

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

Type: Full
Date: 02/01/23
Time: 12:00:00
Report: 8010231027

Food and Beverage Establishment Inspection Report

Page 1

Location:

Rockridge Academy 4849 Ivanhoe Street Duluth, MN55804 St. Louis County, 69

License Categories:

HOSP, FBLB, FBSC, FBC2, FAIF

Expires on: 12/31/23

Establishment Info:

ID #: 0034222 Risk: Medium

Announced Inspection: No

Operator:

Duluth School District ISD #7

Phone #: 2183368707

ID#: 48918

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

Food and Equipment Temperatures

Process/Item: Hot Holding

Temperature: 147 Degrees Fahrenheit - Location: PEPPERONI PIZZA-PIZZA HUT

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 37 Degrees Fahrenheit - Location: MILK-DESMAN

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: LETTUCE-DESMON

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 40 Degrees Fahrenheit - Location: RANCH DRESSING-DESMON

Violation Issued: No

Process/Item: Walk-In Freezer

Temperature: Degrees Fahrenheit - Location: FOODS FROZEN

Violation Issued: No

Type: Full Date: 02/01/23 12:00:00

Food and Beverage Establishment Inspection Report

Page 2

Time: Report: 8010231027 Rockridge Academy

Susan Geissler

Kitchen Manager

1100miago i ioadomi				
Total Orders In This Report	Priority 1	Priority 2	Priority 3	
COMMENTS:				
AT THIS TIME THE SCHOOL KITCHEN I DULUTH EAST HIGH SCHOOL.	IS A SERVI	NG KITCHEN	WITH FOOD CA	ATERED FROM
INDIVIDUAL DISPOSABLE CONTAINER	RS AND UT	ENSILS ARE U	JSED FOR SERV	'ING FOOD.
ALL OTHER UTENSILS OR EQUIPMENT HIGH SCHOOL DISHWASHER.	ARE RETU	JRNED AND S	ANITIZED IN T	HE DULUTH EAST
DISCUSSED THE EXCLUSION OF EMPL FOOD ESTABLISHMENT FOR 24 HOURS				HEA FROM THE
NOTE: Plans and specifications must be submitted alterations.	d for review a	nd approval prior	to new construction	n, remodeling or
I acknowledge receipt of the number 8010231027 of 02/0		Department of H	Health inspection	report
Certified Food Protection Manager Susan G	eissler			
Certification Number: FM47204 I	Expires: 02	2/27/24		
Inspection report reviewed with person in	n charge and	l emailed.		
Signed:		Signed:		

651-201-4500

8010

health.foodlodging@state.mn.us

	Minnesota Departr					N	o. of RF/PI	II Categorie	s Out	0	Date (02/01
	Minnesota Departr PO Box 64975	ment of Health				N	o. of Repea	at RF/PHI Ca	ategories Out	0	Time In	12:00
DEDARTMENT	St. Paul, MN 55164	1-0975				Le	gal Autho	rity MN Rule	es Chapter 4626	·	Time Out	
Rockridge Academy		Address			Cit	y/State	е		Zip Code	Tele	phone	
		4849 Ivanhoe Street			Du	luth, N	1N		55804	218	3368707	
icense/Permit # Permit Holder 034222 Duluth School District ISD # 7					Pu i Fu	•	of Inspect	ion	Est Type	ory		
2		ORNE ILLNESS RISK FAC		RS A	ND P	UBL	IC HEAL					
Circle design IN= in compliance	nated compliance status OUT= not in compli	s (IN, OUT, N/O, N/A) for each numbered iance N/O= not observed		V/A= n	ot applic	able	С		ark "X" in appropriate bo l on-site during inspectio		S and/or R R= repeat	/iolatic
Compliance Stat	tus		cos	s R		Com	pliance S	tatus				C
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3 (IN) OUT		lge,responsibilities&reporting	Ι				$\overline{}$		ooling time & tempera			+
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		onding to vomiting & diarrheal			\rightarrow	~	UT N/A		old holding temperatu ate marking & dispos			+
PI(IN) OUT	events	umania Draati			\rightarrow	\sim	$\overline{}$		ate marking & dispose a public health control		dures & record	+
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1		eyes, nose, & mouth		\forall	25	IN O	UT(N/A)		er advisory provided	•	indercooked fo	od
331 14/0 1		ntamination by Hands						Highly	y Susceptible Popu	ılations		
IN OUT N/O	Hands clean & prop	perly washed			26	IN O	UT(N/A)	Pasteuriz	ed foods used; prohi	ibited foc	ods not offered	I
		act with RTE foods or pre-approved			25	IN	U = ()	_	d Color Additives a			
		re properly followed	\vdash	-		$\overline{}$	UT(N/A)		ditives: approved & prosecutive de			+
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(IN) OUT	Food obtained from				29	IN O	UT(N/A)	_	nce with variance/spe			;P
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	Protection fro	0 1 1										
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