

Type: Full  
Date: 04/22/25  
Time: 10:42:07  
Report: 8074251067

## Food and Beverage Establishment Inspection Report

Page 1

**Location:**

Burnside Elementary School  
5001 Learning Lane  
Red Wing, MN55066  
Goodhue County, 25

**Establishment Info:**

ID #: 0024224  
Risk: High  
Announced Inspection: No

**License Categories:**

FAIF, FBLB, HOSP, FBSC, FBC2

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 on 10/03/24 have NOT been corrected.

**3-500B Microbial Control: hot and cold holding****3-501.16A1**

**\*\* Priority 1 \*\***

MN Rule 4626.0395A1 Maintain all hot, TCS foods at 135 degrees F (57 degrees C) or above. Roasts may be held at 130 degrees F (54 degrees C) or above if cooked or reheated in accordance with the specified time and temperature requirements in 4626.0340B.

FRIES ON SERVING LINE 112 AND 127 DEGREES. DISCARD AFTER LUNCH SERVICE. BURGERS HOLDING 132. DISCARD AFTER LUNCH SERVICE.

4/22/25: reissued, discussed portioning small cups to cool before students go through line.

*Issued on: 10/03/24*

*Comply By: 10/03/24*

The following orders were issued during this inspection.

**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.

Freezer has large ice damn build up.

*Comply By: 04/22/25*

Type: Full  
Date: 04/22/25  
Time: 10:42:07  
Report: 8074251067  
Burnside Elementary School

---

# Food and Beverage Establishment Inspection Report

Page 2

## 6-100 Physical Facility Construction Materials

### 6-101.11A1

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

Hole in ceiling of dry storage.

Comply By: 04/22/25

---

## Surface and Equipment Sanitizers

Quaternary Ammonia: = 400ppm at Degrees Fahrenheit

Location: sanitizer bucket

Violation Issued: No

---

Hot Water: = at 163 Degrees Fahrenheit

Location: internal dish machine

Violation Issued: No

---

## Food and Equipment Temperatures

Process/Item: Hot Holding

Temperature: 124 Degrees Fahrenheit - Location: sauce

Violation Issued: Yes

---

Process/Item: Hot Holding

Temperature: 133 Degrees Fahrenheit - Location: chicken patty

Violation Issued: Yes

---

Process/Item: Hot Holding

Temperature: 136 Degrees Fahrenheit - Location: sauce

Violation Issued: No

---

Process/Item: Hot Holding

Temperature: 135 Degrees Fahrenheit - Location: chicken patty

Violation Issued: No

---

Process/Item: Hot Holding

Temperature: 151 Degrees Fahrenheit - Location: cheese stick

Violation Issued: No

---

Process/Item: Hot Holding

Temperature: 147 Degrees Fahrenheit - Location: cheese stick

Violation Issued: No

---

Process/Item: Walk-In Cooler

Temperature: 50 Degrees Fahrenheit - Location: coleslaw cooling

Violation Issued: No

---

Process/Item: Walk-In Cooler

Temperature: 40 Degrees Fahrenheit - Location: milk

Violation Issued: No

---

Process/Item: Cold Line

Temperature: 41 Degrees Fahrenheit - Location: salad

Violation Issued: No

---

Type: Full  
Date: 04/22/25  
Time: 10:42:07  
Report: 8074251067  
Burnside Elementary School

# Food and Beverage Establishment Inspection Report

Page 3

---

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

---

Establishment Info:

Email reports to:

Kitchen: jmstabe@rwps.org

Kids Junction: jjplein@rwps.org

9-20-19 Kid's Junction children are now located in the cafeteria.

10-5-16 Kid's Junction: Ensure hands are washed when entering kitchen, before retrieving food.

**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 8074251067 of 04/22/25.

Certified Food Protection Manager: Justa M Stabe

Certification Number: FM119082 Expires: 08/06/26

**Inspection report reviewed with person in charge and emailed.**

Signed: \_\_\_\_\_

Establishment Representative

Signed: 

Andrea Kieffer

Rochester District Office