



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

Type: Full
Date: 09/14/22
Time: 12:00:00
Report: 8010221169

Food and Beverage Establishment Inspection Report

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Location:

Denfeld Senior High
4405 West 4th Street
Duluth, MN 55807
St. Louis County, 69

Establishment Info:

ID #: 0022239
Risk: High
Announced Inspection: No

License Categories:

FAFS, FAIF, FBLB, HOSP, FBSC, FBSS-2, FBC2

Expires on: 12/31/22

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-TURNED TEMP TAPE BLACK
Violation Issued: No

Food and Equipment Temperatures

Process/Item: Hot Holding
Temperature: 137 Degrees Fahrenheit - Location: BEEF SANDWICHES-HOT HOLDING UNIT
Violation Issued: No

Process/Item: Hot Holding
Temperature: 179 Degrees Fahrenheit - Location: GREEN BEANS-STEAM TABLE
Violation Issued: No

Process/Item: Hot Holding
Temperature: 160 Degrees Fahrenheit - Location: CHEESE BURGER-HOT HOLDING UNIT
Violation Issued: No

Process/Item: Hot Holding
Temperature: 136 Degrees Fahrenheit - Location: PEPPERONI PIZZA HUT PIZZA-HEAT LAMP
Violation Issued: No

Process/Item: Hot Holding
Temperature: 156 Degrees Fahrenheit - Location: CHICKEN FINGERS-HOT HOLDING UNIT
Violation Issued: No

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Process/Item: Upright Cooler
Temperature: 41 Degrees Fahrenheit - Location: CUT MELONS-VICTORY
Violation Issued: No

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

Process/Item: Walk-In Cooler
Temperature: 38 Degrees Fahrenheit - Location: MILK
Violation Issued: No

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

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

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

Process/Item: Upright Freezer
Temperature: Degrees Fahrenheit - Location: FOODS FROZEN
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.

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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 8010221169 of 09/14/22.

Certified Food Protection Manager Keri Shea

Certification Number: FM109652 Expires: 01/17/25

Inspection report reviewed with person in charge and emailed.

Signed: _____

Kerri Renee Shea
Kitchen Manager

Signed: _____

8010

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

Report #: 8010221169

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 09/14/22

No. of Repeat RF/PHI Categories Out

0

Time In 12:00:00

Legal Authority MN Rules Chapter 4626

Time Out

Denfeld Senior High

Address

4405 West 4th Street

City/State

Duluth, MN

Zip Code

55807

Telephone

2183368707

License/Permit #

0022239

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

Employee Health

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

Good Hygienic Practices

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

Preventing Contamination by Hands

8	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A	Hands clean & properly washed	
9	<input checked="" type="radio"/> IN	<input type="radio"/> 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	<input type="radio"/> OUT		Adequate handwashing sinks supplied/accessible	

Approved Source

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

Protection from Contamination

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

Compliance Status

COS R

Time/Temperature Control for Safety

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

Consumer Advisory

25	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Consumer advisory provided for raw/undercooked food
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Highly Susceptible Populations

26	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	N/A		Pasteurized foods used; prohibited foods not offered
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Food and Color Additives and Toxic Substances

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

Conformance with Approved Procedures

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

Food Temperature Control

33					Proper cooling methods used; adequate equipment for temperature control
34	<input type="radio"/> IN	<input type="radio"/> OUT	N/A	<input checked="" type="radio"/> N/A	Plant food properly cooked for hot holding
35	<input type="radio"/> IN	<input type="radio"/> OUT	N/A	<input checked="" type="radio"/> 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: 09/15/22

Inspector (Signature)