



Stearns County Environmental Services Department
 705 Courthouse Square Room 343, Saint Cloud, MN, 56303
 320 656-3613

Type: Routine Food and Beverage Establishment
 Date: 10/23/2018 Inspection Report
 Report: JTRY-B5TLNE

Location: HOLDINGFORD PUBLIC SCHOOLS 900 5TH ST HOLDINGFORD, MN 56340	Establishment Info: ID #: NFRY-AJJNZU Risk: High Announced Inspection: No
License Categories: Food Service Institution Expires on: 12/31/2018	Operator: INDEPENDENT SCHOOL DISTRICT #738 Phone #: 320 746-2221 ID #: NFRY-AJJNPK

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Milk coolers/elementary side	35/39/34
Walkin freezers	0/0
Walkin/water	38
Milk coolers/high school side	37/36
Traulsen/pickles	36

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.

Food Temperatures		
Description	Temperature (Fahrenheit)	State of Food
Elementary salad bar/baked beans	140	Serving
Elementary buffet/sliced tomatoes	50	Serving
turkeys in freezer	185	Cooling
High School salad bar/ baked beans	145	Hot holding
High School side sliced tomatoes	51	Serving
High School side hot dogs	146	Hot holding
Elementary side/hot dogs	147	Hot holding
High School side/hot dogs	160	Cooling
Turkey juices		

Warewashing Info		
Machine Name: 3 Compartment sink	Sanitization Method: quat	Sanitizer Name: 400
Machine Name: wet wiping cloth storage	Sanitization Method: quat	PPM: 400 Machine
Name: Dishwasher rinse	Sanitization Method: hot water	Temperature: 165 at rack°F Machine
Name: spray bottle	Sanitization Method: quat	PPM: 200

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.

Observed Critical Violations
Total # 1 Repeated # 0 4-701.11 - SANITIZE FOOD CONTACT Observation: (CORRECTED DURING INSPECTION): inside concession stand was not sanitizing dishes Corrective Action(s): all dishes must be washed, rinsed and sanitized/kitchen agreed to wash all concession stand dishes in the future Correct By: 23-Oct-2018 Code citation: MN Rule 4626.0895 Sanitize food contact surfaces of equipment and utensils.

Observed Violations

Total # 2

Repeated # 0

3-304.13B - WIPING CLOTHS IN

Observation: inside concession stand does not have sanitizer or test strips

Corrective Action(s): provide concession stand with sanitizer, test strips and instruct them on how to properly use

Correct By: 23-Oct-2018

Code citation: MN Rule 4626.0285 Store wiping cloths clean and dry or in an approved sanitizing solution.

Comments

Time as a control was being used for wraps, sliced tomatoes, lettuce and cut bananas. All potentially hazardous foods removed from temperature control must be discarded after four hours (after lunch). Cooling logs shall be filled out for turkey and turkey juice.

I acknowledge receipt of the Stearns County inspection report number JTRY-B5TLNE of 10/23/2018

Certified Food Manager: Melissa Anderson

Certification Number: 32697 Expires: 1/30/2021

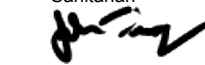
A re-inspection to assess your correction of these violations will be conducted on, or about, 03/26/2019

Person in Charge



Melissa Anderson

Sanitarian


John Tracy