



Type: Full
Date: 10/27/22
Time: 10:10:00
Report: 1036221072

Food and Beverage Establishment Inspection Report

Location:

Pinecrest Elementary
Brittney Hirschauer, Fd. Servi
975 West 12th Street
Hastings, MN55033
Dakota County, 19

Establishment Info:

ID #: 0015006
Risk: Medium
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/22

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 were issued during this inspection.

6-500 Physical Facility Maintenance/Operation and Pest Control

6-501.14A

MN Rule 4626.1530A Maintain clean all intake and exhaust air ducts and change filters so they are not a source of contamination.

VENTS ABOVE THE GRILL HAVE A BUILD UP OF DUST AND DEBRIS. CLEAN AND MAINTAIN.

Comply By: 11/03/22

Surface and Equipment Sanitizers

Hot Water: = at 168.3 Degrees Fahrenheit

Location: Dish Machine

Violation Issued: No

QUATERNARY AMMONIA: = 200 PPM at Degrees Fahrenheit

Location: Sani Bucket

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Cold Hold/Milk

Temperature: 40 Degrees Fahrenheit - Location: Walk in cooler

Violation Issued: No

Process/Item: Cold Hold/HB Egg

Temperature: 40 Degrees Fahrenheit - Location: Walk in cooler

Violation Issued: No

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Process/Item: Cold Hold/Shred Cheese
Temperature: 40 Degrees Fahrenheit - Location: Walk in cooler
Violation Issued: No

Process/Item: Cold Hold/Slice fruit
Temperature: 41 Degrees Fahrenheit - Location: Hoshizaki fridge
Violation Issued: No

Process/Item: Cold Hold/Milk
Temperature: 41 Degrees Fahrenheit - Location: Milk cooler
Violation Issued: No

Process/Item: Cold Hold/Salad
Temperature: 41 Degrees Fahrenheit - Location: Serving line
Violation Issued: No

Process/Item: Hot Holding/Pizza
Temperature: 144 Degrees Fahrenheit - Location: Serving line
Violation Issued: No

Process/Item: Hot Holding/Peas
Temperature: 170 Degrees Fahrenheit - Location: Serving line
Violation Issued: No

Process/Item: Hot Holding/Pizza
Temperature: 177 Degrees Fahrenheit - Location: Food warmer
Violation Issued: No

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

DISCUSSED ALL ORDERS ON SITE IN ADDITION TO THE FOLLOWING:

- EMPLOYEE ILLNESS LOG AND EXCLUSION POLICY.
- SANITIZER USE AND TEST KITS.
- HAND WASHING POLICY AND REVIEW.
- GLOVE USAGE
- THERMOMETER USE AND CALIBRATION.
- DATE MARKING.
- PEST CONTROL.

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.

**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.

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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 1036221072 of 10/27/22.


Certified Food Protection Manager Korean Geiken

Certification Number: FM10616 Expires: 02/12/26

Inspection report reviewed with person in charge and emailed.

Signed: _____

Korean Geiken
Kitchen Manager

Signed:  _____

Jeff Johanson

Food Establishment Inspection Report



No. of RF/PHI Categories Out	0	Date	10/27/22
No. of Repeat RF/PHI Categories Out	0	Time In	10:10:00
Legal Authority MN Rules Chapter 4626		Time Out	

Pinecrest Elementary	Address Brittney Hirschauer, Fd. Servi	City/State Hastings, MN	Zip Code 55033	Telephone 6514807126
License/Permit # 0015006	Permit Holder Ind. School District No. 200	Purpose of Inspection Full	Est Type	Risk Category M

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle 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		Compliance Status		COS		R	
Supervision											
1	<input checked="" type="radio"/> IN	OUT					18	<input checked="" type="radio"/> IN	OUT	N/A	N/O
PIC knowledgeable; duties & oversight							Proper cooking time & temperature				
2	<input checked="" type="radio"/> IN	OUT	N/A				19	<input checked="" type="radio"/> IN	OUT	N/A	N/O
Certified food protection manager, duties							Proper reheating procedures for hot holding				
Employee Health											
3	<input checked="" type="radio"/> IN	OUT					20	IN	OUT	N/A	<input checked="" type="radio"/> N/O
Mgmt/Staff; knowledge, responsibilities & reporting							Proper cooling time & temperature				
4	<input checked="" type="radio"/> IN	OUT					21	<input checked="" type="radio"/> IN	OUT	N/A	N/O
Proper use of reporting, restriction & exclusion							Proper hot holding temperatures				
5	<input checked="" type="radio"/> IN	OUT					22	<input checked="" type="radio"/> IN	OUT	N/A	
Procedures for responding to vomiting & diarrheal events							Proper cold holding temperatures				
Good Hygienic Practices											
6	<input checked="" type="radio"/> IN	OUT	N/O				23	<input checked="" type="radio"/> IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use							Proper date marking & disposition				
7	<input checked="" type="radio"/> IN	OUT	N/O				24	IN	OUT	<input checked="" type="radio"/> N/A	N/O
No discharge from eyes, nose, & mouth							Time as a public health control: procedures & records				
Preventing Contamination by Hands											
8	<input checked="" type="radio"/> IN	OUT	N/O				Consumer Advisory				
Hands clean & properly washed							25		IN	OUT	<input checked="" type="radio"/> N/A
9	<input checked="" type="radio"/> IN	OUT	N/A	N/O			Highly Susceptible Populations				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed							26		IN	OUT	<input checked="" type="radio"/> N/A
10	<input checked="" type="radio"/> IN	OUT					Food and Color Additives and Toxic Substances				
Adequate handwashing sinks supplied/accessible							27		IN	OUT	<input checked="" type="radio"/> N/A
Approved Source											
11	<input checked="" type="radio"/> IN	OUT					28		<input checked="" type="radio"/> IN	OUT	
Food obtained from approved source							29		IN	OUT	<input checked="" type="radio"/> N/A
12	IN	OUT	N/A	<input checked="" type="radio"/> N/O			Conformance with Approved Procedures				
Food received at proper temperature							Compliance with variance/specialized process/HACCP				
13	<input checked="" type="radio"/> IN	OUT				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.					
Food in good condition, safe, & unadulterated											
14	IN	OUT	<input checked="" type="radio"/> N/A	N/O							
Required records available; shellstock tags, parasite destruction											
Protection from Contamination											
15	<input checked="" type="radio"/> IN	OUT	N/A	N/O							
Food separated and protected											
16	<input checked="" type="radio"/> IN	OUT	N/A								
Food contact surfaces: cleaned & sanitized											
17	<input checked="" type="radio"/> IN	OUT									
Proper disposition of returned, previously served, reconditioned, & unsafe food											

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

Compliance Status		COS		R		Compliance Status		COS		R	
Safe Food and Water											
30	IN	OUT	<input checked="" type="radio"/> N/A				Proper Use of Utensils				
Pasteurized eggs used where required							43				
31							44				
Water & ice obtained from an approved source							Utensils, equipment & linens: properly stored, dried, & handled				
32	IN	OUT	<input checked="" type="radio"/> N/A				45				
Variance obtained for specialized processing methods							Single-use/single service articles: properly stored & used				
Food Temperature Control											
33							46				
Proper cooling methods used; adequate equipment for temperature control							Gloves used properly				
34	IN	OUT	N/A	<input checked="" type="radio"/> N/O			Utensil Equipment and Vending				
Plant food properly cooked for hot holding							47				
35	<input checked="" type="radio"/> IN	OUT	N/A	N/O			48				
Approved thawing methods used							Warewashing facilities: installed, maintained, & used; test strips				
36							49				
Thermometers provided & accurate							Non-food contact surfaces clean				
Food Identification											
37							Physical Facilities				
Food properly labeled; original container							50				
Prevention of Food Contamination											
38							51				
Insects, rodents, & animals not present							Plumbing installed; proper backflow devices				
39							52				
Contamination prevented during food prep, storage & display							Sewage & waste water properly disposed				
40							53				
Personal cleanliness							Toilet facilities: properly constructed, supplied, & cleaned				
41							54				
Wiping cloths: properly used & stored							Garbage & refuse properly disposed; facilities maintained				
42							55				
Washing fruits & vegetables							Physical facilities installed, maintained, & clean				
							56		X		
							Adequate ventilation & lighting; designated areas used				
							57				
							Compliance with MCIAA				
							58				
							Compliance with licensing & plan review				

Food Recalls: _____

Person in Charge (Signature)

Date: 10/28/22

Inspector (Signature)