

Minnesota Department of Health Food, Pools, & Lodging Services P.O. Box 64975 Saint Paul, MN 55164-0975 651-201-4500

Type: Full
Date: 02/16/23
Time: 10:00:00
Report: 1006231019

Food and Beverage Establishment Inspection Report

Page 1

Location:

Homecroft Elementary School 4784 Howard Gresen Road Duluth, MN558031299 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/23

Establishment Info:

ID #: 0022242 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: = 50 PPM at Degrees Fahrenheit

Location: SANITIZER BUCKET

Violation Issued: No

Hot Water: = at 169F Degrees Fahrenheit

Location: DISH MACHINE

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Re-Heating

Temperature: 168 Degrees Fahrenheit - Location: TACO MEAT

Violation Issued: No

Process/Item: Re-Heating

Temperature: 188 Degrees Fahrenheit - Location: HASHBROWNS

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 34 Degrees Fahrenheit - Location: NOODLES

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 34 Degrees Fahrenheit - Location: MARINARA

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 41 Degrees Fahrenheit - Location: YOGURT

Violation Issued: No

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Homecroft Elementary School

Process/Item: Walk-In Freezer

Temperature: Degrees Fahrenheit - Location: ALL FOODS FROZEN

Violation Issued: No

Process/Item: Salad Bar

Temperature: 39 Degrees Fahrenheit - Location: LETTUCE

Violation Issued: No

Process/Item: Milk Cooler

Temperature: 40 Degrees Fahrenheit - Location: MILK

Violation Issued: No.

Process/Item: Milk Cooler

Temperature: 39 Degrees Fahrenheit - Location: MILK

Violation Issued: No

Process/Item: Upright Freezer

Temperature: Degrees Fahrenheit - Location: ALL FOODS FROZEN

Violation Issued: No

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

COMMENTS:

INSPECTION ACCOMPANIED BY JODI PUFF.

KITCHEN IS VERY CLEAN AND ORDERLY.

OBSERVED GOOD HAND WASHING AND GLOVE USE.

DISCUSSED THE EMPLOYEE ILLNESS POLICY AND THE EXCLUSION OF EMPLOYEES SICK WITH SYMPTOMS OF VOMITING AND/OR DIARRHEA UNTIL THEY HAVE BEEN SYMPTOM FREE FOR AT LEAST 24 HOURS. ALSO, CONTACT THE DEPARTMENT OF HEALTH IF ANY EMPLOYEES ARE DIAGNOSED WITH HEPATITIS A., SHIGA TOXIN-PRODUCING E. COLI, SALMONELLA, SHIGELLA, OR NOROVIRUS OR IF THERE ARE ANY FOODBORNE ILLNESS COMPLAINTS.

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Food and Beverage Establishment Inspection Report

Homecroft Elementary School

Jodi Puff

Kitchen Director

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 1006231019 of 02/16/23.

Certified Food Protection Manager Jodi M. Puff

Certification Number: FM11086 Expires: 01/10/25

Inspection report reviewed with person in charge and emailed.

Signed: _______ Signed: _______

218-302-6173

Callie Harrison

callie.harrison@state.mn.us

Minnesota Department of Health Food, Pools, & Lodging Services				No. of RF/PHI Categories Out 0					Out	0	Date	02/16/
	Food, Pools, & Lo P.O. Box 64975	odging Services				No.	of Repea	t RF/PHI Cate	egories Out	0	Time In	10:00:
DEPARTMENT OF HEALTH	Saint Paul, MN 55	164-0975				Leg	al Author	ity MN Rules	Chapter 4626		Time Out	t
Homecroft Elementa	ry School	Address		Ш	1 -	State			Zip Code		phone	
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