

Type: Full
Date: 03/11/24
Time: 09:49:04
Report: 8074241051

Food and Beverage Establishment Inspection Report

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Location:

Twin Bluff Middle School
2120 Twin Bluff Road
Red Wing, MN55066
Goodhue County, 25

Establishment Info:

ID #: 0024222
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBSW, FBC2

Expires on: 12/31/24

Operator:

Red Wing Public School Distric

Phone #: 6513854583
ID #: 30832

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.

4-100 Equipment Construction Materials

4-101.11BCDE

MN Rule 4626.0450BCDE Remove all multi-use equipment, utensils, and food storage containers that are not durable, corrosion-resistant, nonabsorbent, smooth, easily cleanable, resistant to pitting, chipping, scratching or not able to withstand repeated warewashing.

Wood 2x4 under dish machine area.

Comply By: 03/11/24

4-100 Equipment Construction Materials

4-101.19

MN Rule 4626.0495 Remove non-food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling, or that require frequent cleaning, that are not constructed of a corrosion-resistant, non-absorbent, and smooth material.

Walk-in cooler door is pulling apart from metal plate on inside. Reseal so when pushing on the door it doesn't create gap.

Comply By: 03/11/24

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.

Walk-in freezer door does not shut all the way near the bottom and latch doesn't latch.

Comply By: 04/30/24

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6-100 Physical Facility Construction Materials

6-101.11A1

MN Rule 4626.1325A1 Provide smooth, durable, and easily cleanable floor, wall and ceiling surfaces.

Ceiling tile missing above dish machine

Comply By: 03/14/24

Surface and Equipment Sanitizers

Hot Water: = at 160.9 Degrees Fahrenheit

Location: internal dish machine

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Walk-In Cooler

Temperature: 41 Degrees Fahrenheit - Location: milk

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 41 Degrees Fahrenheit - Location: cottage cheese

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: tomato

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 45 Degrees Fahrenheit - Location: egg (cooling from prep)

Violation Issued: No

Process/Item: Milk Cooler

Temperature: 41 Degrees Fahrenheit - Location:

Violation Issued: No

Process/Item: Milk Cooler

Temperature: 38 Degrees Fahrenheit - Location:

Violation Issued: No

Process/Item: Milk Cooler

Temperature: 36 Degrees Fahrenheit - Location:

Violation Issued: No

Total Orders	In This Report	Priority 1	Priority 2	Priority 3
		0	0	4

Establishment Info:

KITCHEN: gafischbach@rwps.org

POOL: dhfeatherstone@rwps.org

11/21/19 calibrated max/min thermometers, discussed dish machine, sanitizing food thermometers in a

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dedicated sanitizer container or use alcohol prep pads, reheating of beans in oven begun during inspection, thawing chicken breasts in cooler

5-22-19 Replacing 2 drain covers 10 years old ordered installing end of June, getting new ASTM pool cover end of June, pump motor working but not pumping, still maintaining flow rate technician coming today Mulcahy Company, all manuals and spec sheets are in a filing cabinet in office, procedures are posted on the wall

NOTE: Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

I acknowledge receipt of the Minnesota Department of Health inspection report number 8074241051 of 03/11/24.

Certified Food Protection Manager Gwen Ann Fischbach

Certification Number: FM1497 Expires: 08/22/26

Inspection report reviewed with person in charge and emailed.

Signed: _____
Establishment Representative

Signed: _____
Andrea Kieffer
Rochester District Office