

Minnesota Department of Health

11 East Superior St. Duluth

Type: Full
Date: 02/07/24
Time: 23:45:00
Report: 1016241021

Food and Beverage Establishment Inspection Report

Page 1

Location:

Lowell Elementary 2000 Rice Lake Rd Duluth, MN55811 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

Establishment Info:

ID #: 0022246 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

Hot Water: = at 171 Degrees Fahrenheit

Location: DISHWASHER Violation Issued: No

Chlorine: = 100 PPM at Degrees Fahrenheit Location: WIPING CLOTH BUCKET

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Hot Holding

Temperature: 146 Degrees Fahrenheit - Location: PIZA

Violation Issued: No

Process/Item: Hot Holding

Temperature: 166 Degrees Fahrenheit - Location: PIZA

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 41 Degrees Fahrenheit - Location: BROCCOLI

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 40 Degrees Fahrenheit - Location: CHEESE

Violation Issued: No

Process/Item: Walk-In Freezer

Temperature: Degrees Fahrenheit - Location: ALL FOOD FROZEN

Violation Issued: No

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Lowell Elementary

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Process/Item: Milk Carton Server

1016241021

Temperature: 39 Degrees Fahrenheit - Location: MILK

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 41 Degrees Fahrenheit - Location: PICKLES

Violation Issued: No

Total Orders In This Report Priority 1 Priority 2 Priority 3
0 0 0

COMMENTS:

DISCUSSED THE IMPORTANCE OF FREQUENT HAND WASHING BY ALL STAFF, AS WELL AS LIMITING BARE HAND CONTACT WITH ALL READY TO EAT FOODS. STAFF HAVE GLOVES AVAILABLE. USE GLOVES WITH ALL READY TO EAT FOODS AND CHANGE GLOVES FREQUENTLY AND ANY TIME TASKS ARE CHANGED.

DISCUSSED THE EMPLOYEE ILLNESS POLICY AND THE EXCLUSION OF EMPLOYEES SICK WITH SYMPTOMS OF VOMITING AND/OR DIARRHEA UNTIL 24 HOURS AFTER THEIR LAST SYMPTOM.

CONTACT THE DEPARTMENT OF HEALTH IF ANY EMPLOYEES ARE DIAGNOSED WITH SALMONELLA, SHIGELLA, SHIGA TOXIN-PRODUCING E. COLI, HEPATITIS A. VIRUS, NOROVIRUS, OR ANOTHER BACTERIAL, VIRAL OR PARASITIC PATHOGEN OR IF THERE ARE ANY CUSTOMER ILLNESS COMPLAINTS.

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 1016241021 of 02/07/24.

Certified Food Protection Manager: AMIE CLINGN	MAN
Certification Number: <u>FM106350</u> Expires:	08/14/25
Signed:	Signed: (0,4021)
AMIE CLINGMAN	Cliff LaVigne
KITCHEN MANAGER	Sanitarian
	Duluth

Duluth 2183026181

 $clifford.lavigne@\,state.mn.us$

	Minnesota Depart	tment of Health				No	of RF/PHI	Categories O	ut	0	Date 0	2/07	
	11 East Superior St.				No. of Repeat RF/PHI Categories Out						Time In 23:45		
DEPARTMENT OF HEALTH	Duluth					Le	gal Authori	ty MN Rules (Chapter 4626		Time Out		
Lowell Elementary		Address		- 1	1 -	/State			Zip Code		phone		
License/Permit #		2000 Rice Lake Rd Permit Holder				uth, M	of Inspection	n .	55811 Est Type	2183	3368707 Risk Catego	rv	
0022246		Ind. School District No. 709			Full	•	or intopootio		201190		H	.,	
	FOODE	BORNE ILLNESS RISK FAC	TOI	RS A	ND P	UBLI	C HEAL	TH INTERV	ENTIONS				
		tus (IN, OUT, N/O, N/A) for each numbered							'X" in appropriate box	for COS			
IN= in compliance	OUT= not in comp	pliance N/O= not observed	1		ot applica				site during inspection		R= repeat v	_	
•				\$ R	Compliance Status co								
I (IN) OUT		Surpervision	Т		40	N 01	IT NIA NIA		nperature Control		fety	_	
(IN)OUT N/A		le; duties & oversight ection manager, duties	\vdash	\vdash	-		$\overline{}$	1	ng time & tempera		alalia a	+	
2 (110)001 11071	·	nployee Health			-			<u> </u>	ating procedures for any time & temperate		olaing	+	
3 (IN) OUT		edge,responsibilities&reporting	Τ			_	$\overline{}$	1 '	<u> </u>			+	
4 (IN) OUT	+	orting, restriction & exclusion			\rightarrow	${\hspace{-0.1cm} extstyle \leftarrow}$	JT N/A N/O JT N/A	<u> </u>	olding temperature			+	
	Procedures for res	sponding to vomiting & diarrheal			\rightarrow	~	-	· ·	nolding temperature				
OUT	events				\rightarrow	~		<u> </u>	marking & dispositi		luros 0 ross-1-	+	
6 (IN) OUT N/C	1	Hygenic Practices			24(1	ייייו	JI IN/A IN/O	<u> </u>	sumer Advisorv	proced	unes & records		
1		sting, drinking, or tobacco use	-	+	25	IN O	JT(N/A)		dvisory provided fo	r raw/iii	ndercooked for	nd	
(IN) OUT N/C	- 1	n eyes, nose, & mouth	<u> </u>		23	IN OC	J (N/A)		usceptible Popula		iluercookeu loc	,u	
8 IN) OUT N/0	O Hands clean & pro	Contamination by Hands			26	IN OL	JT(N/A)		foods used; prohib		ds not offered		
\sim	· ·	ntact with RTE foods or pre-approved			20				olor Additives and				
9 (IN) OUT N/A N/		lure properly followed			27 I	N OL	JT(N/A)	1	es: approved & pro				
10(IN)OUT	Adequate handwa	ashing sinks supplied/accessible			28(1	N) OL	JT		nces properly iden				
		roved Source						Conformance	e with Approved F	Proced	ures		
I (IN) OUT		m approved source	_		29 I	N OL	JT(N/A)	Compliance	with variance/spec	ialized _l	process/HACC	P	
12 IN OUT N/A N/C	Food received at p	proper temperature						•					
I3(IN) OUT	Food in good cond	dition, safe, & unadulterated											
14 IN OUT NO NE		available; shellstock tags,											
14 IN OUT (N/A) N/C	paraono acontactio		_		Risk	factor	s(RF) are in	mproper praction	ces or proceedures	identif	fied as the mos	t	
	1	om Contamination			(PHI)	are co	ontrol measi	ures to prevent	orne illness or inju t foodborne illness	or injur	lic Health Inte ∨.	rven	
IS IN) OUT N/A N/	O Food separated ar	•	-		. ,								
16(IN)OUT N/A		aces: cleaned & sanitized											
I7 (IN) OUT	reconditioned, & u	of returned, previously served, unsafe food											
-	·	GOO	D F	RETA									
					IL PR	ACT	ICES						
Go	od Retail Practices	are preventative measures to control	l the			thoger	ns, chemical		al objects into foods	S.			
	od Retail Practices numbered item is not		l the		on of pa	thoger			al objects into foods corrected on-site duri		ection R= repe	_	
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