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

Type: Full
Date: 10/02/24
Time: 09:38:07

8074241179

# Food and Beverage Establishment Inspection Report

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-Location:

Zumbrota-Mazeppa Primary, Midd - Indoor Concession

Stand

Report:

705 Mill Street

Zumbrota, MN55992 Goodhue County, 25

**License Categories:** 

FAFS, FAIF, FBLB, HOSP, FBSC, FBSS-2, FBC2

Expires on: 12/31/24

Establishment Info:

ID #: 0024096 Risk: High

Announced Inspection: No

Operator:

Zumbrota-Mazeppa ISD 2805

Phone #: 5077321400

ID#: 39141

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 08/22/23 have NOT been corrected.

## 4-300 Equipment Numbers and Capacities

4-302.14

\*\* Priority 2 \*\*

MN Rule 4626.0715 Provide an appropriate test kit to accurately measure sanitizing solutions.

#### NO TEST KITS FOR THE SEVERAL TYPES OF SANITIZING

10/2/24: REISSUED

Issued on: 08/22/23 Comply By: 08/22/23

# 3-300C Protection from Contamination: equipment/utensils, consumers

3-305.11A

MN Rule 4626.0300A Store all food in a clean, dry location; where it is not exposed to splash, dust or other contamination; and at least 6 inches above the floor.

#### ROW OF BEVERAGES ON FLOOR

10/2/24: REISSUED

Issued on: 08/22/23 Comply By: 08/22/23

## 4-300 Equipment Numbers and Capacities

4-301.13C

MN Rule 4626.0685C Provide a minimum of five racks for drying utensils for a chemical sanitizing machine.

INSUFFICIENT SAPCE FOR AIR DRYING

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Zumbrota-Mazeppa Primary, Midd - Indoor Concession Stand

10/2/24: REISSUED

Issued on: 08/22/23 Comply By: 08/22/23

## 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.

### PIZZA HOT HOLDING UNIT DOOR HELD TOGETHER WITH DUCT TAPE

10/2/24: REISSUED

Issued on: 08/22/23 Comply By: 08/22/23

The following orders were issued during this inspection.

# 4-200 Equipment Design and Construction

#### 4-204.112A

MN Rule 4626.0620A Provide a temperature measuring device located in the warmest part of mechanically refrigerated units and coolest part of hot food storage units that are capable of measuring air temperature or a simulated product temperature.

#### NO THERMOMETER IN UPRIGHT COOLER

Comply By: 10/02/24

| Total Orders In This Report  | Priority 1      | Priority 2       | Priority 3                         |
|--|-----------------|------------------|------------------------------------|
|  | 0               | 1                | 4                                  |
| Establishment Info: brentl@zmsch.k12.mn.u  | ıs              |                  |                                    |
| NOTE: Plans and specifications must be submitted alterations.  | d for review an | d approval prior | to new construction, remodeling or |
| I acknowledge receipt of the Minnesota Department of Health inspection report number 8074241179 of 10/02/24. |                 |                  |                                    |
| Certified Food Protection Manager:   |                 |                  | _                                  |
| Certification Number: I  | Expires:/       | /                |                                    |
| Signed:  |                 | Signed:          | nu h                               |
| Establishment Representative   |                 | Andr             | ea Kieffer                         |

Rochester District Office