

Type: Full
Date: 03/12/24
Time: 11:10:00
Report: 6504241083

Food and Beverage Establishment Inspection Report

Page 1

Location:

Spring Creek Elementary
Lori Malecha, Kitchen Mgr.
1400 Maple Street
Northfield, MN 55057
Rice County, 66

Establishment Info:

ID #: 0013899
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

Operator:

Ind. School District No. 659

Phone #: 5076453490
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.

Total Orders	In This Report	Priority 1	Priority 2	Priority 3
		0	0	0

WALK-IN COOLER: 32F; WALK-IN FREEZER: -3F; TRUE REFRIGERATOR #3: 33F; MILK COOLER: 35F; HOT HOLD: PEAS, 195F; NOODLES, 188F; DISH WASHER UTENSIL SURFACE TEMPERATURE: 160F WITH 3-TEMP THEROMLABEL.

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 6504241083 of 03/12/24.

Certified Food Protection Manager Lori L. Malecha

Certification Number: 79696 Expires: 07/16/24

Inspection report reviewed with person in charge and emailed.

Signed: E-mailed
Lori Malscha
FSD

Signed: David W. Reimann
David W. Reimann R.S.
Environmental Health Spec III
Mankato District Office
507-344-2727
david.reimann@state.mn.us

Food Establishment Inspection Report



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

No. of RF/PHI Categories Out

0

Date 03/12/24

No. of Repeat RF/PHI Categories Out

0

Time In 11:10:00

Legal Authority MN Rules Chapter 4626

Time Out

Spring Creek Elementary

Address
Lori Malecha, Kitchen Mgr.

City/State
Northfield, MN

Zip Code
55057

Telephone
5076453490

License/Permit #
0013899

Permit Holder
Ind. School District No. 659

Purpose of Inspection
Full

Est Type

Risk Category
H

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

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	Compliance Status		COS	R
Supervision				Time/Temperature Control for Safety			
1	IN OUT			18	IN OUT N/A N/O		
PIC knowledgeable; duties & oversight				Proper cooking time & temperature			
2	IN OUT N/A			19	IN OUT N/A N/O		
Certified food protection manager, duties				Proper reheating procedures for hot holding			
Employee Health				Consumer Advisory			
3	IN OUT			20	IN OUT N/A N/O		
Mgmt/Staff; knowledge, responsibilities & reporting				Proper cooling time & temperature			
4	IN OUT			21	IN OUT N/A N/O		
Proper use of reporting, restriction & exclusion				Proper hot holding temperatures			
5	IN OUT			22	IN OUT N/A		
Procedures for responding to vomiting & diarrheal events				Proper cold holding temperatures			
Good Hygienic Practices				Proper date marking & disposition			
6	IN OUT N/O			23	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Time as a public health control: procedures & records			
7	IN OUT N/O			Highly Susceptible Populations			
No discharge from eyes, nose, & mouth				Consumer advisory provided for raw/undercooked food			
Preventing Contamination by Hands				Food and Color Additives and Toxic Substances			
8	IN OUT N/O			26	IN OUT N/A		
Hands clean & properly washed				Pasteurized foods used; prohibited foods not offered			
9	IN OUT N/A N/O			Food and Color Additives and Toxic Substances			
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				Food additives: approved & properly used			
10	IN OUT			28	IN OUT		
Adequate handwashing sinks supplied/accessible				Toxic substances properly identified, stored, & used			
Approved Source				Conformance with Approved Procedures			
11	IN OUT			29	IN OUT N/A		
Food obtained from approved source				Compliance with variance/specialized process/HACCP			
12	IN OUT N/A N/O			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.			
Food received at proper temperature							
13	IN OUT						
Food in good condition, safe, & unadulterated							
14	IN OUT N/A N/O						
Required records available; shellstock tags, parasite destruction							
Protection from Contamination							
15	IN OUT N/A N/O						
Food separated and protected							
16	IN OUT N/A						
Food contact surfaces: cleaned & sanitized							
17	IN OUT						
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" 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				Proper Use of Utensils			
30	IN OUT N/A			43	IN USE		
Pasteurized eggs used where required				In-use utensils: properly stored			
31	IN OUT			44	IN USE		
Water & ice obtained from an approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32	IN OUT N/A			45	IN USE		
Variance obtained for specialized processing methods				Single-use/single service articles: properly stored & used			
Food Temperature Control				Utensil Equipment and Vending			
33	IN OUT			47	IN USE		
Proper cooling methods used; adequate equipment for temperature control				Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
34	IN OUT N/A N/O			48	IN USE		
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, & used; test strips			
35	IN OUT N/A N/O			49	IN USE		
Approved thawing methods used				Non-food contact surfaces clean			
36	IN OUT			Physical Facilities			
Thermometers provided & accurate				50	IN USE		
Food Identification				Hot & cold water available; adequate pressure			
37	IN OUT			51	IN USE		
Food properly labeled; original container				Plumbing installed; proper backflow devices			
Prevention of Food Contamination				52	IN USE		
38	IN OUT			Sewage & waste water properly disposed			
Insects, rodents, & animals not present				53	IN USE		
39	IN OUT			Toilet facilities: properly constructed, supplied, & cleaned			
Contamination prevented during food prep, storage & display				54	IN USE		
40	IN OUT			Garbage & refuse properly disposed; facilities maintained			
Personal cleanliness				55	IN USE		
41	IN OUT			Physical facilities installed, maintained, & clean			
Wiping cloths: properly used & stored				56	IN USE		
42	IN OUT			Adequate ventilation & lighting; designated areas used			
Washing fruits & vegetables				57	IN USE		
				Compliance with MCIAA			
				Compliance with licensing & plan review			

Food Recalls:

Person in Charge (Signature) E-mailed

Date: 03/12/24

Inspector (Signature)