

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: 11:00:00
Report: 8010231001

# Food and Beverage Establishment Inspection Report

Page 1

#### Location:

Congdon Park Elementary School

3116 E. Superior St. Duluth, MN55812 St. Louis County, 69

#### **License Categories:**

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/23

#### **Establishment Info:**

ID #: 0022255 Risk: High

Announced Inspection: No

#### 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-TEMP TAPE TURNED BLACK

Violation Issued: No

## **Food and Equipment Temperatures**

Process/Item: Hot Holding

Temperature: 157 Degrees Fahrenheit - Location: SAUSAGE-LINE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 182 Degrees Fahrenheit - Location: SAUSAGE-LINE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 183 Degrees Fahrenheit - Location: FRENCH TOAST-LINE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 159 Degrees Fahrenheit - Location: FRENCH TOAST-HOT HOLDING UNIT

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 39 Degrees Fahrenheit - Location: MILK-MILK COOLER

Violation Issued: No

Type: Full Date: 01/06/23 Time: 11:00:00

# Food and Beverage Establishment **Inspection Report**

Report: 8010231001

Congdon Park Elementary School

Process/Item:	Walk-In Cooler
I I O C C D D / I C C I I I .	THUIL III COOLCI

Temperature: 39 Degrees Fahrenheit - Location: MILK

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 40 Degrees Fahrenheit - Location: CUT MELON

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 39 Degrees Fahrenheit - Location: SHREDDED LETTUCE

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 37 Degrees Fahrenheit - Location: PREPACKAGED SLICED HAM

Violation Issued: No

Process/Item: Cooking

Temperature: 205 Degrees Fahrenheit - Location: SAUSAGE

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.

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 8010231001 of 01/06/23.

Certified Food Protection Manager!Michelle Palmer

Certification Number: FM10584 Expires: 02/18/24

Inspection report reviewed with person in charge and emailed.

Signed:\_ Signed:\_

Michelle Palmer 8010 Kitchen Manager

651-201-4500

health.foodlodging@state.mn.us

	Minnesota Depar				No. of RF/PHI Categories Out						Date	01/06	6/
	Minnesota Depart PO Box 64975	tment of Health			No. of Repeat RF/PHI Categories Out					0	Time I	n 11:00	0:
DEPARTMENT OF HEALTH	St. Paul, MN 5516	4-0975				Le	gal Authori	ity MN Rules	Chapter 4626		Time (	Out	
Congdon Park Elem	entary School	Address		- 1		y/State			Zip Code	- 1	phone		
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0022255		Ind. School District No. 709			Ful	•	oi inspectio	on .	Est Type		H	tegory	
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