



**Waseca County Public Health
Environmental Health Services**
www.co.waseca.mn.us



Public Health
Prevent. Promote. Protect.

1000 W. Elm Ave
Waseca, MN 56093

Phone: 507-835-0587

NEW RICHLAND PUBLIC SCHOOL #2168
SARA MEIHAK
306 ASH AVE S
NEW RICHLAND, MN 56072

Ladies/Gentlemen:

SUBJECT: Full Food & Beverage inspection for NEW RICHLAND PUBLIC SCHOOL #2168 performed on 5/17/2024.

A risk-based food and beverage inspection was recently performed at this establishment. The focus of the inspection was to observe, report, and educate food safety principles and practices as required in the Minnesota Food Code. High priority food safety measures include:

- 1) The Certified Food Manager should educate other employees on safe food handling practices;
- 2) Properly report and record any employee illnesses. Exclude any workers ill with vomiting or diarrhea from handling food;
- 3) Provide a Person in Charge at the establishment during all hours of operation to oversee proper procedures and practices;
- 4) Employees must use tongs, deli tissue, gloves, or some other approved means to prevent any direct bare hand contact with ready to eat foods;
- 5) Foods must be provided by approved sources;
- 6) Food contact surfaces and utensils must be cleaned and sanitized;
- 7) Avoid cross-contamination of ready-to-eat foods with raw meats, poultry and fish;
- 8) Proper cooling, reheating, thawing, and hot/cold holding practices;
- 9) Cooking foods to proper temperatures:

Poultry 165°F, Ground beef/pork 155°F, Fish/shrimp/shell eggs 145°F, Beef steak/beef roast/lamb 145°F.

The enclosed inspection report prioritizes these hazards as well as other provisions as described in the Minnesota Food Code. Please review the items and communicate the findings with staff. Thank you for working with our agency in our common goal to improve food safety in your establishment.

Greg Huber,
Environmental Health Specialist
507-835-0657
greg.huber@wasecacounty.gov

Food & Beverage Inspection Report

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Establishment Info

NEW RICHLAND PUBLIC SCHOOL #2168
306 ASH AVE S
NEW RICHLAND, MN 56072
WASECA COUNTY
Parcel:

Phone: 507-465-3206
SMEIHAK@NRHEG.K12.MN.US

License Info

License: 72028
SARA MEIHAK
Risk: High
License: FPLB-1, CAT2-1, CONC-1,
ADSC-1
Expires on: 5/31/2025
CFPM: SARA MEIHAK
CFPM #: FM78387; Exp: 4/30/2027

Inspection Info

Report Number: F3406241019
Inspection Type: Full - Single
Date: 5/17/2024 Time: 10:30
Duration: 60 minutes
Announced Inspection: Yes
Total Priority 1 Orders: 0
Total Priority 2 Orders: 0
Total Priority 3 Orders: 0
Delivery: Emailed

No orders were issued for this inspection report.

NOTE: All new food equipment must meet the applicable standards of the American National Standards Institute (ANSI). Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

I acknowledge receipt of the Waseca County Public Health inspection report number F3406241019 from 5/17/2024

Establishment Representative



Greg Huber,
Environmental Health Specialist
507-835-0657
greg.huber@wasecacounty.gov



Temperature Observations/Recordings

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Establishment Info

NEW RICHLAND PUBLIC SCHOOL #2168
NEW RICHLAND
County/Group: WASECA COUNTY

Inspection Info

Report Number: F3406241019
Inspection Type: Full
Date: 5/17/2024
Time: 10:30

Food Temperature: Product/Item/Unit: BEEF; Temperature Process: Cold-Holding

Location: Walk-In Cooler at 39 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: BERRIES; Temperature Process: Cold-Holding

Location: Cold-Holding Unit at 36 Degrees F.

Comment:

Violation Issued?: No

Equipment Temperature: Product/Item/Unit: SALAD DRESSING; Temperature Process: Cold-Holding

Location: Upright Cooler at 39 Degrees F.

Comment:

Violation Issued?: No

Equipment Temperature: Product/Item/Unit: CHICKEN; Temperature Process: Frozen

Location: Walk-In Freezer at -1 Degrees F.

Comment:

Violation Issued?: No

Equipment Temperature: Product/Item/Unit: MILK; Temperature Process: Cold-Holding

Location: Milk Cooler at 39 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: LETTUCE; Temperature Process: Cold-Holding

Location: Upright Cooler at 38 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: CHEESE; Temperature Process: Cold-Holding

Location: Upright Cooler at 36 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: MILK; Temperature Process: Cold-Holding

Location: Upright Cooler at 36 Degrees F.

Comment:

Violation Issued?: No



Waseca County Public Health
Environmental Health Services
1000 W. Elm Ave
Waseca, MN 56093



Public Health
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Sanitizer Observations/Recordings

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Establishment Info

NEW RICHLAND PUBLIC SCHOOL #2168
NEW RICHLAND
County/Group: WASECA COUNTY

Inspection Info

Report Number: F3406241019
Inspection Type: Full
Date: 5/17/2024
Time: 10:30

Sanitizing Chemical: Product: Quaternary Ammonia; **Sanitizing Process:** Manual Mix

Location: Sanitizer Bucket **Equal To** 200 PPM

Comment: 110 DEGREES FAHRENHEIT

Violation Issued?: No

Sanitizing Equipment: Product: Hot Water; **Sanitizing Process:** High Temp Dishwasher

Location: Dishwashing Area **Equal To** 167 Degrees F.

Comment:

Violation Issued?: No

Food Establishment Inspection Report

 Waseca County Public Health Environmental Health Services 1000 W. Elm Ave Waseca, MN 56093	No. of Risk Factor/Intervention/Violations		0	Date: 5/17/2024
	No. of Repeat Risk Factor/Intervention/Violations			Time: 10:30:00
	Score (optional)			Dur: 60 min
Establishment: NEW RICHLAND PUBLIC SCHOOL #2168	Address: 306 ASH AVE S	City/State: NEW RICHLAND, MN	Zip: 56072	Phone: 507-465-3206
License/Permit #: 72028	Permit Holder: SARA MEIHAK	Purpose of Inspection: Full	Est. Type:	Risk Category: High

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
Supervision				
1	IN	Person in charge present, demonstrate knowledge and performs duties		
2	IN	Certified Food Protection Manager		
Employee Health				
3	IN	knowledge, responsibilities, and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Response to vomiting, diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean and properly washed		
9	IN	No bare hand contact with RTE foods, alternatives		
10	IN	Adequate handwashing sinks supplied and access		
Approved Source				
11	IN	Food obtained from approved source		
12	N/O	Food Received at proper temperature		
13	IN	Food in good condition, safe & unadulterated		
14	N/A	Records available: shellstock tags, parasite dest.		
Protection From Contamination				
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned & sanitized		
17	IN	Proper Disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
Time/Temperature Control for Safety				
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	N/O	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking & disposition		
24	IN	Time as public health control; procedures & record		
Consumer Advisory				
25	N/A	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives; approved & properly used		
28	IN	Toxic substances properly identified; stored; used		
Conformance with Approved Procedures				
29	N/A	Compliance with variance, specialized processes & HACCP plan		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" or OUT in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
Safe Food and Water				
30	N/A	Pasteurized eggs used where required		
31		Water & ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	N/O	Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present; no unauthorized person		
39		Contamination prevented during food prep, storage, & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

Person in Charge (signature)

Inspector (signature)



Compliance Status			COS	R
Proper Use of Utensils				
43		In-use utensils; Properly stored		
44		Utensils, equipment & linens; properly stored, dried, handled		
45		Single-use & single-service articles, properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained & clean		
56		Adequate ventilation & lighting; designated areas used		
57		Compliance with MCIAA		
58		Compliance with licensing and plan review		

Follow-up: Follow-up Date: