


Farmer's Market/Event/Short-Term Inspection Report

	Department of Regulatory Services Division of Environmental Management & Safety Environmental Health & Food Safety 250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233 Web: http://www.ci.minneapolis.mn.us/environmental-health/	Total Violations	1	Date of Inspection	07/09/2011
		Critical Violations	1	Inspection Time	09:50 AM
		License Current and Posted	Yes	Time Out	10:10 AM
		Reinspection Needed	Yes		
Vendor Name CHEF SHACK	Address 2751 HENNEPIN AVE #272	City/State MINNEAPOLIS, MN		Zip Code 55408	Telephone (507) 358-4220
License # L318-50005	Market / Event MILL CITY FARMERS MARKET (P & C)	Inspection Purpose Routine		License Type MOBILE FOOD VEHICLE VENDOR	Risk Category 2

RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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
1 IN Valid License/Permit; Duties of Person(s)-in-Charge			9 IN Contamination Prevented; Ice-Melted Water Drained		
2 IN Overhead (Tent/Canopy) Protection, Approved Flooring			10 IN Personal Hygiene; Eating/Smoking in Food Prohibited		
3 IN Foods & Utensils Properly Stored, Dispensed; Off Ground			11 IN Handwash Equipment Provided, Stocked and Used		
4 IN Approved Food Sources; NO HOME MADE FOODS and all containers properly labeled			12 IN Sanitizer, 3-Bucket System or Extra Utensils; Test Strips		
5 IN Foods, Equipment and Facility Clean; Maintained Properly			13 IN Chemicals Labeled and Stored Away from Food/Utensils		
6 IN Approved Equipment, Facility; Transport in Clean Vehicles			14 IN Proper Electric/Gas Hookup; Fire Extinguisher		
7 Out Proper Food Temperatures, Calibrated Thermometers			15 IN Proper Garbage and Wastewater Disposal and Storage		
8 IN Direct Hand-Food Contact by Customers Prohibited			16 IN Other Violations		

Items marked with "X" or "checkmark" are violations that must be corrected IMMEDIATELY

TEMPERATURE INFORMATION

Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp
Pork(Hot-Hold Unit)	172°F	°F	Hot Dog(Cold-Hold Unit)	50°F	°F			

SANITIZER INFORMATION

Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp
sanitizer bucket	Chemical Sanitizer	= 300	Quaternary Ammonium	

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected IMMEDIATELY.

Item Number	Description
7	<p>(Critical)3-501.16B Maintain all cold, potentially hazardous foods at 41 degrees F (5 degrees C) or below under mechanical refrigeration, to prevent bacterial growth and/or toxin production. MN RULE 4626.0395</p> <p>MAINTAIN TEMPS OF COLD FOODS AT OR BELOW 41°F AND ADJUST TEMPS OF COOLERS TO BELOW 40°F AND REGULARLY MONITOR THEIR TEMPS</p>

Comments:
 VENDOR WAS INSPECTED AT THE MILL CITY FARMERS MARKET. ONE VIOLATION WAS FOUND. I INFORMED/REMINDED THE PERSON-IN-CHARGE ABOUT COMMON FOOD SAFETY ISSUES/CONCERNS IN FARMERS MARKETS AS WELL AS THE DEPARTMENT'S ENFORCEMENT POLICY WITH REGARD TO REPEAT/UNABATED VIOLATIONS.

NOTE: VENDOR WAS SELLING PORK, SWEET POTATOES, BEEFS, BEANS, AND OTHER HOT FOODS AT THE MARKET. REPORT EMAILED TO SUMMERCHEF@YAHOO.COM

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 within 24 months.

Signature (Code Compliance Officer) 	Date: 07/17/2011
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