



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

Type: Full
Date: 09/19/23
Time: 11:30:00
Report: 8010231159

Food and Beverage Establishment Inspection Report

Page 1

Location:

Congdon Park Elementary School
3116 E. Superior St.
Duluth, MN55812
St. Louis County, 69

Establishment Info:

ID #: 0022255
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/23

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: = 200 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: Cooking
Temperature: 190 Degrees Fahrenheit - Location: FRENCH FRIES
Violation Issued: No

Process/Item: Hot Holding
Temperature: 155 Degrees Fahrenheit - Location: HOT DOGS-STEAM TABLE
Violation Issued: No

Process/Item: Hot Holding
Temperature: 167 Degrees Fahrenheit - Location: HOT DOGS-STEAM TABLE
Violation Issued: No

Process/Item: Hot Holding
Temperature: 155 Degrees Fahrenheit - Location: SMILEY FRIES-HOT HOLDING UNIT
Violation Issued: No

Process/Item: Upright Cooler
Temperature: 40 Degrees Fahrenheit - Location: PREPACKAGED JUICE-VICTORY
Violation Issued: No

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Process/Item: Upright Cooler
Temperature: 39 Degrees Fahrenheit - Location: MILK
Violation Issued: No

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

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

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

Process/Item: Walk-In Cooler
Temperature: 37 Degrees Fahrenheit - Location: HOT DOGS
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 8010231159 of 09/19/23.

Certified Food Protection Manager: Michelle Palmer

Certification Number: FM10584 Expires: 02/18/24

Inspection report reviewed with person in charge and emailed.

Signed: _____
Michelle Palmer
Kitchen Manager

Signed: _____
8010
651-201-4500
health.foodlodging@state.mn.us

Report #: 8010231159

Food Establishment Inspection Report



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 PO Box 64975
 St. Paul, MN 55164-0975

No. of RF/PHI Categories Out: 0 Date: 09/19/23

No. of Repeat RF/PHI Categories Out: 0 Time In: 11:30:00

Legal Authority MN Rules Chapter 4626 Time Out:

Congdon Park Elementary School	Address 3116 E. Superior St.	City/State Duluth, MN	Zip Code 55812	Telephone 2183368707
License/Permit # 0022255	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/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R

IN= in compliance OUT= not in compliance N/O= not observed N/A= not applicable COS= corrected on-site during inspection R= repeat violation

Compliance Status	COS	R	Compliance Status	COS	R			
Supervision								
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT			18 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O					
PIC knowledgeable; duties & oversight			Proper cooking time & temperature					
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			19 <input type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> N/O					
Certified food protection manager, duties			Proper reheating procedures for hot holding					
Employee Health								
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT			20 <input type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> N/O					
Mgmt/Staff; knowledge, responsibilities & reporting			Proper cooling time & temperature					
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT			21 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O					
Proper use of reporting, restriction & exclusion			Proper hot holding temperatures					
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT			22 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A					
Procedures for responding to vomiting & diarrheal events			Proper cold holding temperatures					
Good Hygienic Practices								
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/O			23 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O					
Proper eating, tasting, drinking, or tobacco use			Proper date marking & disposition					
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/O			24 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O					
No discharge from eyes, nose, & mouth			Time as a public health control: procedures & records					
Preventing Contamination by Hands								
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/O			Consumer Advisory					
Hands clean & properly washed			25 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A					
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			Consumer advisory provided for raw/undercooked food					
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			Highly Susceptible Populations					
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT			26 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A					
Adequate handwashing sinks supplied/accessible			Pasteurized foods used; prohibited foods not offered					
Approved Source								
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Food and Color Additives and Toxic Substances					
Food obtained from approved source			27 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A					
12 <input type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> N/O			Food additives: approved & properly used					
Food received at proper temperature			28 <input checked="" type="radio"/> IN <input type="radio"/> OUT					
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Toxic substances properly identified, stored, & used					
Food in good condition, safe, & unadulterated			Conformance with Approved Procedures					
14 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A N/O			29 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A					
Required records available; shellstock tags, parasite destruction			Compliance with variance/specialized process/HACCP					
Protection from Contamination								
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			<p>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.</p>					
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								

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

Compliance Status	COS	R	Compliance Status	COS	R			
Safe Food and Water								
30 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A			Proper Use of Utensils					
Pasteurized eggs used where required			43 <input type="radio"/> IN <input type="radio"/> OUT					
31 <input type="radio"/> IN <input type="radio"/> OUT			In-use utensils: properly stored					
Water & ice obtained from an approved source			44 <input type="radio"/> IN <input type="radio"/> OUT					
32 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A			Utensils, equipment & linens: properly stored, dried, & handled					
Variance obtained for specialized processing methods			45 <input type="radio"/> IN <input type="radio"/> OUT					
Food Temperature Control								
33 <input type="radio"/> IN <input type="radio"/> OUT			46 <input type="radio"/> IN <input type="radio"/> OUT					
Proper cooling methods used; adequate equipment for temperature control			Gloves used properly					
34 <input type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> N/O			Utensil Equipment and Vending					
Plant food properly cooked for hot holding			47 <input type="radio"/> IN <input type="radio"/> OUT					
35 <input type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> N/O			Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
Approved thawing methods used			48 <input type="radio"/> IN <input type="radio"/> OUT					
36 <input type="radio"/> IN <input type="radio"/> OUT			Warewashing facilities: installed, maintained, & used; test strips					
Thermometers provided & accurate			49 <input type="radio"/> IN <input type="radio"/> OUT					
Food Identification								
50 <input type="radio"/> IN <input type="radio"/> OUT			Non-food contact surfaces clean					
Food properly labeled; original container			Physical Facilities					
Prevention of Food Contamination								
51 <input type="radio"/> IN <input type="radio"/> OUT			Hot & cold water available; adequate pressure					
Insects, rodents, & animals not present			52 <input type="radio"/> IN <input type="radio"/> OUT					
52 <input type="radio"/> IN <input type="radio"/> OUT			Plumbing installed; proper backflow devices					
Contamination prevented during food prep, storage & display			53 <input type="radio"/> IN <input type="radio"/> OUT					
53 <input type="radio"/> IN <input type="radio"/> OUT			Sewage & waste water properly disposed					
Personal cleanliness			54 <input type="radio"/> IN <input type="radio"/> OUT					
54 <input type="radio"/> IN <input type="radio"/> OUT			Toilet facilities: properly constructed, supplied, & cleaned					
Wiping cloths: properly used & stored			55 <input type="radio"/> IN <input type="radio"/> OUT					
55 <input type="radio"/> IN <input type="radio"/> OUT			Garbage & refuse properly disposed; facilities maintained					
Washing fruits & vegetables			56 <input type="radio"/> IN <input type="radio"/> OUT					
56 <input type="radio"/> IN <input type="radio"/> OUT			Physical facilities installed, maintained, & clean					
57 <input type="radio"/> IN <input type="radio"/> OUT			Adequate ventilation & lighting; designated areas used					
Compliance with MCI/A			58 <input type="radio"/> IN <input type="radio"/> OUT					
58 <input type="radio"/> IN <input type="radio"/> OUT			Compliance with licensing & plan review					

Food Recalls:

Person in Charge (Signature)

Date: 09/21/23

Inspector (Signature)