



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

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 KARON
CFPM #: FCFPM43566; Exp:
3/26/2028

Inspection Info

Report Number: F1016261047
Inspection Type: Full - Single
Date: 3/4/2026 Time: 11:30 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 F1016261047 from 3/4/2026

MARIA
MANAGER


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

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

Inspection Info

Report Number: F1016261047
Inspection Type: Full
Date: 3/4/2026
Time: 11:30 AM

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: CHEESE; **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

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

Location: Steam Table at 138 Degrees F.

Comment:

Violation Issued?: No

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

Location: Warmer at 184 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

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

Inspection Info

Report Number: F1016261047
Inspection Type: Full
Date: 3/4/2026
Time: 11:30 AM

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

Location: Dishwashing Area Equal To 172 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>DEPARTMENT OF HEALTH</p>	Duluth District Office Minnesota Department of Health 11 East Superior Street, Suite 290 Duluth, MN 55802	No. of Risk Factor/Intervention/Violations	0	Date: 3/4/2026
		No. of Repeat Risk Factor/Intervention/Violations		Time: 11:30 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

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Time/Temperature Control for Safety			
1	IN			18	N/O		
Person in charge present, demonstrate knowledge and performs duties				Proper cooking time & temperatures			
2	IN			19	N/O		
Certified Food Protection Manager				Proper reheating procedures for hot holding			
Employee Health				20	N/O		
3	IN			Proper cooling time and temperature			
knowledge, responsibilities, and reporting				21	IN		
4	IN			Proper hot holding temperatures			
Proper use of restriction and exclusion				22	IN		
5	IN			Proper cold holding temperatures			
Response to vomiting, diarrheal events				23	IN		
Good Hygienic Practices				Proper date marking & disposition			
6	IN			24	IN		
Proper eating, tasting, drinking, tobacco use				Time as public health control; procedures & record			
7	IN			Consumer Advisory			
No discharge from eyes, nose, and mouth				25	N/A		
Preventing Contamination by Hands				Consumer advisory provided for raw or undercooked foods			
8	IN			Highly Susceptible Populations			
Hands clean and properly washed				26	N/A		
9	IN			Pasteurized foods used; prohibited foods not offered			
No bare hand contact with RTE foods, alternatives				Food/Color Additives and Toxic Substances			
10	IN			27	N/A		
Adequate handwashing sinks supplied and access				Food additives; approved & properly used			
Approved Source				28	N/A		
11	IN			Toxic substances properly identified; stored; used			
Food obtained from approved source				Conformance with Approved Procedures			
12	N/O			29	N/A		
Food Received at proper temperature				Compliance with variance, specialized processes & HACCP plan			
13	IN			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			
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							

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

Inspector (signature) 	Follow-up: Follow-up Date:
--	---------------------------------