



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

Type: Full
Date: 01/18/24
Time: 11:30:00
Report: 8010241015

Food and Beverage Establishment Inspection Report

Page 1

Location:

Stowe Elementary
715 - 101st Avenue West
Duluth, MN55808
St. Louis County, 69

Establishment Info:

ID #: 0022253
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

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.

The following orders were issued during this inspection.

3-300C Protection from Contamination: equipment/utensils, consumers

3-304.14B

MN Rule 4626.0285B Wiping cloths used for wiping counters and other equipment surfaces must be held in an approved sanitizing solution and laundered daily.

THE CHLORINE CONCENTRATION FOR THE WIPING CLOTHS WAS 0 PPM.

THE MINIMUM CONCENTRATION OF CHLORINE IS 50 PPM.

WIPING CLOTH SANITIZER WAS REMADE TO A CONCENTRATION OF 100 PPM

Corrected on Site

Surface and Equipment Sanitizers

Chlorine: = 0 PPM at Degrees Fahrenheit

Location: WIPING CLOTH SANITIZER

Violation Issued: Yes

Chlorine: = 100 PPM at Degrees Fahrenheit

Location: WIPING CLOTH SANITIZER REMADE

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: 135 Degrees Fahrenheit - Location: CHICKEN ALFREDO-INDIVIDUAL CONTAINERS
HOT HOLDING UNIT

Violation Issued: No

Type: Full
Date: 01/18/24
Time: 11:30:00
Report: 8010241015
Stowe Elementary

Food and Beverage Establishment Inspection Report

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

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

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

Process/Item: Walk-In Cooler
Temperature: 35 Degrees Fahrenheit - Location: PREPACKAGED LETTUCE
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	1

COMMENTS:

DISCUSSED THE EXCLUSION OF EMPLOYEES ILL WITH VOMITING OR DIARRHEA FROM THE FOOD ESTABLISHMENT FOR 24 HOURS AFTER SYMPTOMS ARE GONE.

DISTRIBUTED A COOLING FACT SHEET.

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 8010241015 of 01/18/24.

Certified Food Protection Manager: Julie A. Cullen

Certification Number: FM85357 Expires: 08/11/25

Inspection report reviewed with person in charge and emailed.

Signed: _____
Julie Cullen
Kitchen Manager

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

Report #: 8010241015

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: 01/18/24

No. of Repeat RF/PHI Categories Out: 0

Time In: 11:30:00

Legal Authority MN Rules Chapter 4626

Time Out

Stowe Elementary	Address 715 - 101st Avenue West	City/State Duluth, MN	Zip Code 55808	Telephone 2183368707
License/Permit # 0022253	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	Description	COS	R
Supervision			
1 <input checked="" type="radio"/> IN	PIC knowledgeable; duties & oversight		
2 <input checked="" type="radio"/> IN	Certified food protection manager, duties		
Employee Health			
3 <input checked="" type="radio"/> IN	Mgmt/Staff; knowledge, responsibilities & reporting		
4 <input checked="" type="radio"/> IN	Proper use of reporting, restriction & exclusion		
5 <input checked="" type="radio"/> IN	Procedures for responding to vomiting & diarrheal events		
Good Hygienic Practices			
6 <input checked="" type="radio"/> IN	Proper eating, tasting, drinking, or tobacco use		
7 <input checked="" type="radio"/> IN	No discharge from eyes, nose, & mouth		
Preventing Contamination by Hands			
8 <input checked="" type="radio"/> IN	Hands clean & properly washed		
9 <input checked="" type="radio"/> IN	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		
10 <input checked="" type="radio"/> IN	Adequate handwashing sinks supplied/accessible		
Approved Source			
1 <input checked="" type="radio"/> IN	Food obtained from approved source		
12 IN	Food received at proper temperature		
13 <input checked="" type="radio"/> IN	Food in good condition, safe, & unadulterated		
14 IN	Required records available; shellstock tags, parasite destruction		
Protection from Contamination			
15 <input checked="" type="radio"/> IN	Food separated and protected		
16 <input checked="" type="radio"/> IN	Food contact surfaces: cleaned & sanitized		
17 <input checked="" type="radio"/> IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status	Description	COS	R
Time/Temperature Control for Safety			
18 IN	Proper cooking time & temperature		
19 IN	Proper reheating procedures for hot holding		
20 IN	Proper cooling time & temperature		
21 <input checked="" type="radio"/> IN	Proper hot holding temperatures		
22 <input checked="" type="radio"/> IN	Proper cold holding temperatures		
23 <input checked="" type="radio"/> IN	Proper date marking & disposition		
24 <input checked="" type="radio"/> IN	Time as a public health control: procedures & records		
Consumer Advisory			
25 IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26 <input checked="" type="radio"/> IN	Pasteurized foods used; prohibited foods not offered		
Food and Color Additives and Toxic Substances			
27 IN	Food additives: approved & properly used		
28 <input checked="" type="radio"/> IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
29 IN	Compliance with variance/specialized process/HACCP		

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

Compliance Status	Description	COS	R
Safe Food and Water			
30 IN	Pasteurized eggs used where required		
31	Water & ice obtained from an approved source		
32 IN	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34 IN	Plant food properly cooked for hot holding		
35 IN	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food prep, storage & display		
40	Personal cleanliness		
41 X	Wiping cloths: properly used & stored		X
42	Washing fruits & vegetables		

Compliance Status	Description	COS	R
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: 01/19/24

Inspector (Signature)