

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

Type: Full
Date: 10/08/24
Time: 12:30:00
Report: 8010241163

Food and Beverage Establishment Inspection Report

Page 1

Location:

Denfeld Senior High 4405 West 4th Street Duluth, MN55807 St. Louis County, 69

License Categories:

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

Expires on: 12/31/24

Establishment Info:

ID #: 0022239 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: = 100 PPM at Degrees Fahrenheit Location: WIPING CLOTH BUCKET

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: 199 Degrees Fahrenheit - Location: BROCCOLI-STEAM TABLE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 163 Degrees Fahrenheit - Location: MAC & CHEESE-STEAM TABLE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 167 Degrees Fahrenheit - Location: PIZZA

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 39 Degrees Fahrenheit - Location: MILK-MILK COOLER

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 38 Degrees Fahrenheit - Location: MILK-MILK COOLER

Violation Issued: No

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Kerri Shea

Kitchen Manager

Food and Beverage Establishment Inspection Report

Denfeld Senior High
Process/Item: Cooking Temperature: 161 Degrees Fahrenheit - Location: MAC & CHEESE Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 38 Degrees Fahrenheit - Location: MILK Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 37 Degrees Fahrenheit - Location: PREPACKAGED SHREDDED CHEESE Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 39 Degrees Fahrenheit - Location: PREPACKAGED JUICE 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 8010241163 of 10/08/24.
Certified Food Protection Manager Kerri Shea
Certification Number: FM109652 Expires: 01/17/25
Inspection report reviewed with person in charge and emailed.
Signed: Signed:

651-201-4500

8010

health.foodlodging@state.mn.us

	Minnesota Depart					No. of RI	F/PHI Categories (Out	0	Date 1	0/08/
	Minnesota Depart PO Box 64975	tment of Health			No. of Repeat RF/PHI Categories Out 0					Time In 12:30:0	
DEPARTMENT OF HEALTH	St. Paul, MN 5516	4-0975				Legal Au	thority MN Rules	Chapter 4626		Time Out	
Denfeld Senior High		Address 4405 West 4th Street		•	City/S	State h, MN		Zip Code 55807	1 .	hone 3368707	
License/Permit #		Permit Holder				ose of Insp	ection	Est Type		Risk Catego	ory
0022239		Ind. School District No. 709			Full					Н	
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	Em	nployee Health						ng time & temperat			
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