

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	5	Date of Inspection	10/06/2011
	Critical Violations	0	Inspection Time	11:00 AM	
	License Current and Posted	No	Time Out	11:20 AM	
	Reinspection Needed	Yes			

Facility Name YUMMI	Address 4125 BRYANT AVE	City/State MINNEAPOLIS, MN	Zip Code 55409	Telephone (612) 327-8749
License # L318-50021	Owner JAMES SCHANEN	Inspection Purpose Plan Review	License Type FOOD MOBILE VEHICLE VENDOR	Risk Category 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 Out Certified food manager; and duties fulfilled.	15 N/O Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B N/O 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 N/O 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 Out Handwashing Facilities	25 N/O Food additives; approved and properly used
9 N/O Food obtained from approved source	26 N/O Toxic substances properly identified, stored & used
10 N/O Food received at proper temperature	27 N/A Compliance with HACCP plan and variance
11 N/O Food in good condition, safe, and unadulterated	
12 N/A 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 N/A Pasteurized eggs used where required	43 N/O Single-use and single-service articles; properly stored & used
29 N/O Water and ice from approved source	44 N/O Gloves used properly
30 N/O Variance obtained for specialized processing methods	45 N/O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31 N/O Proper cooling methods used; adequate equipment for temperature control	46 N/O Warewashing facilities: installed, maintained, and used; test strips, (Accurate thermometers, chemical test kits provided, gauge cock)
32 N/O Plant food properly cooked for hot holding	47 N/O Nonfood contact surfaces clean
33 N/O Approved thawing methods used	48 N/O Hot and cold water available; capacity; adequate pressure
34 Out Thermometers provided and accurate	49 N/O Plumbing installed, maintained, proper backflow devices
35 N/O Food properly labeled; original container	50 N/O 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 N/O Toilet facilities properly constructed, supplied and cleaned
37 N/O Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	52 N/O Garbage and refuse properly disposed: facilities maintained
38 N/O Personal cleanliness (fingernails, jewelry, other clothing, hair restrains)	53 N/O Physical facilities installed, maintained, and clean
39 N/O Wiping cloths, sponges; properly used and stored	54 N/O Adequate ventilation and lighting; designated areas used
40 N/A Washing fruits and vegetables	55 N/O Compliance with MCIAA and Choking Poster
41 N/O In-use utensils; properly stored	56 N/O Compliance with licensing and plan review
42 N/O Utensils, equipment, and linens: properly stored, dried, and handled	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
No	No	No		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1A	4626.2010 Subp. 1 Employ one full-time State Certified Food Manager for the establishment. MN Rule 4626.2010 Provide the MDH Food Manager Certificate Correct By: 10/07/11
8	6-301.11B Provide and maintain a fingernail brush at the handwashing sink used by employees. MN Rule 4626.1440 Correct By: 10/07/11
8	6-301.11A Provide an adequate supply of hand cleanser at each handwashing sink. MN Rule 4626.1440 Correct By: 10/07/11
34	4-204.112A Provide a temperature measuring device located in the warmest part of mechanically refrigerated units and in the coolest part of hot food storage units. MN Rule 4626.0620 Correct By: 10/07/11
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: 10/07/11

Comments:
 Passed final opening inspection.
 yummillc@gmail.com
 Hoa T Nguy 6/17/10 serve safe
 decal mobile food 00034

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.

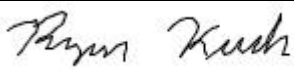
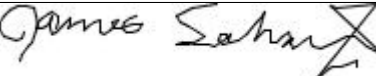
Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent 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: 10/06/2011
James Schanen owner		Date: 10/06/2011