

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

Type: Full
Date: 09/27/24
Time: 10:15:00
Report: 6504241087

## 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

Expires on: 12/31/24

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 Orders In This Report Priority 1 Priority 2 Priority 3
0 0 0

WALK-IN COOLER: 32F; WALK-IN PRODUCE COOLER: 32F; WALK-IN FREEZER: -3F; TRAULSEN: #3, 35G: #10, 34F: #4, -4F: #5: 39F; BARKER #9: 36F; MILK COOLER: 35F.

\* ASSURE UTENSIL SURFACES REACH AT LEAST 160F.

REPORT E-MAILED TO: sstromme@northfieldschools.org

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 6504241087 of 09/27/24.

Certified Food Protection Manager Cecelia Green

mailed

Certification Number: 45210 Expires: 07/10/26

Inspection report reviewed with person in charge and emailed.

Cecelia Green

Signed:

**FSD** 

Signed:

David Reimann Environmental Health Specialist Mankato District Office 507-344-2727

david.reimann@state.mn.us

1000	Minnesota Depar		nent Inspection Report  No. of RF/PHI Categories Out  0 Date								9/27/	
	Environmental Health Division						No. of Repeat RF/PHI Categories Out			0	Time In 10:15:	
DEPARTMENT OF HEALTH	12 Civic Center F Mankato	12 Civic Center Plaza Mankato				Legal Authority MN Rules Chapter 4626						
Northfield High Scho	ool	Address				y/Stat			Zip Code 55057		phone 6630604	
License/Permit #		Cecelia Green, Child Nutrition  Permit Holder				rthfield	of Inspection	on	Est Type	507	Risk Catego	rv
0013897		Ind. School District No. 659			Ful	•	or mopoone		2011990		H	.,
		BORNE ILLNESS RISK FAC		RS A	ND P	UBL	IC HEAL					
Circle des	signated compliance sta OUT= not in com	atus (IN, OUT, N/O, N/A) for each numbered npliance N/O= not observed		.I/A – n/	ot applic	ablo	co		"X" in appropriate box -site during inspection		S and/or R R= repeat vi	olatio
'		ipliance N/O= not observed							-site during inspection		K= Tepeat VI	_
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2 (IN)OUT N/A		tection manager, duties					UT N/A N/C	4	ating procedures for		oldina	
	<u> </u>	mployee Health			-		UT N/A N/C	4	ng time & tempera		olaling	+
3(IN) OUT	Mgmt/Staff;knowle	edge,responsibilities&reporting			-		UT N/A N/C	<del>1</del>	olding temperature			+
4 (IN) OUT	Proper use of rep	orting, restriction & exclusion				$\overline{}$	UT N/A	4	holding temperatur			+
		sponding to vomiting & diarrheal			$\rightarrow$	${ extstyle \leftarrow}$	UT N/A N/C	<u> </u>	marking & disposit			
OUT OUT	events	Hygonic Practices				$\sim$	UT N/A) N/C	· ·	ublic health control		dures & records	+
6 (IN) OUT N/O		Hygenic Practices sting, drinking, or tobacco use				0	, 14/0		nsumer Advisory		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
J 33. 14/	<u> </u>	n eyes, nose, & mouth		$\vdash$	25	IN O	UT(N/A)		dvisory provided for		ndercooked for	d
, IN OUT N/C	- 1	Contamination by Hands					,		usceptible Popul			
8 IN) OUT N/	O Hands clean & pr	•			26	IN O	UT(N/A)	, , ,	foods used; prohib		ods not offered	
	No bare hand cor	ntact with RTE foods or pre-approved		$\dashv$					color Additives ar			-
9 (IN) OUT N/A N/		dure properly followed			27	IN O	UT(N/A)	Food additiv	es: approved & pro	operly u	sed	I
10 IN OUT		ashing sinks supplied/accessible			28	IN) O	UT		ances properly ider			
· (IN) OUT		proved Source						1	e with Approved			
1 (IN) OUT		om approved source			29	IN O	UT(N/A)	Compliance	with variance/spec	cialized	process/HACC	Р
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	4	· · · · ·										
$\overline{}$	Food in good con	ndition, safe, & unadulterated										
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