

Minnesota Department of Health

11 East Superior St. Duluth

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

Food and Beverage Establishment Inspection Report

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Location:

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

License Categories: FAIF, FBLB, HOSP, FBSC, FBC2

Establishment Info: ID #: 0022251 Risk: High Announced Inspection: No

Operator:

Ind. School District No. 709

Phone #: 2183368707 ID #: 27942

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

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: Date: Time: Report: Piedmon	Full 02/07/24Food and Beverage Establishment Inspection Report10:45:00 1016241020Inspection Reportat Elementary SchoolInspection Report	Page 2							
Tempe	s/Item: Hot Holding rature: 172 Degrees Fahrenheit - Location: PIZZA on Issued: No								
Tempe	s/Item: Walk-In Cooler rature: 39 Degrees Fahrenheit - Location: MILK on Issued: No								
Tempe	s/Item: Walk-In Cooler rature: 35 Degrees Fahrenheit - Location: RADISHES on Issued: No								
Process/Item: Walk-In Freezer Temperature: Degrees Fahrenheit - Location: ALL FOOD FROZEN Violation Issued: No									
	Total Orders In This ReportPriority 1Priority 2Priority 3000								

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:FullDate:02/07/24Time:10:45:00Report:1016241020Piedmont Elementary School

Food and Beverage Establishment Inspection Report

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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 1016241020 of 02/07/24.

Certified Food Protection Manager: MARIA MAE KARON

Certification Number: <u>FM24342</u> Expires: <u>03/25/25</u>

Signed:

MARIA MAE KARON KITCHEN MANAGER

Jac Signed: Cliff

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

	Minnesota Depart	tment of Health				No. of RF/PHI	Categories O	ut	0	Date 0	2/07/
	St			No. of Repeat RF/PHI Ca			tegories Out		Time In 10:4		
DEPARTMENT OF HEALTH	11 East Superior	0				Legal Authorit	y MN Rules C	hapter 4626		Time Out	
Piedmont Elementary School		Address 2827 Chambersburg Avenue			City/State Duluth, MN			Zip Code 55811	Telephone 2183368707		
_icense/Permit #		Permit Holder Ind. School District No. 709			Purp Full	ose of Inspection	n	Est Type	_	Risk Catego	ry
	FOODB	BORNE ILLNESS RISK FAC	TOF	RS A		BLIC HEALT		ENTIONS			
		us (IN, OUT, N/O, N/A) for each numbered						X" in appropriate bo	x for COS	and/or R	
IN= in compliance	OUT= not in comp	bliance N/O= not observed	1	N/A= no	ot applicab	le COS	S=corrected on-s	site during inspection	n	R= repeat vi	olatic
Compliance St	atus		cos	S R	С	ompliance Sta	tus				c
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IN) OUT N/C	Hands clean & pro	ontamination by Hands			26 1			oods used; prohi		ods not offered	
		tact with RTE foods or pre-approved			20			olor Additives a			-
(IN) OUT N/A N/C		ure properly followed			27 IN			es: approved & pr			
	Adequate handwa	shing sinks supplied/accessible			28 IN	I)OUT		nces properly ide			-
$\widetilde{}$		roved Source				_	Conformance	with Approved	Proced	ures	
		m approved source			29 IN	I OUT N/A	Compliance v	vith variance/spe	cialized	process/HACC	P
IN OUT N/A N/O	Food received at p	roper temperature									
	Food in good cond	dition, safe, & unadulterated									
IN OUT N/A N/O		available; shellstock tags,									
					Risk f	actors(RF) are in ent contributing fa	nproper practic	ces or proceedure	es identif	fied as the mos	t
	1	om Contamination	1		(PHI) a	are control measu	res to prevent	foodborne illness	s or injur	y.	rven
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		are preventative measures to control			on of path	ogens, chemicals				ection R= repe	at vio
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