Food and Beverage Establishment Inspection Report

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.

<table>
<thead>
<tr>
<th>Total Orders In This Report</th>
<th>Priority 1</th>
<th>Priority 2</th>
<th>Priority 3</th>
</tr>
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WALK-IN COOLER: 35F; WALK-IN FREEZER: -4F; TRUE 35F; HOT HOLD: MINI CORN DOG, 151F; DECENT DISH WASHER RINSE TEMPERATURE WITH DISK: 169F

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 6504211061 of 02/23/21.

Certified Food Protection Manager

Mitzi Holden

Certification Number: 76949 Expires: 03/02/21

Inspection report reviewed with person in charge and emailed.

Signed: E-mailed

Mitzi Holden

6504211061

651-201-4500

health.foodlodging@state.mn.us
## Food Establishment Inspection Report

### Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
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</table>

**Surveillance**

1. **PIC knowledgeable; duties & oversight**
2. **Certified food protection manager, duties**
3. **Mgmt/Staff knowledge, responsibilities & reporting**
4. **Proper use of reporting, restriction & exclusion**
5. **Procedures for responding to vomiting & diarrheal events**

**Food Hygienic Practices**

6. **Proper eating, tasting, drinking, or tobacco use**
7. **No discharge from eyes, nose, & mouth**
8. **Hands clean & properly washed**
9. **No bare hand contact with RTE foods or pre-approved alternate procedure properly followed**
10. **Adequate handwashing sinks supplied/accessible**

**Approved Source**

11. **Food obtained from approved source**
12. **Food received at proper temperature**
13. **Food in good condition, safe, & unadulterated**
14. **Required records available; shellstock tags, parasite destruction**

**Protection from Contamination**

15. **Food separated and protected**
16. **Food contact surfaces: cleaned & sanitized**
17. **Proper disposal of returned, previously served, reconditioned, & unsafe food**

### Time/Temperature Control for Safety

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18. **Proper cooking time & temperature**
19. **Proper reheating procedures for hot holding**
20. **Proper cooling time & temperature**
21. **Proper hot holding temperatures**
22. **Proper cold holding temperatures**
23. **Proper date marking & disposition**
24. **Time as a public health control: procedures & records**

### Consumer Advisory

25. **Consumer advisory provided for raw/undercooked food**

### Highly Susceptible Populations

26. **Pasteurized foods used; prohibited foods not offered**

### Food and Color Additives and Toxic Substances

27. **Food additives: approved & properly used**
28. **Toxic substances properly identified, stored, & used**

### Conformance with Approved Procedures

29. **Compliance with variance/specialized process/HACCP**

### 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.**

### Foodborne Illness Risk Factors and Public Health Interventions

- **GOOD RETAIL PRACTICES**
  - **Safe Food and Water**
    - **Pasteurized eggs used where required**
    - **Water & ice obtained from an approved source**
    - **Variance obtained for specialized processing methods**
    - **Proper cooling methods used; adequate equipment for temperature control**
    - **Plant food properly cooked for hot holding**
    - **Approved thawing methods used**
    - **Thermometers provided & accurate**
    - **Food properly labeled; original container**
    - **Insects, rodents, & animals not present**
    - **Contamination prevented during food prep, storage & display**
    - **Personal cleanliness**
    - **Wiping cloths: properly used & stored**
    - **Washing fruits & vegetables**
  - **Proper Use of Utensils**
    - **In-use utensils; properly stored**
    - **Utensils, equipment & linens: properly stored, dried, & handled**
    - **Single-use/single service articles: properly stored & used**
    - **Gloves used properly**
  - **Utensil Equipment and Vending**
    - **Food & non-food contact surfaces cleanable, properly designed, constructed, & used**
    - **Warewashing facilities: installed, maintained, & used; test strips**
    - **Non-food contact surfaces clean**
  - **Physical Facilities**
    - **Hot & cold water available; adequate pressure**
    - **Plumbing installed; proper backflow devices**
    - **Sewage & waste water properly disposed**
    - **Toilet facilities: properly constructed, supplied, & cleaned**
    - **Garbage & refuse properly disposed; facilities maintained**
    - **Physical facilities installed, maintained, & clean**
    - **Adequate ventilation & lighting; designated areas used**
    - **Compliance with MCIAA**
    - **Compliance with licensing & plan review**

**Person in Charge (Signature): [Signature]**

**Date: 02/23/21**