



Minnesota Department of Health
Division of Environmental Health, FPLS
P.O. Box 64975
St. Paul, MN 55164-0975
651-201-4500

Type: Full
Date: 03/05/24
Time: 10:25:38
Report: 8044241054

Food and Beverage Establishment Inspection Report

Page 1

Location:

NRHEG Public School
600 School Street
Ellendale, MN56026
Steele County, 74

Establishment Info:

ID #: 0020597
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

Operator:

Ind. School District No. 2168

Phone #: 5076843181

ID #: 25375

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.

Surface and Equipment Sanitizers

Hot Water: = at 170.6 Degrees Fahrenheit

Location: Dishwasher

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Hot Holding

Temperature: 135.8 Degrees Fahrenheit - Location: Taco meat

Violation Issued: No

Process/Item: Cold Holding

Temperature: 38.3 Degrees Fahrenheit - Location: Sliced cheese in upright

Violation Issued: No

Process/Item: Cold Holding

Temperature: 33.0 Degrees Fahrenheit - Location: Upright

Violation Issued: No

Process/Item: Hot Holding

Temperature: 136.0 Degrees Fahrenheit - Location: Refried beans

Violation Issued: No

Process/Item: Cooling

Temperature: 99.1 Degrees Fahrenheit - Location: Ground beef @ 10:52am

Violation Issued: No

Process/Item: Cold Holding

Temperature: 38.6 Degrees Fahrenheit - Location: Shredded lettuce bags in WIC

Violation Issued: No

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Process/Item: Cold Holding
Temperature: 35.0 Degrees Fahrenheit - Location: WIC
Violation Issued: No

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

Establishment Info: ellkitch@nrheg.k12.mn.us

NOTE: Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

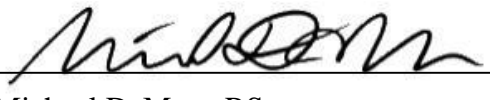
I acknowledge receipt of the Minnesota Department of Health inspection report number 8044241054 of 03/05/24.

Certified Food Protection Manager: Melissa A. McCornack

Certification Number: FM1278 Expires: 05/26/26

Inspection report reviewed with person in charge and emailed.

Signed: 
Inspector signed for Moe

Signed: 
Michael DeMars, RS
Public Health Sanitarian III
Rochester District Office
507-216-1096
michael.demars@state.mn.us

Report #: 8044241054

Food Establishment Inspection Report



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P.O. Box 64975
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No. of RF/PHI Categories Out 0

Date 03/05/24

No. of Repeat RF/PHI Categories Out 0

Time In 10:25:38

Legal Authority MN Rules Chapter 4626

Time Out

NRHEG Public School	Address 600 School Street	City/State Ellendale, MN	Zip Code 56026	Telephone 5076843181
License/Permit # 0020597	Permit Holder Ind. School District No. 2168	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
Supervision					
1	IN	OUT	PIC knowledgeable; duties & oversight		
2	IN	OUT N/A	Certified food protection manager, duties		
Employee Health					
3	IN	OUT	Mgmt/Staff; knowledge, responsibilities & reporting		
4	IN	OUT	Proper use of reporting, restriction & exclusion		
5	IN	OUT	Procedures for responding to vomiting & diarrheal events		
Good Hygienic Practices					
6	IN	OUT N/O	Proper eating, tasting, drinking, or tobacco use		
7	IN	OUT N/O	No discharge from eyes, nose, & mouth		
Preventing Contamination by Hands					
8	IN	OUT N/O	Hands clean & properly washed		
9	IN	OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		
10	IN	OUT	Adequate handwashing sinks supplied/accessible		
Approved Source					
11	IN	OUT	Food obtained from approved source		
12	IN	OUT N/A N/O	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		

Compliance Status				COS	R
Time/Temperature Control for Safety					
18	IN	OUT N/A N/O	Proper cooking time & temperature		
19	IN	OUT N/A N/O	Proper reheating procedures for hot holding		
20	IN	OUT N/A N/O	Proper cooling time & temperature		
21	IN	OUT N/A N/O	Proper hot holding temperatures		
22	IN	OUT N/A	Proper cold holding temperatures		
23	IN	OUT N/A N/O	Proper date marking & disposition		
24	IN	OUT N/A N/O	Time as a public health control: procedures & records		
Consumer Advisory					
25	IN	OUT N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations					
26	IN	OUT N/A	Pasteurized foods used; prohibited foods not offered		
Food and Color Additives and Toxic Substances					
27	IN	OUT N/A	Food additives: approved & properly used		
28	IN	OUT	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures					
29	IN	OUT N/A	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.

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

				COS	R
Safe Food and Water					
30	IN	OUT N/A	Pasteurized eggs used where required		
31			Water & ice obtained from an approved source		
32	IN	OUT N/A	Variance obtained for specialized processing methods		
Food Temperature Control					
33			Proper cooling methods used; adequate equipment for temperature control		
34	IN	OUT N/A N/O	Plant food properly cooked for hot holding		
35	IN	OUT N/A N/O	Approved thawing methods used		
36			Thermometers provided & accurate		
Food Identification					
37			Food properly labeled; original container		
Prevention of Food Contamination					
38			Insects, rodents, & animals not present		
39			Contamination prevented during food prep, storage & display		
40			Personal cleanliness		
41			Wiping cloths: properly used & stored		
42			Washing fruits & vegetables		

				COS	R
Proper Use of Utensils					
43			In-use utensils: properly stored		
44			Utensils, equipment & linens: properly stored, dried, & handled		
45			Single-use/single service articles: properly stored & used		
46			Gloves used properly		
Utensil Equipment and Vending					
47			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48			Warewashing facilities: installed, maintained, & used; test strips		
49			Non-food contact surfaces clean		
Physical Facilities					
50			Hot & cold water available; adequate pressure		
51			Plumbing installed; proper backflow devices		
52			Sewage & waste water properly disposed		
53			Toilet facilities: properly constructed, supplied, & cleaned		
54			Garbage & refuse properly disposed; facilities maintained		
55			Physical facilities installed, maintained, & clean		
56			Adequate ventilation & lighting; designated areas used		
57			Compliance with MCIAA		
58			Compliance with licensing & plan review		

Food Recalls:

Person in Charge (Signature)

Date: 03/05/24

Inspector (Signature)