


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	5	Date of Inspection	10/14/2010
	Critical Violations	2	Inspection Time	10:20 AM
	License Current and Posted	Yes		
	Reinspection Needed	Yes	Time Out	12:00 AM

Facility Name WORLD STREET KITCHEN	Address 123 3RD ST N #101	City/State MINNEAPOLIS, MN	Zip Code 55401	Telephone (612) 840-2522
License # L158-50048	Owner SAMEH WADI	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	Out		15 IN Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B	IN		16 IN Proper cooking time and temperature
2	IN		17 IN Proper reheating procedures for hot holding
3	IN		18 N/O Proper cooling time and temperatures
4	IN		19 Out Proper hot holding temperatures
5	IN		20 IN Proper cold holding temperatures
6	IN		21 IN Proper date marking and disposition
7	IN		22 N/A Time as a public health control: procedures and records
8	IN		25 IN Food additives; approved and properly used
9	IN		26 IN Toxic substances properly identified, stored & used
10	IN		27 N/A Compliance with HACCP plan and variance
11	IN		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/A		
13	IN		
14	IN		
15	IN		
16	IN		
17	IN		
18	IN		


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 IN Single-use and single-service articles; properly stored & used
29	IN		44 IN Gloves used properly
30	IN		45 IN Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31	IN		46 Out Warewashing facilities: installed, maintained, and used; test strips.(Accurate thermometers,chemical test kits provided, gauge cock)
32	IN		47 IN Nonfood contact surfaces clean
33	IN		48 IN Hot and cold water available; capacity; adequate pressure
34	Out		49 IN Plumbing installed, maintained,proper backflow devices
35	IN		50 IN Sewage and waste water properly disposed
36	IN		51 IN Toilet facilities properly constructed, supplied and cleaned
37	Out		52 IN Garbage and refuse properly disposed: facilities maintained
38	IN		53 IN Physical facilities installed, maintained, and clean
39	IN		54 IN Adequate ventilation and lighting; designated areas used
40	IN		55 IN Compliance with MCIAA and Choking Poster
41	IN		56 IN Compliance with licensing and plan review
42	IN		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
Cheese(Refrigerator)	40°F	°F	Chicken(Hot-Hold Unit)	155°F	°F			

SANITIZER INFORMATION

Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.
spray bottle	Chemical Sanitizer	= 200	Quaternary Ammonium	

Construction, Equipment & Reinspection

Construction/Remodeling?	New Equipment	Emailed CIS/DR	Reinspection Needed	Reinspection Date
No	No	No	Yes	11/01/10

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1A	4626.2010 Subp. 3 Post in a conspicuous place at the establishment, a copy of the State Certified food manager certificate. MN Rule 4626.2010 Post a copy of your MDH Food Manager Certificate. Correct By: 10/18/10
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) Beef found at 130F in the hot holding unit. Correct By: 10/18/10
34	4-204.112E Provide food and water temperature measuring devices that are numerically scaled in increments no greater than 2 degrees F. MN Rule 4626.0620 Correct By: 10/18/10
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: 10/18/10
46	4-501.116 Use the sanitizer test kit or other device to accurately measure the concentration of the sanitizing solution. MN Rule 4626.0815 Provide quat test strips. Correct By: 10/18/10

Comments:
report emailed to sameh@saffronmpls.com

CERTIFIED FOOD MANAGER INFORMATION

Certification #: Name: SAMEH WADI

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.

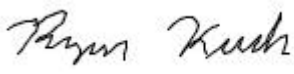
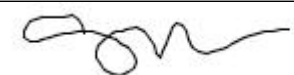
Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent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

Ryan Krick Code Compliance Officer, 612-673-3597 Ryan.Krick@ci.minneapolis.mn.us		Date: 10/14/2010
Sameh Wadi owner		Date: 10/14/2010