

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: 11:15:00
Report: 8010231005

### Food and Beverage Establishment Inspection Report

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#### Location:

Lincoln Middle School 3301 West 3rd Street Duluth, MN55807 St. Louis County, 69

#### **License Categories:**

FAIF, FBLB, HOSP, FBSC, FBSW, FBC2

Expires on: 12/31/23

#### **Establishment Info:**

ID #: 0027042 Risk: High

Announced Inspection: No

#### Operator:

Duluth Public Schools ISD #709

Phone #: 2183368700

ID#: 35970

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: 151 Degrees Fahrenheit - Location: SMILEY POTATOES

Violation Issued: No

Process/Item: Hot Holding

Temperature: 198 Degrees Fahrenheit - Location: CHICKEN STRIPS

Violation Issued: No

Process/Item: Hot Holding

Temperature: 143 Degrees Fahrenheit - Location: PEPPERONI PIZZA-PIZZA HUT

Violation Issued: No

Process/Item: Receiving

Temperature: 173 Degrees Fahrenheit - Location: PEPPERONI PIZZA-PIZZA HUT

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: PREPACKAGED JUICE-TRAULSEN

Violation Issued: No

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Lincoln Middle School

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Process/Item: Upright Cooler

Temperature: 39 Degrees Fahrenheit - Location: SLICED CHEESE-VICTORY

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: SWEET/SOUR DRESSING-VICTORY

Violation Issued: No

Process/Item: Upright Freezer

Temperature: Degrees Fahrenheit - Location: FOODS FROZEN-VICTORY

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 37 Degrees Fahrenheit - Location: MILK

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 37 Degrees Fahrenheit - Location: SHREDDED LETTUCE

Violation Issued: No

Process/Item: Walk-In Freezer

Temperature: Degrees Fahrenheit - Location: FOODS FROZEN

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 36 Degrees Fahrenheit - Location: MILK-MILK COOLER

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 35 Degrees Fahrenheit - Location: MILK-MILK COOLER

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 34 Degrees Fahrenheit - Location: MILK-MILK COOLER

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.

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# Food and Beverage Establishment Inspection Report

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 8010231005 of 01/09/23.

Certified Food Protection Manager Carrie	A. Miller
Certification Number: FM92060	Expires: <u>12/28/23</u>
Inspection report reviewed with person	in charge and emailed.
Signed:	Signed:
Carrie Miller	8010
Kitchen Manager	
	651-201-4500
	health.foodlodging@state.mn.us

M	Minnesota Depart					N	o. of RF/PHI	Categories C	Out	0	Date	01/09/
	Minnesota Depart PO Box 64975	tment of Health			No. of Repeat RF/PHI Categories Out					0	Time In	11:15:
DEPARTMENT OF HEALTH	St. Paul, MN 5516	64-0975				Le	gal Authori	ity MN Rules	Chapter 4626		Time Ou	t
Lincoln Middle School	ol	Address			Cit	y/State	)		Zip Code	Tele	phone	
		3301 West 3rd Street				luth, N			55807	218	3368700	
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