



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

Homecroft Elementary School  
4784 Howard Gresen Road  
Duluth, MN 558031299  
St. Louis County  
Parcel:  
  
Phone: 2183368707  
childnutrition@isd709.org

### License Info

License: 0022242  
  
Risk: High  
License: FAIF-1, FBLB-1, HOSP-1,  
FBSC-1, FBC2-1  
Expires on: 12/31/2025  
CFPM: Jodi Puff  
CFPM #: 46533; Exp: 1/10/2023

### Inspection Info

Report Number: F1006251088  
Inspection Type: Full - Single  
Date: 10/24/2025 Time: 10:15 AM  
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

### COMMENTS:

KITCHEN IS CLEAN AND ORDERLY.

THE ONE MILK COOLER DID NOT FEEL COLD WHEN CHECKED AND MILK WAS AROUND 42-43F. IT WAS DISCOVERED THAT THE CORD WAS RECENTLY UNPLUGGED WHILE OTHER STAFF WERE LOOKING FOR AN OUTLET ABOUT 45 MINUTES PRIOR TO CHECKING. TEMP LOGS ON THE MILK COOLER TAKEN THAT MORNING WERE GOOD. MILK COOLER WAS PLUGGED BACK IN AND DISCUSSED MONITORING IT FOR THE REMAINDER OF THE DAY TO MAKE SURE IT COMES BACK DOWN TO 41F OR LOWER.

OBSERVED GOOD HAND WASHING AND GLOVE USE BY ALL STAFF.

DISCUSSED THE EMPLOYEE ILLNESS POLICY AND THE EXCLUSION OF EMPLOYEES SICK WITH SYMPTOMS OF VOMITING AND/OR DIARRHEA UNTIL THEY HAVE BEEN SYMPTOM FREE FOR AT LEAST 24 OURS. ALSO, CONTACT THE DEPARTMENT OF HEALTH IF ANY EMPLOYEES ARE DIAGNOSED WITH HEPATITIS A., SHIGA TOXIN-PRODUCING E.COLI, SALMONELLA, SHIGELLA, OR NOROVIRUS 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 F1006251088 from 10/24/2025

*Callie Harrison*

Jodi Puff

Callie Harrison,  
Public Health Sanitarian 3  
218-302-6173  
callie.harrison@state.mn.us



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## Temperature Observations/Recordings

Page: 1

### Establishment Info

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

### Inspection Info

Report Number: F1006251088  
Inspection Type: Full  
Date: 10/24/2025  
Time: 10:15 AM

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

**Location:** Serving Line at 143 Degrees F.

Comment:

Violation Issued?: No

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

**Location:** Serving Line at 145 Degrees F.

Comment:

Violation Issued?: No

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

**Location:** Serving Line at 135 Degrees F.

Comment:

Violation Issued?: No

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

**Location:** Serving Line at 145 Degrees F.

Comment:

Violation Issued?: No

**New RecordF:** 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 43 Degrees F.

Comment: SEE COMMENTS

Violation Issued?: No

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

**Location:** Walk-in Cooler at 37 Degrees F.

Comment:

Violation Issued?: No

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

**Location:** Walk-in Cooler at 37 Degrees F.

Comment:

Violation Issued?: No

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

**Location:** Walk-in Cooler at 37 Degrees F.

Comment:

Violation Issued?: No

**Food Temperature: Product/Item/Unit:** ALL FOODS FROZEN; **Temperature Process:**

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

Comment:

*Violation Issued?: No*

**Equipment Temperature: Product/Item/Unit:** AMBIENT AIR TEMP; **Temperature Process:**

**Location:** Upright Cooler at 33 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** ORANGE CHICKEN; **Temperature Process:** Cooking

**Location:** Oven at 207 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** ORANGE CHICKEN; **Temperature Process:** Cooking

**Location:** OVEN at 192 Degrees F.

Comment:

*Violation Issued?: No*



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## Sanitizer Observations/Recordings

Page: 1

### Establishment Info

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

### Inspection Info

Report Number: F1006251088  
Inspection Type: Full  
Date: 10/24/2025  
Time: 10:15 AM

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

**Location:** Equal To 163 Degrees F.

Comment:

*Violation Issued?: No*


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

**Location:** Kitchen Equal To 100 PPM

Comment:

*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: 10/24/2025
	No. of Repeat Risk Factor/Intervention/Violations			Time: 10:15 AM
	Score (optional)			
Establishment: Homecroft Elementary School	Address: 4784 Howard Gresen Road	City/State: Duluth, MN	Zip: 558031299	Phone: 2183368707
License/Permit #: 0022242	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			COS	R	Compliance Status			COS	R
<b>Supervision</b>									
1	IN	Person in charge present, demonstrate knowledge and performs duties			18	IN	Proper cooking time & temperatures		
2	IN	Certified Food Protection Manager			19	N/O	Proper reheating procedures for hot holding		
<b>Employee Health</b>									
3	IN	knowledge, responsibilities, and reporting			20	N/O	Proper cooling time and temperature		
4	IN	Proper use of restriction and exclusion			21	IN	Proper hot holding temperatures		
5	IN	Response to vomiting, diarrheal events			22	IN	Proper cold holding temperatures		
<b>Good Hygienic Practices</b>									
6	IN	Proper eating, tasting, drinking, tobacco use			23	IN	Proper date marking & disposition		
7	IN	No discharge from eyes, nose, and mouth			24	N/A	Time as public health control; procedures & record		
<b>Preventing Contamination by Hands</b>									
8	IN	Hands clean and properly washed			<b>Consumer Advisory</b>				
9	IN	No bare hand contact with RTE foods, alternatives			25	N/A	Consumer advisory provided for raw or undercooked foods		
10	IN	Adequate handwashing sinks supplied and access			<b>Highly Susceptible Populations</b>				
<b>Approved Source</b>									
11	IN	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food Received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	IN	Food in good condition, safe & unadulterated			27	N/A	Food additives; approved & properly used		
14	N/A	Records available: shellstock tags, parasite dest.			28	IN	Toxic substances properly identified; stored; used		
<b>Protection From Contamination</b>									
15	IN	Food separated and protected			<b>Conformance with Approved Procedures</b>				
16	IN	Food-contact surfaces; cleaned & sanitized			29	N/A	Compliance with variance, specialized processes & HACCP plan		
17	IN	Proper Disposition of returned, previously served, reconditioned, & unsafe food			<b>Risk factors</b> 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

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
30	N/A	Pasteurized eggs used where required			43		In-use utensils; Properly stored		
31		Water & ice from approved source			44		Utensils, equipment & linens; properly stored, dried, handled		
32	N/A	Variance obtained for specialized processing methods			45		Single-use & single-service articles, properly stored and used		
<b>Food Temperature Control</b>									
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34	N/O	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>				
35	IN	Approved thawing methods used			47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36		Thermometers provided & accurate			48		Warewashing facilities: installed, maintained, used; test strips		
<b>Food Identification</b>									
37		Food properly labeled; original container			49		Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>									
38		Insects, rodents, & animals not present; no unauthorized person			<b>Physical Facilities</b>				
39		Contamination prevented during food prep, storage, & display			50		Hot & cold water available; adequate pressure		
40		Personal cleanliness			51		Plumbing installed; proper backflow devices		
41		Wiping cloths: properly used & stored			52		Sewage & waste water properly disposed		
42		Washing fruits & vegetables			53		Toilet facilities; properly constructed, supplied & cleaned		
Person in Charge (signature)					54		Garbage & refuse properly disposed; facilities maintained		
Inspector (signature)					55		Physical facilities installed, maintained & clean		
Follow-up:					56		Adequate ventilation & lighting; designated areas used		
Follow-up Date:					57		Compliance with MCIAA		
Follow-up:					58		Compliance with licensing and plan review		