

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

 Type:
 Full

 Date:
 10/22/24

 Time:
 12:00:00

 Report:
 8010241172

Food and Beverage Establishment Inspection Report

Page 1

Location:

Lincoln Middle School 3301 West 3rd Street Duluth, MN55807 St. Louis County, 69

License Categories: FAIF, FBLB, HOSP, FBSC, FBSW, FBC2 Establishment Info: ID #: 0027042 Risk: High Announced Inspection: No

Operator:-

Duluth Public Schools ISD #709

Phone #: 2183368700 ID #: 35970

Expires on: 12/31/24

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: = 200 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: 211 Degrees Fahrenheit - Location: CHEESE PIZZA-OVEN

Violation Issued: No

Process/Item: Hot Holding

Temperature: 159 Degrees Fahrenheit - Location: PEPPERONI PIZZA-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 39 Degrees Fahrenheit - Location: SLICED CHEESE-VICTORY

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 34 Degrees Fahrenheit - Location: SLICED JALAPENO PEPPERS-VICTORY Violation Issued: No

Process/Item: Upright Cooler

Temperature: 38 Degrees Fahrenheit - Location: MILK-MILK COOLER

Violation Issued: No

Type: Full Date: 10/22/24 Time: 12:00:00 Report: 8010241172 Lincoln Middle School

Food and Beverage Establishment **Inspection Report**

Lincoln Middle		-										
Process/Item: Temperature: Violation Issu	39 Degre		it - Locatio	n: MII	K-MII	LK COOI	LER					
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Process/Item: Temperature: Violation Issu	164 Degr	-	eit - Locati	on: FR	ENCH	TOAST-	HO	Г НОІ	LDIN	G UNI	Т	
Process/Item: Temperature: Violation Issu	147 Degr	-	eit - Locati	on: FC	LDED	EGGS-H	IOT	HOLI	DING	UNIT		
Process/Item: Temperature: Violation Issu	39 Degre		it - Locatio	n: MII	.K							
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Process/Item: Temperature: Violation Issu	38 Degre		it - Locatio	n: PRE	PACK	AGED L	ETT	UCE				
Temperature:	38 Degre ed: No Walk-In Degrees	es Fahrenhe Freezer					ETT	UCE				
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Signed:___

Susan Geissler Kitchen Manager

brok R Kosing Signed: 8010

651-201-4500 health.foodlodging@state.mn.us

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OF HEALTH	St. Paul, MN 55164						•	ity MN Rules (•		Time Out	
Lincoln Middle Scho	ol	Address 3301 West 3rd Street				: y/State uluth, M			Zip Code 55807		phone 3368700	
License/Permit #		Permit Holder			Pu	rpose o	of Inspection	on	Est Type		Risk Catego	ry
0027042		Duluth Public Schools ISD #709			Fu	II					Н	
		ORNE ILLNESS RISK FAC	-	RS A	ND P	PUBLI	C HEAL					
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2 (IN)OUT N/A	Certified food prote	ection manager, duties				$ \rightarrow $	\sim		ting procedures	for hot hc	olding	
	Em	nployee Health							g time & temper			
	<u> </u>	dge,responsibilities&reporting			21	IN OL	JT N/A N/C	Proper hot he	olding temperatu	res		
	Proper use of repor	rting, restriction & exclusion				IN)OL		-	olding temperati			
	Procedures for resp events	ponding to vomiting & diarrheal			23	ĪN)OL	JT N/A N/C		narking & dispos			
		lygenic Practices	<u> </u>	-	24	IN)OL	JT N/A N/C	Time as a pu	blic health contro	ol: proced	dures & records	
		ing, drinking, or tobacco use	1	T,				Cor	sumer Advisor	y		
	O No discharge from		-		25	IN OL	JT(N/A)	Consumer ad	lvisory provided	for raw/u	ndercooked for	d
	Preventing Co	ontamination by Hands					$\tilde{}$	Highly Su	sceptible Popu	lations		
8 IN) OUT N/	O Hands clean & pro	perly washed			26	IN OL	JT(N/A)	Pasteurized	oods used; proh	ibited foo	ods not offered	
		tact with RTE foods or pre-approved					$\overline{}$	Food and C	olor Additives a	nd Toxic	c Substances	
\searrow		ure properly followed				IN OL	\sim		es: approved & p			
		shing sinks supplied/accessible			28	IN)OL	Л		nces properly ide			
	Appro Food obtained from	oved Source	1-					1	with Approved			_ 1
N			+		29	IN OL		Compliance	with variance/spe	cialized p	process/HACC	_
2 IN OUT N/A N/												
		lition, safe, & unadulterated	<u> </u>									
14 IN OUT (N/A) N/	D parasite destruction	available; shellstock tags, n			Diek	(factor	e (PE) oro i	maranar practi	ces or proceedur		fied as the mas	
	Protection fro	om Contamination	-		prev	alent co	ontributing f	actors of foodb	orne illness or in	jury. Pub	lic Health Inte	ven
IS IN OUT N/A N	O Food separated an		1		(PHI	I) are co	ontrol meas	ures to prevent	foodborne illnes	s or injur	y.	
GINOUT N/A		ces: cleaned & sanitized	+									
$\mathbf{\Sigma}$		of returned, previously served,	+									
	reconditioned, & un											
						RACT						
		are preventative measures to control			an of ne			Is. and physica	I objects into foo			
Mark X in box if	numbered item is not	in compliance Wark X	in a									at via
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	Safe Food and Pasteurized eggs	d Water	COS	<u> </u>			OS and/or I	R cos=	corrected on-site d	uring inspe	ection R= repe	
	Pasteurized eggs	d Water s used where required	CO	<u> </u>	riate bo		OS and/or I In-use uter	R COS= Prope nsils: properly s	corrected on-site d	uring inspe i ls		
31 Water &	Pasteurized eggs	d Water s used where required approved source		<u> </u>	riate bo		OS and/or I In-use uter Utensils, e	R COS= Propensils: properly s quipment & line	corrected on-site d er Use of Utensi tored	uring inspe i ls red, dried	I, & handled	
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