

Type: Full Date: 10/25/22

Time: 11:10:36 Report: 1036221067

## Food and Beverage Establishment Inspection Report

Page 1

Location:

McAuliffe Elementary 1601 West 12th Street Brittney Hirschauer, Fd. Ser.

Hastings, MN55033 Dakota County, 19

**License Categories:** 

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/22

**Establishment Info:** 

ID #: 0015005 Risk: Medium

Announced Inspection: No

**Operator:** 

Ind. School District No. 200

Phone #: 6514807422

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.

No NEW orders were issued during this inspection.

### **Surface and Equipment Sanitizers**

Hot Water: = at 172.6 Degrees Fahrenheit

Location: Dish Machine Violation Issued: No

QUATERNARY AMMONIA: = 200 PPM at Degrees Fahrenheit

Location: Sani Bucket Violation Issued: No

#### **Food and Equipment Temperatures**

Process/Item: Cold Hold/Ham Slice

Temperature: 40 Degrees Fahrenheit - Location: Walk in cooler

Violation Issued: No

Process/Item: Cold Hold/Milk

Temperature: 40 Degrees Fahrenheit - Location: Walk in cooler

Violation Issued: No

Process/Item: Cold Hold/Shred Chz

Temperature: 40 Degrees Fahrenheit - Location: Walk in cooler

Violation Issued: No

Process/Item: Cold Hold/Milk

Temperature: 41 Degrees Fahrenheit - Location: Milk Cooler #1

Violation Issued: No

Process/Item: Cold Hold/Milk

Temperature: 41 Degrees Fahrenheit - Location: Milk Cooler #2

Violation Issued: No

Type: Full Food and Beverage Establishment 10/25/22 Date:

**Inspection Report** 

Report: 1036221067 McAuliffe Elementary

11:10:36

Time:

Process/Item: Cold Hold/Lactose freemilk

Temperature: 41 Degrees Fahrenheit - Location: Hussman Victory fridge

Violation Issued: No

Process/Item: Hot Holding/Meat Sauce

Temperature: 168 Degrees Fahrenheit - Location: Serving Line

Violation Issued: No

Process/Item: Hot Holding/Noodles

Temperature: 166 Degrees Fahrenheit - Location: Serving Line

Violation Issued: No

Process/Item: Ambient Temp

Temperature: 1 Degrees Fahrenheit - Location: Walk in freezer

Violation Issued: No

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

0

#### DISCUSSED ALL ORDERS ON SITE IN ADDITION TO THE FOLLOWING:

- EMPLOYEE ILLNESS LOG AND EXCLUSION POLICY.
- SANITIZER USE AND TEST KITS.
- HAND WASHING POLICY AND REVIEW.
- GLOVE USAGE
- THERMOMETER USE AND CALIBRATION.
- DATE MARKING.
- PEST CONTROL.

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.

\*\*IF ANY STUDENTS OR STAFF COMPLAIN 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.

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McAuliffe Elementary

# Food and Beverage Establishment Inspection Report

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 1036221067 of 10/25/22.

Certified Food Protection	n Manager <u>Sandra</u>	Muhl		<u></u>
Certification Number:	FM24013	Expires:	03/22/25	
Inspection report revie	wed with person	in charge	and emailed.	
Signed:Sandra Muhl Kitchen Manag	er		Signed:	Johanson

						No	o. of RF/PI	II Categories	Out	0	Date	10/25
						No	o. of Repe	at RF/PHI Cate	gories Out	0	Time II	n 11:10
OF HEALTH						Le	gal Autho	rity MN Rules	Chapter 4626		Time C	Out
McAuliffe Elementar	у	Address			City/State				Zip Code		Telephone	
Lines as /Danseit #		1601 West 12th Street				stings,			55033	651	4807422	
License/Permit # 0015005		Permit Holder Ind. School District No. 200			Purpose of Inspection Full				Est Type		Risk Category M	
		ORNE ILLNESS RISK FAC		RS A	AND F	UBL	IC HEAL					
Circle des	signated compliance statu OUT= not in comp	us (IN, OUT, N/O, N/A) for each numbered liance <b>N/O=</b> not observed		<b>N/A=</b> n	not applic	able	С		"X" in appropriate i-site during inspec			eat violati
Compliance S	<u>.</u>		1	s R			oliance S	tatus			·	
		Surpervision	1						mperature Con	trol for Sa	afety	
1 (IN) OUT		e; duties & oversight	Т	П	18	IN)OI	UT N/A N/		king time & temp			
2 (IN)OUT N/A	Certified food prote	ection manager, duties						_	ating procedure		olding	
	Em	ployee Health							ing time & tempe		-	
3 (IN) OUT	Mgmt/Staff;knowled	dge,responsibilities&reporting			21(	IN)OI	UT N/A N/	O Proper hot h	nolding temperat	tures		
4 (IN) OUT	Proper use of repor	rting, restriction & exclusion					UT N/A	-	holding tempera			
5 (IN) OUT		conding to vomiting & diarrheal			23(	IN)OI	UT N/A N/	O Proper date	marking & dispo	osition		
1	events Good H	lygenic Practices	1						ublic health con		dures & rec	ords
6 (IN) OUT N/O		ing, drinking, or tobacco use		П				Co	nsumer Adviso	ory		
7 IN OUT (N/O		eyes, nose, & mouth			25	IN O	UT(N/A)	Consumer a	advisory provide	d for raw/u	ındercooke	d food
	Preventing Co	ontamination by Hands						Highly S	Susceptible Pop	oulations		
8 IN) OUT N/	O Hands clean & pro	perly washed		П	26	IN O	UT(N/A)	Pasteurized	foods used; pro	phibited for	ods not offe	red
9 IN OUT N/A N/		tact with RTE foods or pre-approved						Food and 0	Color Additives	and Toxic	c Substand	ces
	alternate pprocedu	ure properly followed				$\overline{}$	UT(N/A)		es: approved &	· · ·		
10(IN)OUT		shing sinks supplied/accessible		Щ	28(	IN)OI	JT	_	ances properly i			ed
1 ( IN) OUT	Food obtained from	oved Source	_	$\vdash$					e with Approve			
					29	IN O	UT(N/A)	Compliance	with variance/s	pecialized	process/HA	ACCP
	4	<u> </u>										
	Food in good cond	lition, safe, & unadulterated										
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