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.

**6-200 Physical Facility Design and Construction**

**6-201.11A**

MN Rule 4626.1335A Design, construct, and install floors, floor coverings, walls, wall coverings, and ceilings to be smooth and easily cleanable.

FINISH THE EDGE OF THE WALL WHERE IT ABUTS THE WALK-IN UNIT TO BE SMOOTH AND EASILY CLEANABLE.

*Comply By: 10/02/20*

<table>
<thead>
<tr>
<th>Total Orders In This Report</th>
<th>Priority 1</th>
<th>Priority 2</th>
<th>Priority 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>0</td>
<td>0</td>
<td>1</td>
</tr>
</tbody>
</table>

WALK-IN COOLER #1, 36F; WALK-IN FREEZER #2, -6F; TRUE #3, 36F

POST A HAND WASHING SING IN THE RESTROOM.

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 MN Department of Health inspection report number 6504201245 of 09/15/20.

Certified Food Protection Manager: Lori Malecha

Certification Number: 79696    Expires: 07/16/24

Inspection report reviewed with person in charge and emailed.

Signed: [Signature]  
Lori Malecha

Signed: [Signature]  
David W. Reimann, R.S.  
Enviromental Health Spec. III  
Mankato District Office  
507/344-2727  
david.reimann@state.mn.us
**Food Establishment Inspection Report**

### Foodborne Illness Risk Factors and Public Health Interventions

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN in compliance</td>
<td></td>
<td></td>
</tr>
<tr>
<td>OUT not in compliance</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O not observed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A not applicable</td>
<td></td>
<td></td>
</tr>
<tr>
<td>COS corrected on-site</td>
<td></td>
<td></td>
</tr>
<tr>
<td>R Repeat violation</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Foodborn Illness Risk Factors (RF)** are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions (PHI) are control measures to prevent foodborne illness or injury.

**Good Retail Practices** are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance.

**Safe Food and Water**

30 IN OUT N/A Pasteurized eggs used where required
31 IN OUT N/A Water & ice obtained from an approved source
32 OUT N/A Variance obtained for specialized processing methods

**Food Temperature Control**

33 IN OUT N/A Proper cooling methods used; adequate equipment for temperature control
34 OUT N/A Plant food properly cooked for hot holding
35 OUT N/A Approved thawing methods used
36 IN OUT N/A Thermometers provided & accurate

**Food Identification**

37 IN OUT N/A Food properly labeled; original container
38 IN OUT N/A Insects, roaches, & animals not present
39 IN OUT N/A Contamination prevented during food prep, storage & display
40 IN OUT N/A Personal cleanliness
41 IN OUT N/A Wiping cloths: properly used & stored
42 OUT N/A Washing fruits & vegetables

**Utensil Equipment and Vending**

43 IN OUT N/A In-use utensils; properly stored
44 OUT N/A Utensils, equipment & linens: properly stored, dried, & handled
45 OUT N/A Single-use/single service articles: properly stored & used
46 OUT N/A Gloves used properly
47 OUT N/A Food & non-food contact surfaces cleanable, properly designed, constructed, & used
48 OUT N/A Warewashing facilities: installed, maintained, & used; test strips
49 IN OUT N/A Non-food contact surfaces clean

**Physical Facilities**

50 IN OUT N/A Hot & cold water available; adequate pressure
51 OUT N/A Plumbing installed; proper backflow devices
52 IN OUT N/A Sewage & waste water properly disposed
53 OUT N/A Toilet facilities: properly constructed, supplied, & cleaned
54 OUT N/A Garbage & refuse properly disposed; facilities maintained
55 IN OUT N/A Physical facilities installed, maintained, & clean
56 OUT N/A Adequate ventilation & lighting; designated areas used
57 OUT N/A Compliance with MCIAA
58 OUT N/A Compliance with licensing & plan review

**Purpose of Inspection**

Full

**City/State**

Northfield, MN

**License/Permit #**

0013899

**Permit Holder**

Ind. School District No. 659

**Purpose of Inspection**

Full

**Date**

09/15/20

**Report #**

6504201245

**Address**

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**Legal Authority MN Rules Chapter 4626**

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