

Type: Full
Date: 03/05/24
Time: 10:44:52
Report: 8074241046

Food and Beverage Establishment Inspection Report

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Location:

Zumbrota-Mazeppa Elementary Sc
343 3rd Avenue Northeast
Mazeppa, MN55956
Wabasha County, 79

Establishment Info:

ID #: 0030154
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

Operator:

Zumbrota-Mazeppa Public School

Phone #: 5077321400
ID #: 30659

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 10/17/22 and 01/06/23 have NOT been corrected.

5-200A Plumbing: approved materials/design

5-201.11B

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

plate around prep sink isn't sealed to wall, still leaving a gap as discussed during construction inspection.

3/5/24: reissued, missing around prep and dish garbage disposal

Issued on: 10/17/22

Comply By: 10/17/22

2-100 Supervision

2-102.12AMN

MN Rule 4626.0033A Employ a certified food protection manager (CFPM) for the establishment.

3/5/24: reissued

Issued on: 01/06/23

Comply By: 01/06/23

The following orders were issued during this inspection.

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.

upright hot holding unit not holding nachos with meat above 135df. Discard items after lunch service.

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3-500B Microbial Control: hot and cold holding

3-501.16A2 ** Priority 1 **

MN Rule 4626.0395A2 Maintain all cold, TCS foods at 41 degrees F (5 degrees C) or below under mechanical refrigeration.

-serving line not keeping food 41df or below. tomatoes 44df. turn unit down or use metal pans. discard food items after service is done.

Comply By: 03/06/24

4-700 Sanitizing Equipment and Utensils

4-703.11B ** Priority 1 **

MN Rule 4626.0905B Sanitize food contact surfaces of equipment and utensils after cleaning by using mechanical hot water operations that achieve a utensil surface temperature of 160 degrees F (71 degrees C) and are set up and maintained in accordance with the specifications of NSF International and the manufacturer's data plate.

dish machine internal temperature not reaching 160df. use three compartment sink to sanitize until repaired.

Comply By: 03/06/24

4-500 Equipment Maintenance and Operation

4-501.112A ** Priority 2 **

MN Rule 4626.0795A Maintain the temperature at the manifold of the hot water sanitizing rinse at a maximum temperature of 194 degrees F (90 degrees C) and no less than 165 degrees F (74 degrees C) for a single tank, stationary rack, single temperature machine or 180 degrees F (82 degrees C) for all other machines.

Dish machine rinse manifold 159df.

Comply By: 03/06/24

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.

sliding door for dish machine room trays does not work. dirty trays being carried through kitchen to get through dish machine.

Comply By: 03/06/24

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.

Tray for dish machine by spray sink is not holding up where welded. Water and food debris accumulating.

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5-200A Plumbing: approved materials/design

5-201.11B

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

RPZ under dish machine has white pvc zip tied to it. If RPZ is leaking correct leak and remove PVC.

Comply By: 03/06/24

6-100 Physical Facility Construction Materials

6-101.11A1

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

Floor by walk-in is cracked. Ceiling tiles in dry storage out of place.

Comply By: 09/30/24

6-500 Physical Facility Maintenance/Operation and Pest Control

6-501.12A

MN Rule 4626.1520A Clean and maintain all physical facilities clean.

Floors throughout facility have food debris and build up.

Comply By: 03/06/24

Surface and Equipment Sanitizers

Hot Water: = at 150 Degrees Fahrenheit

Location: internal dish machine

Violation Issued: Yes

Hot Water: = at 149 Degrees Fahrenheit

Location: internal dish machine

Violation Issued: Yes

Hot Water: = at 159 Degrees Fahrenheit

Location: dish machine rinse manifold

Violation Issued: Yes

Food and Equipment Temperatures

Process/Item: Hot Holding

Temperature: 126 Degrees Fahrenheit - Location: taco meat

Violation Issued: Yes

Process/Item: Hot Holding

Temperature: 119 Degrees Fahrenheit - Location: taco meat

Violation Issued: Yes

Process/Item: Upright Cooler

Temperature: 36 Degrees Fahrenheit - Location: carrot

Violation Issued: No

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

Process/Item: Cold Line
Temperature: 44 Degrees Fahrenheit - Location: tomato
Violation Issued: Yes

Process/Item: Hot Holding
Temperature: 176 Degrees Fahrenheit - Location: bean
Violation Issued: No

Process/Item: Hot Holding
Temperature: 136 Degrees Fahrenheit - Location: meat
Violation Issued: No

Process/Item: Hot Holding
Temperature: 137 Degrees Fahrenheit - Location: wrap
Violation Issued: No

Process/Item: Walk-In Cooler
Temperature: 37 Degrees Fahrenheit - Location: milk
Violation Issued: No

Process/Item: Cold Line
Temperature: 45 Degrees Fahrenheit - Location: tomatoes
Violation Issued: Yes

Total Orders	In This Report	Priority 1	Priority 2	Priority 3
		3	1	7

Establishment Info:

brentl@zmsch.k12.mn.us

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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 8074241046 of 03/05/24.

Certified Food Protection Manager: _____

Certification Number: _____ Expires: ____ / ____ / ____

Signed: _____
Establishment Representative

Signed: _____
Andrea Kieffer
Rochester District Office