



**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

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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 12/19/2022.**

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.

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Greg Huber,  
Environmental Health Specialist  
greg.huber@co.waseca.mn.us



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## 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  
  
 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: 5/31/2023  
 CFPM:  
 CFPM #: ; Exp:

### Inspection Info


Report Number: F3406231008  
 Inspection Type: Full - Single  
 Date: 12/19/2022 Time: 11:00  
 Duration: minutes  
 Announced Inspection:  
Total Priority 1 Orders: 0  
Total Priority 2 Orders: 0  
Total Priority 3 Orders: 0  
Delivery:

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 F3406231008 from 12/19/2022**

\_\_\_\_\_  
 Establishment Representative

  
 \_\_\_\_\_  
 Greg Huber,  
 Environmental Health Specialist  
 greg.huber@co.waseca.mn.us



## Temperature Observations/Recordings

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### Establishment Info

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

### Inspection Info

Report Number: F3406231008  
Inspection Type: Full  
Date: 12/19/2022  
Time: 11:00

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

**Location:** Walk-In Cooler at 37 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** FRUIT CUP; **Temperature Process:** Cold-Holding

**Location:** Cold-Holding Unit at 39 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** BEANS; **Temperature Process:** Hot-Holding

**Location:** Hot-Holding Unit at 180 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:** HOT DOGS; **Temperature Process:** Cold-Holding

**Location:** Upright Cooler at 41 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** PINEAPPLE; **Temperature Process:** Cooling

**Location:** Upright Cooler at 65 Degrees F.

Comment:

*Violation Issued?: No*



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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: F3406231008  
Inspection Type: Full  
Date: 12/19/2022  
Time: 11:00

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

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

Comment: 105 DEGREES

*Violation Issued?: No*

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

**Location:** Dishwashing Area **Equal To** 168 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: 12/19/2022
	No. of Repeat Risk Factor/Intervention/Violations		Time: 11:00:00
	Score (optional)		
Establishment: NEW RICHLAND PUBLIC SCHOOL #2168	Address: 306 ASH AVE S	City/State: NEW RICHLAND, MN	Zip: 56072
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
<b>Supervision</b>				
1	IN	Person in charge present, demonstrate knowledge and performs duties		
2	IN	Certified Food Protection Manager		
<b>Employee Health</b>				
3	IN	knowledge, responsibilities, and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Response to vomiting, diarrheal events		
<b>Good Hygienic Practices</b>				
6	IN	Proper eating, tasting, drinking, tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
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.		
<b>Protection From Contamination</b>				
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
<b>Time/Temperature Control for Safety</b>				
18	N/O	Proper cooking time & temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	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		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
26	IN	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	IN	Food additives; approved & properly used		
28	IN	Toxic substances properly identified; stored; used		
<b>Conformance with Approved Procedures</b>				
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
<b>Safe Food and Water</b>				
30	N/A	Pasteurized eggs used where required		
31		Water & ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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		

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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		

Person in Charge (signature)	Follow-up:      Follow-up Date:
Inspector (signature)	