


# Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; 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	2	Date of Inspection	10/25/2010
	Critical Violations	0	Inspection Time	09:00 AM
	License Current and Posted	Yes		
	Reinspection Needed	No	Time Out	09:20 AM

<b>Facility Name</b> SANDY'S ITALIAN ICE & DELIGHTS	<b>Address</b> 1825 GLENWOOD AVE	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55405	<b>Telephone</b> (612) 205-0322
<b>License #</b> L158-50045	<b>Owner</b> SANDRA PRESLEY-PATTERSON	<b>Inspection Purpose</b> Plan Review	<b>License Type</b> FOOD MOBILE VENDOR	<b>Risk Category</b> 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	N/O		15 N/O Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B	N/O		16 N/O Proper cooking time and temperature
2	N/O		17 N/O Proper reheating procedures for hot holding
3	N/O		18 N/O Proper cooling time and temperatures
4	N/O		19 N/O Proper hot holding temperatures
5	N/O		20 N/O Proper cold holding temperatures
6	N/O		21 N/O Proper date marking and disposition
7	N/O		22 N/O Time as a public health control: procedures and records
8	<b>Out</b>		25 N/O Food additives; approved and properly used
9	N/O		26 N/O Toxic substances properly identified, stored & used
10	N/O		27 N/O Compliance with HACCP plan and variance
11	N/O		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.
12	N/O		
13	N/O		
14	N/O		
15	N/O		
16	N/O		
17	N/O		

### 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	N/O		43 N/O Single-use and single-service articles; properly stored & used
29	N/O		44 N/O Gloves used properly
30	N/O		45 N/O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31	N/O		46 <b>Out</b> Warewashing facilities: installed, maintained, and used; test strips, (Accurate thermometers, chemical test kits provided, gauge cock)
32	N/O		47 N/O Nonfood contact surfaces clean
33	N/O		48 N/O Hot and cold water available; capacity; adequate pressure
34	N/O		49 N/O Plumbing installed, maintained, proper backflow devices
35	N/O		50 N/O Sewage and waste water properly disposed
36	N/O		51 N/O Toilet facilities properly constructed, supplied and cleaned
37	N/O		52 N/O Garbage and refuse properly disposed: facilities maintained
38	N/O		53 N/O Physical facilities installed, maintained, and clean
39	N/O		54 N/O Adequate ventilation and lighting; designated areas used
40	N/O		55 N/O Compliance with MCIAA and Choking Poster
41	N/O		56 N/O Compliance with licensing and plan review
42	N/O		57 N/O Other Violations Noted
			58 N/O City of Minneapolis Food Code

MATERIALS PROVIDED:

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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

### SANITIZER INFORMATION

Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.

### Construction, Equipment & Reinspection


Construction/ Remodeling?	New Equipment	Emailed CIS/DR	Reinspection Needed	Reinspection Date
Yes This is a new MOBILE VEHICLE in the DID.	No	Yes	Yes	11/09/10

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
8	6-301.12AB Provide an adequate supply of hand cleanser at each handwashing sink. MN Rule 4626.1440 Provide and maintain a fingernail brush at the handwashing sink used by employees. MN Rule 4626.1440 Provide and maintain at each handwash sink in the food preparation and warewash areas a supply of individual disposable towels or a continuous towel system that supplies the user with a clean towel. MN Rule 4626.1445 <b>Correct By: 10/26/10</b>
46	4-302.14 Provide an appropriate test kit to accurately measure sanitizer concentration. MN Rule 4626.0715 <b>Correct By: 10/26/10</b>

**Comments:**  
 hours 10-midnight is approved hours of use. Can actually start at 7am.  
 Passed health inspection. Craig from licensing and Mike from Fire were there with Ryan and I.  
 Sandra may want to change the support kitchen, we discussed her need to notify us to gain approval before making the change.  
 The vehicle will be stickered with the Mpls license.  
 The vehicle is not operating, this was an inspection of the vehicle. Above violations must be corrected prior to operating.  
**Comments continued on next page.**

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**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.

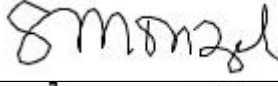

Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent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

**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> Code Compliance Officer, 612-673-3592 Sonya.Monzel@ci.minneapolis.mn.us		<b>Date:</b> 10/25/2010
<b>Sandra</b> licensee		<b>Date:</b> 10/25/2010