Food and Beverage Establishment Inspection Report

Location:
Northfield High School
Cecelia Green, Child Nutrition
1400 Division Street South
Northfield, MN 55057
Rice County, 66

License Categories:
FAIF, FBLB, HOSP, FBSC, FBSS, FBC2

Expires on: 12/31/21

Establishment Info:
ID #: 0013897
Risk: High
Announced Inspection: No

Operator:
Ind. School District No. 659

Phone #: 507-663-0604
ID #: 15696

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>
</thead>
<tbody>
<tr>
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</tbody>
</table>

WALK-IN COOLER #1: 35F; WALK-IN FREEZER #2: -2F; PRODUCE WALK-IN COOLER: 33F; #3: 40F; #4: 4F; #7: 35F; #10: 35; MILK COOLERS: 35F, 40F; DISH WASHER RINSE WITH DISK: 159F

***ASSURE TEMPERATURE OF UTENSILS COMING OUT OF THE DISH WASHER REACH AT LEAST 160F.

REPORT E-MAILED TO: sstromme@northfieldschoolss.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 6504211057 of 02/23/21.

Certified Food Protection Manager: Cecelia Green

Certification Number: 45210 Expires: 07/09/23

Inspection report reviewed with person in charge and emailed.

Signed: [Emailed]
Cecelia Green

Signed: 6504
651-201-4500
health.foodlodging@state.mn.us
### Food Establishment Inspection Report

**Report #: 6504211057**

- **MN Department of Health**
- **Food Pools & Lodging Services**
- **P.O. Box 64975**
- **St. Paul, MN 55164-0975**

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**Northfield High School**

**Address**
Cecelia Green, Child Nutrition

**City/State**
Northfield, MN

**License/Permit #**
0013897

**Purpose of Inspection**
Full

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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

<table>
<thead>
<tr>
<th>Mark “X” in box if numbered item is</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>in compliance</td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>not in compliance</td>
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<tr>
<td>not observed</td>
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<tr>
<td>not applicable</td>
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</tbody>
</table>

- **Compliance Status**

- **Time/Compliance Control for Safety**
  - Proper cooking time & temperature
  - Proper reheating procedures for hot holding
  - Proper cooling time & temperature
  - Proper hot holding temperatures
  - Proper cold holding temperatures
  - Proper date marking & disposition
  - Time as a public health control: procedures & records

- **Consumer Advisory**
  - Consumer advisory provided for raw/undercooked food

- **Highly Susceptible Populations**
  - Pasteurized foods used; prohibited foods not offered

- **Food and Color Additives and Toxic Substances**
  - Food additives: approved & properly used
  - Toxic substances properly identified, stored, & used

- **Conformance with Approved Procedures**
  - Compliance with variance/specialized process/HACCP

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### 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.

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### GOOD RETAIL PRACTICES

**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

Mark “X” in appropriate box for COS and/or R

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

#### Safe Food and Water

- **COS**

- **R**

- **30 IN OUT N/A**
  - Pasteurized eggs used where required

- **31 IN OUT N/A**
  - Water & ice obtained from an approved source

- **32 IN 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 IN OUT N/A**
  - Plant food properly cooked for hot holding

- **35 IN 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

#### Prevention of Food Contamination

- **38 IN OUT N/A**
  - Insects, rodents, & 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 clothes: properly used & stored

- **42 IN OUT N/A**
  - Washing fruits & vegetables

#### Food Recalls:

**Person in Charge (Signature):**

**Inspector (Signature):**

**Date:** 02/23/21