Minnesota Department of Health Food, Pools, Lodging 3425 40th Ave NW Rochester 507-206-2721

Type: Full
Date: 04/16/25
Time: 12:24:46

Food and Beverage Establishment Inspection Report

Page 1

Location:

Report:

Sunnyside School

Independent School District #2 1669 Southwood Avenue Red Wing, MN55066 Goodhue County, 25

8074251062

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/25

Establishment Info:

ID #: 0024223 Risk: High

Announced Inspection: No

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 previously issued between 05/03/23 and 10/08/24 have NOT been corrected.

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 IN DRY STORAGE

3/6/24: REISSUED

4/16/25: ceiling missing by walk-in cooler

Issued on: 05/03/23 Comply By: 05/05/23

5-200C Plumbing: Maintenance, fixture location

5-205.13

** **Priority 2** **

MN Rule 4626.1120 Inspect, test and maintain water treatment and backflow prevention devices according to the manufacturer's instructions and as necessary to prevent device failure. The person in charge must maintain records of inspection and service of water treatment and backflow prevention devices.

water filter dated 2021 and 2017

4/16/25: reissued

Issued on: 10/08/24 Comply By: 10/08/24

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The following orders were issued during this inspection.

5-200A Plumbing: approved materials/design

5-202.12A

** Priority 2 **

MN Rule 4626.1050A Provide a handwashing sink equipped with running water at a temperature to permit handwashing for at least 15 seconds through a mixing valve or combination faucet.

Front handwashing sink measured over 130df. Sink is too hot to permit handwashing even with the cold. Back handwashing sink does not get warm.

Comply By: 04/16/25

Surface and Equipment Sanitizers

Quaternary Ammonia: = 200ppm at Degrees Fahrenheit

Location: sanitizer bucket Violation Issued: No

Hot Water: = at 167 Degrees Fahrenheit

Location: internal rinse Violation Issued: No

Food and Equipment Temperatures

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: condiments

Violation Issued: No

Process/Item: Milk Cooler

Temperature: 40 Degrees Fahrenheit - Location:

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 41 Degrees Fahrenheit - Location: hot dog

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 40 Degrees Fahrenheit - Location: egg

Violation Issued: No

Total Orders In This Report Priority 1 Priority 2 Priority 3

0 2 1

Establishment Info:

Email reports to: jlstern@rwps.org

Type: Full Date: 04/16/25

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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 Minnesota Department of Health inspection report number 8074251062 of 04/16/25.

Certified Food Protection Manager:		
Certification Number:	Expires:/ /	
Signed:	Signed:	lunk
Establishment Representative	Andrea	Kieffer

Rochester District Office