

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

Type: Full
Date: 02/14/25
Time: 12:00:00
Report: 8010251029

Food and Beverage Establishment Inspection Report

Page 1

Location:

Ordean East Middle School 2900 East 4th Street Duluth, MN558121597 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBSW, FBC2

Expires on: 12/31/25

Establishment Info:

ID #: 0022240 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-TEMP TAPE TURNED BLACK

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Hot Holding

Temperature: 176 Degrees Fahrenheit - Location: MEATBALLS IN RED SAUCE-STEAM TABLE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 192 Degrees Fahrenheit - Location: RED SAUCE-STEAM TABLE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 146 Degrees Fahrenheit - Location: MEATBALLS-STEAM TABLE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 136 Degrees Fahrenheit - Location: CHEESEBURGER-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Hot Holding

Temperature: 146 Degrees Fahrenheit - Location: CHICKEN BURGER-HOT HOLDING UNIT

Violation Issued: No

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Process/Item: Hot Holding Temperature: 141 Degrees Fahrenheit - Location: CHICKEN BURGER-HOT HOLDING UNIT Violation Issued: No
Process/Item: Cooking Temperature: 206 Degrees Fahrenheit - Location: FRENCH FRIES Violation Issued: No
Process/Item: Upright Cooler Temperature: 41 Degrees Fahrenheit - Location: MILK- MILK COOLER Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 38 Degrees Fahrenheit - Location: MILK Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 40 Degrees Fahrenheit - Location: PREPACKAGED SLICE TURKEY Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 38 Degrees Fahrenheit - Location: PREPACKAGED LETTUCE 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 8010251029 of 02/14/25.

Inspection report reviewed with person in charge and emailed.

Certification Number: FM34471 Expires: 03/29/25

Signed:_____

Certified Food Protection Manager Debra McKowski

Debra McKowski KItchen Manager Signed: Note 1 R R R R R 8010

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

	Minnesota Depart					No. of RF/PH	I Categories C	Out	0	Date ()2/14/
	Minnesota Department of Health PO Box 64975				No. of Repeat RF/PHI Categories Out					Time In	2:00:
DEPARTMENT OF HEALTH	St. Paul, MN 5516	4-0975				Legal Author	ity MN Rules (Chapter 4626		Time Out	
Ordean East Middle	School	Address 2900 East 4th Street			City/S	State h, MN		Zip Code 558121597		ohone 3368707	
License/Permit #		Permit Holder				se of Inspection	on	Est Type		Risk Catego	ory
0022240		Ind. School District No. 709			Full		-	71		Н	•
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		us (IN, OUT, N/O, N/A) for each numbered						"X" in appropriate box			
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