

Type: Full  
Date: 02/07/24  
Time: 10:45:00  
Report: 1016241020

## Food and Beverage Establishment Inspection Report

Page 1

**Location:**

Piedmont Elementary School  
2827 Chambersburg Avenue  
Duluth, MN55811  
St. Louis County, 69

**Establishment Info:**

ID #: 0022251  
Risk: High  
Announced Inspection: No

**License Categories:**

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

**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.

No NEW orders were issued during this inspection.

### Surface and Equipment Sanitizers

Hot Water: = at Degrees Fahrenheit  
Location: DISH WASHER 164  
Violation Issued: No

Chlorine: = 100 PPM at Degrees Fahrenheit  
Location: WIPING CLOTH BUCKET  
Violation Issued: No

### Food and Equipment Temperatures

Process/Item: Milk Carton Server  
Temperature: 39 Degrees Fahrenheit - Location: MILK  
Violation Issued: No

Process/Item: Hot Holding  
Temperature: 162 Degrees Fahrenheit - Location: CARROTS  
Violation Issued: No

Process/Item: Hot Holding  
Temperature: 166 Degrees Fahrenheit - Location: PIZZA  
Violation Issued: No

Process/Item: Hot Holding  
Temperature: 166 Degrees Fahrenheit - Location: MAC AND CHEESE  
Violation Issued: No

Process/Item: Hot Holding  
Temperature: 151 Degrees Fahrenheit - Location: CARROTS  
Violation Issued: No

Type: Full  
Date: 02/07/24  
Time: 10:45:00  
Report: 1016241020  
Piedmont Elementary School

# Food and Beverage Establishment Inspection Report

Page 2

---

Process/Item: Hot Holding  
Temperature: 172 Degrees Fahrenheit - Location: PIZZA  
Violation Issued: No

---

Process/Item: Walk-In Cooler  
Temperature: 39 Degrees Fahrenheit - Location: MILK  
Violation Issued: No

---

Process/Item: Walk-In Cooler  
Temperature: 35 Degrees Fahrenheit - Location: RADISHES  
Violation Issued: No

---

Process/Item: Walk-In Freezer  
Temperature: Degrees Fahrenheit - Location: ALL FOOD FROZEN  
Violation Issued: No

---

---

Total Orders	In This Report	Priority 1	Priority 2	Priority 3
		0	0	0

---

## COMMENTS:

DISCUSSED THE IMPORTANCE OF FREQUENT HAND WASHING BY ALL STAFF, AS WELL AS LIMITING BARE HAND CONTACT WITH ALL READY TO EAT FOODS. STAFF HAVE GLOVES AVAILABLE. USE GLOVES WITH ALL READY TO EAT FOODS AND CHANGE GLOVES FREQUENTLY AND ANY TIME TASKS ARE CHANGED.

DISCUSSED THE EMPLOYEE ILLNESS POLICY AND THE EXCLUSION OF EMPLOYEES SICK WITH SYMPTOMS OF VOMITING AND/OR DIARRHEA UNTIL 24 HOURS AFTER THEIR LAST SYMPTOM.

CONTACT THE DEPARTMENT OF HEALTH IF ANY EMPLOYEES ARE DIAGNOSED WITH SALMONELLA, SHIGELLA, SHIGA TOXIN-PRODUCING E. COLI, HEPATITIS A. VIRUS, NOROVIRUS, OR ANOTHER BACTERIAL, VIRAL OR PARASITIC PATHOGEN OR IF THERE ARE ANY CUSTOMER ILLNESS COMPLAINTS.

Type: Full  
Date: 02/07/24  
Time: 10:45:00  
Report: 1016241020  
Piedmont Elementary School

# Food and Beverage Establishment Inspection Report

Page 3

**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 1016241020 of 02/07/24.

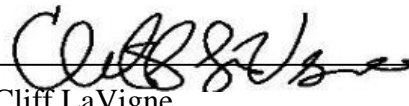
Certified Food Protection Manager: MARIA MAE KARON

Certification Number: FM24342 Expires: 03/25/25

Signed: \_\_\_\_\_

MARIA MAE KARON  
KITCHEN MANAGER

Signed: \_\_\_\_\_

  
Cliff LaVigne  
Sanitarian  
Duluth  
2183026181  
clifford.lavigne@state.mn.us

Report #: 1016241020

## Food Establishment Inspection Report



Minnesota Department of Health

11 East Superior St.  
Duluth

No. of RF/PHI Categories Out

0

Date 02/07/24

No. of Repeat RF/PHI Categories Out

0

Time In 10:45:00

Legal Authority MN Rules Chapter 4626

Time Out

Piedmont Elementary School

Address

2827 Chambersburg Avenue

City/State

Duluth, MN

Zip Code

55811

Telephone

2183368707

License/Permit #  
0022251

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
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygienic Practices</b>			
6	IN OUT N/O		
7	IN OUT N/O		
<b>Preventing Contamination by Hands</b>			
8	IN OUT N/O		
9	IN OUT N/A N/O		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A N/O		
13	IN OUT		
14	IN OUT N/A N/O		
<b>Protection from Contamination</b>			
15	IN OUT N/A N/O		
16	IN OUT N/A		
17	IN OUT		

Compliance Status		COS	R
<b>Time/Temperature Control for Safety</b>			
18	IN OUT N/A N/O		
19	IN OUT N/A N/O		
20	IN OUT N/A N/O		
21	IN OUT N/A N/O		
22	IN OUT N/A		
23	IN OUT N/A N/O		
24	IN OUT N/A N/O		
<b>Consumer Advisory</b>			
25	IN OUT N/A		
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
<b>Food and Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
28	IN OUT		
<b>Conformance with Approved Procedures</b>			
29	IN OUT N/A		

**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
<b>Safe Food and Water</b>			
30	IN OUT N/A		
31			
32	IN OUT N/A		
<b>Food Temperature Control</b>			
33			
34	IN OUT N/A N/O		
35	IN OUT N/A N/O		
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensil Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			
57			
58			

Food Recalls:

Person in Charge (Signature)

Date: 02/09/24

Inspector (Signature)