

Type: Full
Date: 04/11/25
Time: 14:05:33
Report: 8074251056

Food and Beverage Establishment Inspection Report

Page 1

Location:

Red Wing High School
2451 Eagle Ridge Drive
Red Wing, MN55066
Goodhue County, 25

Establishment Info:

ID #: 0024221
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2, FBSS-3

Expires on: 12/31/25

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.

4-200 Equipment Design and Construction

4-202.11 **** Priority 2 ****

MN Rule 4626.0515 Discontinue use of multi-use food-contact surfaces that are not smooth, free of breaks, open seams, cracks, chips, pits and other imperfections and that are not accessible for cleaning or inspection. Strainer is bent and no longer smooth and cleanable.

Comply By: 04/14/25

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.

Display cooler for milk is rusting on the inside.

Comply By: 04/14/25

4-400 Equipment Location and Installation

4-402.12A

MN Rule 4626.0730A Install floor-mounted equipment sealed to the floor or on six inch legs.

Display coolers in student area used for milk and storage are not on legs or sealed to ground and leaving rust marks on ground.

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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.

Green tilt kettle on the right has a broken drain tray. Milk display cooler is rusted on the inside.

Comply By: 04/14/25

4-600 Cleaning Equipment and Utensils

4-601.11C

MN Rule 4626.0840C Clean non-food contact surfaces of equipment and maintain free of accumulations of dust, dirt, food residue, and other debris.

Walk-in cooler has mold accumulating by fans.

Comply By: 04/14/25

6-200 Physical Facility Design and Construction

6-201.13A

MN Rule 4626.1345A Properly cove and seal the wall/floor junctures to no larger than 1/32 inch (1 millimeter).

Base cove in freezer is broken away from door area. Base cove is pulling away from wall in walk in cooler.

Comply By: 04/14/25

Surface and Equipment Sanitizers

Hot Water: = at 193 Degrees Fahrenheit

Location: rinse manifold

Violation Issued: No

Hot Water: = at 170 Degrees Fahrenheit

Location: internal rinse

Violation Issued: No

Quaternary Ammonia: = 200ppm at Degrees Fahrenheit

Location: sanitizer bucket

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Hot Holding

Temperature: 178 Degrees Fahrenheit - Location: mac and cheese

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: salad

Violation Issued: No

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Process/Item: Upright Cooler
Temperature: 40 Degrees Fahrenheit - Location: sour cream
Violation Issued: No

Process/Item: On Counter
Temperature: 37 Degrees Fahrenheit - Location: yogurt prepping
Violation Issued: No

Process/Item: Walk-In Cooler
Temperature: 40 Degrees Fahrenheit - Location: yogurt
Violation Issued: No

Total Orders	In This Report	Priority 1	Priority 2	Priority 3
		0	1	5

Establishment Info:

Email kitchen reports to: dflatuff-langhans@rwps.org

Email concession stand reports to: dflatuff-langhans@rwps.org

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

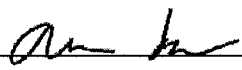
I acknowledge receipt of the Minnesota Department of Health inspection report number 8074251056 of 04/11/25.

Certified Food Protection Manager: Donna F Latuff Langhans

Certification Number: 63197 Expires: 06/08/27

Inspection report reviewed with person in charge and emailed.

Signed: _____
Establishment Representative

Signed: 
Andrea Kieffer

Rochester District Office

Type: Full
Date: 04/11/25
Time: 14:15:04
Report: 8074251057

Food and Beverage Establishment Inspection Report

Page 1

Location:

Red Wing High School - Breakfast Nook
2451 Eagle Ridge Drive
Red Wing, MN55066
Goodhue County, 25

Establishment Info:

ID #: 0024221
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2, FBSS-3

Expires on: 12/31/25

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 04/25/19 and 10/08/24 have NOT been corrected.

5-200A Plumbing: approved materials/design

5-201.11A

**** Priority 1 ****

MN Rule 4626.1040A Provide a plumbing system that is designed, constructed, installed, and repaired with approved materials, equipment, and devices complying with chapter 4714 and Minnesota Statutes, sections 326B.43 to 326B.49.

ORIGINALLY ISSUED 08/22/17 NO PLUMBING PLAN REVIEW, REQUIRED

9-18-17 SPOKE TO RYAN PLUMBING

REISSUED 3-13-18, 4-25-19, 11-15-19

4-19-22 CONTACTED DLI FOR INFORMATION ON FINAL INSPECTION

11-16-22 PROVIDE DOCUMENTATION

Issued on: 04/25/19

Comply By: 04/25/19

6-100 Physical Facility Construction Materials

6-101.11A1

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

Coolers on carpet in corner area.

4/11/25: reissued

Issued on: 10/08/24

Comply By: 10/31/25

Type: Full
Date: 04/11/25
Time: 14:15:04
Report: 8074251057

Food and Beverage Establishment Inspection Report

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Red Wing High School - Breakfast Nook

The following orders were issued during this inspection.

5-200A Plumbing: approved materials/design

5-201.11B

MN Rule 4626.1040B Maintain the plumbing system in good repair.

Automatic hand washing faucet does not work well, constantly shuts off while washing hands.

Comply By: 04/14/25

Surface and Equipment Sanitizers

Quaternary Ammonia: = 200ppm at Degrees Fahrenheit

Location: sanitizer bucket

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Display Cooler

Temperature: 38 Degrees Fahrenheit - Location: cheese

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 36 Degrees Fahrenheit - Location: cheese

Violation Issued: No

Process/Item: Display Cooler

Temperature: 40 Degrees Fahrenheit - Location: milk

Violation Issued: No

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

Establishment Info:

Email kitchen reports to: dflatuff-langhans@rwps.org

Email concession stand reports to: dflatuff-langhans@rwps.org

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Red Wing High School - Breakfast Nook

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 8074251057 of 04/11/25.

Certified Food Protection Manager: _____

Certification Number: _____ Expires: ____/____/____

Signed: _____

Establishment Representative

Signed: _____

Andrea Kieffer

Rochester District Office

Type: Full
Date: 04/11/25
Time: 14:19:18
Report: 8074251058

Food and Beverage Establishment Inspection Report

Page 1

Location:

Red Wing High School - Grill Kitchen
2451 Eagle Ridge Drive
Red Wing, MN55066
Goodhue County, 25

Establishment Info:

ID #: 0024221
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2, FBSS-3

Expires on: 12/31/25

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.

No NEW orders were issued during this inspection.

Surface and Equipment Sanitizers

Quaternary Ammonia: = 400ppm at Degrees Fahrenheit
Location: sanitizer bucket
Violation Issued: No

Food and Equipment Temperatures

Process/Item: Work Top Cooler
Temperature: 38 Degrees Fahrenheit - Location: cheese
Violation Issued: No

Process/Item: Display Cooler
Temperature: 40 Degrees Fahrenheit - Location: cheese
Violation Issued: No

Process/Item: Hot Holding
Temperature: 147 Degrees Fahrenheit - Location: peas
Violation Issued: No

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

Establishment Info:

Email kitchen reports to: dflatuff-langhans@rwps.org

Email concession stand reports to: dflatuff-langhans@rwps.org

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Red Wing High School - Grill Kitchen

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

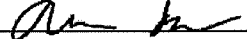
I acknowledge receipt of the Minnesota Department of Health inspection report number 8074251058 of 04/11/25.

Certified Food Protection Manager: _____

Certification Number: _____ Expires: ____/____/____

Signed: _____

Establishment Representative

Signed:  _____

Andrea Kieffer

Rochester District Office