

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

Type: Full
Date: 02/25/25
Time: 12:30:00
Report: 8010251036

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: 12/31/25

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: 166 Degrees Fahrenheit - Location: HAMBURGERS-LINE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 150 Degrees Fahrenheit - Location: HOT DOGS-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Hot Holding

Temperature: 154 Degrees Fahrenheit - Location: PIZZA-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Hot Holding

Temperature: 188 Degrees Fahrenheit - Location: PEPPERONI PIZZA-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Hot Holding

Temperature: 146 Degrees Fahrenheit - Location: CHINESE NOODLES-STEAM TABLE

Violation Issued: No

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Process/Item: Hot Holding

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Temperature: 154 Degrees Fahrenheit - Location: CHICKEN-STEAM TABLE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 157 Degrees Fahrenheit - Location: CHINESE NOODLES-VICTORY

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 37 Degrees Fahrenheit - Location: MILK-MILK COOLER

Violation Issued: No

Process/Item: Upright Cooler

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

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 39 Degrees Fahrenheit - Location: MILK

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 39 Degrees Fahrenheit - Location: PREPACKAGED SHREDDED MOZZARELLA CHEESE

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 3 Priority 2 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 8010251036 of 02/25/25.

Certified Food Protection Manager Kerri Renee Shea	ι							
Certification Number: 21446 Expires:	01/18/28							
Inspection report reviewed with person in charge and emailed.								
Signed: Kerri Shea Kitchen Manager	Signed: Plan R Kount							

651-201-4500

health.foodlodging@state.mn.us

	Minnesota Depart					No	o. of RF/PHI	Categories C	Out	0	Date	02/25/
	Minnesota Depart PO Box 64975	tment of Health			No. of Repeat RF/PHI Categories Out 0				0	Time In 12:30:		
DEPARTMENT OF HEALTH		. Paul, MN 55164-0975				Legal Authority MN Rules Chapter 4626 Time Ou						
Denfeld Senior High		Address 4405 West 4th Street			'	State uth, M			Zip Code 55807		phone 3368707	
License/Permit #		Permit Holder					of Inspectio	n	Est Type	1 2.0	Risk Categ	ory
0022239		Ind. School District No. 709			Full						Н	
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