



Minnesota Department of Health
Food, Pools and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500

Type: Full
Date: 11/02/22
Time: 10:30:07
Report: 1002221212

Food and Beverage Establishment Inspection Report

Page 1

Location:

Badger Independent School 676
Jody Randall, Fd. Ser. Dir.
110 Carpenter Avenue
Badger, MN56714
Roseau County, 68

License Categories:

FAIF, FBLB, HOSP, FBSC, FBSS, FBC2

Expires on: 12/31/22

Establishment Info:

ID #: 0015711
Risk: Medium
Announced Inspection: No

Operator:

Ind. School District No. 676

Phone #: 2185283201
ID #: 17634

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

Chlorine: = at Degrees Fahrenheit
Location: PROVIDED - NOT SET
Violation Issued: No

Utensil Surface Temp: = at 160 Degrees Fahrenheit
Location: THERMOLABEL - DISH MACHINE
Violation Issued: No

Food and Equipment Temperatures

Process/Item: Walk-In Freezer
Temperature: 0 Degrees Fahrenheit - Location: AMBIENT TEMP - WALK IN FREEZER
Violation Issued: No

Process/Item: Walk-In Cooler
Temperature: 38 Degrees Fahrenheit - Location: HAM - WALK IN COOLER
Violation Issued: No

Process/Item: Upright Cooler
Temperature: 39 Degrees Fahrenheit - Location: ITALIAN DRESSING - AURORA COOLER
Violation Issued: No

Process/Item: Milk Carton Server
Temperature: 41 Degrees Fahrenheit - Location: AMBIENT TEMP - MILK BUNKER
Violation Issued: No

Process/Item: Cooking
Temperature: 176 Degrees Fahrenheit - Location: CHICKEN - REHEATING IN OVEN
Violation Issued: No

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

Note:

The walk in freezer at this establishment was observed to be incredibly full at time of inspection. It is MDH's opinion that this establishment would benefit greatly from additional freezer space.

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 1002221212 of 11/02/22.

Certified Food Protection Manager Jody Randall

Certification Number: FM15391 Expires: 06/25/23

Inspection report reviewed with person in charge and emailed.

Signed: Jody Randall
Jody Randall
Kitchen Manager

Signed: Cassandra Hua
Cassandra Hua
Public Health Sanitarian III
218-308-2142
Cassandra.Hua@state.mn.us

Report #: 1002221212

Food Establishment Inspection Report



Minnesota Department of Health
Food, Pools and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975

No. of RF/PHI Categories Out

0

Date 11/02/22

No. of Repeat RF/PHI Categories Out

0

Time In 10:30:07

Legal Authority MN Rules Chapter 4626

Time Out

Badger Independent School 676

Address

Jody Randall, Fd. Ser. Dir.

City/State

Badger, MN

Zip Code

56714

Telephone

2185283201

License/Permit #

0015711

Permit Holder

Ind. School District No. 676

Purpose of Inspection

Full

Est Type

Risk Category

M

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle 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	Compliance Status		COS	R
Supervision							
1	IN OUT			18	IN OUT N/A N/O		
	PIC knowledgeable; duties & oversight				Proper cooking time & temperature		
2	IN OUT N/A			19	IN OUT N/A N/O		
	Certified food protection manager, duties				Proper reheating procedures for hot holding		
Employee Health							
3	IN OUT			20	IN OUT N/A N/O		
	Mgmt/Staff; knowledge, responsibilities & reporting				Proper cooling time & temperature		
4	IN OUT			21	IN OUT N/A N/O		
	Proper use of reporting, restriction & exclusion				Proper hot holding temperatures		
5	IN OUT			22	IN OUT N/A		
	Procedures for responding to vomiting & diarrheal events				Proper cold holding temperatures		
Good Hygienic Practices							
6	IN OUT N/O			23	IN OUT N/A N/O		
	Proper eating, tasting, drinking, or tobacco use				Proper date marking & disposition		
7	IN OUT N/O			24	IN OUT N/A N/O		
	No discharge from eyes, nose, & mouth				Time as a public health control: procedures & records		
Preventing Contamination by Hands							
8	IN OUT N/O			Consumer Advisory			
	Hands clean & properly washed			25	IN OUT N/A		
9	IN OUT N/A N/O				Consumer advisory provided for raw/undercooked food		
	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			Highly Susceptible Populations			
10	IN OUT			26	IN OUT N/A		
	Adequate handwashing sinks supplied/accessible				Pasteurized foods used; prohibited foods not offered		
Approved Source							
11	IN OUT			Food and Color Additives and Toxic Substances			
	Food obtained from approved source			27	IN OUT N/A		
12	IN OUT N/A N/O				Food additives: approved & properly used		
	Food received at proper temperature			28	IN OUT		
13	IN OUT				Toxic substances properly identified, stored, & used		
	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures			
14	IN OUT N/A N/O			29	IN OUT N/A		
	Required records available; shellstock tags, parasite destruction				Compliance with variance/specialized process/HACCP		
Protection from Contamination							
15	IN OUT N/A N/O			Risk factors (RF) are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions (PHI) are control measures to prevent foodborne illness or injury.			
16	IN OUT N/A						
17	IN OUT						
	Food separated and protected						
	Food contact surfaces: cleaned & sanitized						
	Proper disposition of returned, previously served, reconditioned, & unsafe food						

GOOD RETAIL PRACTICES

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

Mark "X" 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	Compliance Status		COS	R
Safe Food and Water							
30	IN OUT N/A			43	IN-use utensils: properly stored		
	Pasteurized eggs used where required			44	Utensils, equipment & linens: properly stored, dried, & handled		
31				45	Single-use/single service articles: properly stored & used		
	Water & ice obtained from an approved source			46	Gloves used properly		
32	IN OUT N/A			Utensil Equipment and Vending			
	Variance obtained for specialized processing methods			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Food Temperature Control							
33				48	Warewashing facilities: installed, maintained, & used; test strips		
	Proper cooling methods used; adequate equipment for temperature control			49	Non-food contact surfaces clean		
34	IN OUT N/A N/O			Physical Facilities			
	Plant food properly cooked for hot holding			50	Hot & cold water available; adequate pressure		
35	IN OUT N/A N/O			51	Plumbing installed; proper backflow devices		
	Approved thawing methods used			52	Sewage & waste water properly disposed		
36				53	Toilet facilities: properly constructed, supplied, & cleaned		
	Thermometers provided & accurate			54	Garbage & refuse properly disposed; facilities maintained		
Food Identification							
37				55	Physical facilities installed, maintained, & clean		
	Food properly labeled; original container			56	Adequate ventilation & lighting; designated areas used		
Prevention of Food Contamination							
38				57	Compliance with MCIAA		
	Insects, rodents, & animals not present			58	Compliance with licensing & plan review		
39							
	Contamination prevented during food prep, storage & display						
40							
	Personal cleanliness						
41							
	Wiping cloths: properly used & stored						
42							
	Washing fruits & vegetables						

Food Recalls:

Person in Charge (Signature)

Date: 11/02/22

Inspector (Signature)