

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

 Type:
 Full

 Date:
 01/06/23

 Time:
 12:00:00

 Report:
 8010231002

# Food and Beverage Establishment Inspection Report

Page 1

### Location:

Lester Park Elementary 315 North 54th Avenue East Duluth, MN55804 St. Louis County, 69

License Categories: \_\_\_\_\_ FAIF, FBLB, HOSP, FBSC, FBC2 Establishment Info: ID #: 0022244 Risk: High

Announced Inspection: No

Operator:

Ind. School District No. 709

Phone #: 2183368707 ID #: 27942

Expires on: 12/31/23

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: = 200 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: 160 Degrees Fahrenheit - Location: FRENCH TOAST-HOT HOLDING UNIT Violation Issued: No Process/Item: Hot Holding Temperature: 155 Degrees Fahrenheit - Location: SAUSAGE-LINE Violation Issued: No Process/Item: Hot Holding Temperature: 193 Degrees Fahrenheit - Location: SCRAMBLED EGGS-LINE Violation Issued: No Process/Item: Hot Holding Temperature: 206 Degrees Fahrenheit - Location: SCRAMBLED EGGS-LINE Violation Issued: No Process/Item: Hot Holding Temperature: 206 Degrees Fahrenheit - Location: SCRAMBLED EGGS-LINE Violation Issued: No Process/Item: Hot Holding Temperature: 189 Degrees Fahrenheit - Location: SAUSAGE-LINE Violation Issued: No Type: Full Date: 01/06/23 Time: 12:00:00 Report: 8010231002 Lester Park Elementary

# Food and Beverage Establishment **Inspection Report**

Lester Park Elementary			
Process/Item: Hot Holding Temperature: 195 Degrees Fahrenheit - Violation Issued: No	Location: EGC	GOMELETE-H	OTHOLDING UNIT
Process/Item: Upright Cooler Temperature: 40 Degrees Fahrenheit - I Violation Issued: No	Location: JUIC	E-VICTORY	
Process/Item: Upright Cooler Temperature: 40 Degrees Fahrenheit - I Violation Issued: No	Location: MILk	K-MILK COOL	ER
Process/Item: Walk-In Cooler Temperature: 37 Degrees Fahrenheit - I Violation Issued: No	Location: MILK	ζ.	
Process/Item: Walk-In Cooler Temperature: 39 Degrees Fahrenheit - I Violation Issued: No	Location: PREF	PACKAGED SI	LICED HAM
Process/Item: Walk-In Freezer Temperature: Degrees Fahrenheit - Loo Violation Issued: No	cation: FOODS	FROZEN	
Total Orders In This Repo	ort Priority 1 0	Priority 2 0	Priority 3 0
COMMENTS:			
DISCUSSED THE EXCLUSION OF EM FOOD ESTABLISHMENT FOR 24 HOU			
NOTE: Plans and specifications must be subm alterations.	itted for review a	nd approval prio	to new construction, remodeling or
I acknowledge receipt of number 8010231002 of 0		Department of H	Health inspection report
Certified Food Protection ManagerAnge	la Beyer		
Certification Number:FM105733	_ Expires: <u>0</u> 2	2/17/24	
Inspection report reviewed with person	n in charge and	d emailed.	
Signed:		Signed:	

Angela Beyer Kitchen Manager 8010

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

	002		snm	nen	it In	spectio	n Repo	rt				
Minnesota Department of Health					No. of RF/PHI Categories Out				0	Date 01	/06/23	3
Minnesota Department of Health PO Box 64975				No. of Repeat RF/PHI Categories Out				0	Time In 12	2:00:0	)	
OF HEALTH St. Paul, MN 55164-0975				Legal Authority MN Rules Chapter 4626					Time Out			
Lester Park Elementary Address			U	City/State Zip Code					phone			
315 North 54th Avenue East				Duluth, MN			55804	2183368707				
License/Permit #         Permit Holder           0022244         Ind. School District No. 709				Purpose of Inspection Full		on	Est Type	Risk Category		У		
	FOODE	ORNE ILLNESS RISK FAC	TOR	S AI		IBLIC HEAL	TH INTERV	ENTIONS				
		us (IN, OUT, N/O, N/A) for each numbered						X" in appropriate box	for COS			
IN= in compliance	OUT= not in comp	bliance N/O= not observed			t applicat		-	site during inspection		R= repeat vic	1	_
Compliance St		Surpervision	cos	R		ompliance St		nperature Control	for Sa	fetv	со	5
	1	e; duties & oversight	T		18 II			ng time & temperat			1	T
2 IN OUT N/A		ection manager, duties			19 II		Proper rehea	ting procedures fo	r hot h	olding		T
		nployee Health			20 II	NOUT N/A N/C	Proper coolir	ng time & temperat	ure			Ι
				_		OUT N/A N/C	Proper hot he	olding temperature	s			
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		eyes, nose, & mouth			25 1			isceptible Popula			u	+
8 IN OUT N/C	Hands clean & pro	ontamination by Hands		-	26 II	N OUT(N/A)		foods used: prohibi		ods not offered	1	Т
	No hare hand con	tact with RTE foods or pre-approved						olor Additives and			-	+
9 IN OUT N/A N/C		ure properly followed			27 II	N OUT N/A	Food additive	es: approved & pro	perly u	ised		Τ
Adequate handwashing sinks supplied/accessible				28	DOUT		nces properly iden					
		roved Source m approved source	1 1				1	e with Approved F				_
	Food received at p		+		29 II	N OUT(N/A)	Compliance	with variance/spec	ialized	process/HACCF	<b>`</b>	
		dition, safe, & unadulterated										
	Required records a	available; shellstock tags,		_								
14 IN OUT N/A N/C	parasite destructio				Risk f	actors(RF) are i	mproper practi	ces or proceedures	s identi	fied as the most		
	Protection fro	om Contamination			preval	ent contributing	actors of foodb	orne illness or iniu	IV. Pub	lic Health Inter	vonti	~~
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	· ·	•			(PHI) a	are control meas	ures to prevent	foodborne illness	or injui	ry.	ventio	
	Food contact surfa	aces: cleaned & sanitized			(PHI) :	are control meas	ures to prevent	foodborne illness	or injui	ry.		יוי <i>נ</i> יי
16 IN OUT N/A	Food contact surfa	of returned, previously served,			(PHI)	are control meas	ures to prevent	foodborne illness	or inju	ry.	ventio	
16 IN OUT N/A	Food contact surfa Proper disposition	ices: cleaned & sanitized of returned, previously served, nsafe food	DDR			are control meas	ures to prevent	foodborne illness	or inju	ry.		<u> </u>
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10       IN       OUT       N/A         17       IN       OUT       Mark         17       IN       OUT       Mark         30       IN       OUT       N/A         31       Water &       Water &         32       IN       OUT       N/A         33       Proper cc temperatu       Proper cc         34       IN       OUT       N/A         35       IN       OUT       N/A         36       Thermom       Thermom         37       Food prop       38       Insects, rd         38       Insects, rd       9       Contamin         40       Personal       Personal       Personal	Food contact surfa Proper disposition reconditioned, & u od Retail Practices umbered item is not Safe Food an Pasteurized egg ice obtained from ar Variance obtained Food Temperatu poling methods used; re control N/O Plant food pro N/O Plant food pro N/O Plant food pro Deproved that eters provided & acc Food Identi perly labled; original Prevention of Foo dents, & animals no ation prevented durin cleanliness	Acces: cleaned & sanitized of returned, previously served, nsafe food COO are preventative measures to control : in compliance Mark "X" d Water is used where required in approved source d for specialized processing methods ure Control ; adequate equipment for perly cooked for hot holding wing methods used curate ification container od Contamination it present ing food prep, storage & display	I the ad	ddition propri	IL PR/           n of patlate box           43           44           45           46           47           48           49           50           51           52           53           54           55	ACTICES nogens, chemica for COS and/or In-use utee Utensils, e Single-use Gloves use Gloves use Varewash Non-food e Hot & cold Plumbing i Sewage & Toilet facil Garbage & Physical faci	Is, and physica R COS= Propensils: properly s quipment & line /single service ad properly Utensil E n-food contact constructed, & ing facilities: in contact surface Ph water available nstalled; prope waste water pr ties: properly c a refuse properl cuilities installed	I objects into foods corrected on-site duri er Use of Utensils stored ens: properly stored articles: properly stored surfaces cleanable used stalled, maintained s clean ysical Facilities a; adequate pressu r backflow devices operly disposed onstructed, supplie y disposed; facilities d, maintained, & cleanable	s. ing inspirations d, driecc tored & nding e, prope i, & use i, & use i, & use i, & use i, & use i, & a, & di i, & use i, & a, &	ection R= repea	at violat	tior
10       IN       OUT       N/A         17       IN       OUT       Gor         30       IN       OUT       N/A         31       Water &       33         32       IN       OUT       N/A         33       Proper cc       temperatu         34       IN       OUT       N/A         35       IN       OUT       N/A         36       Thermom       37       Food proper         38       Insects, rd       39       Contamin         40       Personal       41       Wiping ck	Food contact surfa Proper disposition reconditioned, & u od Retail Practices umbered item is not Safe Food an Pasteurized egg ice obtained from ar Variance obtained Food Temperatu oling methods used; are control N/O Plant food pro N/O Plant food pro N/O Plant food pro N/O Plant food pro N/O Plant food pro Safe Food Identi perly labled; original Prevention of Foo odents, & animals no ation prevented durin cleanliness oths: properly used &	Acces: cleaned & sanitized of returned, previously served, nsafe food COO are preventative measures to control : in compliance Mark "X" d Water is used where required in approved source d for specialized processing methods ure Control ; adequate equipment for perly cooked for hot holding wing methods used curate ification container od Contamination it present ing food prep, storage & display	I the ad	ddition propri	IL PR/           n of patl           43           43           44           45           46           47           48           49           50           51           52           53           54           55           56	ACTICES nogens, chemica for COS and/or In-use utee Utensils, e Single-use Gloves use Gloves use Varewash Non-food e Hot & cold Plumbing i Sewage & Toilet facil Garbage & Adequate	Is, and physica R COS= Propensils: properly s quipment & line /single service ad properly Utensil E n-food contact constructed, & ing facilities: in contact surface Ph water available nstalled; prope waste water pr ties: properly c a refuse properly cuilities installed ventilation & lig	I objects into foods corrected on-site duri er Use of Utensils stored ens: properly stored articles: properly st surfaces cleanable used stalled, maintained s clean ysical Facilities e; adequate pressu r backflow devices operly disposed onstructed, supplie y disposed; facilitie	s. ing inspirations d, driecc tored & nding e, prope i, & use i, & use i, & use i, & use i, & use i, & a, & di i, & use i, & a, &	ection R= repea	at violat	tion
IN         OUT         N/A           17         IN         OUT         N/A           17         IN         OUT         Mark           30         IN         OUT         N/A           31         Water &         Water &           32         IN         OUT         N/A           31         Water &         Water &         Mark           32         IN         OUT         N/A           33         Proper cc temperatu         Mark         Mark           34         IN         OUT         N/A           35         IN         OUT         N/A           36         Thermom         Mark         Mark           37         Food prop         Mark         Mark           38         Insects, rd         Mark         Mark           39         Contamin         Mark         Mark         Mark           41         Wiping cld         Mark         Mark         Mark	Food contact surfa Proper disposition reconditioned, & u od Retail Practices umbered item is not Safe Food an Pasteurized egg ice obtained from ar Variance obtained Food Temperatu poling methods used; re control N/O Plant food pro N/O Plant food pro N/O Plant food pro Deproved that eters provided & acc Food Identi perly labled; original Prevention of Foo dents, & animals no ation prevented durin cleanliness	Acces: cleaned & sanitized of returned, previously served, nsafe food COO are preventative measures to control : in compliance Mark "X" d Water is used where required in approved source d for specialized processing methods ure Control ; adequate equipment for perly cooked for hot holding wing methods used curate ification container od Contamination it present ing food prep, storage & display	I the ad	ddition propri	IL PR/           n of patlate box           43           44           45           46           47           48           49           50           51           52           53           54           55           56           57	ACTICES nogens, chemica for COS and/or In-use utee Utensils, e Single-use Gloves use Gloves use Varewash Non-food e Hot & cold Plumbing i Sewage & Toilet facil Garbage & Adequate Compliance	Is, and physica R COS= Propen- nsils: properly s quipment & line /single service ad properly Utensil E n-food contact constructed, & ing facilities: in contact surface Ph water available nstalled; prope waste water pr ties: properly c a refuse properly cilities installed ventilation & lig re with MCIAA	I objects into foods corrected on-site duri er Use of Utensils stored ans: properly stored articles: properly stored articles: properly stored surfaces cleanable used stalled, maintained s clean ysical Facilities e; adequate pressu r backflow devices operly disposed onstructed, supplie y disposed; facilitie d, maintained, & cle hting; designated a	s. ing inspirations d, driecc tored & nding e, prope i, & use i, & use i, & use i, & use i, & use i, & a, & di i, & use i, & a, &	ection R= repea	at violat	tion
IN         OUT         N/A           17         IN         OUT         N/A           30         IN         OUT         N/A           31         Water &         32         IN         OUT         N/A           31         Proper cc temperatu         Thermore         33         IN         OUT         N/A           34         IN         OUT         N/A         36         Thermore         37         S         IN         OUT         N/A         36         Insects, rd         39         G         Contamin         40         Personal         41         Wiping ck	Food contact surfa Proper disposition reconditioned, & u od Retail Practices umbered item is not Safe Food an Pasteurized egg ice obtained from ar Variance obtained Food Temperatu oling methods used; are control N/O Plant food pro N/O Plant food pro N/O Plant food pro N/O Plant food pro N/O Plant food pro Safe Food Identi perly labled; original Prevention of Foo odents, & animals no ation prevented durin cleanliness oths: properly used &	Acces: cleaned & sanitized of returned, previously served, nsafe food COO are preventative measures to control : in compliance Mark "X" d Water is used where required in approved source d for specialized processing methods ure Control ; adequate equipment for perly cooked for hot holding wing methods used curate ification container od Contamination it present ing food prep, storage & display	I the ad	ddition propri	IL PR/           n of patl           43           43           44           45           46           47           48           49           50           51           52           53           54           55           56	ACTICES nogens, chemica for COS and/or In-use utee Utensils, e Single-use Gloves use Gloves use Varewash Non-food e Hot & cold Plumbing i Sewage & Toilet facil Garbage & Adequate Compliance	Is, and physica R COS= Propen- nsils: properly s quipment & line /single service ad properly Utensil E n-food contact constructed, & ing facilities: in contact surface Ph water available nstalled; prope waste water pr ties: properly c a refuse properly cilities installed ventilation & lig re with MCIAA	I objects into foods corrected on-site duri er Use of Utensils stored ens: properly stored articles: properly stored surfaces cleanable used stalled, maintained s clean ysical Facilities a; adequate pressu r backflow devices operly disposed onstructed, supplie y disposed; facilities d, maintained, & cleanable	s. ing inspirations d, driecc tored & nding e, prope i, & use i, & use i, & use i, & use i, & use i, & a, & di i, & use i, & a, &	ection R= repea	at violat	tion
IN         OUT         N/A           17         IN         OUT         N/A           30         IN         OUT         N/A           31         Water &         32         IN         OUT         N/A           31         Proper cc temperatu         Thermore         33         IN         OUT         N/A           34         IN         OUT         N/A         36         Thermore         37           37         Food projon         Insects, rd         39         Contamin         39         Contamin           40         Personal         41         Wiping cld         42         Washing to	Food contact surfa Proper disposition reconditioned, & u od Retail Practices umbered item is not Safe Food an Pasteurized egg ice obtained from ar Variance obtained Food Temperatu voling methods used; re control N/O Plant food prot N/O Plant food prot N/O Plant food prot Dearly labled; original Prevention of Foo odents, & animals no ation prevented durit cleanliness oths: properly used & fruits & vegetables	Acces: cleaned & sanitized of returned, previously served, nsafe food COO are preventative measures to control : in compliance Mark "X" d Water is used where required in approved source d for specialized processing methods ure Control ; adequate equipment for perly cooked for hot holding wing methods used curate ification container od Contamination it present ing food prep, storage & display	I the ad	ddition propri	IL PR/           n of patlate box           43           44           45           46           47           48           49           50           51           52           53           54           55           56           57	ACTICES nogens, chemica for COS and/or In-use utee Utensils, e Single-use Gloves use Gloves use Varewash Non-food e Hot & cold Plumbing i Sewage & Toilet facil Garbage & Adequate Compliance	Is, and physica R COS= Propen- nsils: properly s quipment & line /single service ad properly Utensil E n-food contact constructed, & ing facilities: in contact surface Ph water available nstalled; prope waste water pr ties: properly c a refuse properly cilities installed ventilation & lig e with MCIAA e with licensing	I objects into foods corrected on-site duri er Use of Utensils stored ans: properly stored articles: properly stored articles: properly stored surfaces cleanable used stalled, maintained s clean ysical Facilities e; adequate pressu r backflow devices operly disposed onstructed, supplie y disposed; facilitie d, maintained, & cle hting; designated a	s. ing inspirations d, driecc tored & nding e, prope i, & use i, & use i, & use i, & use i, & use i, & a, & di i, & use i, & a, &	ection R= repea	at violat	tion