

Food - Risk Based 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 | 3 | Date of Inspection | 05/29/2012 |
| | Critical Violations | 1 | Inspection Time | 12:20 PM | |
| | License Current and Posted | Yes | Time Out | 01:00 PM | |
| | Reinspection Needed | No | | | |

| | | | | |
|---|-------------------------------------|--------------------------------------|---|------------------------------------|
| Facility Name DANDELION KITCHEN | Address 725 NICOLLET MALL | City/State MINNEAPOLIS, MN | Zip Code 55402 | Telephone (612) 836-7636 |
| License # L318-50001 | Owner ALEXANDER BRAND | Inspection Purpose Routine | License Type MOBILE FOOD VEHICLE VENDOR | Risk Category 1 |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

| Compliance Status | Compliance Status |
|---|--|
| Foodborne Illness Risk Factors and Public Health Interventions | Foodborne Illness Risk Factors and Public Health Interventions |
| 1A Out Certified food manager; and duties fulfilled. | 15 IN Proper disposition of returned, previously served, reconditioned, and unsafe foods |
| 1B IN PIC knowledgeable, duties & oversight | 16 N/O Proper cooking time and temperature |
| 2 IN Management awareness and policy regarding handling employee health situations | 17 IN Proper reheating procedures for hot holding |
| 3 IN Proper use of reporting, restriction & exclusion | 18 N/O Proper cooling time and temperatures |
| 4 IN Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served | 19 IN Proper hot holding temperatures |
| 5 IN Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles | 20 IN Proper cold holding temperatures |
| 6 IN Hands clean and properly washed | 21 IN Proper date marking and disposition |
| 7 IN Direct hand contact with exposed, ready-to-eat food is limited by use of deli tissue, spatulas, tongs, dispensing equipment, or other utensils when possible | 22 N/A Time as a public health control: procedures and records |
| 8 IN Handwashing Facilities | 25 N/A Food additives; approved and properly used |
| 9 IN Food obtained from approved source | 26 Out Toxic substances properly identified, stored & used |
| 10 N/O Food received at proper temperature | 27 N/A Compliance with HACCP plan and variance |
| 11 IN Food in good condition, safe, and unadulterated | |
| 12 N/A Required records available; shellstock tags, parasite destruction | 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. |
| 13 IN Food separated/protected from cross contamination | |
| 14 IN Food-contact surfaces: cleaned & sanitized | |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| Compliance Status | Compliance Status |
|--|--|
| Good Retail Practices | Good Retail Practices |
| 28 IN Pasteurized eggs used where required | 43 IN Single-use and single-service articles; properly stored & used |
| 29 IN Water and ice from approved source | 44 IN Gloves used properly |
| 30 N/A Variance obtained for specialized processing methods | 45 IN Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |
| 31 IN Proper cooling methods used; adequate equipment for temperature control | 46 IN Warewashing facilities: installed, maintained, and used; test strips.(Accurate thermometers,chemical test kits provided, gauge cock) |
| 32 N/A Plant food properly cooked for hot holding | 47 IN Nonfood contact surfaces clean |
| 33 IN Approved thawing methods used | 48 IN Hot and cold water available; capacity; adequate pressure |
| 34 IN Thermometers provided and accurate | 49 IN Plumbing installed, maintained,proper backflow devices |
| 35 IN Food properly labeled; original container | 50 IN Sewage and waste water properly disposed |
| 36 IN Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present | 51 IN Toilet facilities properly constructed, supplied and cleaned |
| 37 IN Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items | 52 IN Garbage and refuse properly disposed: facilities maintained |
| 38 Out Personal cleanliness (fingernails,jewelry,other clothing,hair restrains) | 53 IN Physical facilities installed, maintained, and clean |
| 39 IN Wiping cloths,sponges; properly used and stored | 54 IN Adequate ventilation and lighting; designated areas used |
| 40 IN Washing fruits and vegetables | 55 IN Compliance with MCIAA and Choking Poster |
| 41 IN In-use utensils; properly stored | 56 IN Compliance with licensing and plan review |
| 42 IN Utensils, equipment, and linens: properly stored, dried, and handled | 57 IN Other Violations Noted |
| | 58 IN City of Minneapolis Food Code |

MATERIALS PROVIDED:

Food - Risk Based Inspection Report

| | | | | |
|---|----------------------------|-----|--------------------|------------|
|  <p>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/</p> | Total Violations | 3 | Date of Inspection | 05/29/2012 |
| | Critical Violations | 1 | Inspection Time | 12:20 PM |
| | License Current and Posted | Yes | | |
| | Reinspection Needed | No | Time Out | 01:00 PM |

| | | | | |
|---|-------------------------------------|--------------------------------------|---|------------------------------------|
| Facility Name DANDELION KITCHEN | Address 725 NICOLLET MALL | City/State MINNEAPOLIS, MN | Zip Code 55402 | Telephone (612) 836-7636 |
| License # L318-50001 | Owner ALEXANDER BRAND | Inspection Purpose Routine | License Type MOBILE FOOD VEHICLE VENDOR | Risk Category 1 |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| Item/Location | Food Temp | Air Temp | Item/Location | Food Temp | Air Temp | Item/Location | Food Temp | Air Temp |
|----------------------|-----------|----------|----------------------|-----------|----------|---------------|-----------|----------|
| Ham (Cold-Hold Unit) | 38 °F | °F | Beef (Hot-Hold Unit) | 183 °F | °F | | | |
| | | | | | | | | |

SANITIZER INFORMATION

| Sanitizer Location | Method Used | Sanitizer PPM | Sanitizer Used | Water Temp. |
|--------------------|--------------------|---------------|---------------------|-------------|
| 3-Bucket Setup | Chemical Sanitizer | > 400 | Quaternary Ammonium | |
| | | | | |

Construction, Equipment & Reinspection

| Construction/Remodeling? | New Equipment | Emailed CIS/DR | Reinspection Needed | Reinspection Date |
|--------------------------|---------------|----------------|---------------------|-------------------|
| No | No | No | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 1A | 4626.2010 Subp. 1 Employ one full-time State Certified Food Manager for the establishment. MN Rule 4626.2010 SEND SERVE-SAFE CERTIFICATE TO THE STATE ALONG WITH THE ATTACHED APPLICATION FOR MDH FOOD MANAGER CERTIFICATION. POST THIS ONSITE. Correct By: 05/29/12 |
| 26 | (Critical) 7-202.12A Use poisonous or toxic materials according to label directions and MN Statutes Chapter 18B and section 31.101, subdivision 3. MN Rule 4626.1610 QUAT SANITIZER WITHIN THE 3-C SINK MEASURED OVER 400 PPM. MAINTAIN WITHIN 200-400 PPM. Correct By: 05/29/12 |
| 38 | 2-402.11 All employees engaged in food preparation and/or utensil washing must wear effective hair restraints while on duty. MN Rule 4626.0015 Correct By: 05/29/12 |

Comments:
 EMAIL: DANDELIONKITCHEN@HOTMAIL.COM
 COMMISSARY: KITCHEN IN THE MARKET

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.

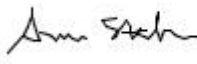
Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent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

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.

English - Attention. If you want help understanding this information, call (612) 673-5844.
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 (612) 673-2700.
Somali - Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac (612) 673-3500.

Deaf and Hard of Hearing Access number: (612) 673-3220 **TTY line:** (612) 673-2626 HSG

| | | |
|--|---|--------------------------------|
| <p>Anne Stahn Code Compliance Officer, 612-673-5817 Anne.Stahn@ci.minneapolis.mn.us</p> |  | <p>Date: 05/29/2012</p> |
| <p>Natalie Coleman PIC</p> | | <p>Date: 05/29/2012</p> |