



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

Spring Creek Elementary
Lori Malecha, Kitchen Mgr.
1400 Maple Street
Northfield, MN 55057
Rice County
Parcel:

Phone: 5076453490
sstromme@northfieldschools.org

License Info

License: 0013899
Stephany Stromme
Risk: High
License: FAIF-1, FBLB-1, HOSP-1,
FBSC-1, FBC2-1
Expires on: 12/31/2025
CFPM: Jody L. Mathews
CFPM #: 103994; Exp: 08/13/2026

Inspection Info

Report Number: F6504261086
Inspection Type: Full - Single
Date: 3/20/2026 Time: 11:05:04 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 F6504261086 from 3/20/2026

Jody L. Mathews

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



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Temperature Observations/Recordings

Page: 1

Establishment Info

Spring Creek Elementary
Northfield
County/Group: Rice County

Inspection Info

Report Number: F6504261086
Inspection Type: Full
Date: 3/20/2026
Time: 11:05:04 AM

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

Location: Walk-in Cooler #1 at 37 Degrees F.

Comment:

Violation Issued?: No

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

Location: Walk-in Freezer #2 at -5 Degrees F.

Comment:

Violation Issued?: No

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

Location: TRUE Upright Cooler #3 at 36 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

Food Temperature: Product/Item/Unit: BROCCOLI; Temperature Process: Hot-Holding

Location: Serving Line at 160 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: PIZZA; Temperature Process: Hot-Holding

Location: Holding Cabinet at 156 Degrees F.

Comment:

Violation Issued?: No



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Sanitizer Observations/Recordings

Page: 1

Establishment Info	Inspection Info
Spring Creek Elementary Northfield County/Group: Rice County	Report Number: F6504261086 Inspection Type: Full Date: 3/20/2026 Time: 11:05:04 AM


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

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

Comment: WITH TEMPERATURE STICKER

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: 11:05:04 AM
		Score (optional)		
Establishment: Spring Creek Elementary	Address: Lori Malecha, Kitchen Mgr.	City/State: Northfield, MN	Zip: 55057	Phone: 5076453490
License/Permit #: 0013899	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	Compliance Status		COS	R				
Supervision											
1	IN			18	N/O						
Person in charge present, demonstrate knowledge and performs duties				Time/Temperature Control for Safety							
2	IN			19	N/O						
Certified Food Protection Manager				Proper cooking time & temperatures							
Employee Health											
3	IN			20	N/O						
knowledge, responsibilities, and reporting				Proper reheating procedures for hot holding							
4	IN			21	IN						
Proper use of restriction and exclusion				Proper cooling time and temperature							
5	IN			22	IN						
Response to vomiting, diarrheal events				Proper hot holding temperatures							
Good Hygienic Practices											
6	N/O			23	IN						
Proper eating, tasting, drinking, tobacco use				Proper cold holding temperatures							
7	IN			24	N/A						
No discharge from eyes, nose, and mouth				Proper date marking & disposition							
Preventing Contamination by Hands											
8	IN			Consumer Advisory							
Hands clean and properly washed											
9	IN			25	N/A						
No bare hand contact with RTE foods, alternatives				Consumer advisory provided for raw or undercooked foods							
10	IN			Highly Susceptible Populations							
Adequate handwashing sinks supplied and access				26	N/A						
Approved Source											
Pasteurized foods used; prohibited foods not offered				27	N/A						
11	IN			Food/Color Additives and Toxic Substances							
Food obtained from approved source				28	N/A						
12	N/O			Food additives; approved & properly used							
Food Received at proper temperature				Toxic substances properly identified; stored; used							
13	IN			Conformance with Approved Procedures							
Food in good condition, safe & unadulterated				29	N/A						
14	N/A			Compliance with variance, specialized processes & HACCP plan							
Protection From Contamination											
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											
15	IN										
Food separated and protected											
16	IN										
Food-contact surfaces; cleaned & sanitized											
17	IN										
Proper Disposition of returned, previously served, reconditioned, & unsafe food											

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	Compliance Status		COS	R				
Safe Food and Water											
30	N/A			Proper Use of Utensils							
Pasteurized eggs used where required				43							
31				In-use utensils; Properly stored							
Water & ice from approved source				44							
32	N/A			Utensils, equipment & linens; properly stored, dried, handled							
Variance obtained for specialized processing methods				45							
Food Temperature Control											
33				Single-use & single-service articles, properly stored and used							
Proper cooling methods used; adequate equipment for temperature control				46							
Gloves used properly				Utensils, Equipment and Vending							
34	N/O			47							
Plant food properly cooked for hot holding				Food & non-food contact surfaces cleanable, properly designed, constructed, & used							
35	N/O			48							
Approved thawing methods used				Warewashing facilities: installed, maintained, used; test strips							
36				49							
Thermometers provided & accurate				Non-food contact surfaces clean							
Food Identification											
37				Physical Facilities							
Food properly labeled; original container				50							
Prevention of Food Contamination											
38				Hot & cold water available; adequate pressure							
Insects, rodents, & animals not present; no unauthorized person				51							
39				Plumbing installed; proper backflow devices							
Contamination prevented during food prep, storage, & display				52							
40				Sewage & waste water properly disposed							
Personal cleanliness				53							
41				Toilet facilities; properly constructed, supplied & cleaned							
Wiping cloths: properly used & stored				54							
42				Garbage & refuse properly disposed; facilities maintained							
Washing fruits & vegetables				55							
				Physical facilities installed, maintained & clean							
Person in Charge (signature)				56							
				Adequate ventilation & lighting; designated areas used							
				57							
				Compliance with MCIAA							
				58							
				Compliance with licensing and plan review							

Inspector (signature) <i>DW Reimann</i>	Follow-up: Follow-up Date:
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