



Human Services of Faribault and Martin
 Counties, Environmental Health
 115 West First Street
 Fairmont, Minnesota, 56031
 507-238-4757

Type: Full
 Date: 11/22/16
 Time: 11:06:36
 Report: 1801161127

Food and Beverage Establishment Inspection Report

Location:
 Blue Earth Area High School
 Hwy 169 North
 Blue Earth, MN56013
 Faribault County, 22

Establishment Info:
 ID #: 172
 Risk: High
 Announced Inspection: No

License Categories:
 ME

 Expires on: 12/31/16

Operator:
 Blue Earth Area Schools
 Michelle Berndt
 Phone #: 507-526-3251
 ID #:

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

Quaternary Ammonia: = 200 at Degrees Fahrenheit
 Location: Sanitizing solutions in the food service and dining areas
 Violation Issued: No

Hot Water: = at 186 Degrees Fahrenheit
 Location: Dishmachine hot water sanitizing rinse
 Violation Issued: No

Food and Equipment Temperatures

Process/Item: Cold Line
 Temperature: 39 Degrees Fahrenheit - Location: Cut tomatoes located in the cold line salad bar (West)
 Violation Issued: No

Process/Item: Cold Line
 Temperature: 38 Degrees Fahrenheit - Location: Lettuce located in the cold line salad bar (East)
 Violation Issued: No

Process/Item: Hot Holding
 Temperature: 141 Degrees Fahrenheit - Location: Pizza on display in the hot holding cabinet
 Violation Issued: No

Process/Item: Steam Table
 Temperature: 152 Degrees Fahrenheit - Location: Rice located in the steamtable
 Violation Issued: No

Process/Item: Steam Table
 Temperature: 141 Degrees Fahrenheit - Location: Taco's located in the hot holding display cabinet
 Violation Issued: No

Type: Full
Date: 11/22/16
Time: 11:06:36
Report: 1801161127
Blue Earth Area High School

Food and Beverage Establishment Inspection Report

Process/Item: Hot Holding
Temperature: 162 Degrees Fahrenheit - Location: Rice located in the service line steamtable
Violation Issued: No

Process/Item: Hot Holding
Temperature: 168 Degrees Fahrenheit - Location: Potatoes located in the Metro hot holding cabinet
Violation Issued: No

Process/Item: Hot Holding
Temperature: 207 Degrees Fahrenheit - Location: Pizza located in the Blodgett convection oven
Violation Issued: No

Process/Item: Walk-In Cooler
Temperature: 43 Degrees Fahrenheit - Location: Sour cream and tomatoes located in the walk-in cooler
Violation Issued: No

Process/Item: Walk-In Freezer
Temperature: 7 Degrees Fahrenheit - Location: Frozen foods located in the walk-in freezer
Violation Issued: No

Process/Item: Upright Cooler
Temperature: 39 Degrees Fahrenheit - Location: Cheese located in the Beverage Air single door refrigerator
Violation Issued: No

Total Critical Orders This Report: 0
Total Non-Critical Orders This Report: 0

Type: Full
Date: 11/22/16
Time: 11:06:36
Report: 1801161127
Blue Earth Area High School

Food and Beverage Establishment Inspection Report

Discussion items

- * Minnesota Food Code requirements and educational handouts
- * Handwashing requirements for food service workers - see handwashing signs
- * Employee illness policies for food service workers and the 4 reportable illnesses
- * Listeria monocytogenes illness - review the listeria fact sheet from the CDC
- * Prevention of norovirus illness - review the norovirus fact sheet from the CDC
- * Rules pertaining to minimizing direct hand contact with ready-to-eat foods

Please contact me at (507) 238-4757 if you have any questions regarding the report or if you have food safety questions.

NOTE: All new food equipment must meet the applicable standards of NSF International. Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

I acknowledge receipt of the Human Services of Faribault and Martin inspection report number 1801161127 of 11/22/16.

Certified Food Manager: Michelle Berndt

Certification Number: FM76259 Expires: 12/16/17

Inspection report reviewed with person in charge and mailed.

Signed: Discussed w/ Michelle
Michelle Berndt
Food Director

BERNDT

ON

11.22.16

Signed: [Signature]
Tim Langer, R.S.
Public Health Sanitarian
Fairmont, Minnesota 56031
507-238-4757
tim.langer@fmchs.com

Report #: 1801161127

Food Establishment Inspection Report



Human Services of Faribault and Martin
Counties, Environmental Health
115 West First Street
Fairmont, Minnesota, 56031

No. of RF/PHI Categories Out

0

Date 11/22/16

No. of Repeat RF/PHI Categories Out

0

Time in 11:06:36

Legal Authority MN Rules Chapter 4626

Time Out

Blue Earth Area High School

Address
Hwy 169 North

City/State
Blue Earth, MN

Zip Code
56013

Telephone
507-526-3251

License/Permit #
172

Permit Holder
Blue Earth Area Schools

Purpose of Inspection
Full

Est Type

Risk Category
H

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN= in compliance

OUT= not in compliance

N/A= not applicable

N/A= not applicable

COS= corrected on-site during inspection

R= repeat violation

Compliance Status		COS	R
Demonstration of Knowledge			
1A	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Certified food manager, duties		
1B	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	PIC knowledgeable; duties & oversight		
Employee Health			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	Management awareness; policy present		
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Proper eating, tasting, drinking, or tobacco use		
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Hands clean & properly washed		
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Hand contact with RTE foods restricted		
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	Adequate handwashing facilities supplied & accessible		
Approved Sources			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	Food obtained from approved source		
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/A		
	Food received at proper temperature		
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	Food in good condition, safe, & unadulterated		
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/A		
	Required records available; shellstock tags, parasite destruction		
Protection from Contamination			
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Food separated/protected from cross contamination		
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Food contact surfaces: cleaned & sanitized		
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status		COS	R
Potentially Hazardous Food: Time/Temperature			
16	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/A		
	Proper cooking time & temperature		
17	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/A		
	Proper reheating procedures for hot holding		
18	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/A		
	Proper cooling time & temperature		
19	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/A		
	Proper hot holding temperatures		
20	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Proper cold holding temperatures		
21	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/A		
	Proper date marking & disposition		
22	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/A		
	Time as a public health control: procedures & record		
Consumer Advisory			
23	N/A in MN		
	Consumer advisory for raw or undercooked foods		
Highly Susceptible Populations			
24	N/A in MN		
	Pasteurized foods used; prohibited foods not offered		
Chemical			
25	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Food additives: approved & properly used		
26	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Compliance with HACCP plan and variance		

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

Safe Food and Water		COS	R
28			
	Pasteurized eggs used where required		
29			
	Water & ice from approved source		
30	N/A		
	Variance obtained for specialized processing methods, documentation on file		
Food Temperature Control			
31			
	Proper cooling methods used; adequate equipment for temperature control		
32	N/A		
	Plant food properly cooked for hot holding		
33			
	Approved thawing methods used		
34			
	Thermometers provided and accurate		
Food Protection			
35			
	Food properly labeled; original container		
36			
	Insects, rodents, & animals not present; no unauthorized persons		
37			
	Contamination prevented during food prep, storage & display		
38			
	Personal cleanliness		
39			
	Wiping cloths: properly used & stored		
40			
	Washing fruits & vegetables		

Proper Use of Utensils		COS	R
41			
	In-use utensils: properly stored		
42			
	Utensils, equipment & linens: properly stored, dried, & handled		
43			
	Single-use & single service articles: properly stored & used		
44			
	Gloves used properly		
Utensil Equipment and Vending			
45			
	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46			
	Warewashing facilities: installed, maintained, & used; test strips		
47			
	Non-food contact surfaces clean		
Physical Facilities			
48			
	Hot & cold water available; adequate pressure		
49			
	Plumbing installed; proper backflow devices		
50			
	Sewage & waste water properly disposed		
51			
	Toilet facilities: properly constructed, supplied, & cleaned		
52			
	Garbage & refuse properly disposed; facilities maintained		
53			
	Physical facilities installed, maintained, & clean		
54			
	Adequate ventilation & lighting; designated areas used		
55			
	Compliance with MCIAA & Choking Poster		
56			
	Compliance with licensing & plan review		

Food Recalls: _____

Person In Charge (Signature)

DISCUSSION w/ MICHAEL BERNST

Date: 11/22/16

Inspector (Signature)

[Signature]

Follow-up Needed: YES NO (Circle one)

Follow-up Date: / /