

MDH

11 E Superior Street Duluth 218-302-6166

Type:

Full

Date:

09/23/22

Time:

10:01:44

Report:

1032221147

Food and Beverage Establishment Inspection Report Page 1

Location:

Myers-Wilkins Elementary 1027 North 8th Avenue East Duluth, MN558051426 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/22

Establishment Info:

ID#: 0022241 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.

The following orders were issued during this inspection.

7-100 Toxic Labeling

7-102.11

** Priority 2 **

MN Rule 4626.1595 Clearly label all working containers used for storing poisonous or toxic materials from bulk supplies such as sanitizers and cleaners, with the common name of the product.

BLEACH BUCKETS NEED LABELS

Comply By: 09/27/22

6-300 Physical Facility Numbers and Capacities

6-301.14A

MN Rule 4626.1457 Provide a sign or poster at all handwashing sinks used by food employees that notifies them to wash their hands

PUT HANDWASHING SIGN IN EMPLOYEE BATHROOM

Comply By: 09/28/22

Surface and Equipment Sanitizers

Hot Water: = at 160 Degrees Fahrenheit

Location: DISHWASHER Violation Issued: No

Chlorine: = at 100PPM Degrees Fahrenheit

Location: SANI BUCKET Violation Issued: No

Food and Equipment Temperatures

Type: Full

Date: Time:

09/23/22 10:01:44

Report: 1032221147 Myers-Wilkins Elementary Food and Beverage Establishment **Inspection Report**

Page 2

Process/Item: Hot Holding

Temperature: 155 Degrees Fahrenheit - Location: EGGS

Violation Issued: No

Process/Item: Hot Holding

Temperature: 160 Degrees Fahrenheit - Location: FRENCH TOAST

Violation Issued: No

Process/Item: Milk Carton Server

Temperature: 40 Degrees Fahrenheit - Location: MILK

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 36 Degrees Fahrenheit - Location: YOGURT

Violation Issued: No

Process/Item: Upright Cooler 2

Temperature: 41 Degrees Fahrenheit - Location: HAM

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 38 Degrees Fahrenheit - Location: TOMATO

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 39 Degrees Fahrenheit - Location: GREEN BEAN

Violation Issued: No

Process/Item: Walk-In Freezer

Temperature: Degrees Fahrenheit - Location: FROZEN

Violation Issued: No

Total Orders In This Report Priority 1 Priority 2 Priority 3

Report reviewed with MANAGER ROBERTA. Potential hazards in day-to-day operation were discussed. including employee illness, excluding/restricting employees experiencing illness symptoms, recording employee illness symptoms,

Type:

Full

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Report: 1032221147 Myers-Wilkins Elementary Food and Beverage Establishment **Inspection Report**

Page 3

NOTE: Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

> I acknowledge receipt of the MDH inspection report number 1032221147 of 09/23/22.

Certified Food Protection Manager ROBERTA R TARAN Certification Number: FM24359 ____ Expires: <u>04/28/25</u> Inspection report reviewed with person in charge and emailed.

Signed:

ROBERTA R TARAN KITCHEN MANAGER Ben Kubes

Signed:_

Environmental Health Specialist

Duluth

ben.kubes@state.mn.us

1000	MDH					No. of RF/P	HI Categories	Out	1	Date	09/23	
11 E Superior Street		troot		No. of Repeat RF/PHI Categories Out				0	Time In			
DEPARTMENT OF HEALTH	Duluth	treet			Legal Authority MN Rules Chapter 4626				إنا	Time Out		
Myers-Wilkins Elem	entary	Address			City/	State	oney mile realis	Zip Code	Tele	phone		
	•	1027 North 8th Avenue East				th, MN		558051426	Minus except	3368707		
License/Permit # Permit Holder				Purpose of Inspection		tion	Est Type	Risk Category		jory		
0022241		Ind. School District No. 709			Full					Н		
		BORNE ILLNESS RISK FA		RS AN	D PU	BLIC HEAL	LTH INTERV	ENTIONS				
		tatus (IN, OUT, N/O, N/A) for each numbere	d item				Mark	"X" in appropriate bo	x for COS	and/or R		
IN= in compliance	OUT= not in co	mpliance N/O= not observed	N	/A= not a	applicab	le C	OS=corrected on-	-site during inspection	n	R=repeat	violatio	
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IN OUT WA		otection manager, duties Employee Health						ating procedures f		olding		
IN) OUT		ledge,responsibilities&reporting	11					ng time & tempera				
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