           30         IN         OUT         N/           31         Water         32         IN         OUT         N/A           32         IN         OUT         N/A           33         Proper of tempera         34         IN         OUT         N/A           34         IN         OUT         N/A         35         IN         OUT         N/A	Safe Food an         A       Pasteurized egg         & ice obtained from ar         Variance obtained         Food Temperatu         cooling methods used;         ture control         N/O       Plant food pro         N/O       Approved that	tin compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ure Control  adequate equipment for  perly cooked for hot holding  wing methods used	cos	<u> </u>	43 44 45 46 47	ior COS and/or l	Prope asils: properly s quipment & line /single service ed properly Utensil E n-food contact s constructed, & ing facilities: in: ontact surfaces	corrected on-site di ar Use of Utensi tored ans: properly stor articles: properly quipment and V surfaces cleanab used stalled, maintaine s clean	Is red, dried stored & fending ble, prope ed, & use	I, & handled a used		
Mark "X" in box if           30         IN         OUT         N/           31         Water         32         IN         OUT         N/A           32         IN         OUT         N/A           33         Proper of tempera         34         IN         OUT         N/A           34         IN         OUT         N/A         35         IN         OUT         N/A	Safe Food an A Pasteurized egg & ice obtained from ar Variance obtained Food Temperatu cooling methods used; ture control NO Plant food pro	tin compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ure Control  g adequate equipment for  operly cooked for hot holding  wing methods used  curate	cos	<u> </u>	43 44 45 46 47 48	for COS and/or l	Prope asils: properly s quipment & line /single service ed properly Utensil E n-food contact s constructed, & ing facilities: in- contact surface Ph	corrected on-site di er Use of Utensi tored ens: properly stor articles: properly quipment and V surfaces cleanab used stalled, maintaine	uring inspe Is red, dried stored & fending ole, prope ed, & use	I, & handled a used		
Mark "X" in box if           30         IN         OUT         N/           31         Water         32         IN         OUT         N/A           32         IN         OUT         N/A           33         Proper of tempera         34         IN         OUT         N/A           35         IN         OUT         N/A         36         Thermore	Safe Food an           A         Pasteurized egg           & ice obtained from ar           Variance obtained           Food Temperatu           cooling methods used;           ture control           N/O           Plant food pro           N/O           Approved that           meters provided & acc	tin compliance Mark "X"  d Water  d Water  s used where required  a approved source  d for specialized processing methods  ure Control  a adequate equipment for  peperly cooked for hot holding  wing methods used  curate  ification	cos	<u> </u>	43         43           44         44           45         46           47         48           49         49	ior COS and/or l In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food o Hot & cold	Prope asils: properly s quipment & line /single service ed properly Utensil E n-food contact i constructed, & ing facilities: in ontact surfaces Ph water available	corrected on-site di er Use of Utensi tored ens: properly stor articles: properly quipment and V surfaces cleanab used stalled, maintaine s clean ysical Facilities	Is red, dried stored & Vending ole, prope ed, & use sure	I, & handled a used		
Mark "X" in box if           30         IN         OUT         N/           31         Water         32         IN         OUT         N/A           32         IN         OUT         N/A           33         Proper of tempera         34         IN         OUT         N/A           35         IN         OUT         N/A         35         Thermore	Safe Food an         A       Pasteurized egg         & ice obtained from ar         Variance obtained         Food Temperatu         cooling methods used;         ture control         N/O       Plant food pro         N/O       Approved that         meters provided & acc         Food Identi         operly labled; original	tin compliance Mark "X"  d Water  d Water  s used where required  a approved source  d for specialized processing methods  ure Control  a adequate equipment for  peperly cooked for hot holding  wing methods used  curate  ification	cos	<u> </u>	43           43           44           45           46           47           48           49           50           51	Food & no designed, Warewash Non-food of Plumbing i	Prope asils: properly s quipment & line /single service ad properly Utensil E h-food contact : constructed, & ing facilities: in: ontact surface: Ph water available installed; prope	corrected on-site d ar Use of Utensi tored ens: properly stor articles: properly quipment and V surfaces cleanab used stalled, maintaine s clean ysical Facilities r backflow device	Is red, dried stored & Vending ole, prope ed, & use sure	I, & handled a used		
Mark "X" in box if           30         IN         OUT         N/.           31         Water         .         .           32         IN         OUT         N/.           33         Proper of temperal         .         .           34         IN         OUT         N/.           35         IN         OUT         N/.           36         Thermoil         .         .           37         Food pressure         .	Safe Food an         A       Pasteurized egg         & ice obtained from ar         Variance obtained         Food Temperatu         cooling methods used;         ture control         N/O       Plant food pro         N/O       Approved that         meters provided & acc         Food Identi         operly labled; original	tin compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ure Control  g adequate equipment for  operly cooked for hot holding  wing methods used  curate  ification  container  od Contamination	cos	<u> </u>	43         43           44         44           45         46           46         47           48         49           50         50	ior COS and/or l In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food of Hot & cold Plumbing i Sewage &	Prope asils: properly s quipment & line /single service ad properly Utensil E n-food contact constructed, & ing facilities: in: contact surface: Ph water available nstalled; prope waste water pr	corrected on-site di er Use of Utensi tored ans: properly stor articles: properly guipment and V surfaces cleanab used stalled, maintaine s clean ysical Facilities e; adequate press	Is red, dried stored & /ending ole, prope ed, & use sure es	I, & handled a used erly ed; test strips		
Mark "X" in box if NOUT N/, NOUT N/, N, N, N, N, N, N, N, N, N, N	Safe Food an         A       Pasteurized egg         & ice obtained from ar         Variance obtained         Food Temperatu         cooling methods used;         ture control         N/O         Plant food pro         A/O         Approved that         meters provided & acc         Food Identi         operly labled; original operly labled; original operly labled; original operly labled; animals no	tin compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ure Control  g adequate equipment for  operly cooked for hot holding  wing methods used  curate  ification  container  od Contamination	cos	<u> </u>	43           43           44           45           46           47           48           49           50           51           52	Food & no designed, Warewash Non-food & Plumbing i Sewage & Toilet facili	Prope asils: properly s quipment & line /single service ed properly Utensil E n-food contact ing facilities: in: ontact surface: Ph water available installed; prope waste water pr ties: properly c	corrected on-site di er Use of Utensi tored ens: properly stor articles: properly guipment and V surfaces cleanab used stalled, maintaine s clean ysical Facilities e; adequate press r backflow device operly disposed	Is red, dried stored & /ending ole, prope ed, & use sure oss lied, & cle	I, & handled a used erly ed; test strips eaned		
Mark "X" in box if           30         IN         OUT         N/           31         Water         N         OUT         N/           32         IN         OUT         N/A           33         Proper of tempera         T         I         N           33         IN         OUT         N/A         N/A           33         IN         OUT         N/A         N/A           33         IN         OUT         N/A           34         IN         OUT         N/A           35         IN         OUT         N/A           36         Thermoor         N/A           37         Food program         S           38         Insects,         S           39         Contami         40	Safe Food an         A       Pasteurized egg         & ice obtained from ar         Variance obtained         Food Temperatu         cooling methods used;         ture control         N/O         Plant food pro         N/O         Approved that         meters provided & acc         Food Identi         operly labled; original operly labled; original operly labled; animals no         nation prevented durir         I cleanliness	tin compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ire Control  a dequate equipment for  perly cooked for hot holding  wing methods used  curate  ification  container  od Contamination  it present  ing food prep, storage & display	cos	<u> </u>	43         43           44         44           45         46           47         48           49         50           51         52           53         53	for COS and/or I In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food o Hot & cold Plumbing i Sewage & Toilet facili	Prope asils: properly s quipment & line /single service ed properly Utensil E n-food contact : constructed, & ing facilities: in: ontact surface: Ph water available installed; prope waste water pr ties: properly c refuse properl	corrected on-site di er Use of Utensi tored ens: properly stor articles: properly quipment and V surfaces cleanab used stalled, maintaine s clean ysical Facilities e; adequate press r backflow device operly disposed onstructed, supp	Is red, dried red, dried red, dried rending ble, prope ed, & use sure es sure es lied, & cle ties main	I, & handled a used erly ed; test strips eaned		
Mark "X" in box if           30         IN         OUT         N/           31         Water         N         OUT         N/           32         IN         OUT         N/A           32         IN         OUT         N/A           33         Proper of tempera         IN         OUT         N/A           34         IN         OUT         N/A         IN         OUT         N/A           35         IN         OUT         N/A         IN         IN<	Safe Food an         A       Pasteurized egg         & ice obtained from ar         Variance obtained         Food Temperatu         cooling methods used;         ture control         N/O       Plant food pro         N/O       Approved that         meters provided & acc         Food Identi         operly labled; original of         Prevention of Foo         rodents, & animals no         nation prevented during	tin compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ire Control  a dequate equipment for  perly cooked for hot holding  wing methods used  curate  ification  container  od Contamination  it present  ing food prep, storage & display	cos	<u> </u>	43         43           44         44           45         46           47         48           49         50           51         52           53         54	for COS and/or I In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food o Hot & cold Plumbing i Sewage & Toilet facili Garbage & Physical fa	Prope asils: properly s quipment & line /single service ed properly Utensil E n-food contact i constructed, & ing facilities: in ontact surfaces Ph water available installed; prope waste water pr ties: properly c refuse properl cilities installed	corrected on-site di er Use of Utensi tored ens: properly stor articles: properly guipment and V surfaces cleanab used stalled, maintaine s clean ysical Facilities e; adequate press r backflow device operly disposed ponstructed, supp y disposed; facili	Is red, dried stored & rending ole, prope ed, & use sure ssure ss lied, & cle ties main clean	I, & handled a used orly ed; test strips eaned itained		
Mark "X" in box if           30         IN         OUT         N/.           31         Water         Water         32           32         IN         OUT         N/.           33         Proper of temperal         1         1           33         IN         OUT         N/.           34         IN         OUT         N/.           35         IN         OUT         N/.           36         Thermonian         1         Thermonian           37         Food program         1         1           38         Insects, 3         1         1           40         Persona         4         4         Wiping of the sects, 3	Safe Food an         A       Pasteurized egg         & ice obtained from ar         Variance obtained         Food Temperatu         cooling methods used;         ture control         N/O         Plant food pro         N/O         Approved that         meters provided & acc         Food Identi         operly labled; original operly labled; original operly labled; animals no         nation prevented durir         I cleanliness	tin compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ire Control  a dequate equipment for  perly cooked for hot holding  wing methods used  curate  ification  container  od Contamination  it present  ing food prep, storage & display	cos	<u> </u>	43         43           44         44           45         46           46         47           48         49           50         51           52         53           54         55	ior COS and/or l In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food o Hot & cold Plumbing i Sewage & Toilet facili Garbage & Physical fa	Prope asils: properly s quipment & line /single service ed properly Utensil E n-food contact i constructed, & ing facilities: in ontact surfaces Ph water available installed; prope waste water pr ties: properly c refuse properl cilities installed	corrected on-site di er Use of Utensi tored ans: properly stor articles: properly guipment and V surfaces cleanab used stalled, maintaine s clean ysical Facilities cadequate press backflow device operly disposed onstructed, supp y disposed; facili I, maintained, & c	Is red, dried stored & rending ole, prope ed, & use sure ssure ss lied, & cle ties main clean	I, & handled a used orly ed; test strips eaned itained		
Mark "X" in box if Normal States of the sta	Safe Food an         A       Pasteurized egg         & ice obtained from ar         Variance obtained         Food Temperatu         cooling methods used;         ture control         N/O         Plant food pro         N/O         Approved that         meters provided & acc         Food Identi         operly labled; original of         Prevention of Foo         rodents, & animals no         nation prevented durin         I cleanliness         doths: properly used &	tin compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  ire Control  a dequate equipment for  perly cooked for hot holding  wing methods used  curate  ification  container  od Contamination  it present  ing food prep, storage & display	cos	<u> </u>	43         43           44         44           45         46           46         47           48         49           50         51           52         53           54         55           56         56	ior COS and/or l In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food o Plumbing i Sewage & Toilet facili Garbage & Physical fa Adequate Compliance	Prope asils: properly s quipment & line /single service ad properly Utensil E a-food contact : constructed, & ing facilities: in: ontact surfaces Ph water available installed; prope waste water pr ties: properly c refuse properl cilities installed /entilation & lig	corrected on-site d ar Use of Utensi tored ens: properly stor articles: properly quipment and V surfaces cleanab used stalled, maintained s clean ysical Facilities adequate press r backflow device operly disposed postructed, supp y disposed; facili I, maintained, & o hting; designated	Is red, dried stored & rending ole, prope ed, & use sure ssure ss lied, & cle ties main clean	I, & handled a used orly ed; test strips eaned itained		
Mark "X" in box if           30         IN         OUT         N/           31         Water         N         OUT         N/           32         IN         OUT         N/         A           32         IN         OUT         N/A           33         Proper of temperal         A         IN         OUT         N/A           33         IN         OUT         N/A         A	Safe Food an         A       Pasteurized egg         & ice obtained from ar         Variance obtained         Food Temperatu         cooling methods used;         ture control         N/O         Plant food pro         N/O         Approved that         meters provided & acc         Food Identi         operly labled; original of         Prevention of Foo         rodents, & animals no         nation prevented durin         I cleanliness         doths: properly used &	tin compliance Mark "X"  d Water  is used where required  a approved source  d for specialized processing methods  re Control  a dequate equipment for  perly cooked for hot holding  wing methods used  purate  ification  container  od Contamination  it present  ing food prep, storage & display  a stored	cos	<u> </u>	43           43           44           45           46           47           48           49           50           51           52           53           54           55           56           57	ior COS and/or l In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food o Plumbing i Sewage & Toilet facili Garbage & Physical fa Adequate Compliance	Proper asils: properly s quipment & line /single service ad properly Utensil E h-food contact : constructed, & ing facilities: in: ontact surface: Ph water available installed; prope waste water pr ties: properly c refuse properly cilities installed /entilation & lig e with MCIAA e with licensing	corrected on-site d ar Use of Utensi tored ens: properly stor articles: properly quipment and V surfaces cleanab used stalled, maintained s clean ysical Facilities adequate press r backflow device operly disposed postructed, supp y disposed; facili I, maintained, & o hting; designated	Is red, dried stored & /ending ole, prope ed, & use sure es lied, & cle ties main clean d areas us	I, & handled a used orly ed; test strips eaned itained		