

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

License Categories: FAIF, FBLB, HOSP, FBSC, FBC2 Establishment Info: ID #: 0020597 Risk: High Announced Inspection: No

Operator:

Ind. School District No. 2168

Phone #: 5076843181 ID #: 25375

Expires on: 12/31/24

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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 NRHEG Public School

## Food and Beverage Establishment Inspection Report

Page 2

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<u>Melissa A. McCornack</u>

Certification Number: <u>FM1278</u> Expires: <u>05/26/26</u>

Inspection report reviewed with person in charge and emailed.

Signed:

Inspector signed for Moe

YIM Signed:

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

	Minnesota Department of Health Division of Environmental Health, FPLS					N	o. of RF/PHI	Categories O	ut	0	Date 03	8/05/2	4
P.O. Box 64975			No. of Repeat RF/PHI Categories Out					gories Out	0	Time In 10	):25:3	8	
OF HEALTH	St. Paul, MN 5516	4-0975				Le	egal Authori	ty MN Rules (	Chapter 4626	.	Time Out		
NRHEG Public School Address		U			//State			Zip Code		phone			
		600 School Street				endale			56026	5076843181			
License/Permit # Permit Holder 0020597 Ind. School District No. 2168				Pur Ful	•	of Inspectio	on	Est Type		Risk Catego	rу		
	FOODB	ORNE ILLNESS RISK FAC	TOF	RS A	ND P	UBL	IC HEAL	TH INTERV	ENTIONS				
		us (IN, OUT, N/O, N/A) for each numbered							X" in appropriate b				
IN= in compliance	OUT= not in comp	liance N/O= not observed	1		ot applica				site during inspection	on	R= repeat vi		
Compliance S			CO	\$R		Com	pliance Sta				•	cc	s
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2 (IN)OUT N/A		ection manager, duties						1	iting procedures		oldina	-	-
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		dge,responsibilities&reporting				$\sim$			olding temperatu				+
		rting, restriction & exclusion				~	UT N/A		nolding temperat				
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	1	lygenic Practices			24	IN O		· ·	blic health contr		lures & records		
$\sim$		ing, drinking, or tobacco use		$\square$					sumer Advisor	•			
IN OUT N/		eyes, nose, & mouth			25	IN O	UT(N/A)		dvisory provided		ndercooked foo	d	
	Preventing C Hands clean & pro	ontamination by Hands	1		26		UT N/A		Isceptible Popu foods used; prof		de not offered	1	4
	-	pperly washed tact with RTE foods or pre-approved			20	<u> </u>		1	olor Additives a				4
IN) OUT N/A N/		are properly followed			27	IN O	UT(N/A)	1	es: approved & p			1	٦
	Adequate handwa	shing sinks supplied/accessible			28	ÎN)O	UT	Toxic substa	nces properly id	entified, st	tored, & used		
		oved Source						Conformance	e with Approve	d Proced	ures		
		n approved source			29	IN O	UT(N/A)	Compliance	with variance/sp	ecialized	process/HACCI		
$\sim$	Food received at p												
	-	lition, safe, & unadulterated											
4 IN OUT NA NO	parasite destructio	available; shellstock tags, n			Risk	facto	rs(RF) are i	moroper practi	ces or proceedu	res identif	fied as the most		
	Protection fro	om Contamination			preva	alent c	ontributing f	actors of foodb	orne illness or ir	njury. Pub	lic Health Inter	venti	on
IN OUT N/A N/	Food separated ar	nd protected			(PHI	) are c	ontrol meas	ures to prevent	foodborne illnes	ss or injur	у.		
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		of returned, previously served,											
	reconditioned, & u												
1-	,												_
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