



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

Type: Full  
Date: 02/11/25  
Time: 12:30:00  
Report: 8010251026

## Food and Beverage Establishment Inspection Report

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### Location:

Duluth East High School  
105 South 40th Avenue East  
Duluth, MN55804  
St. Louis County, 69

### Establishment Info:

ID #: 0022250  
Risk: High  
Announced Inspection: No

### License Categories:

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

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.

### 3-200B Food Characteristics:Receiving: temperature, condition

#### 3-202.15

**\*\* Priority 2 \*\***

MN Rule 4626.0190 Food packages must be in good condition and must protect the food from adulteration and potential contaminants.

A CAN OF BLACK BEANS IN THE DRY STORAGE AREA WAS BADLY DENTED. CAN WAS REMOVED FROM SERVICE.

*Corrected on Site*

### Surface and Equipment Sanitizers

Chlorine: = 100 PPM at Degrees Fahrenheit

Location: SPRAY BOTTLE

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: 136 Degrees Fahrenheit - Location: HAMBURGER PATTIES-STEAM TABLE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 135 Degrees Fahrenheit - Location: FRENCH FRIES-HOT HOLDING UNIT

Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 143 Degrees Fahrenheit - Location: PREPACKAGED WAFFLES-HOT HOLDING UNIT  
Violation Issued: No

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Process/Item: Cold Line  
Temperature: 40 Degrees Fahrenheit - Location: COLE SLAW  
Violation Issued: No

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Process/Item: Deli Case  
Temperature: 33 Degrees Fahrenheit - Location: LETTUCE SALAD  
Violation Issued: No

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Process/Item: Upright Cooler  
Temperature: 39 Degrees Fahrenheit - Location: MILK-MILK COOLER  
Violation Issued: No

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Process/Item: Walk-In Cooler  
Temperature: 37 Degrees Fahrenheit - Location: MILK  
Violation Issued: No

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Process/Item: Walk-In Cooler  
Temperature: 36 Degrees Fahrenheit - Location: PREPACKAGED SLICED TURKEY  
Violation Issued: No

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

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Process/Item: Walk-In Cooler  
Temperature: 37 Degrees Fahrenheit - Location: TACO MEAT  
Violation Issued: No

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Process/Item: Walk-In Cooler  
Temperature: 35 Degrees Fahrenheit - Location: AMBIENT AIR-PRODUCE COOLER  
Violation Issued: No

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

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

## COMMENTS:

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

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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 8010251026 of 02/11/25.

Certified Food Protection Manager Summer D. Emison

Certification Number: FM125100 Expires: 08/13/27

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

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

Summer Emison  
Kitchen Manager

Signed: Daniel R Kosciuszko

8010

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

Report #: 8010251026

## 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

1

Date 02/11/25

No. of Repeat RF/PHI Categories Out

0

Time In 12:30:00

Legal Authority MN Rules Chapter 4626

Time Out

Duluth East High School

Address

105 South 40th Avenue East

City/State

Duluth, MN

Zip Code

55804

Telephone

2183368707

License/Permit #  
0022250

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		X
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	Water & ice obtained from an approved source		
32	IN OUT N/A		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temperature control		
34	IN OUT N/A N/O		
35	IN OUT N/A N/O		
36	Thermometers provided & accurate		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food prep, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

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

Food Recalls:

Person in Charge (Signature)

Date: 02/11/25

Inspector (Signature)

Diana R. Kowalski