


# Food - Risk Based Inspection Report

	<b>Department of Regulatory Services</b>	Total Violations	0	Date of Inspection	06/14/2011
	Division of Environmental Management & Safety	Critical Violations	0	Inspection Time	10:15 AM
	Environmental Health & Food Safety	License Current and Posted	Yes		
	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>	Reinspection Needed	No	Time Out	11:00 AM

<b>Facility Name</b> WORLD STREET KITCHEN	<b>Address</b> 123 3RD ST N #101	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55401	<b>Telephone</b> (612) 840-2522
<b>License #</b> L318-50015	<b>Owner</b> SAMEH WADI	<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    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			N/O
10	IN		Proper date marking and disposition
Food received at proper temperature			22
11	IN		N/A
Food in good condition, safe, and unadulterated			Time as a public health control: procedures and records
12	N/A		25
Required records available; shellstock tags, parasite destruction			N/A
13	IN		Food additives; approved and properly used
Food separated/protected from cross contamination			26
14	IN		IN
Food-contact surfaces: cleaned & sanitized			Toxic substances properly identified, stored & used
			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:

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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
Chicken(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		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
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**Comments:**  
 Mobile truck was ready to go on the street. Prep is done in the kitchen. Cook and serve operation.

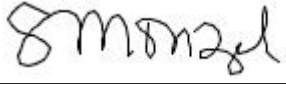
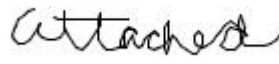
This inspection report is based on City of Minneapolis regulations which can be viewed at the following website: <http://library.municode.com/index.aspx?clientId=11490&stateId=23&stateName=minnesota> It lists corrections and improvements needed to reduce the health and safety risk factors. The conditions 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> 06/14/2011
<b>Sameh</b> licensee		<b>Date:</b> 06/14/2011