



Southwest Health and Human Services
Environmental Health
<http://swmhhs.com/>

607 West Main Street, Suite 200
Marshall, MN 56258

Phone: 507-537-6713

Lakeview School
Marilyn Jarcho
875 BARSTAD RD N
COTTONWOOD, MN 56229

Ladies/Gentlemen:

SUBJECT: Full Food & Beverage inspection for Lakeview School performed on 9/22/2021.

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.

Chris Hansen, R.S.
Environmental Health Specialist
507-532-1230
chris.hansen@swmhhs.com



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Food & Beverage Inspection Report

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Establishment Info

Lakeview School
875 Barstad Road North
Cottonwood, MN 56229
Lyon County

Phone: 507-423-5164
marilynjarcho@lakeview2167.com

License Info

License: 798
Marilyn Jarcho
Risk: High
License: SCHO-1
Expires on: 12/31/2021
CFPM: Marilyn Jarcho
CFPM #: FM461; Exp: 1/25/2024

Inspection Info

Report Number: F2703211153
Inspection Type: Full - Single
Date: 9/22/2021 Time: 12:37:35 PM
Duration: 90 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.

Food & Beverage General Comment


GENERAL COMMENTS:

1. REVIEWED EMPLOYEE ILLNESS REPORTING REQUIREMENTS AND ILLNESS LOG SHEET.
2. REVIEWED COOKING, REFRIGERATION AND SANITIZING TEMPERATURE LOG SHEETS.
3. THIS ESTABLISHMENT INSTALLED A NEW WALK IN COOLER AND FREEZER SINCE LAST INSPECTION. THE PLAN REVIEW IS ON FILE.

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 Southwest Health and Human Services inspection report number F2703211153 from 9/22/2021

Marilyn Jarcho
Food Service Director


Chris Hansen, R.S.
Environmental Health Specialist
507-532-1230
chris.hansen@swmhhs.com



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Temperature Observations/Recordings

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Establishment Info

Lakeview School
Cottonwood
County/Group: Lyon County

Inspection Info

Report Number: F2703211153
Inspection Type: Full
Date: 9/22/2021
Time: 12:37:35 PM

Food Temperature: Product/Item/Unit: MILK; Temperature Process: COLD-HOLDING

Location: MILK COOLER at 40 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: MILK; Temperature Process: COLD-HOLDING

Location: WALK IN COOLER at 37 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: CORN DOGS; Temperature Process: HOT-HOLDING

Location: STEAM TABLE at 158 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: ZUPPA TOSCANA SOUP; Temperature Process: HOT-HOLDING

Location: SOUP WARMER at 186 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: BEEF TORNADOS; Temperature Process: COLD-HOLDING

Location: UPRIGHT REFRIGERATOR at 37 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: CORN DOGS; Temperature Process: COOKING

Location: OVEN at 189 Degrees F.

Comment:

Violation Issued?: No



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Sanitizer Observations/Recordings

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Establishment Info

Lakeview School
Cottonwood
County/Group: Lyon County

Inspection Info

Report Number: F2703211153
Inspection Type: Full
Date: 9/22/2021
Time: 12:37:35 PM

Sanitizing Chemical: Product: QUATERNARY AMMONIA; **Sanitizing Process:** AUTO-MIX DISPENSER

Location: SANITIZING SOLUTION Equal To 400 PPM

Comment:

Violation Issued?: No

Sanitizing Equipment: Product: HOT WATER; **Sanitizing Process:** HIGH TEMPERATURE DISHWASHER

Location: DISHWASHER Equal To 183 Degrees F.

Comment: DISHWASHER UTENSIL SURFACE TEMPERATURE WAS 160 DEGREES F

Violation Issued?: No

Food Establishment Inspection Report

Southwest Health and Human Services Environmental Health 607 West Main Street, Suite 200 Marshall, MN 56258	No. of Risk Factor/Intervention/Violations	0	Date: 9/22/2021
	No. of Repeat Risk Factor/Intervention/Violations		Time: 12:37:35 PM
	Score (optional)		
Establishment: Lakeview School	Address: 875 Barstad Road North	City/State: Cottonwood, MN	Zip: 56229
License/Permit #: 798	Permit Holder: Marilyn Jarcho	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 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable				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
Supervision									
1	IN	Person in charge present, demonstrate knowledge and performs duties			18	IN	Proper cooking time & temperatures		
2	IN	Certified Food Protection Manager			19	N/O	Proper reheating procedures for hot holding		
Employee Health									
3	IN	knowledge, responsibilities, and reporting			20	N/O	Proper cooling time and temperature		
4	IN	Proper use of restriction and exclusion			21	IN	Proper hot holding temperatures		
5	IN	Response to vomiting, diarrheal events			22	IN	Proper cold holding temperatures		
Good Hygienic Practices									
6	IN	Proper eating, tasting, drinking, tobacco use			23	IN	Proper date marking & disposition		
7	IN	No discharge from eyes, nose, and mouth			24	N/A	Time as public health control; procedures & record		
Preventing Contamination by Hands									
8	IN	Hands clean and properly washed			Consumer Advisory				
9	IN	No bare hand contact with RTE foods, alternatives			25	N/A	Consumer advisory provided for raw or undercooked foods		
10	IN	Adequate handwashing sinks supplied and access			Highly Susceptible Populations				
Approved Source									
11	IN	Food obtained from approved source			26	IN	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food Received at proper temperature			Food/Color Additives and Toxic Substances				
13	IN	Food in good condition, safe & unadulterated			27	N/A	Food additives; approved & properly used		
14	IN	Records available: shellstock tags, parasite dest.			28	IN	Toxic substances properly identified; stored; used		
Protection From Contamination									
15	IN	Food separated and protected			Conformance with Approved Procedures				
16	IN	Food-contact surfaces; cleaned & sanitized			29	N/A	Compliance with variance, specialized processes & HACCP plan		
17	IN	Proper Disposition of returned, previously served, reconditioned, & unsafe food			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

				COS	R					COS	R
Safe Food and Water						Proper Use of Utensils					
30	N/A	Pasteurized eggs used where required			43		In-use utensils; Properly stored				
31		Water & ice from approved source			44		Utensils, equipment & linens; properly stored, dried, handled				
32	N/A	Variance obtained for specialized processing methods			45		Single-use & single-service articles, properly stored and used				
Food Temperature Control						Utensils, Equipment and Vending					
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly				
34	N/O	Plant food properly cooked for hot holding			47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
35	IN	Approved thawing methods used			48		Warewashing facilities: installed, maintained, used; test strips				
36		Thermometers provided & accurate			49		Non-food contact surfaces clean				
Food Identification						Physical Facilities					
37		Food properly labeled; original container			50		Hot & cold water available; adequate pressure				
Prevention of Food Contamination						51		Plumbing installed; proper backflow devices			
38		Insects, rodents, & animals not present; no unauthorized person			52		Sewage & waste water properly disposed				
39		Contamination prevented during food prep, storage, & display			53		Toilet facilities; properly constructed, supplied & cleaned				
40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained				
41		Wiping cloths: properly used & stored			55		Physical facilities installed, maintained & clean				
42		Washing fruits & vegetables			56		Adequate ventilation & lighting; designated areas used				
Person in Charge (signature)						57		Compliance with MCIAA			
Inspector (signature)						58		Compliance with licensing and plan review			

Inspector (signature)	Follow-up: No Follow-up Date:
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