

Type: Full
Date: 11/28/23
Time: 13:44:37
Report: 1036231301

Food and Beverage Establishment Inspection Report

Page 1

Location:

Hastings Middle School and Poo
Brittney Hirschauer, Fd. Ser.
1000 West 11th Street
Hastings, MN55033
Dakota County, 19

Establishment Info:

ID #: 0015004
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBSW, FBC2

Expires on: 12/31/23

Operator:

Ind. School District No. 200

Phone #: 6514807126
ID #: 16838

The violations listed in this report include any previously issued orders and deficiencies identified during this inspection. Compliance dates are shown for each item.

The following orders were issued during this inspection.

7-200 Toxic Supplies and Applications

7-201.11A **** Priority 1 ****

MN Rule 4626.1600A Separate poisonous or toxic materials from food, equipment, utensils, linens, and single-service and single-use articles by spacing or partitioning.

OBSERVED SOME FIRST AID/CLEANING SOLUTIONS BEING STORED ON THE RACK NEAR THE ROLLING CHIP/COOKIE CART. DISCUSSED PLACING A PLEXIGLASS PARTITION BETWEEN STORAGE CARTS OR FIND ALTERNATIVE STORAGE LOCATIONS.

Comply By: 12/18/23

4-500 Equipment Maintenance and Operation

4-501.11AB

MN Rule 4626.0735AB All equipment and components must be in good repair and maintained and adjusted in accordance with manufacturer's specifications.

OBSERVED A COUPLE LOOSE HANDLES ON THE #3 REACH IN COOLER. REPAIR AND MAINTAIN.

Comply By: 02/28/24

6-100 Physical Facility Construction Materials

6-101.11A1

MN Rule 4626.1325A1 Provide smooth, durable, and easily cleanable floor, wall and ceiling surfaces.

OBSERVED SOME CRACKED/MISSING TILES ON THE WALL NEAR THE FLOOR IN THE DRY FOOD STORAGE AREA. REPAIR AND MAINTAIN.

Comply By: 03/28/24

Type: Full
Date: 11/28/23
Time: 13:44:37
Report: 1036231301
Hastings Middle School and Poo

Food and Beverage Establishment Inspection Report

Page 2

6-200 Physical Facility Design and Construction

6-202.11A

MN Rule 4626.1375A Provide effective shielding, coated or shatter-resistant light bulbs for all light fixtures where there is exposed food, clean equipment, utensils and linens, or unwrapped single-service or single-use articles.

OBSERVED A CRACKED LIGHT SHIELD IN #5 WALK IN FREEZER. REPLACE AND MAINTAIN.

Comply By: 02/28/24

Surface and Equipment Sanitizers

QUATERNARY AMMONIA: = 200PPM at Degrees Fahrenheit

Location: SANITIZER BUCKET

Violation Issued: No

WASH TEMP: = at 152 Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: No

UTENSIL SURFACE TEMP: = at 160 Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: No

FINAL RINSE TEMP: = at 191 Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Hot Holding/TACO MEAT

Temperature: 186 Degrees Fahrenheit - Location: SERVE STEAM WELL

Violation Issued: No

Process/Item: Hot Holding/CHZ

Temperature: 177 Degrees Fahrenheit - Location: SERVE STEAM WELL

Violation Issued: No

Process/Item: Cold Hold/FRUIT

Temperature: 41 Degrees Fahrenheit - Location: SERVE LINE

Violation Issued: No

Process/Item: Cold Hold/DICED TOMATO

Temperature: 41 Degrees Fahrenheit - Location: SALAD BAR SERVE LINE

Violation Issued: No

Process/Item: Cold Hold/MILK

Temperature: 39 Degrees Fahrenheit - Location: MILK COOLER #1

Violation Issued: No

Process/Item: Cold Hold/MILK

Temperature: 38 Degrees Fahrenheit - Location: MILK COOLER #2

Violation Issued: No

Type: Full
Date: 11/28/23
Time: 13:44:37
Report: 1036231301

Food and Beverage Establishment Inspection Report

Page 3

Hastings Middle School and Poo

Process/Item: Cold Hold/YOGURT

Temperature: 37 Degrees Fahrenheit - Location: EVEREST COOLER #6

Violation Issued: No

Process/Item: Cold Hold/DICED FRUIT

Temperature: 37 Degrees Fahrenheit - Location: WALK IN COOLER #1

Violation Issued: No

Process/Item: Cold Hold/HAM

Temperature: 36 Degrees Fahrenheit - Location: WALK IN COOLER #2

Violation Issued: No

Process/Item: Ambient Temp

Temperature: 40 Degrees Fahrenheit - Location: COOLER #4

Violation Issued: No

Process/Item: Ambient Temp

Temperature: 0 Degrees Fahrenheit - Location: WALK IN FREEZER #5

Violation Issued: No

Process/Item: Ambient Temp

Temperature: 37 Degrees Fahrenheit - Location: REACH IN COOLER #3

Violation Issued: No

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

UNANNOUNCED INSPECTION WAS CONDUCTED BY JEFF JOHANSON.

DISCUSSED THE FOLLOWING:

- EMPLOYEE ILLNESS POLICY AND LOG
- HANDWASHING
- SANITIZER USE AND TEST KITS
- THERMOMETER USE AND CALIBRATION
- PEST CONTROL
- ALL VIOLATIONS ON THIS REPORT

ALSO DISCUSSED THE IMPORTANCE OF RUNNING EMPTY TRAYS THROUGH THE DISH MACHINE AT LEAST 10 TIMES TO ENSURE MACHINE IS ABLE TO REACH A UTENSIL SURFACE TEMP OF 160DF.

REVIEWED THE SYMPTOMS OF FOODBORNE ILLNESSES AND THE REQUIREMENT TO MAINTAIN A DOCUMENTED RECORD OF ALL INSTANCES OF EMPLOYEES BEING ILL WITH EITHER VOMITING OR DIARRHEA AS REQUIRED BY THE MINNESOTA FOOD CODE & EXCLUDE ILL WORKERS FROM WORKING WITH FOOD & BEVERAGES UNTIL 24 HOURS AFTER SYMPTOMS HAVE ENDED. MAINTAINING AN ACCURATE RECORD OF ALL INSTANCES OF EMPLOYEES BEING ILL WITH VOMITING AND/OR DIARRHEA MAY PROVIDE A FIRST INDICATION OF INCREASED RISK OF A FOODBORNE ILLNESS TO PERSONS AS A RESULT OF EATING AT A FOOD SERVICE ESTABLISHMENT.

Type: Full
Date: 11/28/23
Time: 13:44:37
Report: 1036231301

Hastings Middle School and Poo

Food and Beverage Establishment Inspection Report

Page 4

****IF ANY STUDENT OR STAFF COMPLAINS OF ILLNESS, CONTACT THE MINNESOTA DEPARTMENT OF HEALTH AND PROVIDE THE FOODBORNE ILLNESS HOTLINE PHONE NUMBER TO THE CUSTOMER. THE FOODBORNE ILLNESS HOTLINE PHONE NUMBER IS 1-877-366-3455.**

ALWAYS CONTACT SANITARIAN OR MDH PLAN REVIEW PRIOR TO ANY MODIFICATIONS, REMODELING OR CONSTRUCTION.

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

I acknowledge receipt of the inspection report number 1036231301 of 11/28/23.

Certified Food Protection Manager: VALERIE ENGSTROM

Certification Number: FM16083 Expires: 10/22/26

Inspection report reviewed with person in charge and emailed.

Signed: _____

VALERIE ENGSTROM
KITCHEN MANAGER

Signed: _____

Jeff Johanson