



**Stearns County Environmental Services**  
**Environmental Health Division**  
**www.co.stearns.mn.us**

3301 County Rd 138  
Waite Park , MN 56387

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HOLDINGFORD PUBLIC SCHOOLS  
GARRITY GERBER  
PO BOX 250  
HOLDINGFORD, MN 56340

**Ladies/Gentlemen:**

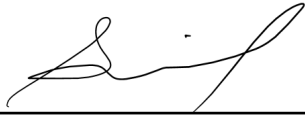
**SUBJECT: Full Food & Beverage inspection for HOLDINGFORD PUBLIC SCHOOLS performed on 10/13/2023.**

A risk-based food and beverage inspection was recently performed at this establishment. The focus of the inspection was to observe, report, and educate food safety principles and practices as required in the Minnesota Food Code.

**High priority food safety measures include:**

- 1) The Certified Food Protection Manager is responsible for training employees on safe food handling practices;
- 2) **The Stearns County Online Food Safety Training shall be completed annually, prior to the annual inspection (see link for self-registration below):**  
<https://stearns.inspirelcms.com/org-reg/index.cfm>
- 3) Properly report and record any employee illnesses, **even if they do not report to work**. Exclude any workers ill with vomiting or diarrhea from handling food (minimum exclusion of 24 hours following last symptoms).
- 4) Provide a trained Person in Charge at the establishment during all hours of operation to oversee proper food handling procedures and practices;
- 5) Employees must use tongs, deli tissue, gloves, or some other approved means to prevent any direct bare hand contact with ready to eat foods (**remember to wash hands before clean glove use**);
- 6) Foods must be obtained from an approved source;
- 7) Food contact surfaces and utensils must be cleaned and sanitized, **every 4 hours minimum once in use**;
- 8) Avoid cross-contamination of ready-to-eat foods with raw meats, poultry and fish;
- 9) Proper cooling, reheating, thawing, and hot/cold holding practices;
- 10) Cooking foods to proper temperatures:  
Poultry 165°F, Ground beef/pork and shell eggs for hot holding 155°F, Fish/shrimp/shell eggs for immediate service 145°F, Beef steak/beef roast/lamb 145°F.
- 11) Ensure Consumer Advisory and Fecal/Vomit clean-up procedures are in place and staff are trained, according to Rule.

The enclosed inspection report prioritizes these hazards as well as other provisions as described in the Minnesota Food Code. Please review the items and communicate the findings with staff. Please contact your Inspector if you have any questions on this report. Thank you for working with Stearns County, in our common goal to improve food safety in your establishment.



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Greg Koshiol,  
Senior Environmental Health Specialist  
320-656-3845  
[greg.koshiol@co.stearns.mn.us](mailto:greg.koshiol@co.stearns.mn.us)



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Environmental Health Division  
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Phone:

## Food & Beverage Inspection Report

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### Establishment Info

HOLDINGFORD PUBLIC SCHOOLS  
900 5TH ST  
HOLDINGFORD, MN 56340  
Stearns County

Phone: 320-746-2221  
garrity.gerber@isd738.org

### License Info

License: 0000388  
GARRITY GERBER  
Risk: High  
License: FD18-0, POOL-0, EXMT-1,  
FDSC-1  
Expires on: 12/31/2024  
CFPM: Janet Notch  
CFPM #: FM78071; Exp: 4/16/2027

### Inspection Info

Report Number: F2406231179  
Inspection Type: Full - Single  
Date: 10/13/2023 Time: 10:33:13 AM  
Duration: minutes  
Announced Inspection: No  
Total Priority 1 Orders: 0  
Total Priority 2 Orders: 0  
Total Priority 3 Orders: 0  
Delivery: Emailed

No orders were issued for this inspection report.

## Food & Beverage General Comment

Discussed employee illness policies with staff.

Staff were prepping cooked squash for future use. Per discussion, the squash if placed in the freezer until it is used.


Discussed procedures for cheese made onsite for toasty dogs. If cheese is made more than 24 hours in advance make sure the containers are date marked.

No orders were issued on this inspection report.

**NOTE: All new food equipment must meet the applicable standards of the American National Standards Institute (ANSI). Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.**

**I acknowledge receipt of the Stearns County Environmental Services inspection report number F2406231179 from 10/13/2023**

Roseanne Feia

  
Greg Koshiol,  
Senior Environmental Health Specialist  
320-656-3845  
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Stearns County Environmental Services  
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## Temperature Observations/Recordings

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### Establishment Info

HOLDINGFORD PUBLIC SCHOOLS  
HOLDINGFORD  
County/Group: Stearns County

### Inspection Info

Report Number: F2406231179  
Inspection Type: Full  
Date: 10/13/2023  
Time: 10:33:13 AM

**Food Temperature: Product/Item/Unit:** Mashed Potatoes; **Temperature Process:** Cold-Holding

**Location:** Walk-in Cooler at 37 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** Milk; **Temperature Process:** Cold-Holding

**Location:** Cold-Holding Unit at 38-41 Degrees F.

Comment: Two coolers temped.

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** Cheese; **Temperature Process:** Cold-Holding

**Location:** Upright Refrigerator at 37 Degrees F.

Comment: Two door upright cooler.

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** Cut Canteloupe; **Temperature Process:** Cold-Holding

**Location:** Salad Bar at 40 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** Mozzarella Sticks; **Temperature Process:** Re-Heating

**Location:** Oven at 156 Degrees F.

Comment: Heated for hot holding.

*Violation Issued?: No*

**Equipment Temperature: Product/Item/Unit:** Walkin freezer; **Temperature Process:** Static Equipment

**Location:** Walk-in Freezer at -8 Degrees F.

Comment:

*Violation Issued?: No*

**Equipment Temperature: Product/Item/Unit:** Walkin freezer; **Temperature Process:** Static Equipment

**Location:** Walk-in Freezer at -2 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** Cut Canteloupe; **Temperature Process:** Cold-Holding

**Location:** Salad Bar at 38 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** Mozzarella Sticks; **Temperature Process:** Hot-Holding

**Location:** Hot-Holding Unit at 155 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** Corn dogs; **Temperature Process:** Hot-Holding

**Location:** Serving Line at 148-150 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** French Fries; **Temperature Process:** Hot-Holding

**Location:** Serving Line at 145 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** Mozzarella Sticks; **Temperature Process:** Hot-Holding

**Location:** Serving Line at 140-150 Degrees F.

Comment:

*Violation Issued?: No*



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## Sanitizer Observations/Recordings

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### Establishment Info

HOLDINGFORD PUBLIC SCHOOLS  
HOLDINGFORD  
County/Group: Stearns County

### Inspection Info

Report Number: F2406231179  
Inspection Type: Full  
Date: 10/13/2023  
Time: 10:33:13 AM

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**Sanitizing Chemical:** Product: Sink & Surface Sanitizer; **Sanitizing Process:** Auto-Mix Dispenser

**Location:** Wiping Cloth Bucket **Equal To** 272 PPM

Comment: Four buckets tested.

*Violation Issued?: No*

**Sanitizing Equipment:** Product: Hot Water; **Sanitizing Process:** High Temp Dishwasher

**Location:** Dishwashing Area **Equal To** 166 Degrees F.

Comment:

*Violation Issued?: No*

# Food Establishment Inspection Report



Stearns County Environmental Services  
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No. of Risk Factor/Intervention/Violations	0	Date: 10/13/2023
No. of Repeat Risk Factor/Intervention/Violations		Time: 10:33:13 AM
Score (optional)		Dur: min

Establishment: HOLDINGFORD PUBLIC SCHOOLS	Address: 900 5TH ST	City/State: HOLDINGFORD, MN	Zip: 56340	Phone: 320-746-2221
License/Permit #: 0000388	Permit Holder: GARRITY GERBER	Purpose of Inspection: Full	Est. Type:	Risk Category: High

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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
<b>Supervision</b>				
1	IN	Person in charge present, demonstrate knowledge and performs duties		
2	IN	Certified Food Protection Manager		
<b>Employee Health</b>				
3	IN	knowledge, responsibilities, and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Response to vomiting, diarrheal events		
<b>Good Hygienic Practices</b>				
6	IN	Proper eating, tasting, drinking, tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	IN	Hands clean and properly washed		
9	IN	No bare hand contact with RTE foods, alternatives		
10	IN	Adequate handwashing sinks supplied and access		
<b>Approved Source</b>				
11	IN	Food obtained from approved source		
12	N/O	Food Received at proper temperature		
13	IN	Food in good condition, safe & unadulterated		
14	N/A	Records available: shellstock tags, parasite dest.		
<b>Protection From Contamination</b>				
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned & sanitized		
17	IN	Proper Disposition of returned, previously served, reconditioned, & unsafe food		

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

**Risk factors** are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions 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" or OUT 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

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

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
43		In-use utensils; Properly stored		
44		Utensils, equipment & linens; properly stored, dried, handled		
45		Single-use & single-service articles, properly stored and used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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 and plan review		

Person in Charge (signature)

Inspector (signature)

Follow-up:

Follow-up Date: