



Duluth District Office
Minnesota Department of Health
11 East Superior Street, Suite 290
Duluth, MN 55802
Phone: 651-201-4500

Food & Beverage Inspection Report

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Establishment Info

Piedmont Elementary School
2827 Chambersburg Avenue
Duluth, MN 55811
St. Louis County
Parcel:

Phone: 2183368707
childnutrition@isd709.org

License Info

License: 0022251

Risk: High
License: FAIF-1, FBLB-1, HOSP-1,
FBSC-1, FBC2-1
Expires on: 12/31/2025
CFPM: MARIA MAE KARON
CFPM #: CFPM43566; Exp: 3/26/2028

Inspection Info

Report Number: F1016251089
Inspection Type: Full - Single
Date: 9/26/2025 Time: 11:45 AM
Duration: minutes
Announced Inspection: No
Total Priority 1 Orders: 0
Total Priority 2 Orders: 0
Total Priority 3 Orders: 0
Delivery:

No orders were issued for this inspection report.

Food & Beverage General Comment

COMMENTS:

DISCUSSED THE IMPORTANCE OF FREQUENT HAND WASHING BY ALL STAFF, AS WELL AS LIMITING BARE HAND CONTACT WITH ALL READY TO EAT FOODS. STAFF HAVE GLOVES AVAILABLE. USE GLOVES WITH ALL READY TO EAT FOODS AND CHANGE GLOVES FREQUENTLY AND ANY TIME TASKS ARE CHANGED.

DISCUSSED THE EMPLOYEE ILLNESS POLICY AND THE EXCLUSION OF EMPLOYEES SICK WITH SYMPTOMS OF VOMITING AND/OR DIARRHEA UNTIL 24 HOURS AFTER THEIR LAST SYMPTOM.

CONTACT THE DEPARTMENT OF HEALTH IF ANY EMPLOYEES ARE DIAGNOSED WITH SALMONELLA, SHIGELLA, SHIGA TOXIN-PRODUCING E. COLI, HEPATITIS A. VIRUS, NOROVIRUS, OR ANOTHER BACTERIAL, VIRAL OR PARASITIC PATHOGEN OR IF THERE ARE ANY CUSTOMER ILLNESS COMPLAINTS.

NOTE: All new food equipment must meet the applicable standards of the American National Standards Institute (ANSI). Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

I acknowledge receipt of the Duluth District Office inspection report number F1016251089 from 9/26/2025

MARIA KARON
KITCHEN MANAGER


Clifford LaVigne,
Public Health Sanitarian 2
218-302-6181
clifford.lavigne@state.mn.us

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Temperature Observations/Recordings

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Establishment Info

Piedmont Elementary School
Duluth
County/Group: St. Louis County

Inspection Info

Report Number: F1016251089
Inspection Type: Full
Date: 9/26/2025
Time: 11:45 AM

Food Temperature: Product/Item/Unit: ORANGE CHICKEN; **Temperature Process:** Hot-Holding

Location: Steam Table at 139 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: ORANGE CHICKEN; **Temperature Process:** Hot-Holding

Location: Steam Table at 155 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: LO MEIN; **Temperature Process:** Hot-Holding

Location: Steam Table at 171 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: LO MEIN; **Temperature Process:** Hot-Holding

Location: Steam Table at 160 Degrees F.

Comment:

Violation Issued?: No

Equipment Temperature: Product/Item/Unit: ALL FOOD FROZEN; **Temperature Process:** Cold-Holding

Location: Walk-in Freezer at Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: MILK; **Temperature Process:** Cold-Holding

Location: Milk Cooler at 40 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: BELL PEPPER; **Temperature Process:** Cold-Holding

Location: Walk-in Cooler at 37 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: CELERY; **Temperature Process:** Cold-Holding

Location: Walk-in Cooler at 39 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: Product/Item/Unit: CAULIFLOUR; **Temperature Process:** Cold-Holding

Location: Upright Cooler at 38 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: **Product/Item/Unit:** CARROTS; **Temperature Process:** Cold-Holding

Location: Upright Cooler at 38 Degrees F.

Comment:

Violation Issued?: No

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Sanitizer Observations/Recordings

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Establishment Info

Piedmont Elementary School
Duluth
County/Group: St. Louis County

Inspection Info

Report Number: F1016251089
Inspection Type: Full
Date: 9/26/2025
Time: 11:45 AM

Sanitizing Equipment: Product: Hot Water; Sanitizing Process: Dish Machine

Location: Dishwashing Area Equal To 167 Degrees F.

Comment:

Violation Issued?: No


Sanitizing Chemical: Product: Chlorine; Sanitizing Process: Wiping Cloth Bucket

Location: Dishwashing Area Equal To 100 PPM

Comment:

Violation Issued?: No

Food Establishment Inspection Report

 <p>Duluth District Office Minnesota Department of Health 11 East Superior Street, Suite 290 Duluth, MN 55802</p>	No. of Risk Factor/Intervention/Violations		0	Date: 9/26/2025
	No. of Repeat Risk Factor/Intervention/Violations			Time: 11:45 AM
	Score (optional)			
Establishment: Piedmont Elementary School	Address: 2827 Chambersburg Avenue	City/State: Duluth, MN	Zip: 55811	Phone: 2183368707
License/Permit #: 0022251	Permit Holder:	Purpose of Inspection: Full	Est. Type:	Risk Category: High

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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	IN Person in charge present, demonstrate knowledge and performs duties		
2	IN Certified Food Protection Manager		
Employee Health			
3	IN knowledge, responsibilities, and reporting		
4	IN Proper use of restriction and exclusion		
5	IN Response to vomiting, diarrheal events		
Good Hygienic Practices			
6	IN Proper eating, tasting, drinking, tobacco use		
7	IN No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	IN Hands clean and properly washed		
9	IN No bare hand contact with RTE foods, alternatives		
10	IN Adequate handwashing sinks supplied and access		
Approved Source			
11	IN Food obtained from approved source		
12	N/O Food Received at proper temperature		
13	IN Food in good condition, safe & unadulterated		
14	N/A Records available: shellstock tags, parasite dest.		
Protection From Contamination			
15	IN Food separated and protected		
16	IN Food-contact surfaces; cleaned & sanitized		
17	IN Proper Disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status	Description	COS	R
Time/Temperature Control for Safety			
18	N/O Proper cooking time & temperatures		
19	N/O Proper reheating procedures for hot holding		
20	N/O Proper cooling time and temperature		
21	IN Proper hot holding temperatures		
22	IN Proper cold holding temperatures		
23	IN Proper date marking & disposition		
24	IN Time as public health control; procedures & record		
Consumer Advisory			
25	N/A Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations			
26	N/A Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	N/A Food additives; approved & properly used		
28	N/A Toxic substances properly identified; stored; used		
Conformance with Approved Procedures			
29	N/A Compliance with variance, specialized processes & HACCP plan		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions 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" or OUT 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	N/A Pasteurized eggs used where required		
31	Water & ice from approved source		
32	N/A Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	N/O Plant food properly cooked for hot holding		
35	N/O 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; no unauthorized person		
39	Contamination prevented during food prep, storage, & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
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 and used		
46	Gloves used properly		
Utensils, 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 and plan review		

Person in Charge (signature) _____ Inspector (signature) 	Follow-up: _____ Follow-up Date: _____
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