

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

Type: Full
Date: 02/05/25
Time: 12:00:00
Report: 8010251021

Food and Beverage Establishment Inspection Report

Page 1

Location:

Laura MacArthur School 720 North Central Avenue Duluth, MN558071398 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/25

Establishment Info:

ID #: 0022247 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 BUCKETS

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: 141 Degrees Fahrenheit - Location: MIXED VEGETABLES

Violation Issued: No

Process/Item: Hot Holding

Temperature: 143 Degrees Fahrenheit - Location: MIXED VEGETABLES

Violation Issued: No

Process/Item: Hot Holding

Temperature: 192 Degrees Fahrenheit - Location: PEPPERONI PIZZA

Violation Issued: No

Process/Item: Hot Holding

Temperature: 161 Degrees Fahrenheit - Location: CHEESE PIZZA

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: MIK-MILK COOLER

Violation Issued: No

Type: Full Date: 02/05/2

Date: 02/05/25 Time: 12:00:00 Report: 801025100

Food and Beverage Establishment Inspection Report

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Report: 8010251021 Laura MacArthur School

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: ORANGE JUICE-VICTORY

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 40 Degrees Fahrenheit - Location: MILK

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 8010251021 of 02/05/25.

Certified Food Protection Manager Georgia Van Allen

Certification Number: FM76191 Expires: 12/13/26

Inspection report reviewed with person in charge and emailed.

Signed:_____

Georgia Van Allen Kitchen Manager Signed:

Der R Kowaki

651-201-4500

health.foodlodging@state.mn.us

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