

**Food - Risk Based Inspection Report**

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; 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	8	Date of Inspection	03/06/2014
	Critical Violations	3	Inspection Time	09:30 AM
	License Current and Posted	Yes		
	Reinspection Needed	No	Time Out	11:00 AM

<b>Facility Name</b> NORTH	<b>Address</b> 1500 JAMES AVE	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55411	<b>Telephone</b> (612) 668-2820
<b>License #</b> L316-50109	<b>Owner</b> ATTN: PAM ROSEN	<b>Inspection Purpose</b> Routine	<b>License Type</b> INSTITUTIONAL FOOD SERVICE	<b>Risk Category</b> 2

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

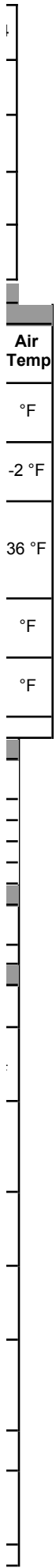
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status	Compliance Status
Foodborne Illness Risk Factors and Public Health Interventions	Foodborne Illness Risk Factors and Public Health Interventions
<b>1A Out Certified food manager; and duties fulfilled.</b>	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	<b>17 Out Proper reheating procedures for hot holding</b>
3 IN Proper use of reporting, restriction & exclusion	18 N/O Proper cooling time and temperatures
4 IN 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 IN Proper hot holding temperatures
5 IN 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 IN Proper cold holding temperatures
6 IN Hands clean and properly washed	<b>21 Out Proper date marking and disposition</b>
7 IN 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 IN Time as a public health control: procedures and records
8 IN Handwashing Facilities	25 N/A Food additives; approved and properly used
9 IN 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	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 Required records available; shellstock tags, parasite destruction	
13 IN 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 N/A 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 N/A Plant food properly cooked for hot holding	<b>47 Out Nonfood contact surfaces clean</b>
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
<b>36 Out Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present</b>	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	<b>52 Out Garbage and refuse properly disposed: facilities maintained</b>
38 IN Personal cleanliness (fingernails,jewelry,other clothing,hair restrains)	<b>53 Out Physical facilities installed, maintained, and clean</b>
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 N/A Other: Water Vending, Food Carts, Mobile Units
	58 IN City of Minneapolis Food Code



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**MATERIALS PROVIDED:**

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Item/Location	Item Location Description	Food Temp	Air Temp	Item/Location	Item Location Description	Food Temp	Air Temp	Item/Location	Item Location Description	Food Temp
Air Temperature (Walk-In Cooler)	( )	°F	35 °F	YOGURT (Walk-In Cooler)	( )	35 °F	°F	SLICED CHEESE (Walk-In Cooler)	( )	35 °F
Air Temperature (Walk-In Cooler)	(MILK WALK-IN COOLER)	°F	34 °F	MILK (Walk-In Cooler)	(MILK WALK-IN COOLER)	34 °F	°F	Air Temperature (Walk-In Freezer)	( )	°F
MELON MIX (Walk-In Cooler)	(MILK WALK-IN COOLER)	34 °F	°F	APPLE JUICE (Walk-In Cooler)	(MILK WALK-IN COOLER)	34 °F	°F	Air Temperature (Refrigerator)	(VICTORY 2 DOOR CAFETERIA SERVICE LINE)	°F
Air Temperature (Walk-In Cooler)	(CAFETERIA WALK-IN COOLER)	°F	38 °F	YOGURT (Walk-In Cooler)	(CAFETERIA WALK-IN COOLER)	38 °F	°F	MILK (Refrigerator)	(MILK REACH-IN COOLER)	38 °F
GRAVY (Hot-Hold Unit)	(CAFETERIA SERVICE LINE)	178 °F	°F	HAMBURGERS (Hot-Hold Unit)	(CAFETERIA SERVICE LINE)	172 °F	°F	CHICKEN CASSEROLE (Hot-Hold Unit)	(CAFETERIA SERVICE LINE)	108 °F

**SANITIZER INFORMATION**

Sanitizer Location	Sanitizer Location Description	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.
3 compartment sink		Chemical Sanitizer	= 400	Quaternary Ammonium	
Sanitizer Wipes		Chemical Sanitizer	= 200	Quaternary Ammonium	
sanitizer bucket		Chemical Sanitizer	= 400	Quaternary Ammonium	

**CONSTRUCTION & EQUIPMENT**

<b>Construction/Remodeling?</b>	<b>New Equipment</b>	<b>Emailed CIS/DR</b>
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 3 Post in a conspicuous place at the establishment, a copy of the State certified food manager certificate. MN Rule 4626.2010 AT TIME OF INSPECTION PERSON IN CHARGE DID NOT HAVE A COPY OF HIS STATE CERTIFIED FOOD MANAGER CERTIFICATE POSTED. NOTE: ON DAY OF INSPECTION ERIK SPIES WAS A SUBSTITUTE MANAGER IN CHARGE OF KITCHEN. Repeat Violation. Originally Cited On 03/07/13 <b>Correct By: 04/20/14</b>
17	<b>(Critical)</b> 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 OBSERVED A PAN OF CHICKEN CASSEROLE AT A TEMPERATURE OF 108F - 147F IN HOT HOLDING CABINET AT SERVICE LINE IN CAFETERIA. NOTE: PAN WAS REMOVED AND REHEATED TO A TEMPERATURE OF 165F. Corrected On-Site.
21	<b>(Critical)</b> 3-501.18C Discard all refrigerated, ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant which has not been consumed within 7 calendar days after the original package has been opened. Mn Rule 4626.0405 OBSERVED A PAN OF MEAT SAUCE IN WALK-IN COOLER DATED 2/24/14. PRODUCT WAS DISCARDED BY MANAGER IN CHARGE. Corrected On-Site.
21	<b>(Critical)</b> 3-501.17C Date mark all refrigerated, ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant, to prevent food from being used after seven calendar days after the container is opened, including the day of opening. MN Rule 4626.0400 IN WALK-IN COOLER OBSERVED OPENED PACKAGES OF SLICED CHEESE THAT WERE NOT DATE MARKED. Corrected On-Site.
36	6-501.111ABD Provide control of insects, rodents, and other pests by routinely inspecting incoming food and supply shipments, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. MN Rule 4626.1565 IN MAIN KITCHEN OBSERVED A FEW MOUSE DROPPINGS ON FLOOR TO LEFT OF 3 COMPARTMENT SINK AND AT FLOOR/WALL JUNCTURE IN SERVICE AREA OF CAFETERIA. ADVISE ENGINEERING DEPARTMENT OF ANY RODENT ACTIVITY. <b>Correct By: 03/06/14</b>
47	4-602.13 OBSERVED MOLD/DUST BUILD UP ON CEILING AND COMPRESSOR OF MAIN WALK-IN COOLER AND MILK WALK-IN COOLER. <b>Correct By: 03/13/14</b>
52	5-501.16C Provide a waste receptacle at each handwashing sink or group of handwashing sinks. MN Rule 4626.1255 OBSERVED THAT THERE WERE NO TRASH CANS AT THE HAND WASH SINKS IN THE CAFETERIA. PROVIDE A TRASH CAN AT EACH HAND WASH SINK. Repeat Violation. <b>Correct By: 03/06/14</b>

**Observations and Corrective Actions continued on next page.**

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Item Number: Violations cited in this report must be corrected within the time frames below.

53	6-501.12A Clean and maintain clean all physical facilities. MN Rule 4626.1520  CLEAN UP MOUSE DROPPINGS ON FLOOR IN BOTH MAIN KITCHEN AND CAFETERIA. SANITIZE FLOOR SURFACES AS NEEDED. Repeat Violation. Originally Cited On 10/01/12 <b>Correct By: 03/13/14</b>
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**Comments:**  
 INSPECTION CONDUCTED IN PRESENCE OF PERSON IN CHARGE, ERIK SPIES.  
  
 NOTE: ERIK WAS A TEMPORARY MANAGER IN CHARGE AT THIS ESTABLISHMENT. THIS WAS HIS FIRST DAY AT THIS SCHOOL.  
  
 BREAKFAST SERVED 7:30 - 8:00  
 LUNCH SERVED 11:00 - 12:46  
  
 CHOKE CHART POSTED  
 LICENSE POSTED  
 QUAT TEST STRIPS AVAILABLE  
  
 GOOD STAFF HAND WASHING OBSERVED  
  
 REPORT EMAILED TO PAM ROSEN AT [pam.rosen@mpls.k12.mn.us](mailto:pam.rosen@mpls.k12.mn.us)

**CERTIFIED FOOD MANAGER INFORMATION**  
**Certification #: 48490 Name: DANNIE WILLIAMS**

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

- Report Received by:
- ERIK SPIES
- CFM

Graham Miller Health Inspector, <a href="mailto:Graham.Miller@minneapolismn.gov">Graham.Miller@minneapolismn.gov</a>		<b>Date:</b> 03/06/2014
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