



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

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### Location:

Denfeld Senior High  
4405 West 4th Street  
Duluth, MN55807  
St. Louis County, 69

### Establishment Info:

ID #: 0022239  
Risk: High  
Announced Inspection: No

### License Categories:

FAFS, FAIF, FBLB, HOSP, FBSC, FBSS-2, FBC2

Expires on: 12/31/25

### 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  
Temperature: 154 Degrees Fahrenheit - Location: CHICKEN-STEAM TABLE  
Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 157 Degrees Fahrenheit - Location: CHINESE NOODLES-VICTORY  
Violation Issued: No

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Process/Item: Upright Cooler  
Temperature: 37 Degrees Fahrenheit - Location: MILK-MILK COOLER  
Violation Issued: No

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Process/Item: Upright Cooler  
Temperature: 39 Degrees Fahrenheit - Location: MILK-MILK COOLER  
Violation Issued: No

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Process/Item: Walk-In Cooler  
Temperature: 39 Degrees Fahrenheit - Location: MILK  
Violation Issued: No

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Process/Item: Walk-In Cooler  
Temperature: 39 Degrees Fahrenheit - Location: PREPACKAGED SHREDDED MOZZARELLA CHEESE  
Violation Issued: No

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Process/Item: Walk-In Freezer  
Temperature: Degrees Fahrenheit - Location: FOODS FROZEN  
Violation Issued: No

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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 8010251036 of 02/25/25.

Certified Food Protection Manager Kerri Renee Shea

Certification Number: 21446 Expires: 01/18/28

**Inspection report reviewed with person in charge and emailed.**

Signed: \_\_\_\_\_

Kerri Shea  
Kitchen Manager

Signed: 

8010

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

Report #: 8010251036

## Food Establishment Inspection Report



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

No. of RF/PHI Categories Out

0

Date 02/25/25

No. of Repeat RF/PHI Categories Out

0

Time In 12:30:00

Legal Authority MN Rules Chapter 4626

Time Out

Denfeld Senior High	Address 4405 West 4th Street	City/State Duluth, MN	Zip Code 55807	Telephone 2183368707
License/Permit # 0022239	Permit Holder Ind. School District No. 709	Purpose of Inspection Full	Est Type	Risk Category H

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN= in compliance

OUT= not in compliance

N/O= not observed

N/A= not applicable

COS= corrected on-site during inspection

R= repeat violation

Compliance Status		COS	R
Supervision			
1	IN OUT		
2	IN OUT N/A		
Employee Health			
3	IN OUT		
4	IN OUT		
5	IN OUT		
Good Hygienic Practices			
6	IN OUT N/O		
7	IN OUT N/O		
Preventing Contamination by Hands			
8	IN OUT N/O		
9	IN OUT N/A N/O		
10	IN OUT		
Approved Source			
11	IN OUT		
12	IN OUT N/A N/O		
13	IN OUT		
14	IN OUT N/A N/O		
Protection from Contamination			
15	IN OUT N/A N/O		
16	IN OUT N/A		
17	IN OUT		

Compliance Status		COS	R
Time/Temperature Control for Safety			
18	IN OUT N/A N/O		
19	IN OUT N/A N/O		
20	IN OUT N/A N/O		
21	IN OUT N/A N/O		
22	IN OUT N/A		
23	IN OUT N/A N/O		
24	IN OUT N/A N/O		
Consumer Advisory			
25	IN OUT N/A		
Highly Susceptible Populations			
26	IN OUT N/A		
Food and Color Additives and Toxic Substances			
27	IN OUT N/A		
28	IN OUT		
Conformance with Approved Procedures			
29	IN OUT N/A		

**Risk factors (RF)** are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. **Public Health Interventions (PHI)** are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance

Mark "X" in appropriate box for COS and/or R

COS= corrected on-site during inspection

R= repeat violation

Compliance Status		COS	R
Safe Food and Water			
30	IN OUT N/A		
31			
32	IN OUT N/A		
Food Temperature Control			
33			
34	IN OUT N/A N/O		
35	IN OUT N/A N/O		
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensil Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			
57			
58			

Food Recalls:

Person in Charge (Signature)

Date: 02/26/25

Inspector (Signature)

Diana R. Kowalski