Food - Risk Based Inspection Report

•			Health Departme				Total	Violations	0	Date of Inspection	11/01/201
			Food, Lodging & Po	-			Critical	Violations	0	Incocation	
Mi	nn	eapolis	250 South Fourth S	treet, Room 510, Minneapolis, Min		415	License C	urrent and Posted	Yes	Inspection Time	10:10 AM
Tity	of La	kes		70 FAX: 612-673-2635 TTY: 612-6 minneapolis.mn.us/environmentalh		ex.htm	Re	inspection Needed	No	Time Out	10:40 AM
	lity N	ame IATIONAL MIDDLE	SCHOOL	Address 277 12TH AVE		State	LIS, MN	Zip Coc 55401	le	Teleph (651) 230	
	nse # -50225			Owner ABDIRASHID WARSAME	Insp		n Purpose	License	Type	100000000000000000000000000000000000000	ategory
			FOODR	I ORNE ILLNESS RISK FACTOR	2S AND	DUBUI	NEALTH INTE	PVENTIONS	2		
			IN=in con					not applicab			
Com	pliance	e Status		<u> </u>			e Status				
	F	oodborne Illness R	isk Factors and Pub	lic Health Interventions	\neg		oodborne Illness	Risk Factor	s and Public H	ealth Intervention	ons
1A	IN	Certified food ma	nager; and duties fu	Ifilled.	15	IN	Proper disposit	ion of return	ed, previously	served,	
1B	IN		ole, duties & oversigl				reconditioned,				
2	IN	Management awa	areness and policy re	egarding handling	16 17	N/O N/O	Proper cooking Proper reheating			na	
3	IN		orting, restriction &	exclusion	18	N/O	Proper cooling			9	
4	IN		eat, drink, and use t		19	IN	Proper hot hold				
		designated areas	/ do not use a utens	sil more than once to	20	IN	Proper cold hol				
		taste food that is	sold or served		21	IN	Proper date ma				
5	IN	Food employees	experiencing persist	ent sneezing,	22	N/A	Time as a publ			es and records	
			y nose do not work	with exposed food, vrapped single-service	25	N/A	Food additives				
		or single-use artic		riapped single-service	26	IN	Toxic substance				
6	IN	Hands clean and			27	N/A	Compliance wit				
7	IN	Direct hand conta	act with exposed, readeli tissue, spatulas,								ho most
			ner utensils when po				actors are impro ent contributing				
8	IN	Handwashing Fac			\dashv		entions are contr				
9	IN		om approved source								
10	N/O		proper temperature		-						
11	IN		dition, safe, and una	adulterated	\dashv						
12	N/A		available; shellstoc								
13	IN		protected from cross	contamination	\dashv						
14	IN		faces: cleaned & sar								
					-11						
		Good Reta		nitized	TAIL PRA	CTICE	S				
	plianc		il Practices are prev	nitized GOOD RET				als, and phy	sical objects in	nto foods.	
om		e Status	il Practices are prev	nitized	e additio	n of pa		als, and phy	sical objects in	nto foods.	
Com		e Status	il Practices are prev	nitized GOOD RET entative measures to control th	e additio	n of pa	thogens, chemic		sical objects in	nto foods.	
	IN		•	nitized GOOD RE1 entative measures to control the	e additio	n of pa	thogens, chemic	Good Ref	tail Practices		
28	IN	Pasteurized eggs	Good Retail Practic	nitized GOOD RE1 entative measures to control the	e additio	n of pa plianc	thogens, chemic e Status	Good Ref	tail Practices		
		Pasteurized eggs Water and ice fro	Good Retail Practic	nitized GOOD RET entative measures to control th es	e additio	n of pa plianc	thogens, chemic e Status Single-use and	Good Res	tail Practices		
28 29	IN	Pasteurized eggs Water and ice fro Variance obtained	Good Retail Practics used where require mapproved source d for specialized proethods used; adequ	nitized GOOD RET entative measures to control th es ed cessing methods	Com	n of pa pliance	thogens, chemic e Status Single-use and used	Good Ref	tail Practices ice articles; pro surfaces clean	operly stored &	
28 29 30 31	IN N/A	Pasteurized eggs Water and ice fro Variance obtainer Proper cooling m temperature cont	Good Retail Practics used where require mapproved source d for specialized proethods used; adequirol	GOOD RET GOOD RET entative measures to control th es ed cessing methods ate equipment for	e additio Com 43	n of pa pliance IN	thogens, chemic e Status Single-use and used Gloves used pi Food and nonfi designed, cons Warewashing I	Good Ref	tail Practices ice articles; pro surfaces clean l used talled, maintain	operly stored &	
28 29 30 31	N/A IN	Pasteurized eggs Water and ice fro Variance obtainer Proper cooling m temperature cont	Good Retail Practics used where require mapproved source d for specialized proethods used; adequirol	GOOD RET GOOD RET entative measures to control th es ed cessing methods ate equipment for	e additio	IN IN IN	thogens, chemic e Status Single-use and used Gloves used pi Food and nonf designed, cons Warewashing i strips.(Accurate	Good Ref	tail Practices ice articles; pro surfaces clean l used talled, maintain	operly stored &	
28 29 30 31 32 33	IN N/A IN N/A	Pasteurized eggs Water and ice fro Variance obtainer Proper cooling m temperature cont Plant food proper Approved thawing	Good Retail Practics used where require mapproved source d for specialized proethods used; adequirol	GOOD RET GOOD RET entative measures to control th es ed cessing methods ate equipment for	e additio	IN IN IN IN	thogens, chemic e Status Single-use and used Gloves used pi Food and nonf designed, cons Warewashing I strips.(Accurate gauge cock)	Good Rei single-servi roperly cod-contact structed, and acilities: insi e thermomen	tail Practices ice articles; pro surfaces clean l used talled, maintain ters, chemical	operly stored &	
28 29 30 31 32 33 34	IN N/A IN N/A N/O	Pasteurized eggs Water and ice fro Variance obtainer Proper cooling m temperature cont Plant food proper Approved thawing Thermometers pr	Good Retail Practics used where require mapproved source d for specialized proethods used; adequirol ly cooked for hot hog methods used	GOOD RET GOOD RET entative measures to control th es ed cessing methods ate equipment for	e additio Com 43 44 45 46 47	IN IN IN IN IN IN	single-use and used Gloves used p Food and nonf designed, cons Warewashing I strips.(Accurate gauge cock) Nonfood conta	Good Rei single-servi roperly cod-contact structed, and acilities: insi e thermomei	tail Practices ice articles; pro surfaces clean l used talled, maintain ters, chemical	operly stored & nable, properly ned, and used; thest kits provide	ed,
28 29 30 31 32 33 34 35	IN N/A IN N/A N/O IN IN	Pasteurized eggs Water and ice fro Variance obtainer Proper cooling m temperature cont Plant food proper Approved thawing Thermometers pr Food properly lab	Good Retail Practics used where require mapproved source d for specialized proethods used; adequirol ly cooked for hot hog methods used ovided and accurate seled; original contail	entative measures to control the es ed cessing methods ate equipment for ldling	e additio Com 43 44 45 46 47 48	IN I	single-use and used Gloves used p Food and nons Warewashing is strips. (Accurate gauge cock) Nonfood conta	Good Rei single-servi coperly cod-contact structed, and acilities: insi e thermomei ct surfaces of ater availab	tail Practices ice articles; pro surfaces clean l used talled, maintain ters, chemical i	perly stored & nable, properly ned, and used; t test kits provide	ed, re
228 229 330 331 332 333 334 335 336	IN N/A IN N/A N/O IN	Pasteurized eggs Water and ice fro Variance obtainer Proper cooling m temperature cont Plant food proper Approved thawing Thermometers pr Food properly late Insects, rodents,	Good Retail Practics used where require mapproved source d for specialized proethods used; adequirol ly cooked for hot hog methods used ovided and accurate seled; original contail and animals not pre	entative measures to control the es ed cessing methods ate equipment for ldling	e additio Com 43 44 45 46 47 48 49	IN I	single-use and used Gloves used p Food and nonf designed, cons Warewashing I strips.(Accurate gauge cock) Nonfood conta Hot and cold w Plumbing insta	Good Rei single-servi coperly cod-contact structed, and acilities: insi e thermomei ct surfaces of ater availab lled, maintai	tail Practices ice articles; pro surfaces clean l used talled, maintain ters, chemical i	perly stored & nable, properly ned, and used; thest kits provide	ed, re
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Food Dick Posed Inspection Papert

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	Health Department							Total Violations		0	Da Inspe			1/2016		
	1	Division of Environmental Management Food, Lodging & Pools							Critical Violations		0		Inspection	n		
Minneapolis City of Lakes		250 South Fourth Street, Room 510, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233 Web: http://www.ci.minneapolis.mn.us/environmentalhealth/index.htm							License Current and Posted Reinspection Needed		Yes	T:-		1 10.10 AM		
											No		Time O		40 AM	
				Address City/State 277 12TH AVE MINNEAPOLIS				Zip Code MN 55401					Telephone (651) 230-4600			
License # L316-50225							Inspection Pur Routine			License Type INSTITUTIONAL FOOD		Risk 2	Risk Category 2			
							PROVIDE									
			FOODB	ORNE I	LLNESS RISK FA	ACTORS	AND PUE	BLIC HEA	LTH IN	TERVENTIO	NS			Food		
Item/Location Item Location Food Description Temp					Air Item/Location Description Temp		Food Temp	Air Temp	Item/Loc	Item/Location		Item Location Description		Air Temp		
D 11					B # 211 - / \ A / - 11 - 1				1			I			1	

						TERIALS PROVI			TEDV	ENITIONIO				
Itom/i ocation		tem Location Food Description Temp		Air Temp	LLNESS RISK FA	Item Location Description		ALIH IN Air Temp		em/Location	Item Location Description	Food Temp	Air Temp	
Raw Hamburger (Walk-In Cooler)			38°F	36°F	Milk(Walk-In Cooler)	Walk In	34°F	36°F	Milk(Walk-In Cooler)		Walk In	38°F	36°F	
Salad Dressing(\Malk-		Walk In 35°F		36°F	Pizza(Hot-Hold Unit)	Hot Hold Cart	rt 183°F 180°F		Mixed Vegetables (Hot-Hold Unit)		Service	157°F		
					SAN	ITIZER INFORM	ATION							
Sanitizer Location	Sanitizer Location		Sanitizer Location Description		Method Used		Sanitizer PPM		1	Sanitizer Used		Water Temp.		
3 compartment si	nk	D	Dispenser		Chemical Sanitizer		= 200			Quaternary Ammonium				
3 compartment si	nk	In Use			Chemica	Sanitizer	= 200			Quaternary Ammonium				
sanitizer bucket		Service Area		a	Chemica	Sanitizer	= 200			Quaternary Ammonium				
sanitizer bucket		P	rep Area		Chemica	= 200			Quaternary Ammonium					
					CONST	RUCTION & EQ	JIPMENT							
Construction/ Remodeling?					New Equipment					Emailed CIS/DR				
No					No No									
					OBSERVATIO	NS AND CORRE	CTIVE AC	TIONS						
Item Number				Violatio	ons cited in this re	port must be cor	ected with	in the tir	ne fra	mes below.				

Comments:

Email report to lillyn@iecmail.net and abdirashidai@iecmail.net

Report will also be mailed to the facility as the emails have not been received in the past, even as attached to emails that were direct replies to emails from the chef.

The facility was in excellent shape. Observed the employees to be following good food safety practices. No violations noted.

CERTIFIED FOOD MANAGER INFORMATION Certification #: 70394 Name: LILLY NELSON

This inspection report is based on City of Minneapolis regulations which can be viewed at the following website: http://library.municode.com/index.aspx? clientId=11490&stateId=23&stateName=minnesota It lists corrections and improvements needed to reduce the health and safety risk factors. The conditions noted were identified either by observation or during our discussion of your current safety standards/systems. You are responsible for correcting all violations noted above immediately or by the fix-by-date listed. Please call me if you have questions or need additional information.

Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent re-inspection. The amount of the citation will double each time for same or similar repeat violations with in 24 months.

Permits must be secured for all construction, plumbing, electrical and mechanical work. Work must be performed by a licensed contractor. Permits are obtained at Minneapolis Development Review, 250 South 4th Street, Room 300, Minneapolis, MN 55415, (612)-673-3000 or dial 311, (612) 673-3300 (TTY).

Minneapolis Licenses and Consumer Services grants FINAL approval for operation of the business at City Hall, 350 South 4th Street, Room 1-C, Minneapolis, MN.

If you need this material in an alternative format, please call the Minneapolis Health Department at (612) 673 2301 or email health@minneapolismn.gov. Deaf and hardof-hearing persons may use a relay service to call 311 agents at (612) 673 3000. TTY users may call (612) 673 2157 or (612) 673 2626.

Attention: If you have any questions regarding this material, please call 311 or (612) 673-2301;

Hmong - Ceeb toom. Yog koj xav tau kev pab txhais cov xov no rau koj dawb, hu (612) 673-2800;

Spanish - Atención. Si desea recibir asistencia gratuita para traducir esta información, llame al teléfono (612) 673-2700;

Somali - Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac (612) 673-3500.

Report Received by: Lilly Nelson

Jeremy Shields	A	
Health Inspector,	₩	Date: 11/01/2016