

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

Type: Full
Date: 10/01/24
Time: 10:43:00
Report: 8010241156

Food and Beverage Establishment Inspection Report

Page 1

Location:

Congdon Park Elementary School

3116 E. Superior St. Duluth, MN55812 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

Establishment Info:

ID #: 0022255 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: 166 Degrees Fahrenheit - Location: MEAT/PASTA HOTDISH-STEAM TABLE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 145 Degrees Fahrenheit - Location: MEAT/PASTA HOTDISH-STEAM TABLE

Violation Issued: No

Process/Item: Cooling

Temperature: 70 Degrees Fahrenheit - Location: NOODLES @ 1/2 HR IN WALKIN

Violation Issued: No

Process/Item: Hot Holding

Temperature: 135 Degrees Fahrenheit - Location: MEAT/PASTA HOTDISH-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Upright Cooler

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

Violation Issued: No

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Congdon Park Elementary School

Process/Item: Upright Cooler

Temperature: 34 Degrees Fahrenheit - Location: PREPACKAGE JUICE-VICTORY

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 39 Degrees Fahrenheit - Location: MILK

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 35 Degrees Fahrenheit - Location: CUT MELON

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 36 Degrees Fahrenheit - Location: SALSA

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 8010241156 of 10/01/24.

Certified Food Protection Manager Michelle Palmer

Certification Number: FM10584 Expires: 02/19/27

Inspection report reviewed with person in charge and emailed.

Signed:_____

Michelle Palmer Kitchen Manager Signed:_

Der R Kocial

651-201-4500

health.foodlodging@state.mn.us

	Minnesota Department of Health			nent Inspection Report No. of RF/PHI Categories Out Date)/01/
	Minnesota Depar					No. of Repe	at RF/PHI Categ	ories Out	0	Time In 10	:43:
DEPARTMENT OF HEALTH	PO Box 64975 St. Paul, MN 55164-0975			Legal Authority MN Rules Chapter 4626						Time Out	
Congdon Park Eleme	entary School	Address 3116 E. Superior St.				State ith, MN		Zip Code 55812		phone 3368707	
License/Permit #		Permit Holder				ose of Inspect	ion	Est Type	210	Risk Catego	у
0022255		Ind. School District No. 709			Full					Н	_
		BORNE ILLNESS RISK FAC		RS A	ND PL	JBLIC HEAL					
Circle des	signated compliance state OUT= not in com	atus (IN, OUT, N/O, N/A) for each numbered npliance N/O= not observed		V/Δ= no	ot applicat	nle C		X" in appropriate box site during inspection		and/or R R= repeat vio	olatio
Compliance S		1,02 10000000000000000000000000000000000	cos			compliance S		one daming inoposition		N= lopout III	С
Oomphance O		Surpervision	003	,,,		omphanice o		nperature Contro	I for Sa	fetv	10
1 (IN) OUT	+	ole; duties & oversight			18 11	N OUT N/A(N/		ng time & tempera			\top
2 IN OUT N/A		tection manager, duties				N OUT N/A(N/	~	iting procedures fo		olding	\top
.~	Er	mployee Health			20(11	OUT N/A N/	O Proper coolin	ng time & temperat	ture		T
3 (IN) OUT	<u> </u>	edge,responsibilities&reporting			21	OUT N/A N/	O Proper hot ho	olding temperature	es		Т
4 (IN) OUT	<u> </u>	orting, restriction & exclusion			22(11	N)OUT N/A	Proper cold h	nolding temperatur	es		T
5 (IN) OUT	Procedures for res	sponding to vomiting & diarrheal			23(11	OUT N/A N/	O Proper date r	marking & disposit	ion		T
	<u> </u>	Hygenic Practices			24	OUT N/A N/	O Time as a pu	blic health control	: proced	dures & records	T
6 (IN) OUT N/C		sting, drinking, or tobacco use					Con	sumer Advisory			
7 (IN) OUT N/O	No discharge from	m eyes, nose, & mouth			25 II	N OUT(N/A)		dvisory provided fo		ndercooked foo	t
	Preventing C	Contamination by Hands						sceptible Popula			
8 IN OUT N/	O Hands clean & pr	roperly washed			26 II	N OUT(N/A)		foods used; prohib			\perp
9 (IN) OUT N/A N/		ntact with RTE foods or pre-approved			C=	1.00		olor Additives an			
	alternate pprocess	dure properly followed	\vdash	_		N OUT N/A		es: approved & pro			+
10(IN) OUT	<u> </u>	rashing sinks supplied/accessible	Ш		28(11	v)OUT		nces properly ider with Approved			\perp
1(IN) OUT		om approved source			29 11	N OUT(N/A)		with variance/spec			,
12 IN OUT N/A N/O		proper temperature	\Box		23 11	. 55 (19/7)	Johnhuance	valiance/spec	,,u,ı,z.cu	process/riACCF	_
13 IN OUT	4	ndition, safe, & unadulterated	\vdash	\vdash							
		available; shellstock tags,	\forall								
14 IN OUT N/A) N/C					Risk f	actors(RF) are	improper practic	ces or proceedure	s identif	fied as the most	
	Protection fr	rom Contamination			preval	ent contributing	factors of foodb	orne ilİness or inju	ıry. Pub	lic Health Inter	ven
15 IN) OUT N/A N/	O Food separated a	and protected			(PHI)	are control mea	sures to prevent	foodborne illness	or injur	у.	_
16 IN)OUT N/A	Food contact surfa	aces: cleaned & sanitized									
17 (IN) OUT	Proper disposition reconditioned. & u	n of returned, previously served, unsafe food	\Box								
	1		D R	ETA	IL PR	ACTICES					
Go		are preventative measures to control	the a	additio							
Mark "X" in hoy if r		t in compliance Mark "Y"	'in ar		on of patl	hogens, chemic				ection P _ renea	t viol
Mark "X" in box if r	iui liberea item is no	ot in compliance Mark "X"	in ap	propi	on of patl			I objects into food corrected on-site du		ection R= repea	t viol
	Safe Food ar	·		opropi	on of path	hogens, chemic for COS and/or	R cos=	er Use of Utensils	ring inspe	ection R= repea	_
Mark "X" in box if r	Safe Food ar	·		opropi	on of path riate box	hogens, chemic for COS and/or	Propernisis: properly s	corrected on-site dur er Use of Utensils stored	ring inspe		_
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