

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

Type: Full
Date: 10/01/24
Time: 12:30:00
Report: 8010241161

# Food and Beverage Establishment Inspection Report

Page 1

#### Location:

Duluth East High School 105 South 40th Avenue East

Duluth, MN55804 St. Louis County, 69

#### **License Categories:**

FAFS, FAIF, FBLB, HOSP, FBSC, FBSS-2, FBC2

Expires on: 12/31/24

#### **Establishment Info:**

ID #: 0022250 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.

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-TURNED TEMP TAPE BLACK

Violation Issued: No

#### **Food and Equipment Temperatures**

Process/Item: Hot Holding

Temperature: 166 Degrees Fahrenheit - Location: CHEESE OMELETE-VICTORY

Violation Issued: No

Process/Item: Hot Holding

Temperature: 143 Degrees Fahrenheit - Location: FRENCH TOAST-VICTORY

Violation Issued: No

Process/Item: Hot Holding

Temperature: 157 Degrees Fahrenheit - Location: CHEESE PIZZA-SERVING LINE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 147 Degrees Fahrenheit - Location: CHEESE PIZZA-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Cold Holding

Temperature: 39 Degrees Fahrenheit - Location: LETTUCE-SERVING LINE

Violation Issued: No

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Date:	10/01/24
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Duluth E	ast High School

Duluth East High School
Process/Item: Upright Cooler Temperature: 39 Degrees Fahrenheit - Location: PREPACKAGE JUICE-VICTORY Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 37 Degrees Fahrenheit - Location: MILK Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 35 Degrees Fahrenheit - Location: SLICED TURKEY Violation Issued: No
Process/Item: Upright Cooler Temperature: 39 Degrees Fahrenheit - Location: MILK-MILK COOLER Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 39 Degrees Fahrenheit - Location: PREPACKAGED SPINACH Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 35 Degrees Fahrenheit - Location: JALAPENA PEPPERS 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 0
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 8010241161 of 10/01/24.
Certified Food Protection ManagerSummer D. Emison
Certification Number: FM125100 Expires: 08/13/27

Inspection report reviewed with person in charge and emailed.

Signed:\_\_\_

**Summer Emison** Kitchen Manager Signed:\_ 8010

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

	Minnesota Depart					No. of RF/PH	II Categories C	Out	0	Date	0/01/
	Minnesota Depart PO Box 64975	tment of Health				No. of Repea	t RF/PHI Cate	gories Out	0	Time In	2:30:
DEPARTMENT OF HEALTH	St. Paul, MN 5516	64-0975				Legal Author	rity MN Rules	Chapter 4626		Time Out	
Duluth East High Sc	hool	Address 105 South 40th Avenue East		•	City/S	State h, MN		Zip Code 55804		ohone 3368707	
License/Permit #		Permit Holder				ose of Inspecti	on	Est Type		Risk Categ	ory
0022250		Ind. School District No. 709			Full					Н	
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