



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

Type: Full  
Date: 01/31/25  
Time: 11:30:00  
Report: 8010251016

## Food and Beverage Establishment Inspection Report

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### Location:

Lakewood Elementary  
5207 North Tischer Road  
Duluth, MN55804  
St. Louis County, 69

### Establishment Info:

ID #: 0022243  
Risk: High  
Announced Inspection: No

### License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2, FBPS, FBPW

Expires on: 12/31/25

### 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.

### 4-900 Protecting Clean Items

#### 4-903.11A

MN Rule 4626.0955A Store all clean equipment, utensils, linens, single-service and single-use articles in a clean dry location where not exposed to splash, dust, or other contamination and at least six inches above the floor.

THERE WERE BOXES CONTAINING COMPOSTABLE FOOD TRAYS STORED ON THE FLOOR IN THE DRY STORAGE ROOM. REMOVE BOXES FROM THE FLOOR AND STORE ON THE SHELVES.

Comply By: 01/31/25

### 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: Cooking

Temperature: 154 Degrees Fahrenheit - Location: SMILEY POTATOES-OVEN

Violation Issued: No

Process/Item: Hot Holding

Temperature: 148 Degrees Fahrenheit - Location: CORN DOGS-HOT HOLDING UNIT

Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 179 Degrees Fahrenheit - Location: CARROTS-STEAM TABLE  
Violation Issued: No

Process/Item: Upright Cooler  
Temperature: 39 Degrees Fahrenheit - Location: PREPACKAGED LETTUCE-TRAULSEN  
Violation Issued: No

Process/Item: Upright Cooler  
Temperature: 38 Degrees Fahrenheit - Location: PREPACKAGED SLICE HAM-TRAULSEN  
Violation Issued: No

Process/Item: Upright Cooler  
Temperature: 40 Degrees Fahrenheit - Location: SLICED KIWI-TRAULSEN  
Violation Issued: No

Process/Item: Upright Cooler  
Temperature: 38 Degrees Fahrenheit - Location: MILK-MILK COOLER  
Violation Issued: No

Process/Item: Upright Cooler  
Temperature: 38 Degrees Fahrenheit - Location: MILK-MILK COOLER  
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
		0	0	1

## COMMENTS:

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

**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 8010251016 of 01/31/25.

Certified Food Protection Manager Lily M. Flatt

Certification Number: FM107706 Expires: 08/25/27

**Inspection report reviewed with person in charge and emailed.**

Signed: \_\_\_\_\_  
Lily Flatt  
Kitchen Manager

Signed: Daniel R. Kocinski  
8010

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

Report #: 8010251016

## Food Establishment Inspection Report



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

No. of RF/PHI Categories Out

0

Date 01/31/25

No. of Repeat RF/PHI Categories Out

0

Time In 11:30:00

Legal Authority MN Rules Chapter 4626

Time Out

Lakewood Elementary

Address

5207 North Tischer Road

City/State

Duluth, MN

Zip Code

55804

Telephone

2183368707

License/Permit #

0022243

Permit Holder

Ind. School District No. 709

Purpose of Inspection

Full

Est Type

Risk Category

H

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle 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
Supervision			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT	PIC knowledgeable; duties & oversight	
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Certified food protection manager; duties	
Employee Health			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Mgmt/Staff; knowledge, responsibilities & reporting	
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of reporting, restriction & exclusion	
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Procedures for responding to vomiting & diarrheal events	
Good Hygienic Practices			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	Proper eating, tasting, drinking, or tobacco use	
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	No discharge from eyes, nose, & mouth	
Preventing Contamination by Hands			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	Hands clean & properly washed	
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks supplied/accessible	
Approved Source			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source	
12	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O	Food received at proper temperature	
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, & unadulterated	
14	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Required records available; shellstock tags, parasite destruction	
Protection from Contamination			
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Food separated and protected	
16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food contact surfaces: cleaned & sanitized	
17	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	

Compliance Status		COS	R
Time/Temperature Control for Safety			
18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper cooking time & temperature	
19	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O	Proper reheating procedures for hot holding	
20	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O	Proper cooling time & temperature	
21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper hot holding temperatures	
22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Proper cold holding temperatures	
23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper date marking & disposition	
24	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered	
Food and Color Additives and Toxic Substances			
27	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	Food additives: approved & properly used	
28	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic substances properly identified, stored, & used	
Conformance with Approved Procedures			
29	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	Compliance with variance/specialized process/HACCP	

**Risk factors (RF)** are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. **Public Health Interventions (PHI)** 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" 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
Safe Food and Water			
30	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	Pasteurized eggs used where required	
31	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Water & ice obtained from an approved source	
32	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	Variance obtained for specialized processing methods	
Food Temperature Control			
33	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper cooling methods used; adequate equipment for temperature control	
34	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Plant food properly cooked for hot holding	
35	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O	Approved thawing methods used	
36	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Thermometers provided & accurate	
Food Identification			
37	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food properly labeled; original container	
Prevention of Food Contamination			
38	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Insects, rodents, & animals not present	
39	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Contamination prevented during food prep, storage & display	
40	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Personal cleanliness	
41	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Wiping cloths: properly used & stored	
42	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Washing fruits & vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	In-use utensils: properly stored	
44	<input checked="" type="radio"/> X <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Utensils, equipment & linens: properly stored, dried, & handled	
45	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Single-use/single service articles: properly stored & used	
46	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Gloves used properly	
Utensil Equipment and Vending			
47	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Warewashing facilities: installed, maintained, & used; test strips	
49	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Non-food contact surfaces clean	
Physical Facilities			
50	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Hot & cold water available; adequate pressure	
51	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Plumbing installed; proper backflow devices	
52	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Sewage & waste water properly disposed	
53	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Toilet facilities: properly constructed, supplied, & cleaned	
54	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Garbage & refuse properly disposed; facilities maintained	
55	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Physical facilities installed, maintained, & clean	
56	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Adequate ventilation & lighting; designated areas used	
57	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with MCIAA	
58	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with licensing & plan review	

Food Recalls:

Person in Charge (Signature)

Date: 01/31/25

Inspector (Signature)

Diana R. Kowalski