

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

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

Establishment Info: ID #: 0022250 Risk: High Announced Inspection: No

Operator: \_\_\_\_\_

Ind. School District No. 709

Phone #: 2183368707 ID #: 27942

Expires on: 12/31/25

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

\*\* Priority 2 \*\*

3-202.15

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: Ho Temperature: 14 Violation Issued	3 Degrees Fahrenheit - Location: PREPACKAGED WAFFLES-HOT HOLDING UNIT
Process/Item: Co Temperature: 40 Violation Issued	Degrees Fahrenheit - Location: COLE SLAW
Process/Item: De Temperature: 33 Violation Issued	Degrees Fahrenheit - Location: LETTUCE SALAD
Process/Item: U <sub>I</sub> Temperature: 39 Violation Issued	Degrees Fahrenheit - Location: MILK-MILK COOLER
Process/Item: W Temperature: 37 Violation Issued	Degrees Fahrenheit - Location: MILK
Process/Item: W Temperature: 36 Violation Issued	Degrees Fahrenheit - Location: PREPACKAGED SLICED TURKEY
Process/Item: W Temperature: 35 Violation Issued	Degrees Fahrenheit - Location: PREPACKAGED SLICED HAM
Process/Item: W Temperature: 37 Violation Issued	Degrees Fahrenheit - Location: TACO MEAT
Process/Item: W Temperature: 35 Violation Issued	Degrees Fahrenheit - Location: AMBIENT AIR-PRODUCE COOLER
Process/Item: W Temperature: D Violation Issued	egrees Fahrenheit - Location: FOODS FROZEN
To COMMENTS:	tal Orders In This Report Priority 1 Priority 2 Priority 3 0 1 0

# 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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### Food and Beverage Establishment Inspection Report

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 ManagerSummer D. Emison

Certification Number: <u>FM125100</u> Expires: <u>08/13/27</u>

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

Signed:

Summer Emison Kitchen Manager

John R Kosing Signed: 8010

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

	Minnesota Department of Health				No. of RF/PHI Categories Out 1 Date 02/11/25								
Minnesota Department of Health PO Box 64975					No. of Repeat RF/PHI Categories Out					0	Time In 12	2:30	
DEPARTMENT OF HEALTH	St. Paul, MN 5516	4-0975				L	egal Authori	ty MN Rules (	Chapter 4626		Time Out		
Duluth East High Scl	nool	Address				y/Sta		-	Zip Code		phone		
Lissnas/Darmit #		105 South 40th Avenue East				uluth,			55804	2183	3368707		
License/Permit # 0022250		Permit Holder Ind. School District No. 709			Fu		e of Inspectio	'n	Est Type		Risk Catego H	y	
	FOODB	ORNE ILLNESS RISK FAC	TOF	RS A	ND F	PUB			ENTIONS				
	•	us (IN, OUT, N/O, N/A) for each numbered							X" in appropriate b				
IN= in compliance	OUT= not in comp	bliance N/O= not observed	1		ot applic			-	site during inspection	on	R= repeat vie		
Compliance S		Surpervision	COS	\$R		Con	npliance Sta		perature Contr	ral far Sa	fatu	c	
	1	e; duties & oversight			18	IN (			ng time & tempe		lety	1	
(IN)OUT N/A	- · · ·	ection manager, duties					$\sim$		ting procedures		oldina	+	
	Em	nployee Health					$\sim$		ig time & temper				
N OUT	Mgmt/Staff;knowled	dge,responsibilities&reporting				$\sim$	$\sim$		olding temperatu				
		orting, restriction & exclusion			22	IN)(	DUT N/A	Proper cold h	olding temperat	ures			
(IN) OUT	Procedures for resp events	ponding to vomiting & diarrheal			23	IN)(	OUT N/A N/O	Proper date r	marking & dispos	sition			
$\bigcirc$	1	lygenic Practices	1		24	IN)(	OUT N/A N/O	Time as a pu	blic health contro	ol: proced	lures & records		
(IN) OUT N/C	1	ting, drinking, or tobacco use					_	Con	sumer Advisor	у			
(IN) OUT N/C	No discharge from	eyes, nose, & mouth			25	IN (		Consumer ad	visory provided	for raw/ur	ndercooked foo	d	
<u> </u>	Preventing Co	ontamination by Hands					$\sim$	Highly Su	Isceptible Popu	ulations			
(IN) OUT N/	Hands clean & pro	operly washed			26	IN (		Pasteurized f	oods used; proh	nibited foo	ds not offered		
		tact with RTE foods or pre-approved						1	olor Additives a				
$\searrow$		ure properly followed				-			es: approved & p			-	
		ashing sinks supplied/accessible roved Source			28		501		nces properly ide with Approved				
		m approved source			29	IN (		1	with variance/spe			<u> </u>	
IN OUT N/A N/C		••			29			Compliance	with variance/spe	ecializeu			
		dition, safe, & unadulterated	X										
		available; shellstock tags,											
IN OUT N/A N/C	parasite destruction				Risk	k fact	ors(RF) are ir	nproper practio	ces or proceedu	res identif	fied as the most		
	Protection fro	om Contamination			prev	alent	contributing fa	actors of foodb	orne ilİness or ir	njury. Pub	lic Health Inter	ven	
IN OUT N/A N/	Food separated an	nd protected			(PH	I) are	control measu	ures to prevent	foodborne illnes	ss or injur	у.		
	Food contact surfa	aces: cleaned & sanitized											
		of returned, previously served,											
	reconditioned, & ur	nsafe food											
						-	TICES						
		are preventative measures to control	the a	additic	n of pa	athog	ens, chemical				action <b>D</b> repe	at vic	
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