

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	4	Date of Inspection	10/18/2010
	Critical Violations	4	Inspection Time	10:25 AM	
	License Current and Posted	Yes	Time Out	12:00 AM	
	Reinspection Needed	Yes			

Facility Name SHE ROYAL COFFEE & DELI	Address 2010 HENNEPIN AVE	City/State MINNEAPOLIS, MN	Zip Code 55414	Telephone (612) 812-1816
License # L158-50043	Owner SHE ROYAL COFFEE & DELI	Inspection Purpose Routine	License Type MOBILE FOOD VENDOR	Risk Category 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 Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B	IN		16
PIC knowledgeable, duties & oversight			N/O Proper cooking time and temperature
2	IN		17
Management awareness and policy regarding handling employee health situations			Out Proper reheating procedures for hot holding
3	IN		18
Proper use of reporting, restriction & exclusion			N/O Proper cooling time and temperatures
4	IN		19
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			Out Proper hot holding temperatures
5	IN		20
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			IN Proper cold holding temperatures
6	IN		21
Hands clean and properly washed			IN Proper date marking and disposition
7	IN		22
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			N/A Time as a public health control: procedures and records
8	IN		25
Handwashing Facilities			IN Food additives; approved and properly used
9	IN		26
Food obtained from approved source			IN Toxic substances properly identified, stored & used
10	IN		27
Food received at proper temperature			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			
13	IN		
Food separated/protected from cross contamination			
14	Out		
Food-contact surfaces: cleaned & sanitized			

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

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
No	No	No	Yes	11/02/10

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
14	(Critical) 4-501.114C1 Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm and a minimum temperature of 75 degrees F (24 degrees C) for water with a pH of eight or less or a minimum temperature of 100 degrees F (38 degrees C) for water with a pH of 8/1 to 10. The chlorine concentration must not exceed the amount specified on the manufacturer's label approved by the FDA. MN Rule 4626.0805 Correct By: 10/19/10
17	(Critical) 3-403.11 Reheat previously cooked refrigerated potentially hazardous food for hot holding within 2 hours to a temperature of at least 165 degrees F (74 degrees C) for 15 seconds. MN Rule 4626.0360 chicken and rice found at 91F in the hot holding unit. Correct By: 10/19/10
19	(Critical) 3-501.16A Maintain all hot, potentially hazardous foods at 140 degrees F at 60 degrees C (140 degrees F) or above, except that roasts cooked to a temperature and for a time specified in part 4626.0340, item B, may be held at a temperature of 54 degrees C (130 degrees F) chicken and rice found at 91F in the hot holding unit. Correct By: 10/19/10
37	(Critical) 3-303.12B Discontinue storing bottled and canned beverages in water or undrained ice in the retail display. MN Rule 4626.0265 Correct By: 10/19/10

Comments:
report emailed to samson@sheroyalcoffee.com

CERTIFIED FOOD MANAGER INFORMATION

Certification #: Name: YER BONTI

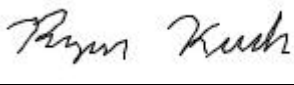

This inspection report is based on City of Minneapolis regulations which can be viewed at the following website: <http://library.municode.com/index.aspx?clientId=11490&stateId=23&stateName=minnesota> It lists corrections and improvements needed to reduce the health and safety risk factors. The conditions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

Ryan Krick Code Compliance Officer, 612-673-3597 Ryan.Krick@ci.minneapolis.mn.us		Date: 10/18/2010
Samson Bonti owner		Date: 10/18/2010