



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

## Food & Beverage Inspection Report

Page: 1

### Establishment Info

Northfield Middle School  
Vicki McKay, Child Nutrition M  
2200 Division Street South  
Northfield, MN 55057  
Rice County  
Parcel:  
  
Phone: 5076630668  
sstromme@northfieldschools.org

### License Info

License: 0013898  
Stephany Stromme  
Risk: High  
License: FAIF-1, FBLB-1, HOSP-1,  
FBSC-1, FBSW-1, FBC2-1  
Expires on: 12/31/2025  
CFPM: Victoria Lynne McKay  
CFPM #: 30287; Exp: 08/14/2029

### Inspection Info

Report Number: F6504261085  
Inspection Type: Full - Single  
Date: 3/20/2026 Time: 10:40:36 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 F6504261085 from 3/20/2026

Victoria Lynne McKay

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



## Temperature Observations/Recordings

### Establishment Info

Northfield Middle School  
Northfield  
County/Group: Rice County

### Inspection Info

Report Number: F6504261085  
Inspection Type: Full  
Date: 3/20/2026  
Time: 10:40:36 AM

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

**Location:** Walk-in Cooler at 395 Degrees F.

Comment:

*Violation Issued?: No*

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

**Location:** Walk-in Freezer at -6 Degrees F.

Comment:

*Violation Issued?: No*

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

**Location:** Milk Cooler at 36 Degrees F.

Comment:

*Violation Issued?: No*

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

**Location:** TRAULSEN #4 Upright Cooler at 4 Degrees F.

Comment:

*Violation Issued?: No*

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

**Location:** TRAULSEN #3 Upright Cooler at 37 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature:** Product/Item/Unit: SHRIMP NUGGETS; Temperature Process: Hot-Holding

**Location:** Serving Line at 152 Degrees F.

Comment:

*Violation Issued?: No*

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

**Location:** TRUE GLASS DOOR Merchandiser Cooler at 36 Degrees F.

Comment:

*Violation Issued?: No*



Mankato District Office  
Minnesota Department of Health  
12 Civic Center Plaza, Suite 2105  
Mankato, MN 56001

---

---

## Sanitizer Observations/Recordings

Page: 1

---

Establishment Info	Inspection Info
Northfield Middle School Northfield County/Group: Rice County	Report Number: F6504261085 Inspection Type: Full Date: 3/20/2026 Time: 10:40:36 AM

---

---

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

**Location:** Dishwashing Area **Equal To** 160 Degrees F.

Comment: WITH THERMOLABEL

Violation Issued?: No

# Food Establishment Inspection Report



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: 10:40:36 AM
Score (optional)		Dur: min

Establishment: Northfield Middle School	Address: Vicki McKay, Child Nutrition M	City/State: Northfield, MN	Zip: 55057	Phone: 5076630668
License/Permit #: 0013898	Permit Holder: Stephany Stromme	Purpose of Inspection: Full	Est. Type:	Risk Category: High

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
<b>Supervision</b>				
1	IN	Person in charge present, demonstrate knowledge and performs duties		
2	IN	Certified Food Protection Manager		
<b>Employee Health</b>				
3	IN	knowledge, responsibilities, and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Response to vomiting, diarrheal events		
<b>Good Hygienic Practices</b>				
6	N/O	Proper eating, tasting, drinking, tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
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.		
<b>Protection From Contamination</b>				
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
<b>Time/Temperature Control for Safety</b>				
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	IN	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		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives; approved & properly used		
28	N/A	Toxic substances properly identified; stored; used		
<b>Conformance with Approved Procedures</b>				
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
<b>Safe Food and Water</b>				
30	N/A	Pasteurized eggs used where required		
31		Water & ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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: