

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

Type: Full
Date: 02/07/25
Time: 12:00:00
Report: 8010251023

Food and Beverage Establishment Inspection Report

Page 1

-Location:

Lincoln Middle School 3301 West 3rd Street Duluth, MN55807 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBSW, FBC2

Expires on: 12/31/25

Establishment Info:

ID #: 0027042 Risk: High

Announced Inspection: No

Operator:

Duluth Public Schools ISD #709

Phone #: 2183368700

ID#: 35970

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 SOLUTIONS

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: Cooking

Temperature: 186 Degrees Fahrenheit - Location: CHEESE PIZZA

Violation Issued: No

Process/Item: Hot Holding

Temperature: 149 Degrees Fahrenheit - Location: CHEESEBURGER

Violation Issued: No

Process/Item: Hot Holding

Temperature: 168 Degrees Fahrenheit - Location: HAMBURGER-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Hot Holding

Temperature: 162 Degrees Fahrenheit - Location: FRENCH FRIES- HOT HOLDING UNIT

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 36 Degrees Fahrenheit - Location: SLICED TOMATOES

Violation Issued: No

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Process/Item: Upright Cooler

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

Violation Issued: No

Process/Item: Upright Cooler

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

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 39 Degrees Fahrenheit - Location: MILK-VICTORY

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 40 Degrees Fahrenheit - Location: PREPACKAGED LETTUCE

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 38 Degrees Fahrenheit - Location: MILK

Violation Issued: No

Process/Item: Walk-In Freezer

Temperature: Degrees Fahrenheit - Location: FOODS FROZEN

Violation Issued: No

Process/Item: Upright Freezer

Temperature: Degrees Fahrenheit - Location: FOODS FROZEN-VICTORY

Violation Issued: No

Process/Item: Upright Freezer

Temperature: Degrees Fahrenheit - Location: FOODS FROZEN-SATURN

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: BANANA PEPPERS-VICTORY

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.

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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 8010251023 of 02/07/25.

Certified Food Protection Manager	Susan K. Geissler
Certification Number: 24493	Expires: <u>02/28/27</u>
Inspection report reviewed with	person in charge and emailed.
Signed:	Signed: Dl. h m Dl. · lt
Susan Geissler	Signed: Direct R Zociality 8010
Kitchen Manager	

651-201-4500

health.foodlodging@state.mn.us

M	Minnesota Depart	tment of Health				No. of	RF/PHI	Categories C	Out	0	Date	02/07/
	Minnesota Depart PO Box 64975	tment of Health		No. of Repeat RF/PHI Categories Out				0	Time In 12:00			
DEPARTMENT OF HEALTH	St. Paul, MN 5516	4-0975				Legal A	Authorit	y MN Rules (Chapter 4626		Time Out	:
Lincoln Middle Scho	ol	Address 3301 West 3rd Street				State th, MN			Zip Code 55807		phone 3368700	
License/Permit #		Permit Holder				ose of In	spection	n	Est Type	210	Risk Categ	iorv
0027042		Duluth Public Schools ISD #709			Full				200.1960		Н	, . ,
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IN= in compliance	OUT= not in comp	bliance N/O= not observed		N/A= n	ot applicab				site during inspection	l	R= repeat	violatio
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