



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	License Info	Inspection Info
<p>Myers-Wilkins Elementary 1027 North 8th Avenue East Duluth, MN 558051426 St. Louis County Parcel:</p> <p>Phone: 2183368707 childnutrition@isd709.org</p>	<p>License: 0022241</p> <p>Risk: High License: FAIF-1, FBLB-1, HOSP-1, FBSC-1, FBC2-1 Expires on: 12/31/2025 CFPM: Roberta Taran CFPM #: 43571; Exp: 4/29/2028</p>	<p>Report Number: F7980261061 Inspection Type: Full - Single Date: 4/17/2026 Time: 11:03:21 AM Duration: minutes Announced Inspection: No <u>Total Priority 1 Orders: 1</u> <u>Total Priority 2 Orders: 0</u> <u>Total Priority 3 Orders: 0</u> <u>Delivery: Emailed</u></p>

! New Order: 3-500B Microbial Control: hot and cold holding
 3-501.16A2 *Priority Level: Priority 1 CFP#: 22*
MN Rule 4626.0395A2 Maintain all cold, TCS foods at 41 degrees F (5 degrees C) or below under mechanical refrigeration.
 COMMENT: LEFT SERVING LINE UPRIGHT FRIDGE 47F PINEAPPLE CUPS, 48F TURKEY SANDWICH. FRIDGE
 TEMPED 40F THIS MORNING BEFORE SERVICE. FRIDGE ADJUSTED AIR TEMP SHOULD BE 35-37F TO KEEP
 FOOD BELOW 41F. MOST FOODS WERE PREPACKAGED SHELF STABLE ANY TCS FOODS WERE REMOVED
Comply By: Complied On Site Originally Issued On: 4/17/2026

Food & Beverage General Comment

- Notes
1. Paper serving trays used today since dish washer was no on staff
 2. Discussed employee illness. Anyone with vomiting and/or diarrhea is excluded for 24 hours after symptoms stop. All illness is recorded and available at this location. Illness log is also kept by child nutrition services

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 F7980261061 from 4/17/2026

Roberta Taran
 Manager

Sara Bents

Sara Bents,
 Public Health Sanitarian 3
 218-302-6184
 sara.bents@state.mn.us



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Temperature Observations/Recordings

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Establishment Info

Myers-Wilkins Elementary
Duluth
County/Group: St. Louis County

Inspection Info

Report Number: F7980261061
Inspection Type: Full
Date: 4/17/2026
Time: 11:03:21 AM

Food Temperature: **Product/Item/Unit:** Left Line Pineapple cup; **Temperature Process:** Cold-Holding

Location: Upright Cooler at 47 Degrees F.

Comment:

Violation Issued?: Yes

Food Temperature: **Product/Item/Unit:** Rt Serving Line-Cut melon; **Temperature Process:** Cold-Holding

Location: Upright Cooler at 37 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: **Product/Item/Unit:** Rt Serving Metro Red-chicken for tacos; **Temperature Process:** Hot-Holding

Location: Warmer at 178 Degrees F.

Comment:

Violation Issued?: No

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

Location: Milk Cooler at 41 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: **Product/Item/Unit:** Chicken for tacos; **Temperature Process:** Cooking

Location: Oven at 188 Degrees F.

Comment:

Violation Issued?: No

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

Location: Walk-in Cooler at 39 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: **Product/Item/Unit:** Apples; **Temperature Process:** Thawing

Location: Walk-in Cooler at 38 Degrees F.

Comment:

Violation Issued?: No

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

Location: Walk-in Cooler at 39 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: **Product/Item/Unit:** Right Sweet Chicken for tacos; **Temperature Process:** Hot-Holding

Location: Serving Line at 157 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: **Product/Item/Unit:** Left Chicken for tacos; **Temperature Process:** Hot-Holding

Location: Serving Line at 181 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: **Product/Item/Unit:** Left Crescor-Chicken for tacos; **Temperature Process:** Hot-Holding

Location: Serving Line at 165 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: **Product/Item/Unit:** Rt serving stainless metro-chicken tacos; **Temperature Process:** Hot-Holding

Location: Serving Line at 171 Degrees F.

Comment:

Violation Issued?: No

Food Temperature: **Product/Item/Unit:** Mac n Cheese; **Temperature Process:** Cooking

Location: Oven at 161 Degrees F.

Comment:

Violation Issued?: No



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Sanitizer Observations/Recordings

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Establishment Info	Inspection Info
Myers-Wilkins Elementary Duluth County/Group: St. Louis County	Report Number: F7980261061 Inspection Type: Full Date: 4/17/2026 Time: 11:03:21 AM

Sanitizing Equipment: Product: Hot Water; **Sanitizing Process:** High Temp Dishwasher
Location: Dishwashing Area **Equal To** 160 Degrees F.
Comment: Wash
Violation Issued?: No

Sanitizing Equipment: Product: Hot Water; **Sanitizing Process:** High Temp Dishwasher
Location: Dishwashing Area **Equal To** 173 Degrees F.
Comment: thermo label black
Violation Issued?: No

Sanitizing Chemical: Product: Chlorine; **Sanitizing Process:** Wiping Cloth Bucket
Location: Prep **Equal To** 100 PPM
Comment:
Violation Issued?: No

Sanitizing Chemical: Product: Chlorine; **Sanitizing Process:** 3-Compartment Sink
Location: Serving Line **Equal To** 100 PPM
Comment:
Violation Issued?: No

Sanitizing Chemical: Product: Chlorine; **Sanitizing Process:** Spray Bottle
Location: Kitchen **Equal To** 100 PPM
Comment:
Violation Issued?: No

Food Establishment Inspection Report



No. of Risk Factor/Intervention/Violations	1	Date: 4/17/2026
No. of Repeat Risk Factor/Intervention/Violations		Time: 11:03:21 AM
Score (optional)		Dur: min

Establishment: Myers-Wilkins Elementary	Address: 1027 North 8th Avenue East	City/State: Duluth, MN	Zip: 558051426	Phone: 2183368707
License/Permit #: 0022241	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
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	IN	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			COS	R
Time/Temperature Control for Safety				
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures		X
23	IN	Proper date marking & disposition		
24	N/A	Time as public health control; procedures & record		
Consumer Advisory				
25	N/A	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives; approved & properly used		
28	IN	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			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	IN	Plant food properly cooked for hot holding		
35	N/A	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			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)

Sara Bents

Follow-up:

Follow-up Date: