



**DEPARTMENT OF HEALTH**

Type: Full  
Date: 11/28/23  
Time: 09:09:43  
Report: 1036231302

**Food and Beverage Establishment  
Inspection Report**

**Location:**  
Hastings Senior High  
Brittney Hirschauer, Fd. Ser.  
200 General Sieben Drive  
Hastings, MN55033  
Dakota County, 19

**Establishment Info:**  
ID #: 0015003  
Risk: Medium  
Announced Inspection: No

**License Categories:**  
FAIF, FBLB, HOSP, FBSC, 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 previously issued on 11/09/22 have NOT been corrected.

**4-200 Equipment Design and Construction**

**4-202.16**

MN Rule 4626.0540 Provide non-food contact surfaces that are free of unnecessary ledges, projections and crevices and are designed and constructed to allow easy cleaning.

THERE ARE A FEW CHIPPED/DAMAGED CERAMIC TILES ALONG THE CORNER EDGES OF THE SERVING STATIONS OF THE MAINROAD AND GRILL LINES. REPAIR/REPLACE AND MAINTAIN.

*Issued on: 11/09/22*

*Comply By: 04/10/23*

The following orders were issued during this inspection.

**4-700 Sanitizing Equipment and Utensils**

**4-703.11B**

**\*\* Priority 1 \*\***

MN Rule 4626.0905B Sanitize food contact surfaces of equipment and utensils after cleaning by using mechanical hot water operations that achieve a utensil surface temperature of 160 degrees F (71 degrees C) and are set up and maintained in accordance with the specifications of NSF International and the manufacturer's data plate.

THE DISHMACHINE WAS ONLY ABLE TO REACH A UST OF 148DF AFTER SEVERAL RUNS. REPAIR TO ENSURE A MINIMUM UST OF 160DF FOR THE HOT WATER DISH MACHINE.

*Comply By: 12/28/23*

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## 5-200B Plumbing: cross connections

### 5-203.14E **\*\* Priority 1 \*\***

MN Rule 4626.1085A Mount the spray arm so it cannot hang below the spill rim of a sink or provide an approved backflow prevention device on the faucet.

OBSERVED THE MOP HOSE LAYING WITHIN THE SLOP SINK. COMPLY WITH ABOVE RULE FOR BACKFLOW PREVENTION PURPOSES.

*Comply By: 12/28/23*

## 4-500 Equipment Maintenance and Operation

### 4-501.110 **\*\* Priority 2 \*\***

MN Rule 4626.0785 Provide the proper wash water temperature for the warewashing machine as specified in rule and the manufacturer's data plate.

THE DISHMACHINE WAS ONLY ABLE TO REACH A MAXIMUM WASH TEMP OF 140DF. REPAIR MACHINE TO ENSURE A WASH TEMP OF 150DF IS OBTAINED.

*Comply By: 12/28/23*

## 4-500 Equipment Maintenance and Operation

### 4-501.113

MN Rule 4626.0800 Maintain the flow pressure of the hot water sanitizing rinse in the warewashing machine within the range specified on the manufacturer's data plate but not less than 5 psi or more than 30 psi.

THE FINAL RINSE TEMP ON THE DISHMACHINE WAS MEASURED AT 160DF. REPAIR TO ENSURE A FINAL RINSE TEMP OF AT LEAST 180DF IS OBTAINED.

*Comply By: 12/28/23*

## 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.

THE EXTERIOR PORTIONS OF THE GRAB N GO COOLERS #10 & #11 ARE PEELING OFF OF THE UNITS. 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.

THE CEILING IS PEELING ABOVE THE GRAB N GO COOLER #10. REPAIR AND MAINTAIN.

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## 6-300 Physical Facility Numbers and Capacities

### 6-303.11A

MN Rule 4626.1470A Provide at least 10 foot candles (108 LUX) of light intensity at a distance of 30 inches from the floor in the walk-in refrigeration units, dry food storage areas, and in other areas during periods of cleaning.

OBSERVED SOME BURNT OUT LIGHT BULBS IN BOTH OF THE DRY FOOD STORAGE ROOMS.  
REPLACE AND MAINTAIN.

Comply By: 01/29/24

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## Surface and Equipment Sanitizers

QUATERNARY AMMONIA: = 400PPM at Degrees Fahrenheit

Location: SANI BUCKET

Violation Issued: No

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QUATERNARY AMMONIA: = 400PPM at Degrees Fahrenheit

Location: 3 COMP SINK DISPENSER

Violation Issued: No

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WASH TEMP: = at 140 Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: Yes

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UTENSIL SURFACE TEMP: = at 148 Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: Yes

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FINAL RINSE TEMP: = at 160 Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: Yes

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## Food and Equipment Temperatures

Process/Item: Cold Hold/MILK

Temperature: 36 Degrees Fahrenheit - Location: MILK COOLER #1

Violation Issued: No

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Process/Item: Cold Hold/MILK

Temperature: 35 Degrees Fahrenheit - Location: MILK COOLER #2

Violation Issued: No

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Process/Item: Cold Hold/BEEF

Temperature: 39 Degrees Fahrenheit - Location: WALK IN COOLER 1

Violation Issued: No

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Process/Item: Cooling/COLESLAW

Temperature: 55 Degrees Fahrenheit - Location: WALK IN COOLER 1 (AFTER 15 MINS)

Violation Issued: No

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Process/Item: Cold Hold/MILK

Temperature: 39 Degrees Fahrenheit - Location: WALK IN COOLER 2

Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: 2 Degrees Fahrenheit - Location: WALK IN FREEZER 1  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: 38 Degrees Fahrenheit - Location: COOLER 4  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: 37 Degrees Fahrenheit - Location: COOLER 8  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: 36 Degrees Fahrenheit - Location: COOLER 9  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: 33 Degrees Fahrenheit - Location: COOLER 6 & 7  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: 39 Degrees Fahrenheit - Location: GRAB & GO COOLER 10  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: 36 Degrees Fahrenheit - Location: GRAB & GO COOLER 11  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: 0 Degrees Fahrenheit - Location: FREEZER 2  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: 35 Degrees Fahrenheit - Location: COOLER 3  
Violation Issued: No

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Process/Item: Cold Hold/EGG  
Temperature: 41 Degrees Fahrenheit - Location: SALAD BAR  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: -8 Degrees Fahrenheit - Location: DIPPIN DOTS CHEST FREEZER  
Violation Issued: No

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Process/Item: Ambient Temp  
Temperature: -2 Degrees Fahrenheit - Location: DIPPIN DOTS DISPLAY REACH IN FREEZER  
Violation Issued: No

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Process/Item: Hot Holding/PATTY  
Temperature: 183 Degrees Fahrenheit - Location: HOBART HOT HOLD UNIT  
Violation Issued: No

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| Total Orders | In This Report | Priority 1 | Priority 2 | Priority 3 |
|--------------|----------------|------------|------------|------------|
|              |                | 2          | 1          | 5          |

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UNANNOUNCED INSPECTION WAS CONDUCTED BY JEFF JOHANSON (MDH) ALONG WITH KRISTINE MAMER.

DISCUSSED THE FOLLOWING:

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

CONTINUE TO UTILIZE THE 3 COMPARTMENT SINK FOR ALL WAREWASHING OF KITCHEN UTENSILS UNTIL THE DISHMACHINE IS REPAIRED AND SANITIZING AT THE PROPER TEMPERATURE.

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.

\*\*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.\*

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**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 1036231302 of 11/28/23.

Certified Food Protection Manager: KRISTINE MAMER

Certification Number: FM38916 Expires: 04/22/25

**Inspection report reviewed with person in charge and emailed.**

Signed: \_\_\_\_\_

KRISTINE MAMER  
KITCHEN MANAGER

Signed: \_\_\_\_\_

Jeff Johanson