

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

Type: Full
Date: 01/09/23
Time: 10:30:00
Report: 8010231003

Food and Beverage Establishment Inspection Report

Page 1

Location:

Laura MacArthur School 720 North Central Avenue Duluth, MN558071398 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/23

Establishment Info:

ID #: 0022247 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: 168 Degrees Fahrenheit - Location: SMILEY POTATOES-LINE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 156 Degrees Fahrenheit - Location: CHICKEN STRIPS-LINE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 174 Degrees Fahrenheit - Location: CHICKEN STRIPS-LINE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 149 Degrees Fahrenheit - Location: SMILEY POTATOES-LINE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 151 Degrees Fahrenheit - Location: SMILEY POTATOES-HOT HOLDING UNIT

Violation Issued: No

Page 2

Type: Full 01/09/23 Date:

Food and Beverage Establishment Inspection Report

Time:	10:30:00
Report:	8010231003
Laura M	acArthur Schoo

Kitchen Manager

Laura MacArtnur School
Process/Item: Hot Holding Temperature: 169 Degrees Fahrenheit - Location: CHICKEN STRIPS-HOT HOLDING UNIT Violation Issued: No
Process/Item: Hot Holding Temperature: 159 Degrees Fahrenheit - Location: SMILEY POTATOES-HOT HOLDING UNIT Violation Issued: No
Process/Item: Upright Cooler Temperature: 39 Degrees Fahrenheit - Location: JUICE-VICTORY Violation Issued: No
Process/Item: Upright Cooler Temperature: 39 Degrees Fahrenheit - Location: MILK-MILK COOLER Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 40 Degrees Fahrenheit - Location: MILK Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 40 Degrees Fahrenheit - Location: SLICED HAM 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 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.
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 8010231003 of 01/09/23.
Certified Food Protection Manager Georgia Van Allen
Certification Number: FM76191 Expires: 12/12/23
Inspection report reviewed with person in charge and emailed.
Signed: Signed:
Georgia Van Allen 8010

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

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Laura MacArthur Sc	chool	Address				y/State			Zip Code		phone	
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