

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

Page 1

#### Location:

Denfeld Senior High 4405 West 4th Street Duluth, MN55807 St. Louis County, 69

License Categories: FAFS, FAIF, FBLB, HOSP, FBSC, FBSS-2, FBC2 Establishment Info: ID #: 0022239 Risk: High Announced Inspection: No

**Operator:** Ind. School District No. 709

Phone #: 2183368707 ID #: 27942

Expires on: 12/31/22

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: 136 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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### 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 8010221169 of 09/14/22.

Certified Food Protection ManagerKeri Shea

Certification Number: <u>FM109652</u> Expires: <u>01/17/25</u>

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

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

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

Kerri Renee Shea Kitchen Manager 8010

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

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Minnesota Department of Health Minnesota Department of Health					No. of RF/PHI Categories Out					Date 09	/14/22
	PO Box 64975	tment of Health				No. of Repeat	RF/PHI Categ	jories Out	0	Time In 12	:00:00
OF HEALTH St. Paul, MN 55164-0975						Legal Authori	ty MN Rules (	Chapter 4626		Time Out	
Denfeld Senior High		Address		U	City/St			Zip Code		phone	
Licence/Dermit#		4405 West 4th Street			Duluth	,	-	55807	218	3368707	
License/Permit #         Permit Holder           0022239         Ind. School District No. 709					Full	Purpose of Inspection Full		Est Type	Risk Category H		У
	FOODE	BORNE ILLNESS RISK FAC	TOR	s ai	ND PUE	BLIC HEALT		ENTIONS			
		us (IN, OUT, N/O, N/A) for each numbered			topplicable			X" in appropriate box site during inspection	for COS		lation
IN= in compliance	OUT= not in comp	pliance N/O= not observed			t applicable	mpliance Sta	-	site during inspection		R= repeat vio	1
Compliance St		Surpervision	CO\$	ĸ	0			perature Control	for Sa	fetv	co
	PIC knowledgeabl	e; duties & oversight			18 IN	OUT N/A N/O		ng time & tempera		•	1
2 IN OUT N/A	· ·	ection manager, duties						ting procedures fo		olding	
		nployee Health	ТТ	_		$\sim$		g time & temperat			
3(IN) OUT 4(IN) OUT	•	edge,responsibilities&reporting orting, restriction & exclusion		-		•	· ·	olding temperature			
		ponding to vomiting & diarrheal	+	_		OUT N/A		olding temperature			
	events				$\rightarrow$		· ·	marking & dispositi blic health control:		luros 8 rocorde	
	1	Hygenic Practices		-	24(IN)			sumer Advisory	PIOCEC	ares & records	
		ting, drinking, or tobacco use	++	+	25 IN	OUT(N/A)		lvisory provided fo	r raw/u	ndercooked foo	1
		ontamination by Hands	<u> </u>				Highly Su	sceptible Popula	tions		-
8 IN) OUT N/0	O Hands clean & pro	-			26 IN	)OUT N/A	Pasteurized f	oods used; prohib	ited foc	ds not offered	
9 IN OUT N/A N/C		tact with RTE foods or pre-approved						olor Additives and			
$\rightarrow$	allemate ppreced	ure properly followed		_				es: approved & pro			
		ashing sinks supplied/accessible roved Source			28(IN)	OUT		nces properly ident with Approved F		· · ·	
1 (IN) OUT		m approved source			29 IN	OUT N/A)		with variance/speci			•
12 IN OUT N/A N/C	Food received at p	proper temperature						•		<u>.</u>	-
13(IN)OUT	Food in good cond	dition, safe, & unadulterated									
14 IN OUT( N/A) N/C	Required records a parasite destructio	available; shellstock tags,									
		om Contamination			Risk fac	ctors(RF) are ir	nproper praction of foodb	ces or proceedures orne illness or inju	s identif	fied as the most	vontie
15 IN) OUT N/A N/	O Food separated a			-	(PHI) ar	e control measu	ures to prevent	foodborne illness	or injur	y.	venuv
	· ·	aces: cleaned & sanitized		_  '							
		of returned, previously served,	+								
		or returned, previously served,		-							
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