

Type: Full

Date: 04/02/24 Time: 09:49:56 Report: 1036241058

Food and Beverage Establishment Inspection Report

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-Location:

J. F. Kennedy Elementary Brittney Hirschauer, Fd. Ser.

1175 Tyler Street Hastings, MN55033 Dakota County, 19

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

Establishment Info:

ID #: 0015007 Risk: Medium

Announced Inspection: No

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 04/18/23 have NOT been corrected.

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.

OBSERVED A LIGHT OUT IN THE WALK IN FREEZER. REPLACE AND MAINTAIN.

Issued on: 04/18/23 Comply By: 05/16/23

The following orders were issued during this inspection.

6-300 Physical Facility Numbers and Capacities

6-303.11C

MN Rule 4626.1470C Provide at least 50 foot candles (540 LUX) of light intensity for areas where food employees are working with utensils and equipment where safety is a factor.

ALL THREE LIGHT BULBS WERE ABSENT IN THE VENT HOOD ABOVE THE METRO C5 HOT HOLDING UNITS. REPLACE AND MAINTAIN.

Comply By: 04/16/24

Surface and Equipment Sanitizers

WASH TEMP: = at 163 Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: No

UTENSIL SURFACE TEMP: = at 165 Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: No

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FINAL RINSE TEMP: = at 192 Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: No

QUATERNARY AMMONIA: = 300PPM at Degrees Fahrenheit

Location: SANITIZER BUCKET

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Cold Hold/DICED TOMATO

Temperature: 39 Degrees Fahrenheit - Location: WALK IN COOLER

Violation Issued: No.

Process/Item: Ambient Temp

Temperature: 5 Degrees Fahrenheit - Location: WALK IN FREEZER

Violation Issued: No.

Process/Item: Ambient Temp

Temperature: 39 Degrees Fahrenheit - Location: TRAULSEN DOUBLE DOOR REACH IN COOLER

Violation Issued: No.

Process/Item: Hot Holding/BEEF

Temperature: 159 Degrees Fahrenheit - Location: STEAM WELL SERVE LINE

Violation Issued: No.

Process/Item: Cold Hold/MILK

Temperature: 35 Degrees Fahrenheit - Location: BEVERAGE AIR MILK COOLER 13

Violation Issued: No

Process/Item: Ambient Temp

Temperature: 36 Degrees Fahrenheit - Location: BEVERAGE AIR MILK COOLER 12

Violation Issued: No.

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

UNANNOUNCED FULL OPERATIONAL INSPECTION WAS CONDUCTED BY JEFF JOHANSON.

DISCUSSED:

- -EMPLOYEE ILLNESS LOG AND EXCLUSION POLICY.
- -THERMOMETER USAGE.
- -RECEIVING TEMPERATURES.
- -SANITIZER USE AND TEST KITS.
- -HANDWASHING/GLOVE USAGE.
- -PEST CONTROL.

**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.

*ALWAYS CONTACT SANITARIAN OR MDH PLAN REVIEW PRIOR TO ANY MODIFICATIONS,

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REMODELING OR CONSTRUCTION.*

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 1036241058 of 04/02/24.

Certified Food Protection Manager: TAMMY S. SIEBEN	
Certification Number: FM16084 Expires:	10/22/26
Inspection report reviewed with person in charge and emailed.	
Signed:	Signed:
TAMMY SIEBEN	Jeff Johanson
KITCHEN MANAGER	