



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

## Food & Beverage Inspection Report

Page: 1

### Establishment Info

Denfeld Senior High  
4405 West 4th Street  
Duluth, MN 55807  
St. Louis County  
Parcel:  
  
Phone: 2183368707  
childnutrition@isd709.org

### License Info

License: 0022239  
  
Risk: High  
License: FAFS-1, FAIF-1, FBLB-1,  
HOSP-1, FBSC-1, FBSS-2, FBC2-1  
Expires on: 12/31/2025  
CFPM: Kerri Renee Shea  
CFPM #: 21446; Exp: 01/18/2028

### Inspection Info

Report Number: F8010251109  
Inspection Type: Full - Single  
Date: 10/8/2025 Time: 12:00:00 PM  
Duration: minutes  
Announced Inspection: No  
Total Priority 1 Orders: 0  
Total Priority 2 Orders: 0  
Total Priority 3 Orders: 0  
Delivery: Emailed

No orders were issued for this inspection report.

## Food & Beverage General Comment

REVIEWED THE EMPLOYEE ILLNESS LOG SHEET AND DISCUSSED THE EXCLUSION OF EMPLOYEES ILL WITH VOMTING OR DIARRHEA FROM THE FOOD ESTABLISHMENT FOR 24 HOURS AFTER SYMPTOMS ARE GONE.

**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 F8010251109 from 10/8/2025

*Deborah Kosiak*

Kerri Shea  
Kitchen Manager

Deb Kosiak,  
Public Health Sanitarian 3  
218-302-6176  
deb.kosiak@state.mn.us



Duluth District Office  
Minnesota Department of Health  
11 East Superior Street, Suite 290  
Duluth, MN 55802

## Temperature Observations/Recordings

Page: 1

### Establishment Info

Denfeld Senior High  
Duluth  
County/Group: St. Louis County

### Inspection Info

Report Number: F8010251109  
Inspection Type: Full  
Date: 10/8/2025  
Time: 12:00:00 PM

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

**Location:** HOT HOLDING UNIT at 153 Degrees F.

Comment:

Violation Issued?: No

**Food Temperature:** Product/Item/Unit: HOT DOGS; Temperature Process: Hot-Holding

**Location:** HOT HOLDING UNIT at 156 Degrees F.

Comment:

Violation Issued?: No

**Food Temperature:** Product/Item/Unit: CHEESE STICKS; Temperature Process: Hot-Holding

**Location:** Serving Line at 163 Degrees F.

Comment:

Violation Issued?: No

**Food Temperature:** Product/Item/Unit: RED SAUCE; Temperature Process: Hot-Holding

**Location:** Serving Line at 181 Degrees F.

Comment:

Violation Issued?: No

**Food Temperature:** Product/Item/Unit: CHEESE STICKS; Temperature Process: Hot-Holding

**Location:** HOT HOLDING UNIT at 171 Degrees F.

Comment:

Violation Issued?: No

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

**Location:** Walk-in Cooler at 38 Degrees F.

Comment:

Violation Issued?: No

**Food Temperature:** Product/Item/Unit: PREPACKAGED SHREDDED CHEESE; Temperature Process: Cold-Holding

**Location:** Walk-in Cooler at 30 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: MILK; Temperature Process: Cold-Holding

**Location:** Milk Cooler at 37 Degrees F.

Comment:

Violation Issued?: No

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

**Location:** Walk-in Cooler at 38 Degrees F.

Comment:

*Violation Issued?: No*

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

**Location:** Walk-in Freezer at Degrees F.

Comment:

*Violation Issued?: No*

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

**Location:** Serving Line at 200 Degrees F.

Comment:

*Violation Issued?: No*



Duluth District Office  
Minnesota Department of Health  
11 East Superior Street, Suite 290  
Duluth, MN 55802

## Sanitizer Observations/Recordings

Page: 1

### Establishment Info

Denfeld Senior High  
Duluth  
County/Group: St. Louis County

### Inspection Info

Report Number: F8010251109  
Inspection Type: Full  
Date: 10/8/2025  
Time: 12:00:00 PM

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

**Location:** Front **Equal To** 200 PPM

Comment:

*Violation Issued?: No*


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

**Location:** Dishwashing Area **Equal To** 160 Degrees F.

Comment: TEMP TAPE TURNED BLACK

*Violation Issued?: No*

# Food Establishment Inspection Report

 Duluth District Office Minnesota Department of Health 11 East Superior Street, Suite 290 Duluth, MN 55802	No. of Risk Factor/Intervention/Violations		0	Date: 10/8/2025
	No. of Repeat Risk Factor/Intervention/Violations			Time: 12:00 PM
	Score (optional)			
Establishment: Denfeld Senior High	Address: 4405 West 4th Street	City/State: Duluth, MN	Zip: 55807	Phone: 2183368707
License/Permit #: 0022239	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
<b>Supervision</b>			
1	IN Person in charge present, demonstrate knowledge and performs duties		
2	IN Certified Food Protection Manager		
<b>Employee Health</b>			
3	IN knowledge, responsibilities, and reporting		
4	IN Proper use of restriction and exclusion		
5	IN Response to vomiting, diarrheal events		
<b>Good Hygienic Practices</b>			
6	IN Proper eating, tasting, drinking, tobacco use		
7	IN No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>			
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		
<b>Approved Source</b>			
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.		
<b>Protection From Contamination</b>			
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
<b>Time/Temperature Control for Safety</b>			
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		
<b>Consumer Advisory</b>			
25	N/A Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>			
26	N/A Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A Food additives; approved & properly used		
28	IN Toxic substances properly identified; stored; used		
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30	N/A Pasteurized eggs used where required		
31	Water & ice from approved source		
32	N/A Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temperature control		
34	N/O Plant food properly cooked for hot holding		
35	IN Approved thawing methods used		
36	Thermometers provided & accurate		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
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
<b>Proper Use of Utensils</b>			
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		
<b>Utensils, Equipment and Vending</b>			
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		
<b>Physical Facilities</b>			
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) <i>Deborah Kosiak</i>	Follow-up:    Follow-up Date:
---	-------------------------------