

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

**Establishment Info:**

ID #: 0022244  
Risk: High  
Announced Inspection: No

**License Categories:**

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/23

**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: = 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: 189 Degrees Fahrenheit - Location: SAUSAGE-LINE  
Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 195 Degrees Fahrenheit - Location: EGG OMELETE-HOTHOLDING UNIT  
Violation Issued: No

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Process/Item: Upright Cooler  
Temperature: 40 Degrees Fahrenheit - Location: JUICE-VICTORY  
Violation Issued: No

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Process/Item: Upright Cooler  
Temperature: 40 Degrees Fahrenheit - Location: MILK-MILK COOLER  
Violation Issued: No

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Process/Item: Walk-In Cooler  
Temperature: 37 Degrees Fahrenheit - Location: MILK  
Violation Issued: No

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Process/Item: Walk-In Cooler  
Temperature: 39 Degrees Fahrenheit - Location: PREPACKAGED SLICED HAM  
Violation Issued: No

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Process/Item: Walk-In Freezer  
Temperature: Degrees Fahrenheit - Location: FOODS FROZEN  
Violation Issued: No

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

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## 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 8010231002 of 01/06/23.

Certified Food Protection Manager Angela Beyer

Certification Number: FM105733 Expires: 02/17/24

**Inspection report reviewed with person in charge and emailed.**

Signed: \_\_\_\_\_

Angela Beyer  
Kitchen Manager

Signed: \_\_\_\_\_

8010

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

Report #: 8010231002

## Food Establishment Inspection Report



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

No. of RF/PHI Categories Out

0

Date 01/06/23

No. of Repeat RF/PHI Categories Out

0

Time In 12:00:00

Legal Authority MN Rules Chapter 4626

Time Out

Lester Park Elementary

Address

315 North 54th Avenue East

City/State

Duluth, MN

Zip Code

55804

Telephone

2183368707

License/Permit #

0022244

Permit Holder

Ind. School District No. 709

Purpose of Inspection

Full

Est Type

Risk Category

H

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN= in compliance

OUT= not in compliance

N/A= not observed

N/A= not applicable

COS= corrected on-site during inspection

R= repeat violation

## Compliance Status

COS R

## Supervision

1	<input checked="" type="radio"/> IN	OUT	PIC knowledgeable; duties & oversight		
2	<input checked="" type="radio"/> IN	OUT	N/A	Certified food protection manager, duties	

## Employee Health

3	<input checked="" type="radio"/> IN	OUT	Mgmt/Staff; knowledge, responsibilities & reporting		
4	<input checked="" type="radio"/> IN	OUT	Proper use of reporting, restriction & exclusion		
5	<input checked="" type="radio"/> IN	OUT	Procedures for responding to vomiting & diarrheal events		

## Good Hygienic Practices

6	<input checked="" type="radio"/> IN	OUT	N/A	Proper eating, tasting, drinking, or tobacco use	
7	<input checked="" type="radio"/> IN	OUT	N/A	No discharge from eyes, nose, & mouth	

## Preventing Contamination by Hands

8	<input checked="" type="radio"/> IN	OUT	N/A	Hands clean & properly washed	
9	<input checked="" type="radio"/> IN	OUT	N/A	N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed
10	<input checked="" type="radio"/> IN	OUT		Adequate handwashing sinks supplied/accessible	

## Approved Source

11	<input checked="" type="radio"/> IN	OUT		Food obtained from approved source	
12	IN	OUT	N/A	N/A	Food received at proper temperature
13	<input checked="" type="radio"/> IN	OUT		Food in good condition, safe, & unadulterated	
14	IN	OUT	N/A	N/A	Required records available; shellstock tags, parasite destruction

## Protection from Contamination

15	<input checked="" type="radio"/> IN	OUT	N/A	N/A	Food separated and protected
16	<input checked="" type="radio"/> IN	OUT	N/A		Food contact surfaces: cleaned & sanitized
17	<input checked="" type="radio"/> IN	OUT			Proper disposition of returned, previously served, reconditioned, & unsafe food

## Compliance Status

COS R

## Time/Temperature Control for Safety

18	IN	OUT	N/A	N/A	Proper cooking time & temperature		
19	IN	OUT	N/A	N/A	Proper reheating procedures for hot holding		
20	IN	OUT	N/A	N/A	Proper cooling time & temperature		
21	<input checked="" type="radio"/> IN	OUT	N/A	N/A	Proper hot holding temperatures		
22	<input checked="" type="radio"/> IN	OUT	N/A		Proper cold holding temperatures		
23	<input checked="" type="radio"/> IN	OUT	N/A	N/A	Proper date marking & disposition		
24	<input checked="" type="radio"/> IN	OUT	N/A	N/A	Time as a public health control: procedures & records		

## Consumer Advisory

25	IN	OUT	N/A	Consumer advisory provided for raw/undercooked food		
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## Highly Susceptible Populations

26	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered		
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## Food and Color Additives and Toxic Substances

27	IN	OUT	N/A	Food additives: approved & properly used		
28	<input checked="" type="radio"/> IN	OUT		Toxic substances properly identified, stored, & used		

## Conformance with Approved Procedures

29	IN	OUT	N/A	Compliance with variance/specialized process/HACCP		
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**Risk factors (RF)** are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. **Public Health Interventions (PHI)** are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

**Good Retail Practices** are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.Mark "X" in box if numbered item is **not** in compliance

Mark "X" in appropriate box for COS and/or R

COS= corrected on-site during inspection

R= repeat violation

## Safe Food and Water

30	<input checked="" type="radio"/> IN	OUT	N/A	Pasteurized eggs used where required		
31				Water & ice obtained from an approved source		
32	IN	OUT	N/A	Variance obtained for specialized processing methods		

## Food Temperature Control

33				Proper cooling methods used; adequate equipment for temperature control		
34	IN	OUT	N/A	N/A	Plant food properly cooked for hot holding	
35	IN	OUT	N/A	N/A	Approved thawing methods used	
36				Thermometers provided & accurate		

## Food Identification

37				Food properly labeled; original container		
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## Prevention of Food Contamination

38				Insects, rodents, & animals not present		
39				Contamination prevented during food prep, storage & display		
40				Personal cleanliness		
41				Wiping cloths: properly used & stored		
42				Washing fruits & vegetables		

## Proper Use of Utensils

43				In-use utensils: properly stored		
44				Utensils, equipment & linens: properly stored, dried, & handled		
45				Single-use/single service articles: properly stored & used		
46				Gloves used properly		

## Utensil Equipment and Vending

47				Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48				Warewashing facilities: installed, maintained, & used; test strips		
49				Non-food contact surfaces clean		

## Physical Facilities

50				Hot & cold water available; adequate pressure		
51				Plumbing installed; proper backflow devices		
52				Sewage & waste water properly disposed		
53				Toilet facilities: properly constructed, supplied, & cleaned		
54				Garbage & refuse properly disposed; facilities maintained		
55				Physical facilities installed, maintained, & clean		
56				Adequate ventilation & lighting; designated areas used		
57				Compliance with MCIAA		
58				Compliance with licensing & plan review		

Food Recalls:

Person in Charge (Signature)

Date: 01/10/23

Inspector (Signature)