

FOOD ESTABLISHMENT INSPECTION FORM

Fargo Cass Public Health
 401 Third Ave North, Fargo, ND 58102-4839
 Phone: (701)476-6729 Fax: (701)476-6690

Violations: Critical 0 Core 1

Date: 04/11/2016

Establishment Name: <u>Wyndmere School</u>	Permit(s) <u>Institution</u>
Address: <u>101 Dale AVE</u> <u>WYNDMERE ND 58081</u>	
Person in Charge:	Phone: <u>(701) 439-2287</u>
Inspected By: <u>Hunter Hubrig</u>	Previous Inspection: <u>10/13/2015</u>
Type of Inspection: Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Samples <input type="checkbox"/> Preoperational <input type="checkbox"/> Other <input type="checkbox"/>	
Grease Trap: No <input type="checkbox"/> Yes <input type="checkbox"/>	Emergency Preparedness Review <input type="checkbox"/> Materials Provided Y <input type="checkbox"/> N <input type="checkbox"/>

ITEM	VIO	ITEM	VIO	ITEM	VIO
MANAGEMENT & PERSONNEL		EQUIPMENT, UTENSILS, & LINENS		GARBAGE AND REFUSE	
• Manager/Person-in-charge, knowledge		• Equipment and utensil materials and use		• Refuse, containers, covered, disposal	
• Employee health/exclusion, restriction		• Design and fabrication, in good repair		• Storage area clean, controlled	
• Personal cleanliness		• In-place cleaning, accessibility, stored		• Design, construction & installation	
• Hygienic practices, eating, drinking, tasting, tobacco use, discharge/eyes, nose		• Thermometers provided, accurate		INSECTS, RODENTS, ANIMALS	
FOOD		• Nonfood contact surfaces/clean, repair		• Presence, outer openings protected, prohibiting animals	
• Source, sound condition, unadulterated, safe, honestly presented, spoilage		• Food contact surfaces/clean, sanitized		POISONOUS & TOXIC MATERIALS	
• Safeguards, special requirements, original containers, records		• Warewashing facilities, design, operation		• Labeled, stored, used, personal meds, first aide supplies	
• Food protection, separation, discarding, labels, date marking, time vs. temp. control		• Sanitization of equipment, temperature, test kit, concentration, exposure time, drying, handle, store		GENERAL PREMISES	
• Cooking, non-continuous cooking, cooling, cold holding, thawing, hot holding, reheating, parasite destruction		• Wiping clothes, clean/soiled linen stored single-service articles stored, used		• Maintained, free of litter, unnecessary articles/persons, nonfunctioning equipment	
• Food storage, dispensing, display, labeling bulk containers, transporting	X ¹	WATER, PLUMBING & WASTE		FLOORS, WALLS, CEILINGS	
• Consumer advisory for raw or undercooked foods/disclosure, reminder		• Handwashing facilities, number, supplies, accessible, convenient, hot and cold water, clean/repair		• Constructed, clean, good repair, coverings, attached equipment	
• Preventing contamination by hands, hands washed, no bare hand contact		• Plumbing system, cross connections, backflow protection, repairs/leaks		DRESSING ROOMS/LOCKERS	
• Susceptible population, prohibited foods not offered, pasteurized food used		• Toilet rooms, self closing doors, fixtures good repair/clean, supplies, covered waste		• Provided, located, clean, not used for food preparation, storage, service	
• Compliance with variance, HACCP		• Sewage/other liquid waste disposal		LIGHTS	
				• Provided as required, fixtures shielded	

Inspector's Signature: _____	Received by: _____
------------------------------	--------------------

Failure to correct noted violations may result in cessation of your food operation license.

FOOD ESTABLISHMENT INSPECTION FORM (CONT.)

REPEAT (X)	CRITICAL (X)	CODE REF	VIOLATION DESCRIPTION
X		06(2)	<p>Containers of food shall be stored a minimum of six inches [15.24 centimeters] above the floor in a manner that protects the food from splash and other contamination, and that permits easy cleaning of the storage area, except that: a. Metal pressurized beverage containers, and cased food packaged in cans, glass, and milk containers in plastic crates, or other waterproof containers need not be elevated when the food containers are not exposed to floor moisture. b. Containers may be stored on dollies, racks, or pallets, if such equipment is easily movable.</p> <p>Inspector Comments: Food shall be 6 inches off the ground in storage.</p>

FOOD TEMPERATURES / UNIT TEMPERATURES

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
/		/		/	
/		/		/	
/		/		/	

INSPECTION NOTES

FOOD ESTABLISHMENT INSPECTION FORM

Fargo Cass Public Health
 401 Third Ave North, Fargo, ND 58102-4839
 Phone: (701)476-6729 Fax: (701)476-6690

Violations: Critical 0 Core 1

Date: 10/13/2015

Establishment Name: <u>Wyndmere School</u>		Permit(s) <u>Institution</u>
Address: <u>101 Dale AVE</u> <u>WYNDMERE ND 58081</u>		
Person in Charge: <u>Christine</u>		Phone: <u>(701) 439-2287</u>
Inspected By: <u>Hunter Hubrig</u>		Previous Inspection: <u>03/27/2015</u>
Type of Inspection: <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Samples <input type="checkbox"/> Preoperational <input type="checkbox"/> Other		
Grease Trap: <input type="checkbox"/> No <input type="checkbox"/> Yes		Emergency Preparedness Review <input type="checkbox"/> Materials Provided <input checked="" type="checkbox"/> Y <input type="checkbox"/> N

ITEM	VIO	ITEM	VIO	ITEM	VIO
MANAGEMENT & PERSONNEL		EQUIPMENT, UTENSILS, & LINENS		GARBAGE AND REFUSE	
• Manager/Person-in-charge, knowledge		• Equipment and utensil materials and use		• Refuse, containers, covered, disposal	
• Employee health/exclusion, restriction		• Design and fabrication, in good repair		• Storage area clean, controlled	
• Personal cleanliness		• In-place cleaning, accessibility, stored		• Design, construction & installation	
• Hygienic practices, eating, drinking, tasting, tobacco use, discharge/eyes, nose		• Thermometers provided, accurate		INSECTS, RODENTS, ANIMALS	
FOOD		• Nonfood contact surfaces/clean, repair		• Presence, outer openings protected, prohibiting animals	
• Source, sound condition, unadulterated, safe, honestly presented, spoilage		• Food contact surfaces/clean, sanitized		POISONOUS & TOXIC MATERIALS	
• Safeguards, special requirements, original containers, records		• Warewashing facilities, design, operation		• Labeled, stored, used, personal meds, first aide supplies	
• Food protection, separation, discarding, labels, date marking, time vs. temp. control		• Sanitization of equipment, temperature, test kit, concentration, exposure time, drying, handle, store		GENERAL PREMISES	
• Cooking, non-continuous cooking, cooling, cold holding, thawing, hot holding, reheating, parasite destruction		• Wiping clothes, clean/soiled linen stored single-service articles stored, used		• Maintained, free of litter, unnecessary articles/persons, nonfunctioning equipment	
• Food storage, dispensing, display, labeling bulk containers, transporting	X ¹	WATER, PLUMBING & WASTE		FLOORS, WALLS, CEILINGS	
• Consumer advisory for raw or undercooked foods/disclosure, reminder		• Handwashing facilities, number, supplies, accessible, convenient, hot and cold water, clean/repair		• Constructed, clean, good repair, coverings, attached equipment	
• Preventing contamination by hands, hands washed, no bare hand contact		• Plumbing system, cross connections, backflow protection, repairs/leaks		DRESSING ROOMS/LOCKERS	
• Susceptible population, prohibited foods not offered, pasteurized food used		• Toilet rooms, self closing doors, fixtures good repair/clean, supplies, covered waste		• Provided, located, clean, not used for food preparation, storage, service	
• Compliance with variance, HACCP		• Sewage/other liquid waste disposal		LIGHTS	
				• Provided as required, fixtures shielded	

Inspector's Signature: ?	Received by: ?
Failure to correct noted violations may result in cessation of your food operation license.	

FOOD ESTABLISHMENT INSPECTION FORM (CONT.)

REPEAT (X)	CRITICAL (X)	CODE REF	VIOLATION DESCRIPTION
		06(2)	Containers of food shall be stored a minimum of six inches [15.24 centimeters] above the floor in a manner that protects the food from splash and other contamination, and that permits easy cleaning of the storage area, except that: a. Metal pressurized beverage containers, and cased food packaged in cans, glass, and milk containers in plastic crates, or other waterproof containers need not be elevated when the food containers are not exposed to floor moisture. b. Containers may be stored on dollies, racks, or pallets, if such equipment is easily movable.

FOOD TEMPERATURES / UNIT TEMPERATURES					
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
/		/		/	
/		/		/	
/		/		/	

INSPECTION NOTES



Public Health
Prevent. Promote. Protect.
Fargo Cass Public Health

FOOD ESTABLISHMENT INSPECTION FORM
Fargo Cass Public Health
401 Third Ave North, Fargo, ND 58102-4839
Phone 701-476-6729 Fax 701-476-6690

Violations Critical 0 Core 1

Date 3/27/15

Establishment Name <u>Wyndmere School</u>	Permit(s) <u>Institution / School</u>
Address <u>101 Dale Ave Wyndmere, ND 58081</u>	
Person in Charge <u>Christine</u>	Phone <u>701-439-2287</u>
Inspected By <u>Hunter Hubrig</u>	Previous Inspection <u>10/7/14</u>
Type of Inspection Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Samples <input type="checkbox"/> Preoperational <input type="checkbox"/> Other <input type="checkbox"/>	
Grease Trap No <input type="checkbox"/> Yes <input type="checkbox"/> If yes, last service date _____ Emergency Preparedness Review <input type="checkbox"/> Materials Provided Y <input type="checkbox"/> N <input type="checkbox"/>	

ITEM	C	NC	ITEM	C	NC	ITEM	C	NC
MANAGEMENT & PERSONNEL			EQUIPMENT, UTENSILS, & LINENS			GARBAGE AND REFUSE		
• Manager/Person-in-charge, knowledge			• Equipment and utensil materials, and use			• Refuse, containers, covered, disposal		
• Employee health/exclusion, restriction			• Design and fabrication, in good repair			• Storage area clean, controlled		
• Personal cleanliness			• In-place cleaning, accessibility, stored			• Design, construction & installation		
• Hygienic practices, eating, drinking, tasting, tobacco use, discharge/eyes, nose			• Thermometers provided, accurate			INSECTS, RODENTS, ANIMALS		
FOOD			• Nonfood contact surfaces/clean, repair			• Presence, outer openings protected, prohibiting animals		
• Source, sound condition, unadulterated, safe, honestly presented, spoilage			• Food contact surfaces/clean, sanitized			POISONOUS & TOXIC MATERIALS		
• Safeguards, special requirements, original containers, records			• Warewashing facilities, design, operation			• Labeled, stored, used, personal meds, first aide supplies		
• Food protection, separation, discarding, labels, date marking, time vs. temp. control			• Sanitize equipment, temperature, test kit concentration, exposure time, handle, store			GENERAL PREMISES		
• Cooking, non-continuous cooking, cooling, cold holding, thaw, hot holding, reheating, parasite destruction			• Wiping clothes, clean/soiled linen stored single-service articles stored, used			• Maintained, free of litter, unnecessary articles/persons, nonfunctioning equipment		
• Food storage, dispensing, display, labeling bulk containers, transporting			WATER, PLUMBING & WASTE			FLOORS, WALLS, CEILINGS		
• Consumer advisory for raw or undercooked foods/disclosure, reminder			• Handwashing facilities, number, supplies, accessible, convenient, hot and cold water, clean/repair			• Constructed, clean, good repair, coverings, attached equipment		
• Preventing contamination by hands, hands washed, no bare hand contact			• Plumbing system, cross connections, backflow protection, leaks/ repair			DRESSING ROOMS/LOCKERS		
• Susceptible population, prohibited foods not offered, pasteurized food used			• Toilet rooms, self closing doors, fixtures good repair/clean, supplies, covered waste			• Provided, located, clean, not used for food preparation, storage, service		
• Compliance with variance, HACCP			• Sewage/other liquid waste disposal			LIGHTS		
						• Provided as required, fixtures shielded		

Critical (X)	Repeat (X)	Code reference	Violation Description
		33-33-04-53.5	- provide sanitizing test strips
		33-33-04-	
		33-33-04-	- dishwasher temp = 162°F
		33-33-04-	- fridges & freezers within temp regulations
		33-33-04-	- sanitizing solution (quat) = good
		33-33-04-	- food holding temp (chick) = 152°F
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	

Inspector's Signature: [Signature] Received by: Christine Busche



Public Health
Prevent. Promote. Protect.
Fargo Cass Public Health

FOOD ESTABLISHMENT INSPECTION FORM
Fargo Cass Public Health
401 Third Ave North, Fargo, ND 58102-4839
Phone 701-476-6729 Fax 701-476-6690

Violations Critical Core

Date 10/7/2014

Establishment Name <u>Wyndmore School</u>	Permit(s) <u>Institution / School</u>
Address <u>101 Dale Ave, Wyndmore ND</u>	
Person in Charge <u>Christine</u>	Phone <u>701-439-2287</u>
Inspected By <u>Hunter Hubrig</u>	Previous Inspection <u>5/9/2014</u>
Type of Inspection Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Samples <input type="checkbox"/> Preoperational <input type="checkbox"/> Other	
Grease Trap No <input type="checkbox"/> Yes <input type="checkbox"/> If yes, last service date _____ Emergency Preparedness Review <input type="checkbox"/> Materials Provided Y <input type="checkbox"/> N <input type="checkbox"/>	

ITEM	C	NC	ITEM	C	NC	ITEM	C	NC
MANAGEMENT & PERSONNEL			EQUIPMENT, UTENSILS, & LINENS			GARBAGE AND REFUSE		
• Manager/Person-in-charge, knowledge			• Equipment and utensil materials, and use			• Refuse, containers, covered, disposal		
• Employee health/exclusion, restriction			• Design and fabrication, in good repair			• Storage area clean, controlled		
• Personal cleanliness			• In-place cleaning, accessibility, stored			• Design, construction & installation		
• Hygienic practices, eating, drinking, tasting, tobacco use, discharge/eyes, nose			• Thermometers provided, accurate			INSECTS, RODENTS, ANIMALS		
FOOD			• Nonfood contact surfaces/clean, repair			• Presence, outer openings protected, prohibiting animals		
• Source, sound condition, unadulterated, safe, honestly presented, spoilage			• Food contact surfaces/clean, sanitized			POISONOUS & TOXIC MATERIALS		
• Safeguards, special requirements, original containers, records			• Warewashing facilities, design, operation			• Labeled, stored, used, personal meds, first aid supplies		
• Food protection, separation, discarding, labels, date marking, time vs. temp. control			• Sanitize equipment, temperature, test kit concentration, exposure time, handle, store			GENERAL PREMISES		
• Cooking, non-continuous cooking, cooling, cold holding, thaw, hot holding, reheating, parasite destruction			• Wiping clothes, clean/soiled linen stored single-service articles stored, used			• Maintained, free of litter, unnecessary articles/persons, nonfunctioning equipment		
• Food storage, dispensing, display, labeling bulk containers, transporting			WATER, PLUMBING & WASTE			FLOORS, WALLS, CEILINGS		
• Consumer advisory for raw or undercooked foods/disclosure, reminder			• Handwashing facilities, number, supplies, accessible, convenient, hot and cold water, clean/repair			• Constructed, clean, good repair, coverings, attached equipment		
• Preventing contamination by hands, hands washed, no bare hand contact			• Plumbing system, cross connections, backflow protection, leaks/ repair			DRESSING ROOMS/LOCKERS		
• Susceptible population, prohibited foods not offered, pasteurized food used			• Toilet rooms, self closing doors, fixtures good repair/clean, supplies, covered waste			• Provided, located, clean, not used for food preparation, storage, service		
• Compliance with variance, HACCP			• Sewage/other liquid waste disposal			LIGHTS		
						• Provided as required, fixtures shielded		

Critical (X)	Repeat (X)	Code reference	Violation Description
		33-33-04-	- fridges & freezers within temp regulations
		33-33-04-	- sanitizing solution (quat) = good
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	
		33-33-04-	

Inspector's Signature: [Signature] Received by: [Signature]