

Minnesota Department of Health Minnesota Department of Health PO Box 64975 St. Paul, MN 55164-0975 651-201-4500

Type: Full
Date: 01/27/25
Time: 11:00:00
Report: 8010251011

Food and Beverage Establishment Inspection Report

Page 1

Location:

Congdon Park Elementary School

3116 E. Superior St. Duluth, MN55812 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/25

Establishment Info:

ID #: 0022255 Risk: High

Announced Inspection: No

Operator:

Ind. School District No. 709

Phone #: 2183368707

ID#: 27942

The violations listed in this report include any previously issued orders and deficiencies identified during this inspection. Compliance dates are shown for each item.

The following orders were issued during this inspection.

3-500B Microbial Control: hot and cold holding

3-501.16A1

** Priority 1 **

MN Rule 4626.0395A1 Maintain all hot, TCS foods at 135 degrees F (57 degrees C) or above. Roasts may be held at 130 degrees F (54 degrees C) or above if cooked or reheated in accordance with the specified time and temperature requirements in 4626.0340B.

THE TEMPERATURE OF THE RED SAUCE ON THE STEAM TABLE WAS 93F AND 109F. RED SAUCE WAS REHEATED TO 176F AND 188F.

Corrected on Site

Surface and Equipment Sanitizers

Chlorine: = 100 PPM at Degrees Fahrenheit Location: WIPING CLOTH BUCKET

Violation Issued: No

Hot Water: = at Degrees Fahrenheit

Location: DISHWASHER SANITIZING CYCLE-TEMP TAPE TURNED BLACK

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Hot Holding

Temperature: 93 Degrees Fahrenheit - Location: RED SAUCE-STEAM TABLE

Violation Issued: Yes

Process/Item: Hot Holding

Temperature: 109 Degrees Fahrenheit - Location: RED SAUCE - STEAM TABLE

Violation Issued: Yes

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Process/Item: Re-Heating

Temperature: 176 Degrees Fahrenheit - Location: RED SAUCE

Violation Issued: No

Process/Item: Re-Heating

Temperature: 188 Degrees Fahrenheit - Location: RED SAUCE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 197 Degrees Fahrenheit - Location: CHEESE BREAD-OVEN

Violation Issued: No

Process/Item: Hot Holding

Temperature: 158 Degrees Fahrenheit - Location: CHEESE BREAD-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 41 Degrees Fahrenheit - Location: SLICED MELON

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: MILK-MILK COOLER

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 39 Degrees Fahrenheit - Location: MILK

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 39 Degrees Fahrenheit - Location: SLICED CHEESE

Violation Issued: No

Process/Item: Walk-In Freezer

Temperature: Degrees Fahrenheit - Location: FOODS FROZEN

Violation Issued: No

Total Orders In This Report Priority 1 Priority 2 Priority 3

1 0 0

COMMENTS:

DISCUSSED THE EXCLUSION OF EMPLOYEES ILL WITH VOMITING OR DIARRHEA FROM THE FOOD ESTABLISHMENT FOR 24 HOURS AFTER SYMPTOMS ARE GONE.

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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 8010251011 of 01/27/25.

| Certified Food Protection | on ManagerMiche | lle Palmer | | | | | | | | | | |
|---|-----------------|------------|----------|-------------|--|--|--|--|--|--|--|--|
| Certification Number: | FM10584 | Expires: | 02/19/27 | | | | | | | | | |
| Inspection report reviewed with person in charge and emailed. | | | | | | | | | | | | |
| Signed: | | | | ed R Kocial | | | | | | | | |
| Michelle Palm Kitchen Mana | | | 8010 | | | | | | | | | |

651-201-4500

health.foodlodging@state.mn.us

| | Report #: 8010251011 FOOD ESTADIIS Minnesota Department of Health | | | | nent Inspection Report No. of RF/PHI Categories Out 1 Date | | | | | |
|---|---|--------|----------|--|--|---|---|--------------------------|--------|--|
| Minnesota Department of Health | | | | No. of Repeat RF/PHI Categories Out | | | 1 Date 01 | | | |
| DEPARTMENT OF HEALTH | PO Box 64975 St. Paul, MN 55164-0975 | | | | • | Rules Chapter 4626 | | Time Out | | |
| Congdon Park Eleme | ntary School Address 3116 E. Superior St. | | | City/St Duluth | | Zip Code 55812 | Teleph 21833 | | | |
| License/Permit # | Permit Holder | | | | se of Inspection | Est Type | | Risk Category | | |
| 0022255 | Ind. School District No. 709 | | | Full H | | | | | | |
| | FOODBORNE ILLNESS RISK F | | RS A | ND PUE | BLIC HEALTH II | | | ., _ | | |
| Circle des | gnated compliance status (IN, OUT, N/O, N/A) for each numb OUT= not in compliance N/O= not observed | | N/Δ = n | ot applicable | COS-cor | Mark "X" in appropriate box rected on-site during inspection | | nd/or R R= repeat vio | latio | |
| · · · · · · · · · · · · · · · · · · · | · · · · · · · · · · · · · · · · · · · | | | | mpliance Status | rected on-site during inspection | | K= repeat vic | _ | |
| Compliance Status Surpervision | | 00: | \$ R | CO | | ime/Temperature Contro | l for Safe | tv | C | |
| 1 (IN) OUT | PIC knowledgeable; duties & oversight | | | 18 IN | | per cooking time & tempera | | ·y | Т | |
| 2 (IN)OUT N/A | Certified food protection manager, duties | | \Box | | | | | | | |
| | Employee Health | | | | 31 | | | | | |
| 3 (IN) OUT | Mgmt/Staff;knowledge,responsibilities&reporting | | | 21 IN | OUT)N/A N/O Proper hot holding temperatures | | | | | |
| 4 (IN) OUT | Proper use of reporting, restriction & exclusion | | | | \smile | per cold holding temperatur | | | \top | |
| 5 (IN) OUT | Procedures for responding to vomiting & diarrheal | | | 23(IN | OUT N/A N/O Proj | per date marking & disposit | ion | | | |
| , | Good Hygenic Practices | | 1 | 24(IN) | | e as a public health control | | res & records | T | |
| 6 (IN) OUT N/C | Proper eating, tasting, drinking, or tobacco use | | | | | Consumer Advisory | | | | |
| (IN) OUT N/O No discharge from eyes, nose, & mouth | | | \sqcap | 25 IN | · · · · · · · · · · · · · · · · · · · | | | | | |
| | Preventing Contamination by Hands | | | | \sim | lighly Susceptible Popula | | | | |
| 8 IN OUT N/O | Hands clean & properly washed | | Щ | 26 IN | $\overline{}$ | teurized foods used; prohib | | | | |
| 9 IN OUT N/A N/O | No bare hand contact with RTE foods or pre-appro | oved | | 07 11 | | d and Color Additives an | | | | |
| 10 IN) OUT | anomate pprecedure property renewed | - | \vdash | | $\overline{}$ | d additives: approved & pro | | | + | |
| 14 114 001 | Adequate handwashing sinks supplied/accessible Approved Source | | | 28(IN) | | c substances properly ider ormance with Approved | | | _ | |
| 1 (IN) OUT | Food obtained from approved source | | | 29 IN | \sim | pliance with variance/spec | | | , | |
| 12 IN OUT N/A N/C | Food received at proper temperature | | П | | 3011 | , | pı | . , | _ | |
| 13(IN) OUT | Food in good condition, safe, & unadulterated | \neg | Н | | | | | | | |
| | Required records available; shellstock tags, | | \vdash | | | | | | | |
| 14 IN OUT (N/A) N/C | parasite destruction | | | Risk fac | tors(RF) are improp | er practices or proceedure | s identifie | d as the most | | |
| | Protection from Contamination | | | prevaler | nt contributing factors | of foodborne illness or inju prevent foodborne illness | ary. Public | Health Inter | ven | |
| 15 (IN) OUT N/A N/O | Food separated and protected | | Ш | (. 111) all | C SOMEOF MEGGGGGS (| P.OTOIR IOOGDOITIE IIIIESS | or anjury. | | | |
| 16 IN OUT N/A | Food contact surfaces: cleaned & sanitized | | | | | | | | | |
| 17 IN OUT | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | | | | | | | |
| | | | | AIL PRA | | debusies III and a first | | | | |
| | d Retail Practices are preventative measures to coumbered item is not in compliance Mar | | | | gens, chemicals, and ir COS and/or R | physical objects into food COS=corrected on-site du | | ion R= repea | ıt vio | |
| | | cos | R | | | B | - | | СО | |
| 30 IN OUT NA | Safe Food and Water | | | 43 | In-use utensils: p | Proper Use of Utensils | 5 | | | |
| 30 IN OUT (N/A) | Pasteurized eggs used where required | | Ш | 44 | <u> </u> | ent & linens: properly store | d dried s | & handled | | |
| \rightarrow | ice obtained from an approved source | | Ш | 45 | | | | | | |
| 31 Water & | 32 IN OUT(N/A) Variance obtained for specialized processing methods | | | 46 | Gloves used pro | e service articles: properly | siorea & U | seu | | |
| | Variance obtained for specialized processing met | | | | Oloves used blo | Porty | | | | |
| | Variance obtained for specialized processing met | | | | İ | Itensil Equipment and Ve | ndina | | | |
| 32 IN OUT(N/A) | | | | | | Itensil Equipment and Ve | | / | | |
| 32 IN OUT N/A | Food Temperature Control Dling methods used; adequate equipment for | | | 47 | | contact surfaces cleanable | | / | | |
| 32 IN OUT N/A | Food Temperature Control bling methods used; adequate equipment for re control | | | 47 | Food & non-food designed, constr | contact surfaces cleanable | e, properly | | | |
| 32 IN OUT N/A Proper contemperation | Food Temperature Control pling methods used; adequate equipment for re control Plant food properly cooked for hot holding | | | | Food & non-food designed, constr | contact surfaces cleanable ucted, & used cilities: installed, maintained | e, properly | | | |
| 32 IN OUT N/A 33 Proper co temperatu 34 IN OUT N/A 35 IN OUT N/A | Food Temperature Control pling methods used; adequate equipment for re control Plant food properly cooked for hot holding | | | 48 | Food & non-food designed, constr Warewashing fa | contact surfaces cleanable ucted, & used cilities: installed, maintained | e, properly | | | |
| 32 IN OUT N/A 33 Proper co temperatu 34 IN OUT N/A 35 IN OUT N/A | Food Temperature Control Dling methods used; adequate equipment for re control Plant food properly cooked for hot holding Approved thawing methods used | | | 48 | Food & non-food designed, constr Warewashing fac Non-food contac | contact surfaces cleanable ucted, & used cilities: installed, maintained t surfaces clean | e, properly | | | |
| 32 IN OUT N/A 33 Proper co temperatu 34 IN OUT N/A 35 IN OUT N/A 36 Thermom | Food Temperature Control Dling methods used; adequate equipment for re control Plant food properly cooked for hot holding Approved thawing methods used eters provided & accurate | | | 48 49 | Food & non-food designed, construction warewashing far Non-food contact Hot & cold water | contact surfaces cleanable ucted, & used silities: installed, maintained t surfaces clean Physical Facilities | e, properly d, & used; ure | | | |
| 32 IN OUT N/A 33 Proper co temperatu 34 IN OUT N/A 35 IN OUT N/A 36 Thermom 37 Food properatus | Food Temperature Control Dling methods used; adequate equipment for re control Plant food properly cooked for hot holding Approved thawing methods used eters provided & accurate Food Identification erly labled; original container Prevention of Food Contamination | | | 48 49 50 | Food & non-food designed, construction warewashing far Non-food contact Hot & cold water Plumbing installed | contact surfaces cleanable ucted, & used cilities: installed, maintained t surfaces clean Physical Facilities available; adequate pressurances. | e, properly d, & used; ure | | | |
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