

# Food - Risk Based Inspection Report

|  |  |                            |     |                    |            |
|--|--|----------------------------|-----|--------------------|------------|
|  | <b>Department of Regulatory Services</b>   | Total Violations           | 0   | Date of Inspection | 10/13/2010 |
|  | Division of Environmental Management & Safety  | Critical Violations        | 0   | Inspection Time    | 10:20 AM   |
|  | Environmental Health & Food Safety   | License Current and Posted | Yes |                    |            |
|  | 250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415<br>Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233<br>Web: http://www.ci.minneapolis.mn.us/environmental-health/ | Reinspection Needed        | No  | Time Out           | 10:45 AM   |

|   |                                     |                                      |   |                                    |
|---|-------------------------------------|--------------------------------------|---|------------------------------------|
| <b>Facility Name</b><br>DANDELION KITCHEN | <b>Address</b><br>725 NICOLLET MALL | <b>City/State</b><br>MINNEAPOLIS, MN | <b>Zip Code</b><br>55402                  | <b>Telephone</b><br>(612) 836-7636 |
| <b>License #</b><br>L158-50041            | <b>Owner</b><br>ALEXANDER BRAND     | <b>Inspection Purpose</b><br>Routine | <b>License Type</b><br>FOOD MOBILE VENDOR | <b>Risk Category</b><br>2          |

### FOODBORNE ILLNESS 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  |
|--|-----|---|--|
| Foodborne Illness Risk Factors and Public Health Interventions   |     |   | Foodborne Illness Risk Factors and Public Health Interventions                     |
| 1A   | IN  |   | 15   |
| Certified food manager; and duties fulfilled.  |     |   | IN   |
| 1B   | IN  |   | Proper disposition of returned, previously served, reconditioned, and unsafe foods |
| PIC knowledgeable, duties & oversight  |     |   | 16   |
| 2  | IN  |   | N/O  |
| Management awareness and policy regarding handling employee health situations  |     |   | Proper cooking time and temperature  |
| 3  | IN  |   | 17   |
| Proper use of reporting, restriction & exclusion   |     |   | N/O  |
| 4  | IN  |   | Proper reheating procedures for hot holding  |
| 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   |     |   | 18   |
| 5  | IN  |   | N/O  |
| 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 |     |   | Proper cooling time and temperatures   |
| 6  | N/O |   | 19   |
| Hands clean and properly washed  |     |   | N/O  |
| 7  | IN  |   | Proper hot holding temperatures  |
| 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                               |     |   | 20   |
| 8  | IN  |   | IN   |
| Handwashing Facilities   |     |   | Proper cold holding temperatures   |
| 9  | IN  |   | 21   |
| Food obtained from approved source   |     |   | IN   |
| 10   | IN  |   | Proper date marking and disposition  |
| 11   | IN  |   | 22   |
| Food received at proper temperature  |     |   | N/A  |
| 12   | N/A |   | Time as a public health control: procedures and records                            |
| Food in good condition, safe, and unadulterated  |     |   | 25   |
| 13   | IN  |   | N/A  |
| Required records available; shellstock tags, parasite destruction  |     |   | Food additives; approved and properly used   |
| 14   | IN  |   | 26   |
| Food separated/protected from cross contamination  |     |   | IN   |
| 15   | IN  |   | Toxic substances properly identified, stored & used                                |
| Food-contact surfaces: cleaned & sanitized   |     |   | 27   |
|  |     |   | N/A  |
|  |     |   | Compliance with HACCP plan and variance  |

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.

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

**MATERIALS PROVIDED:**

# Food - Risk Based Inspection Report

|   |                            |     |                    |            |
|---|----------------------------|-----|--------------------|------------|
|  <b>Department of Regulatory Services</b><br>Division of Environmental Management & Safety<br>Environmental Health & Food Safety<br>250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415<br>Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233<br>Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a> | Total Violations           | 0   | Date of Inspection | 10/13/2010 |
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|   | Reinspection Needed        | No  | Time Out           | 10:45 AM   |

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### 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 |
|-------------------------|-----------|----------|-------------------------|-----------|----------|----------------------|-----------|----------|
| poultry(Cold-Hold Unit) | 40°F      | °F       | poultry(Cold-Hold Unit) | 40°F      | °F       | Soup(Cold-Hold Unit) | 40°F      | °F       |
|                         |           |          |                         |           |          |                      |           |          |

### SANITIZER INFORMATION

| Sanitizer Location | Method Used        | Sanitizer PPM | Sanitizer Used      | Water Temp. |
|--------------------|--------------------|---------------|---------------------|-------------|
| 3 compartment sink | Chemical Sanitizer | < 200         | Quaternary Ammonium |             |
|                    |                    |               |                     |             |

### Construction, Equipment & Reinspection

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

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number:  Violations cited in this report must be corrected within the time frames below.

**Comments:**

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.

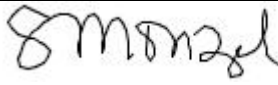
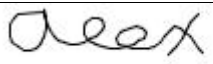
Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent 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

|   |  |                         |
|---|--|-------------------------|
| <b>Sonya Monzel</b><br>Code Compliance Officer, 612-673-3592<br>Sonya.Monzel@ci.minneapolis.mn.us |  | <b>Date:</b> 10/13/2010 |
| <b>Alex</b><br>Licensee   |  | <b>Date:</b> 10/13/2010 |