


# Food - Risk Based Inspection Report

	<b>Department of Regulatory Services</b> 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: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a>	Total Violations	1	Date of Inspection	09/08/2011
	Critical Violations	1	Inspection Time	10:40 AM	
	License Current and Posted	No	Time Out	10:50 AM	
	Reinspection Needed	Yes			

<b>Facility Name</b> SCRATCH	<b>Address</b> 1210 BROADWAY N W	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55411	<b>Telephone</b> (612) 789-1392
<b>License #</b> L318-50023	<b>Owner</b> GEOFFREY KING W	<b>Inspection Purpose</b> Routine	<b>License Type</b> FOOD MOBILE VEHICLE VENDOR	<b>Risk Category</b> 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 IN 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 N/O Proper reheating procedures for hot holding
3 IN Proper use of reporting, restriction & exclusion	18 N/O Proper cooling time and temperatures
4 N/O 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 N/O Proper hot holding temperatures
5 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	20 <b>Out</b> Proper cold holding temperatures
6 N/O Hands clean and properly washed	21 N/O Proper date marking and disposition
7 N/O 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/O Time as a public health control: procedures and records
8 IN Handwashing Facilities	25 N/A Food additives; approved and properly used
9 N/O Food obtained from approved source	26 IN 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/O 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 N/O 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 IN 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 IN 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 IN 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:**

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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
Beef(Refrigerator)	46°F	°F	Beef(Refrigerator)	47°F	°F			

### SANITIZER INFORMATION

Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.
sanitizer bucket	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.
20	<p><b>(Critical)</b> 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 the raw meat temps were above 41°F. Temps were 46-47*. This may be caused if the refrigerators on the truck are not at operating temperatures before loading the truck.                      email me product temperatures before they are loaded on to the truck so we can figure out where the problem may be. <b>Correct By: 09/09/11</b></p>

**Comments:**  
 Mobile food truck routine inspection.  
 Three comp not set up.  
 E-mail the food temperatures before loading the truck. The refrigerators on the truck need to be at the operating temperature before loading the truck to maintain correct food temperatures.

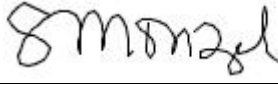

This inspection report is based on City of Minneapolis regulations which can be viewed at the following website: <http://library.municode.com/index.aspx?clientId=11490&stateId=23&stateName=minnesota> It lists corrections and improvements needed to reduce the health and safety risk factors. The conditions 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

<p><b>Sonya Monzel</b>                  Code Compliance Officer, 612-673-3592                  Sonya.Monzel@ci.minneapolis.mn.us</p>		<p><b>Date:</b> 09/08/2011</p>
<p><b>Geoffrey</b>                  scratchfoodtruck@gmail.com</p>		<p><b>Date:</b> 09/08/2011</p>