



Mankato District Office
Minnesota Department of Health
12 Civic Center Plaza, Suite 2105
Mankato, MN 56001
Phone: 651-201-4500

Food & Beverage Inspection Report

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Establishment Info

Bridgewater Elementary
Marie Kylo, Child Nut. Manage
401 Jefferson Parkway
Northfield, MN 55057
Rice County
Parcel:

Phone: 5076643324
sstromme@northfieldschools.org

License Info

License: 0013901
Stephany Stromme
Risk: High
License: FAIF-1, FBLB-1, HOSP-1,
FBSC-1, FBC2-1
Expires on: 12/31/2025
CFPM: Marie A. Kylo
CFPM #: 64139; Exp: 08/12/2027

Inspection Info

Report Number: F6504261084
Inspection Type: Full - Single
Date: 3/20/2026 Time: 10:20:35 AM
Duration: minutes
Announced Inspection: No
Total Priority 1 Orders: 0
Total Priority 2 Orders: 0
Total Priority 3 Orders: 0
Delivery: Emailed

No orders were issued for this inspection report.

NOTE: All new food equipment must meet the applicable standards of the American National Standards Institute (ANSI). Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

I acknowledge receipt of the Mankato District Office inspection report number F6504261084 from 3/20/2026

Marie A. Kylo

Dave Reimann,
Public Health Sanitarian 3
507-344-2727
david.reimann@state.mn.us



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Temperature Observations/Recordings

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Establishment Info

Bridgewater Elementary
Northfield
County/Group: Rice County

Inspection Info

Report Number: F6504261084
Inspection Type: Full
Date: 3/20/2026
Time: 10:20:35 AM

Equipment Temperature: Product/Item/Unit: ; Temperature Process: Ambient Air

Location: Walk-in Cooler at 37 Degrees F.

Comment:

Violation Issued?: No

Equipment Temperature: Product/Item/Unit: ; Temperature Process: Ambient Air

Location: Walk-in Freezer at -7 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: MILK CARTONS; Temperature Process: Cold-Holding

Location: Milk Cooler at 38 Degrees F.

Comment:

Violation Issued?: No

Equipment Temperature: Product/Item/Unit: ; Temperature Process: Cold-Holding

Location: TRUE Upright Cooler at 36 Degrees F.

Comment:

Violation Issued?: No



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Sanitizer Observations/Recordings

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Establishment Info

Bridgewater Elementary
Northfield
County/Group: Rice County

Inspection Info

Report Number: F6504261084
Inspection Type: Full
Date: 3/20/2026
Time: 10:20:35 AM

Sanitizing Equipment: Product: Hot Water; **Sanitizing Process:** Dish Machine

Location: Dishwashing Area **Greater Than** 170 Degrees F.

Comment: WITH 3 TEMPERATURE STICKER

Violation Issued?: No


Sanitizing Chemical: Product: Quaternary Ammonia; **Sanitizing Process:** Wiping Cloth Bucket

Location: **Equal To** 500 PPM

Comment:

Violation Issued?: No

Food Establishment Inspection Report

 <p>DEPARTMENT OF HEALTH</p>	Mankato District Office Minnesota Department of Health 12 Civic Center Plaza, Suite 2105 Mankato, MN 56001	No. of Risk Factor/Intervention/Violations	0	Date: 3/20/2026
		No. of Repeat Risk Factor/Intervention/Violations		Time: 10:20:35 AM
		Score (optional)		
Establishment: Bridgewater Elementary	Address: Marie Kylo, Child Nut. Manage	City/State: Northfield, MN	Zip: 55057	Phone: 5076643324
License/Permit #: 0013901	Permit Holder: Stephany Stromme	Purpose of Inspection: Full	Est. Type:	Risk Category: High

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R
Supervision			
1	IN		
Person in charge present, demonstrate knowledge and performs duties			
2	IN		
Certified Food Protection Manager			
Employee Health			
3	IN		
knowledge, responsibilities, and reporting			
4	IN		
Proper use of restriction and exclusion			
5	IN		
Response to vomiting, diarrheal events			
Good Hygienic Practices			
6	N/O		
Proper eating, tasting, drinking, tobacco use			
7	IN		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	IN		
Hands clean and properly washed			
9	IN		
No bare hand contact with RTE foods, alternatives			
10	IN		
Adequate handwashing sinks supplied and access			
Approved Source			
11	IN		
Food obtained from approved source			
12	N/O		
Food Received at proper temperature			
13	IN		
Food in good condition, safe & unadulterated			
14	N/A		
Records available: shellstock tags, parasite dest.			
Protection From Contamination			
15	IN		
Food separated and protected			
16	IN		
Food-contact surfaces; cleaned & sanitized			
17	IN		
Proper Disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS	R
Time/Temperature Control for Safety			
18	N/O		
Proper cooking time & temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	N/O		
Proper hot holding temperatures			
22	IN		
Proper cold holding temperatures			
23	IN		
Proper date marking & disposition			
24	N/A		
Time as public health control; procedures & record			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives; approved & properly used			
28	N/A		
Toxic substances properly identified; stored; used			
Conformance with Approved Procedures			
29	N/A		
Compliance with variance, specialized processes & HACCP plan			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" or OUT in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R
Safe Food and Water			
30	N/A		
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32	N/A		
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34	N/O		
Plant food properly cooked for hot holding			
35	N/O		
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present; no unauthorized person			
39			
Contamination prevented during food prep, storage, & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils; Properly stored			
44			
Utensils, equipment & linens; properly stored, dried, handled			
45			
Single-use & single-service articles, properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48			
Warewashing facilities: installed, maintained, used; test strips			
49			
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot & cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities; properly constructed, supplied & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55			
Physical facilities installed, maintained & clean			
56			
Adequate ventilation & lighting; designated areas used			
57			
Compliance with MCIAA			
58			
Compliance with licensing and plan review			

Person in Charge (signature) _____

Inspector (signature) *DW Reimann*

Follow-up: _____ Follow-up Date: _____