

QUARTERLY (OCTOBER – DECEMBER 2017) FOOD INSPECTIONS

FACILITY NAME:	TYPE:	DATE:	VIOLATIONS:
Olive Garden Restaurant	Routine	12-29-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Alfredo at 117F, raw hamburger at 44F. PHF shall cold hold at 41F or below. Burger and Alfredo voluntarily discarded.</p> <p>04-23 Dispensing Utensils Core violation Dispensing tongs (2) used for raw chicken placed in product with handle touching. Utensils shall be stored out of product or upright of product. Removed both.</p> <p>04-77 Handsink Supplies Core violation Handtowels not dispensed at bar. Handtowels shall be dispensed during operation hours.</p>
China Garden	Routine	12-29-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Par cooked chicken, egg rolls and cooked egg roll stuffing all setting at room temp 75-100F. PHF shall be held under 41 F. All items returned to walk in cooler. Cook stated all less than 1 hour since cooked.</p> <p>04-11.9 Non-continuous Cooking of Raw Animal Foods* Critical violation Egg rolls cooked to 115 and hot held at 115F. Not cooled or reheated to 165F PHF N-Continuous cooked shall be cooled as specified in 04-07.5 if not held at 04-7. All voluntarily discarded.</p> <p>04-65 General Plumbing* Critical violation Handsink not draining. Must be in good repair and evacuate sewage. Will call plumber.</p> <p>04-06 General Food Storage Core violation Trays of par cooked food stored on floor throughout kitchen not covered. All food shall be stored off the floor and protected from contamination. All moved to walk in coolers after placing on new clean trays.</p> <p>04-17 Thawing Potentially Hazardous Foods Core violatoin Thawing pork at room temp above RTE foods. PHF shall be thawed by approved methods. Returned to cooler. RTE foods voluntarily discarded.</p> <p>04-77 Handsink Supplies Core violation Missing handtowels at handsink. Must be supplied. Restocked.</p>
Burleigh County Roasting Company – YMCA	Follow-Up	12-28-17	<p>Juicer appears to have been cleaned but still discolored on some parts. Spoke with owner who has spoken with the manufacturer who states that the discoloration is normal due to the aluminum used to make the juicer. Owner will be sending pictures to the manufacturer who will verify that the discoloration is normal.</p>
Exploring Minds Development Center	Routine	12-28-17	<p>04-51 Wiping Cloths and Working Containers - Use Limitation</p>

			<p>Core violation No detectable sanitizer in solution. Approved sanitizer levels shall be provided during food service operations. Mixed solution and put in place.</p>
Perks Coffee Shop	Routine	12-28-17	<p>04-53.6 Hot Water and Chemical* Critical violation Low sanitizer level in 3 comp sink. Approved sanitizer levels of 200-400 ppm required for sanitizing. Remixed to approved levels.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation No test papers on hand. Test papers shall be provided. Will purchase.</p>
Broadway Grill and Tavern	Follow-Up	12-28-17	<p>04-53.6 Hot Water and Chemical* Critical violation Mechanical dishwasher using hot water to sanitize - utensil surface temperature does not reach 160F. Utensil surface temp in a mechanical dishwasher using hot water to sanitize shall be at least 160F. Repair will be called and dishes will be chemically sanitized after running through dishwasher.</p>
Advantage Sales and Marketing	Routine	12-28-17	Zero violations noted at time of inspection.
Subway – Walmart Supercenter South	Routine	12-27-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Food-contact surfaces such as cutting boards, baking pans, and containers are rinsed after washing and sanitizing. Food-contact surfaces must be washed, rinsed, and sanitized after each use. Manager will train employees the required order of warewashing.</p> <p>04-75 Handsink Facility Installation* Critical violation Beef thawing in handsink. Handsinks shall be accessible to employees at all times. Food was removed. Manager will ensure that handsinks are not obstructed.</p> <p>04-17 Thawing Potentially Hazardous Foods Core Violation Beef thawing in handsink. Soup thawing in rinse sink. Food shall be thawed in a refrigerated unit not to exceed 41F.</p>

Longhorn Steakhouse	Routine	12-27-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Cutting boards used in continuous production not cleaned every 4 hours. Food contact surfaces shall be washed rinse and sanitized every 4 hours. All cutting boards put through dish machine.</p> <p>04-31 General Employee Practices* Critical Violation Employee cell phone and charger stored on food contact surface and handled between food prepping. Employees shall maintain a high degree of personal hygiene and wash hands between tasks. Do not store phones or chargers on food contact surface. Removed and cleaned and sanitized surface.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core Non-functioning test papers old and wet not accurate. Accurate test papers shall be provided. Will purchase</p>
Superpumper #39 19 th St	Routine	12-27-17	Zero violations noted at time of inspection.
Famous Dave's Restaurant	Routine	12-26-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Smoked chicken, beef tips, baked potatoes, baked beans, mashed potatoes, and macaroni and cheese hot hold temperature ranges were 112-131F. PHF shall be held at 135F or greater. Water level in hot hold reservoir was empty in hot hold unit containing beans, mashed potatoes, and macaroni and cheese. Water level was low in a second hot hold unit containing beef tips. Dry hot hold units containing smoked chicken and baked potatoes were not at sufficient thermostat level to maintain PHF at 135F or greater. All PHF held at improper hot hold temperatures was voluntarily discarded by employee. Temperature of units increased. Manager will ensure that the temperatures of hot hold units are checked daily.</p>

Kroll's Kitchen – South	Routine	12-26-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Food bowl and kettle setting at room temp for more than 4 hours without sanitizing. Food utensils set at room temp used to portion soup shall be washed and sanitized every 4 hours. Educated staff and affected utensils washed rinsed and sanitized.</p>
Grand China	Follow-Up	12-22-17	<p>Zero violations noted at time of inspection.</p>
Grand China	Routine	12-21-17	<p>04-04 General Food Protection* Critical violation Ravioli and chicken (fried) stored in utility room on open trays under/near handsink and near utility sink. At all times food shall be protected from potential contamination. Food was voluntarily discarded by employee.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Raw chicken, chopped broccoli, and sliced cabbage stored at room temperature. Chicken temperature was 49F. Broccoli and cabbage temperatures ranged from 47-50F PHF shall be stored at 41F or less. Food stored at room temperature for ~ 0.5 hours and was placed in walk in cooler.</p> <p>04-07.5 Cooling* Critical violation Chicken (fried) cooling at room temperature. PHF shall be cooled from 135F to 41F within 6 hours provided that food is cooled from 135F to 70F within the first two hours. Chicken was voluntarily discarded by employee.</p> <p>04-07.6 Cooling Methods* Critical violation Noodles cooling in walk in cooler in large heaping piles in covered plastic totes. Cooling shall be accomplished by placing food in shallow pans or separating food into small portions. Noodles were removed from totes, placed in several small metal pans, and returned to the walk in cooler.</p> <p>04-18 Food Display and Service of PHF* Critical violation Lettuce (chopped), cantaloupe, and vegetable rice rolls exhibited temperatures of 50-51F. PHF shall be kept at an internal temperature of 41F or less. Food was placed onto buffet line at 11 am and was voluntarily discarded at 3 pm. PHF on the buffet table will be rearranged so that it will be kept in the segment of the table that utilizes an ice bath.</p> <p>04-29 General Personal Cleanliness* Critical violation Employee did not wash hands before returning to food prep duties after using bare hands to wipe out a large vat of raw chicken. Food employees shall clean hands when switching between raw and ready-to-eat food and as often as necessary to prevent cross-contamination when changing tasks. Employee was instructed to wash hands immediately. Manager will monitor employees to ensure that they are washing hands when required to do so.</p> <p>04-75 Handsink Facility Installation* Critical violation Tray of food blocking the handsink. Handsinks shall be accessible to employees at all times. Tray was moved.</p>

			<p>04-06 General Food Storage Core violation Sugar and bags of rice stored in utility room near utility sink. Food may not be stored in mechanical rooms. Food not subject to further washing or cooking before serving shall be stored in a way that protects it from cross-contamination.</p> <p>04-77 Handsink Supplies Core violation Paper towel dispenser near handsink is empty. A supply of disposable towels shall be located near each handsink.</p>
Ichibann Cuisine Corp. DBA Kobe's	Follow-Up	12-21-17	<p>Follow-up based on violations from last routine inspection.</p> <p>Salad is kept in walk-in cooler - not at room temp.</p> <p>Rice cooling in walk-in without covers.</p> <p>Ready to eat food no longer stored beneath raw meat.</p> <p>Sanitizer concentrations are 50-100 ppm.</p> <p>No employee drinks being stored above prep areas or on equipment.</p>
Perkins Restaurant – North	Follow-Up	12-21-17	<p>Gloves are being changed between raw and ready to eat food.</p> <p>Drinks are no longer stored in food prep. areas or on equipment.</p>
Marlin's	Routine	12-21-17	<p>04-02 General Care of Food Supplies* Critical violation Lettuce in prep cooler spoiled. Food shall be in sound condition, free from spoilage. Lettuce was voluntarily discarded by employee.</p> <p>04-04 General Food Protection* Critical violation Freezer coolant dripped into open food pans in reach in freezer. At all times, food shall be protected from contamination. Food contaminated was voluntarily discarded by employee.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Deli meats not date marked. RTE, PHF shall be clearly marked to indicate the date by which food shall be consumed, sold, or discarded. Deli meats were date marked.</p> <p>04-43 Nonfood-Contact Surfaces Core violation Hot well water of warmer is black and pan is blackened with debris. Nonfood-contact surfaces must be cleaned as often as necessary.</p>
Augusta Place	Routine	12-20-17	<p>04-31 General Employee Practices* Critical violation Employee drinks stored on ice maker, some without covers. Employee drinks shall be stored separately from food and equipment and shall be covered. Drinks were moved and area will be cleaned.</p>
Red Lobster #487	Routine	12-20-17	Zero violations noted at time of inspection.
Child's Hope Learning Center	Routine	12-20-17	Zero violations noted at time of inspection.
Ruby Tuesday	Follow-Up	12-20-17	Walk in cooler temperatures after repair ranged from 32-33F. Defrost switch for fan was stuck and was replaced.
Perk N Beans Coffee Roasters	Routine	12-20-17	Zero violations noted at time of inspection.

Nardello's	Routine	12-20-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Sandwich reach in cooler - food was 50-52F. Potentially hazardous food shall be 41F or below. Meats, cheese, lettuce, cut tomatoes were voluntarily discarded and cooler will be repaired.</p>
Blarney Stone Pub	Routine	12-20-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Mashed potato scoop stored on food container lid. Surfaces of utensils and equipment contacting potentially hazardous food may be cleaned less frequently than every four hours if stored in containers of potentially hazardous food and their contents are maintained at temperatures specified in section 33-33-04-07 (135F). Mashed potato scoop placed in container which was 152F.</p> <p>04-07.6 Cooling Methods Core Violation Thick roast beef cooling in a pan in the walk in cooler wedged together and not able to cool quickly. Cooling food shall be arranged in the equipment to provide maximum heat transfer.</p>
Papa Murphey's North	Routine	12-19-17	<p>04-52 Manual Warewashing - Sink Compartment Requirements Core violation Employee conducting dish wash and not rinsing dishes. Manual washing, rinsing, sanitizing, air drying shall be done in this sequence . Educated and rewashed and rinsed affected dishware.</p> <p>04-52.1 Warewashing Equipment - Cleaning Frequency Core violation Two sanitizing solution buckets low concentrations. Sanitizer solution shall be at approved levels. Remixed.</p>
Dan's Supermarket #12 Turnpike Ave	Routine	12-19-17	<p>04-29.1 Preventing Contamination From Hands* Critical violation Deli employee moved from raw chicken to RTE with glove change but no hand wash. Employees must wash hands before donning new gloves and changing tasks. Educated affected employee.</p> <p>04-107 Storage of Materials* Critical violation Windex glass cleaner stored on food prep table with product. Toxic chemicals shall not be stored where it will contaminate food or food equipment. Removed and cleaned area.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation East end of deli display cooler running 47-52F food temps. PHF shall hold 41 F or below. Service called and food transferred to compliant cooler.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Deli towels not stored in sanitizer solution not testing at approved levels. Wiping towels shall be stored in approved levels of solution. Remixed new buckets with approved levels.</p>
Ruby Tuesday	Routine	12-19-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Parm cream sauce hot hold temperature was 130-131F. Walk in cooler temperature was 47-48F. Potentially hazardous food such as leafy greens, macaroni salads, cooked broccoli salads, potato salad, chopped tomatoes, and cooked corn exhibited temperatures of 47-48F PHF in walk in cooler were stored in elevated cold hold temperature for unknown amount of time.</p>

			<p>Hot hold PHF shall be 135F or above. Cold hold temperature shall be 41F or below. Parm cream was reheated to greater than 165 F and maintained at 152F. PHF in walk in cooler was voluntarily discarded by employee. Manager contacted cooler repair technician.</p> <p>04-07.5 Cooling* Critical Violation Rice, cooked, bagged in individual allotments, and stacked in a bin in walk in cooler exhibited temperature ranges from 62-65F. Rice had been in cooler approximately 3 hours. Cooked PHF shall be cooled from 135F to 41F within six hours provided that food is cooled from 135T to 70F within the first 2 hours. Rice was voluntarily discarded by employee. Employees will not stack or pile cooling food, but will portion onto shallow tray while cooling.</p> <p>04-29.1 Preventing Contamination From Hands* Critical Violation Employee used bare hands to pluck a piece of butter out of the pickle container. Employees may not contact ready-to-eat food with bare hands. Pickles voluntarily discarded by employee.</p> <p>04-06 General Food Storage Core Violation Food in freezer is not covered (reach in freezer). Food shall be stored in a clean covered container.</p> <p>04-07.6 Cooling Methods Core Violation Macaroni, portioned in bagged allotments, was piled in a pan. Food shall be arranged to provide maximum heat transfer.</p>
St. Gabriel's Community Skilled Care	Routine	12-19-17	<p>04-53.6 Hot Water and Chemical* Critical violation Mechanical dishwasher in Grand Pacific neighborhood - utensil surface temp did not reach 160F for hot water sanitization. In a mechanical dishwasher using hot water to sanitize - utensil surface temp must reach 160F. Repair will be called and dishes will be washed in a different dishwasher until fixed.</p>
HuHot Restaurant	Routine	12-19-17	No inspections noted at the time of inspection.
LaVonne's Cheese Button Factory Plus	Routine	12-18-17	<p>04-31 General Employee Practices* Critical violation Employee cigarettes stored in kitchen on a counter with employee drink. Employee items shall be stored separately and drinks stored away from food prep areas and equipment. Moved cigarettes and drink to employee area.</p> <p>04-83 Openings Core violation Back door was open - no screen. Outer openings shall be protected by closed door.</p>
Fireflour Pizza	Routine	12-18-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Garbanzo beans, marinara, mozzarella kept out at room temperature. PHF shall be held at 41F or below. Keep PHF under refrigeration - or can visibly place a time on the food as soon as it is taken out of temperature control, discard food after 4 hours.</p> <p>04-18.2 Reduced Oxygen Packaging Without a Variance - Criteria* Critical violation Making sous vide chicken without a HACCP plan. Cooking using sous vide - a HACCP plan is required. A HACCP plan will be submitted within 2 weeks.</p>

			<p>04-77 Handsink Supplies Core violation Employee restroom needs a supply of paper towels - also needs a self-closing door. Handsinks needs supply of soap and paper towels at all times.</p>
McDonald's Country West Burnt Boat Drive	Routine	12-18-17	Zero violations noted at time of inspection.
Tap In Tavern	Routine	12-18-17	<p>04-74 Toilet Fixtures Core violation Missing covered containers in women's restrooms. Women's restrooms shall have covered containers or sanitary napkins boxes installed. Will provide covered containers.</p>
Runway Express Mart	Routine	12-18-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Utensils in front food prep area washed in handsink and not washed, rinsed, and sanitized. Utensils must be washed, rinsed, and sanitized. Owner will ensure that employees wash, rinse, and sanitize all food contact utensils in the three compartment sink.</p> <p>04-75 Handsink Facility Installation* Critical Violation Handsink in front food prep area filed with soap water and used for dishwashing. Third compartment of three compartment sink in back chicken fry area is used as a handsink. Handsinks must be accessible to employees at all time. Handsinks may not be used for purposes other than hand washing. Owner will ensure that employees use handsink for hand washing only.</p>
Big Boy	Routine	12-18-17	<p>04-38 General Design and Fabrication Core Violation Metal shards on piercing portion of the table-mounted can opener. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.</p>
Toasted Frog West	Routine	12-14-17	<p>04-31 General Employee Practices* Critical violation Employee drinks do not have covers. Employee drinks shall have lids or covers and be stored where they cannot contaminated food contact areas or equipment. Drink containers with lids will be purchased.</p>
Scotty's	Routine	12-14-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Mashed potatoes, sloppy joe mix, and gravy hot hold temperatures were 123-127F. Hot hold PHF shall be 135F or greater. PHF had been in warmer less than 2 hours and was reheated to greater than 165F. Water added to food warmer to maintain hot water surface area on food containers.</p>
Noah's Ark Daycare and Preschool	Routine	12-14-17	No violations noted at the time of inspection.
Broadway Grill and Tavern	Routine	12-13-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Top of middle prep cooler - food is 50F. PHF shall be 41F or below. Food had been in prep cooler for more than 4 hours and was voluntarily discarded.</p> <p>04-18.2 Reduced Oxygen Packaging Without a Variance - Criteria* Critical violation Vacuum packaging fish (salmon) that was not received frozen. Except for fish that is frozen before, during, and after packaging, a food establishment may not package fish using a reduced oxygen packaging</p>

			<p>method. Establishment will discontinue practice of vacuum packaging fish that is received fresh. Fish may only be vacuum packaged if received frozen, packaged frozen, then stored frozen. Break seal before thawing.</p> <p>04-53.6 Hot Water and Chemical* Critical violation Mechanical dishwasher using hot water to sanitize - utensil temp does not reach 160F. Utensil surface temp shall reach at least 160F. Machine still washes and rinses, will manually sanitize after running dishes through machine. Repair will be called.</p>
Grand Junction Grilled Subs	Routine	12-13-17	Zero violations noted at time of inspection.
Dan's Supermarket #1 Arrowhead Plaza	Routine	12-13-17	<p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No sanitizing solution in bucket at deli prep station. Working containers shall be in place during food prep operations Put in place.</p> <p>04-77 Handsink Supplies Core violation No hand towels dispensed at deli handsink. Hand towels shall be dispensed at handsinks. Dispenser refilled.</p>
Ichibann Cuisine Corp. DBA Kobe's	Routine	12-12-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Cut lettuce being held at room temperature, onions at 100F PHF shall be 41F or below or 135F or above (after cooking). Lettuce and onions discarded.</p> <p>04-31. General employee practices.* Critical violation Employee drinks stored above equipment and food contact surfaces. Drinks and food shall be stored separately. Drinks were moved to an area where they cannot contaminate food or equipment.</p> <p>04-04.1 Packaged and Unpackaged Food - Separation, Packaging, and Segregation* Critical violation Yum yum sauce held below raw meat. Ready to eat food shall be stored separate from raw meat - store above, not below. Sauce was moved and uncontaminated.</p> <p>04-108 Use of Materials* Critical violation Bleach concentration in sanitizer buckets and 3 comp bar sink over 200 ppm. Chemicals shall not be used in a way that causes contamination. Buckets and sinks were diluted and bleach was 50-100 ppm.</p> <p>04-07.6 Cooling Methods Core violation Cooling rice and eel was covered. Cooling food shall be uncovered until 41F or below.</p>
River of Hope Church/Freedom Center	Routine	12-12-17	Zero violations noted at time of inspection.
Radisson Inn	Follow- Up	12-12-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Gravy, pastas, and salmon stored in cooler longer than 7 days. PHF shall be held at 41F for a maximum of 7 days. PHF was voluntarily discarded by employee.</p>

			<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Cooked chicken and tomatoes in cooler not date-marked. RTE, PHF shall be clearly date marked to indicate the day by which it must be consumed or discarded. Chicken was date-marked.</p> <p>04-06 General Food Storage Core violation Uncovered, open bag of chopped greens sprawled on bottom of reach in cooler with greens touching cooler bottom. Food not subject to further washing or cooking shall be stored to protect against cross-contamination. Food that touched cooler bottom voluntarily discarded by employee.</p> <p>04-111 General Premises Core violation Broken fan, small appliances, and non-operable milk dispenser stored in kitchen. Only articles necessary for the operation and maintenance shall be stored on the premises.</p>
Burleigh County Roasting Company YMCA	Routine	12-12-17	<p>04-32. General equipment and utensils materials and use.* Critical violation Inside of juicer is pitted and rusted. Multiuse equipment shall be smooth and easily cleanable. Juicer shall be repaired to be smooth and easily cleanable or replaced if it cannot be repaired.</p> <p>04-31 General Employee Practices* Critical violation Employee drinks do not have lids or covers. Employee drinks need to be covered/lidded. Drinks will be kept in cups with covers.</p>
La Carreta of Bismarck, Inc.	Routine	12-12-17	<p>04-29.1 Preventing Contamination From Hands* Critical violation Handled raw product, utensils and ready to eat foods with same pair of gloves. Employees shall wash hands and reapply clean gloves between raw and RTE foods Affected items discarded.</p> <p>04-17 Thawing Potentially Hazardous Foods Core violation Thawing chicken at room temp Thawing shall be by approved methods. Moved to cooler.</p>
Little Einstein's, LLC	Routine	12-11-17	Zero violations noted at time of inspection.
Lucky Duck's/The Pond/Avery's/J60/The Vault	Routine	12-11-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Lucky Ducks deli display cooler - food is 46-48F. Potentially hazardous food shall be 41F or below. Food was placed in cooler at 12, PHF will be discarded by 4 pm. Cooler shall be repaired before being used to store PHF again.</p> <p>04-43 Nonfood-Contact Surfaces Core violation Cleaning needed - inside of proffer, inside of equipment, surfaces, etc. - food, grease, etc. Nonfood contact surfaces shall be cleaned as often as necessary.</p>
Bismarck Event Center	Routine	12-11-17	No violations noted at the time of inspection.
Domino's Pizza #1872 Century Ave	Routine	12-11-17	Zero violations noted at time of inspection.

Northland Pace	Routine	12-11-17	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Turkey and ham deli meats opened and date-marked November 2017 stored in reach in cooler. PHF shall be held at 41F or below for a maximum of 7 days. Deli meats were voluntarily discarded by employee.
Salvation Army	Routine	12-11-17	No violations noted at the time of inspection.
China Star	Routine	12-8-17	04-65 General Plumbing* Critical Violation Buffet cooler located on main floor is leaking heavily onto basement floor. Plumbing shall be installed according to law and maintained in good repair. Owner called plumber to repair leak. 04-34.1 Cutting Surfaces Core Violation Cutting boards on prep cooler are deeply scored and blackened. Surfaces that are subject to scratching and scoring must be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being sanitized. Cutting boards will be replaced.
Early Childhood Learning Center – 4 th Street	Follow-Up	12-7-17	Zero violations noted at time of inspection.
Space Aliens	Routine	12-7-17	04-75 Handsink Facility Installation* Critical violation Handsink blocked by mops and equipment. Handsink shall be accessible to employees at all times. Mops and equipment were moved. 04-84 Construction and Maintenance of Floor Construction Core violation Cracked and broken tiles throughout kitchen need to be replaced. Floors shall be maintained in good repair.
Northside Market	Routine	12-7-17	04-62 Water Under Pressure Core Violation Cold water for the three compartment sink is not consistently operational when the valve is turned in the "on" position. Cold water either does not flow, or takes several minutes to flow from faucet. Water under pressure at the required temperatures shall be provided to all fixtures and equipment that use water. Water piping to all fixtures and equipment that use water shall be maintained free of leaks and in good repair. Owner contacted plumber and the cold water flow will be restored.
The Gifted Bean	Routine	12-7-17	No violations noted at the time of inspection.
Perkins Restaurant North	Routine	12-6-17	04-36.1 Gloves, Use Limitation* Critical violation, repeat Cooks did not change gloves after touching raw eggs, meat, clothing, dirty utensils/equipment and other contamination. Gloves must be changed between raw and ready to eat food/clean utensils and after being contaminated. Advised cooks on when to change gloves. Utensils contaminated with raw product were cleaned. GM will submit a training plan to EHS detailing how staff will be trained, what they will be trained on, who is trained, and what dates training took place. Submit within 1 week. 04-31 General Employee Practices* Critical violation Employee drinks stored on food prep surfaces, uncovered. Cannot store drinks on prep counters and surfaces, they must also have a cover. Drinks were removed. 04-97 General Cleaning Physical Facilities

			Core violation, repeat Cleaning needed - equipment, surfaces with food and grease deposits. Physical facilities shall be cleaned as often as necessary.
Dan's Supermarket #3 South Washington	Routine	12-6-17	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Borscht hot hold soup was 114-117F. PHF shall be held at 135F or greater. Soup was reheated to 135F. 04-38 General Design and Fabrication Core Violation Deli cooler door stripping is not completely attached. Equipment shall be maintained in a state of repair. 04-97 General Cleaning Physical Facilities Core Violation Floor under deli chicken cooler and rotisserie has build-up of dirt and food debris. The physical facilities shall be cleaned as often as necessary to keep them clean.
Sushi Kabar – Dan's South	Routine	12-6-17	Zero violations noted at time of inspection.
Applebees South	Routine	12-6-17	04-36.1 Gloves, Use Limitation* Critical violation Cook did not change gloves after touching hair. Gloves must be changed after contaminated. Manager will educate staff on when to change gloves. 04-84 Construction and Maintenance of Floor Construction Core violation Cracked and broken floor tiles need to be replaced. Flooring needs to be maintained.
McDonald's Downtown	Routine	12-4-17	04-29.1 Preventing Contamination From Hands* Critical violation Employee using bare hand contact on ready to eat foods on prep line. Do not use bare hand contact with ready to eat food - use gloves, tissue, etc. Employee advised to wash hands and wear gloves when working with ready to eat food. GM will discuss with employees during monthly meeting today. An agenda will be sent.
Cup-Burr'n	Routine	12-1-17	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Cooked egg patties held at 57F. Ham and pepperoni at 48F. Potentially hazardous foods shall be stored at 41F or below. All voluntarily discarded. 04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Food contact surfaces, utensils and equipment not cleaned every 4 hours or every 24 hours. Heavily soiled. Food contact surfaces shall be cleaned every 4 hours and equipment at least every 24 hours. Started to clean immediately. 04-38 General Design and Fabrication Core violation Piece of wall board used to cover cooler with open food. All food contact surfaces shall be smooth and cleanable and safe for food contact. Removed. 04-51 Wiping Cloths and Working Containers – Use Limitation Core violation No sanitizer set up in food prep area. Sanitizer shall be in place during operations.

			<p>Put in place.</p> <p>04-43 Nonfood-Contact Surfaces Core violation Rear prep area nonfood contact surfaces soiled and in need of more frequent cleaning. Nonfood contact surfaces and areas shall be cleaned as often as necessary.</p>
Sixteen03 Main Events	Routine	11-30-17	<p>04-53.6 Hot Water and Chemical* Critical violation No sanitizer (chlorine or quaternary ammonia) for sanitizing equipment. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in sanitizing solution such as chlorine (50-99 ppm) or quaternary ammonia (200-400 ppm or label instructions). Chlorine will be manually added to compartment on the 3 compartment sink. Sanitizer test strip will be used to ascertain concentration.</p> <p>04-76 Handsink Faucets Core violation Hot water did not work on handsink near warewash area. Each handsink shall be provided with hot and cold water. Hot water handle was tightened and repaired.</p> <p>04-77 Handsink Supplies Core violation Handsink in kitchen did not have soap or paper towels. A supply of hand-cleansing soap and disposable towels shall be available at each handsink. Soap and paper towels supplied.</p>
Taco Bell #19530 Washington St.	Routine	11-30-17	<p>04-43 Nonfood-Contact Surfaces Core violation Inside of heat wells and wall/ladder area next to dishwashing area need to be cleaned. Non-food contact surfaces shall be kept clean.</p>
Texas Roadhouse	Routine	11-30-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Broil cooler product running 47-41. Ambient air temp 50F. PHF shall be held at 41 F or below. Red River Refrigeration called and responded during inspection. Time as control utilized until cooler attains 41F.</p>
Target Café	Routine	11-30-17	<p>04-75 Handsink Facility Installation* Critical Violation Hand sink at coffee bar obstructed by two coffee dispensers handsinks shall be unobstructed during operation hours Removed.</p>
Kroll's North	Routine	11-29-17	<p>Zero violations noted at time of inspection.</p>
Johnny Carino's Restaurant	Routine	11-29-17	<p>04-31 General Employee Practices* Critical Violation Employees consuming beverage and storing cups on food contact surfaces. Employees shall consume beverage in break areas and store in manner not to contaminate food contact surfaces. Removed and cleaned.</p> <p>04-17 Thawing Potentially Hazardous Foods Core violation Thawing salmon in oxygen free bags with labeling to remove from oxygen free to thaw. Thawing shall be done by approved methods as per manufactures specs. Removed from oxygen free environment.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wiping rags stored on food contact surface and not in solution. Wiping cloths shall be stored in solution. Solution and rags changed and stored in solution.</p>

Humpback Sally's/510.2/Luft	Routine	11-29-17	<p>04-31. General employee practices.* Critical violation Employee cell phone on prep cooler cutting board. Employees must maintain good hygienic practices. Cell phone was moved, store away from food contact surfaces, food, and equipment.</p> <p>04-77 Handsink Supplies Core violation Handsink in dish area needs soap and paper towels. Soap and paper towels needed for handwashing at all times.</p> <p>04-07.6 Cooling Methods Core violation Veggies cooling with a cover in walk-in cooler. Cooling food shall remain uncovered until down to 41F.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wipe cloths sitting on counters. Store wipe cloths in sanitizer bucket.</p>
Hong Kong Restaurant	Follow-Up	11-29-17	All critical violations from last routine inspection have been fixed.
Paradiso	Routine	11-28-17	<p>04-23 Dispensing Utensils Core violation Four utensils stored in product with handles contacting food. Dispensing utensils shall be stored out of product or stored with handle upright. All utensils removed from product, will rotate every 4 hours.</p> <p>04-44 Ventilation Hoods Core violation Missing ventilation hood allowing grease laden vapors to bypass filter. Ventilation hoods and filters shall be tight fitting and in good repair. Manager will replace.</p>
Pirogue	Routine	11-28-17	Zero violations noted at time of inspection.
Early Childhood Learning Center 4 th Street Location	Routine	11-28-17	<p>04-02 General Care of Food Supplies* Critical Violation Milk and orange juice were 1-2 days expired. Food shall be in sound condition and shall be safe for human consumption. Milk and orange juice were voluntarily discarded by employee.</p> <p>04-29 General Personal Cleanliness* Critical Violation Cook changed child's diaper, then did not thoroughly wash hands before returning to duties. Food employees shall clean hands for at least 20 seconds with vigorous friction, lathered fingers, and drying with disposable towel. Food employees will no longer change children's diapers or have involvement with potty-training simultaneously with performing kitchen duties. Food employees will wash hands properly.</p>
Walmart Super Center #3648-Skyline	Routine	11-28-17	Zero violations noted at time of inspection.
Perkin's Restaurant South	Routine	11-28-17	<p>04-36.1. Gloves - Use limitation.* Critical violation Gloves must be changed after touching raw food (eggs) and before touching clean utensils. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food. Cook stopped work and changed gloves and utensils were switched out.</p> <p>04-97 General Cleaning Physical Facilities Core violation</p>

			<p>Cleaning needed - under equipment, sides of equipment, heat lamps, shelves, etc. Physical facilities shall be cleaned as often as necessary.</p> <p>04-07.6 Cooling Methods Core violation Cooling food has a cover on out - sauces and gravies. Food shall be uncovered until down to 41F - covers were taken off of food.</p>
Shogun Sushi & Hibachi	Routine	11-27-17	<p>04-75 Handsink Facility Installation* Critical Violation Handsink in rear dishwash area and bar are inaccessible stacked with dishware. Handsink shall be accessible at all hours of operation. Manager removed dishware.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Deli top cooler running at 50F. PHF shall be cold held at 41F or below. Manager adjusted thermostat lower. It had been moved during cleaning. Already moving lower during inspection.</p> <p>04-77 Handsink Supplies Core violation Handsink at sushi station and bar missing dispensed hand towels. Handsink in rear prep missing dispensed soap. Service man onsite before completion putting all in place.</p> <p>04-32 General Equipment and Utensils Materials and Use Core violation Cloth used to cover cut RTE foods. RTE foods stored in cardboard boxes. Food contact shall be smooth, cleanable and non-absorbent. Cloth removed and food affected voluntarily discarded.</p> <p>04-23 Dispensing Utensils Core violation Four bowls or containers stored in bulk food without handles. Utensils shall be stored handle up or outside of product. All removed.</p>
Maple View Memory Care Community	Routine	11-27-17	<p>04-07.6 Cooling Methods Core violation Noodles cooling from today were covered - temperature was still above 41F. Keep cooling food uncovered until down to 41F.</p> <p>04-104 Locker Area Core violation Purse stored on food storage rack. Clothing and personal items shall be stored in an employee locker/storage area.</p>
Hickory Farms, Inc.	Routine	11-27-17	Zero violations noted at time of inspection.
Radisson Inn	Follow-Up	11-27-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Deli meat (Canadian bacon) and salad held in cooler longer than 7 days. Deli meat package opened and meat had been transferred to separate container. Salad prepared in establishment. PHF shall be held for a maximum of seven days. Deli meat and salad voluntarily discarded by employee. Manager will continue to train employees to discard PHF in coolers after being held in the cooler longer than seven days.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Violation Gravy, tomato slices, and cucumber slices prepared in the establishment were not date marked.</p>

			<p>RTE PHF prepared and held in a food establishment for more than 24 hours shall be clearly date marked to indicate the day by which it must be consumed, sold or discarded.</p> <p>Gravy was voluntarily discarded by employee. Tomato and cucumber slices were date marked. Manager will continue to train employees to date mark foods.</p> <p>04-31 General Employee Practices* Critical Violation Employee placed open soda drink on a can of food stored above food and clean utensils. Employees may consume food only in designated areas. Employee drink moved to a safe location.</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Microwave door seals are soiled with hardened food splatter. Door seals of microwaves must be cleaned at least once per day.</p> <p>04-43 Nonfood-Contact Surfaces Core Violation Exterior of microwaves, reach in cooler interiors, and lower/back portion of broiler require cleaning. Surfaces of equipment not intended for contact with food shall be cleaned as often as necessary to be free of debris.</p>
Coffee Break Main Ave	Routine	11-27-17	Zero violations noted at time of inspection.
Bismarck I-94 Exxon	Routine	11-22-17	<p>04-23 Dispensing Utensils Core violation Running water wells with utensils in solution not turned on. Running water wells shall be flowing at sufficient velocity to remove food. Wells turned on.</p> <p>04-77 Handsink Supplies Core violation Hand towel dispenser empty and soap dispenser not functioning. Hand towels and hand soap shall be dispensed. Will supply today.</p>
Applebees North	Routine	11-22-17	<p>04-44 Ventilation Hoods Core violation Gapping hood filters allowing grease laden vapor up exhaust hood. Hood filters shall be tight fitting to prevent grease bypass. Manager will replace.</p> <p>04-78 Handsink Maintenance Core violation Main hand sink in need of more frequent maintenance, cleaning or replacement. Hand sink shall be in good repair. Manager to look into replacement.</p>
Wendy's Restaurant-North	Routine	11-21-17	Zero violations noted at time of inspection.
Burleigh/Morton County Detention Center	Routine	11-21-17	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation RTE foods missing production or expiration dates. RTE foods shall be dated and labeled with expiration dates. All items will be dated with production dates.</p> <p>04-31 General Employee Practices* Critical violation Employee drink stored on food contact surface. Employee shall not store food or beverage on food contact surfaces. Removed and area cleaned.</p>

Lucky's Bar and Lounge	Routine	11-21-17	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Marinara hot hold temperature was 109F. Water pan was empty. PHF shall be maintained at 135F or greater. Marinara was voluntarily discarded by employee. The water pan was re-filled to allow heat transfer to the food.
Bistro 1100, Inc.	Routine	11-21-17	04-107 Storage of Materials* Sani bucket stored on food prep surface above food in prep cooler. Toxic material shall not be stored above food. Sani bucket was removed.
Caribou Coffee Co. - Yorktown	Routine	11-21-17	04-97 General Cleaning Physical Facilities Core violation, repeat Cleaning needed - reach-in cooler, equipment, floors, etc. (food debris). Physical facilities shall be cleaned as often as necessary.
La Tejana Mexican Market	Routine	11-20-17	Zero violations noted at time of inspection.
Pita Pit	Routine	11-20-17	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Hot hold soups were 127F. PHF shall be 135F or above after reheating/cooking. Last temperature taken was at 11 am - soup was out less than 4 hours so was reheated to over 165F. 04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Quaternary ammonia concentration in 3 compartment sink was 0 ppm. Shall be 200 ppm or concentration listed on manufacturer label. Lid to container was broken. Sink was emptied and chlorine tablets are used in sink and buckets. Chlorine test strips are needed - concentration should be 50-100 ppm.
Radisson Inn	Follow-Up	11-20-17	Chef purchased thermometers and distributed them to food employees. Chef is in the process of training employees proper cooking and re-heating temperatures.
Dan's Supermarket #14 Yorktown	Routine	11-20-17	04-75 Handsink Facility Installation* Critical violation 2 deli handsinks blocked - one by a trash can and one with equipment. Handsinks shall be accessible to employees at all times. Move trash can and remove equipment from sink and ensure sinks are accessible at all times. 04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wipe cloths in deli and meat stored on countertops. Wipe cloths shall be stored in sanitizer bucket when not in use. 04-43 Nonfood-Contact Surfaces Core violation Cooler with commercial meat in deli needs to be cleaned underneath the sliced meats. Also clean on the sides of hot boxes under hot food. Non-food contact surfaces shall be cleaned. 04-17 Thawing Potentially Hazardous Foods Core violation Turkey thawing in standing water in meat dept. Thaw food in the cooler or under running water - water cannot be above 70F and food cannot go above 41F.
Starving Rooster	Routine	11-17-17	Zero violations noted at time of inspection.
Holiday Station Store #0458 Trenton Drive	Routine	11-17-17	04-75 Handsink Facility Installation* Critical violation Rear and front handsinks obstructed. Handsinks shall be accessible at all times. Removed damaged product from rear and sanitizer bucket from front sink.

			<p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No detectable sanitizer in front sanitizer bucket. Sanitizer shall be used at approved levels. Dumped and remixed to approved level.</p>
Radisson Inn	Routine	11-17-17	<p>04-02 General Care of Food Supplies* Critical Violation Lettuce, onions, tomatoes, cooked hamburger patties, cooked breaded meat, sauerkraut, broccoli, shrimp, and other unidentifiable foods stored in coolers were putrefied, spoiled, and growing mold. Food shall be in sound condition, free from filth, spoilage, or other contamination. All rotten food was voluntarily discarded by employee. Manager, will implement food safety training for employees.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Deli meats, RTE salads (potato salad, lettuce salad), mashed potatoes, and various sauces which were prepared in the establishment were held in coolers greater than seven days. PHF shall be held for a maximum of 7 days. All food prepared and held on-site for longer than 7 days was voluntarily discarded by employee. Manager will implement a food discarded training regimen.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Violation Macaroni salad, cooked taco meat, cooked sausage patties, sliced tomatoes, deli meats, salads and a rice dish which were prepared in the establishment were not date marked. RTE PHF prepared and held in a food establishment for more than 24 hours shall be clearly date marked to indicate the day by which food must be consumed, sold or discarded. Food that did not have a date mark and was prepared in the establishment more than 24 hours prior, was voluntarily discarded. Food that was prepared within past 24 hours prior to inspection was date-marked. Manager will ensure that all food is clearly date-marked.</p> <p>04-29.1 Preventing Contamination From Hands* Critical Violation Food employee touched RTE fruit when transferring fruit from bulk container to a smaller portion with bare hands. Food employees may not contact exposed RTE food with bare hands and shall use tongs, single-use gloves, or other utensils. Fruit was voluntarily discarded by employee.</p> <p>04-31 General Employee Practices* Critical Violation Employee's open coffee drink stored above clean glasses. Employees may consume food only in designated dining areas. Food employee removed personal drink and placed in a safe location.</p> <p>04-32 General Equipment and Utensils Materials and Use* Critical Violation Cookie sheets were heavily corroded and rusted. Rubber spatulas have many cracks. Multiuse equipment and utensils shall be smooth and easily cleanable. Cookie sheets were voluntarily discarded by employee. New spatulas will be purchased and cracked utensils will be discarded.</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Food contact surfaces of grills and microwaves are soiled with grease and food particles. The food contact surfaces of grills and door seals of microwave ovens must be cleaned at least once per day.</p>

			<p>Food contact surfaces and microwaves will be thoroughly deep cleaned, then cleaned off at least once daily by employees.</p> <p>04-42 Thermometers - Food* Critical Violation No thermometer (probe) on-site, intended for measuring the temperature of masses of meat or re-heated foods. Thermometers shall be provided and readily accessible to use in ensuring attainment and maintenance of food temperatures. Manager will purchase calibrated probe thermometers before the end of the day. Manager will train employees in thermometer use and when to use thermometers.</p> <p>04-06 General Food Storage Core Violation Many foods stored in coolers uncovered (not in cooling process). Bulk food containers stored on floor. Food shall be stored in a clean, covered container. Containers of food shall be stored at least 6 inches above the floor.</p> <p>04-43 Nonfood-Contact Surfaces Core Violation Cooler door handles are heavily soiled with grease and hardened food particles. Microwaves are heavily soiled with hardened food spatter Surfaces of equipment not intended for contact with food must be cleaned as often as necessary to be free of dirt, food particles, and other debris.</p>
Hong Kong Restaurant	Routine	11-17-17	<p>04-29.1 Preventing Contamination From Hands* Critical violation Owner did not wash hands after handling raw meat. Wash hands if contaminated. Owner washed hands and cleaned utensils.</p> <p>04-82 General Insect and Rodent Control* Critical violation Fly strip located above food prep area. Insect control devices shall not be located over food prep and utensil areas. Will take down, and will not use fly strips anymore. Will use fly traps with basins to catch flies.</p> <p>04-108 Use of Materials* Critical violation Bleach sanitizer concentration in bucket above 200 ppm. Chemicals shall not be a source of contamination. Bucket redone and bleach will be kept at 50-100 ppm.</p> <p>04-07.1 Date Marking* Critical violation Cooked food not date marked. Food shall be marked with a date if not used in 24 hours and discarded after 7 days. Instructed to date mark.</p> <p>04-06 General Food Storage Core violation Sauces in kitchen need to be covered when not in use - along with any other food not being used. Keep food covered at all times.</p>
Oahu Sushi One, Inc.	Routine	11-14-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Kitchen top reach-in cooler - 50F. Sushi cooler (right) - 50F. PHF shall be 41F or below. Food is being left out at room temp while prepping, all other food below 41F. Advised to leave food in coolers/close lids.</p> <p>04-07.5 Cooling* Critical violation Rice from 11/13 at 45F. Did not cool fast enough. PHF shall cool from 135-70F in 2 hours and from 70-41F in 4 hours.</p>

			<p>Rice was voluntarily discarded. Chicken and rice from today was in larger containers - separated into smaller portions. Leave cooling food uncovered until 41F and don't stack.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Chlorine sanitizer concentration is 10 ppm. Shall be 50-100 ppm. Bucket was empty, replaced.</p>
Sweet Treats Cupcake Bar and Bakery	Routine	11-13-17	<p>04-31 General Employee Practices* Critical violation Employee drinks and cell phone stored on food prep surface. Drinks were not covered. Drinks must be lidded and store employee items away from food prep surfaces. Items were removed, will be stored away from food and food prep areas.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Cheesecake in display - 50F, milk in front cooler - 53F. PHF shall be 41F or below. Food was voluntarily discarded. Coolers will not be used for food until repaired and food can be held at 41F or below.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wipe cloths not being stored in wipe cloth solution. Store wipe clothes in sanitizer when not in use.</p> <p>04-97 General Cleaning Physical Facilities Core violation General cleaning needed - flour bins, under mixer, etc. Facilities shall be cleaned as often as necessary.</p>
Case Home-CH Youth Services	Routine	11-13-17	No violations noted at the time of inspection.
Goodbird Home-CH Youth Services	Routine	11-13-17	No violations noted at the time of inspection.
Hall Home-CH Youth Services	Routine	11-13-17	No violations noted at the time of inspection.
Sam's Club	Routine	11-8-17	<p>04-53.6 Hot Water and Chemical* Critical violation, Repeat Bakery mechanical dishwasher using hot water to sanitize - utensil temp did not reach 160F. In a mechanical dishwasher using hot water to sanitize the utensil temp must reach 160F. Repair will be called and 3 compartment sink will be used until fixed.</p>
McDonald's-Expressway	Routine	11-8-17	Zero violations noted at time of inspection.
Dan's Supermarket #2 State Street	Routine	11-6-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Packaged chicken and 'to go' meals in deli display cooler - food in packages closest to the front of the cooler are 43-46F. PHF shall be 41F or below. Do not stack packages - should only be in single layers. Deli will go through with a thermometer and check temperatures of food and discard if it is not 41F or below.</p>
Sushi Kabar – Dan's North	Routine	11-6-17	<p>04-141 Conformance With Approved Procedures* Critical violation Measurements for pH on acidified rice filled into records but were not taken using pH meter. Must follow contents of HACCP plan.</p>

			Employee knows how to use a pH meter and will use to take the pH of every batch of acidified rice and ensure it is 4.1 or below.
Subway-Eckroth	Follow-Up	11-6-17	Follow-up based on criticals from last routine inspection. Hot hold - food is 155-165F Cooler - food is 33-35F.
Dairy Queen-Expressway	Routine	11-6-17	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Dairy based gravy hot hold temperature was 118F. Gravy was placed in warmer at ~9am. PHF shall be held at 135F or greater. Gravy was voluntarily discarded by employee. Water was added to warmer basin. Employee will check temperature of hot hold foods regularly to ensure that food reaches proper reheat temperature, and maintains required hot hold temperature.
Hardees	Follow-Up	11-6-17	Zero violations noted at time of inspection.
Memory Makers, LLC. DBA Edible Arrangements	Routine	11-6-17	04-75 Handsink Facility Installation* Critical violation Handsink in smoothie bar (front) area blocked by trash can. Handsinks shall be accessible to employees at all times. Trash can was moved, leave area in front of sink clear and accessible.
City Brew Coffee	Routine	11-3-17	04-75 Handsink Facility Installation* Critical Violation Handsink in back room food prep area blocked by cookie sheets on sink basin. Handsinks shall be accessible to employees at all times. Sheets were moved and manager will ensure that employees do not cover or block the handsink.
Community Action Program	Routine	11-2-17	No violations noted at the time of inspection.
Taco John's-East	Follow-Up	11-1-17	Zero violations noted at time of inspection.
JLB-BIS Inc, DBA JL Beers	Follow-up	11-1-17	Checked chlorine sanitizer concentration in bar dishwasher - was 100 ppm.
Lucky's 13 Pub	Routine	10-31-17	04-75 Handsink Facility Installation* Critical Violation Both front handsinks blocked by utensils, equipment and personal beverages. Handsinks must be unobstructed and used for no other purpose Removed and cleaned. 04-31 General Employee Practices* Critical Violation Three employee drinks stored on food contact surfaces and handsinks. Employee shall not consume beverage in food prep or store on food contact surfaces. Removed and sanitized areas. 04-31.1 Hair Restraints Core Violation Three line cooks without beard restraints. Beards longer than 1/4 shall be effectively restraint. Beard nets applied. 04-23 Dispensing Utensils Core Violation Three bulk scoops all lying with handle contacting food. Bulk scoops shall be handle up or out of product Removed.

			<p>04-54 Drying Core Violation Employee hand towel drying dishware Dishware shall not be hand towels dried rather air dried. Educated and stopped practice.</p>
Sinful Delights Dessert Bar Inc.	Routine	10-31-17	<p>04-29.1 Preventing Contamination From Hands* Critical Violation Employee handling RTE cookies crumbling for shakes. Employees may not contact RTE foods with bare hands. Stopped practice affected food voluntarily discarded.</p> <p>04-31 General Employee Practices* Critical Violation Employee consuming open beverage and storing it on food prep surface. Employee shall not consume food or beverage in food prep or store on food contact surfaces. Removed.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation No sanitizer solution set up while prepping food. Sanitizer solution shall be in place during operations. Put in place.</p> <p>04-06 General Food Storage Core Violation Bags of sugar stored on rear storage floor. Food shall be stored off the floor. Put on racking.</p>
Chinatown Buffet	Follow-Up	10-31-17	<p>04-79 Garbage and Refuse Containers Core violation Garbage dumpster still missing lids. Dumpsters shall be fitted with tight fitting lids. Driver on way to replace lids.</p> <p>04-111 General Premises Core violation Non-working equipment stored on premise. Non-working equipment shall not be stored on premise. Peter and owner will remove on Thursday.</p>
Element	Routine	10-30-17	Zero violations noted at time of inspection.
40 Steak and Seafood	Routine	10-30-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Salad cooler - food is 43-44F. Potentially hazardous food shall be 41F or below. Cooler temp was turned down and food will be monitored to ensure it is 41F or below, repair will be called if it does not go down to 41F. Food that has been in cooler more than a few days will be discarded.</p>
Little Caesar's Pizza #300 North	Routine	10-27-17	<p>04-78 Handsink Maintenance Core violation Hand soap dispenser missing face plate to activate soap dispensing. All handsink equipment shall be in good repair. Manager will replace.</p>
Chinatown Buffet	Follow-Up	10-27-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing Critical violation Cleaning frequency utensils – contaminated with food debris. Knives and utensils used in food prep shall be cleaned and sanitized before placed in storage. All utensils rewashed and sanitized.</p> <p>04-07.6 Cooling Methods Core violation Chicken balls breaded, in walk-in cooler, in large covered tubs. 90-105F after stated 1 hour cooling.</p>

			<p>PHF shall be placed in shallow pans and uncovered to facilitate cooling. 2 hours to 70F, 4 hours more to 41F. Removed covers and placed in shallow pans.</p> <p>04-79 Garbage and Refuse Containers Core violation Outside dumpsters missing lids and overflowing with garbage and cardboard. Unnecessary items still in lot behind building. Will do in next 7 days. Called waste company to replace dumpster missing lids.</p>
Chinatown Buffet	Follow-Up	10-26-17	<p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No working containers of sanitizer on main cook line or rear prep. Must be in place during operations</p> <p>04-32 General Equipment and Utensils Materials and Use Core violation Cardboard used on food contact surfaces to secure cutting boards and food. All surfaces must be smooth and easily cleanable.</p> <p>04-79 Garbage and Refuse Containers Core violation Outside dumpsters are missing lids and overflowing with grease and garbage, old cardboard still present.</p> <p>04-78 Handsink Maintenance Core violation Handsinks, soap and towels dispensers are heavily soiled. Must be cleaned as often as necessary to keep clean.</p> <p>04-97 General Cleaning Physical Facilities Core violation Cleaning required throughout entire prep area and interiors of coolers/freezers and walk-in freezer. Soiled with spilled food and sauces. Will clean tonight.</p> <p>04-06 General Food Storage Core violation Open food in walk-in cooler and freezer in long-term storage. Must be covered to prevent contamination.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation No chemical test strips present onsite. Accurate test kit must be provided.</p> <p>04-54 Drying Core violation Dishware wet stacked. Dishware shall be air dried before stacking.</p>
Hardee's	Follow-Up	10-26-17	<p>04-02 General Care of Food Supplies* Critical violation White cheese squares resting on date marking stickers. Ink from date mark stickers bled onto cheese slice. Food shall be in sound condition, free from contamination and shall be safe for human consumption. Inked cheese was voluntarily discarded by employee. Employees will place food on food-contact surfaces only.</p> <p>04-04 General Food Protection* Critical violation Deli ham left at room temperature exhibited temperature ranges of 86-88F. At all times while being prepared food shall be protected from potential contamination and shall be 41F or below. Deli ham was voluntarily discarded by employee. PHF will be removed from the cooler as needed during preparation. Large amounts of food will not be</p>

			<p>taken out of cooler at once during prep.</p> <p>04-44 Ventilation Hoods Core violation Ventilation hood and nozzles on the fire suppression system above char broiler have accumulated large amounts of grease. Exhaust ventilation hood systems shall be designed to prevent grease or condensation from dripping onto food and equipment. Filters and grease extracting equipment must be kept clean.</p>
VFW Sports Center	Routine	10-26-17	Zero violations noted at time of inspection.
Pier Bar and Grill	Follow-Up	10-26-17	<p>Follow-up inspection based on previous routine inspection.</p> <p>Hot hold temps were 145-150F.</p> <p>Mechanical dishwasher was repaired - repair put in quaternary ammonia sanitizer instead of chlorine but sanitizer level is 200 ppm.</p>
Kinderkidz	Routine	10-25-17	<p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Mechanical dishwasher using chlorine to sanitize – chlorine concentration is 0 ppm. Chlorine concentration in a mechanical dishwasher shall be 50-100 ppm. Dishwasher will be repaired. Dishes will be wash-rinse-sanitize-air dried until dishwasher is fixed.</p>
Subway-Eckroth	Routine	10-24-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Meatballs - 120F, soup - 115F in hot hold. Food shall be 135F or above after reheating/cooking. Food out of temp less than 4 hours - could be reheated to 165F (then hold at 135F or above). Microwave used to reheat meat balls and was not very effective and took a very long time - microwave needs to be replaced immediately. Monitor food temperatures in hot holding units every few hours to ensure food is holding at 135F or above.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Veggie cooler - food is 45F. Cold food shall be 41F or below. PHF was moved to walk-in cooler (been in cooler less than a day). Cooler temp turned down and will be monitored.</p> <p>04-42. Thermometers - Food. Core violation Thermometers needed to measure ambient air temps of coolers - temp should be lower than 41F. Each cold food storage facility storing PHF be provided with a numerically scaled recording or indicating thermometer.</p>
Chinatown Buffet	Routine	10-24-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Entire sushi display 59-60F. Par cooked chicken and shrimp held at room temp 76F. Raw shrimp in walk in cooler at 49F. Cut broccoli, cut green beans, cut mushrooms all at room temp. Deli top cooler on main line holding foods at 45F. PHF shall be held at 135F or above or below 41 F. All items voluntarily discarded.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Virtually no RTE food item dated or labeled. RTE foods held for more than 24 hours shall be dated. Will start today dating food</p> <p>04-09 General Food Preparation* Critical violation</p>

			<p>Raw vegetables, raw beef all prepped on same table with same utensils. Food shall be prepped in manner to prevent cross contamination. Raw vegetables voluntarily discarded</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Dishware washed and rinsed only. Must be washed, rinsed, sanitized, and air dried.</p> <p>04-54 Drying Core violation Dishware wet stacked Dishware to be air dried before stacking.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Working containers of sanitizer – no sanitizer containers present throughout facility. Must be in place at all stations.</p> <p>04-32 General Equipment and Utensils Materials and Use Core violation Cardboard used to store partially cooked chicken. Non-cleanable.</p> <p>04-34.1 Cutting Surfaces Core violation Cutting boards heavily scored and no longer cleanable.</p> <p>04-23 Dispensing Utensils Core violation Dispensing utensils stored in warm water bucket at room temperature. Must be above 135F or changed every 4 hours.</p> <p>04-79 Garbage and Refuse Containers Core violation Outside dumpsters missing lids and overflowing with garbage, cardboard, and grease</p> <p>04-78 Handsink Maintenance Core violation Handsink, soap and hand towel dispensers heavily soiled and in need of repair or replaced.</p> <p>04-17 Thawing Potentially Hazardous Foods Core violation Thawing of raw animal products at room temperature on dish racks.</p> <p>04-97 General Cleaning Physical Facilities Core violation Cleaning required throughout entire rear prep and walk-in cooler/freezer.</p>
Mackenzie River Pizza Co	Routine	10-24-17	Zero violations noted at time of inspection.
McCabe United Methodist	Routine	10-24-17	Zero violations noted at time of inspection.
JLB-BIS, Inc. DBA JL Beers	Routine	10-24-17	<p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Bar mechanical dishwasher at 0 ppm for chlorine sanitizer. Mechanical dishwashers using chlorine shall be 50-100 ppm. Repair was called and dishes will be washed in mechanical dishwasher downstairs.</p>
Taco John's-East	Routine	10-23-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Diced tomatoes, pico de gallo, guacamole, sour cream, cheeses, and</p>

			<p>lettuce on ice bath was 47-56F. PHF shall be held at 41F or less. Time as a public health control will be used to control working supply of PHF. PHF will be marked with the time by which it must be either consumed or discarded. Food will be served or discarded within 4 hours from the point in time when the food is removed from temperature control. PHF was marked with the times by which it must be served or discarded.</p>
O'Brian's Tavern	Routine	10-23-17	<p>04-42.1 Thermometers - Ambient Air and Water Core violation No thermometer posted in sandwich cooler. Ambient air thermometers shall be posted in coolers. Manager will post today.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation Missing chemical test papers. Accurate test papers shall be present. Manager will purchase.</p>
Touchmark on West Century	Routine	10-23-17	<p>04-31 General Employee Practices* Critical violation Multiple employee drinks on food prep surfaces and food prep areas. Employee food and drinks shall be stored in such a way that they cannot contaminate food and equipment. Drinks were moved and will be placed in a designated area.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Mechanical dishwasher using chlorine to sanitize - chlorine is 10 ppm in Yorkshire. Chlorine sanitizer concentration shall be 50-100 ppm. Dishwasher will be repaired and a different dishwasher will be used until repaired.</p>
Pinehurst Subs LLC, DBA Jimmy John's	Routine	10-23-17	<p>04-29 General Personal Cleanliness* Critical violation Employees did not wash hands before putting on gloves - hands were contaminated by money and cleaning equipment. Wash hands before putting on gloves. Instructed employees on proper handwashing.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation Quaternary ammonia test strips needed to check sanitizer concentration - should be 200 ppm. Sanitizer test strips needed to check concentration.</p>
Five Guys Burgers & Fries	Routine	10-20-17	No violations noted at the time of inspection.
Hardee's	Routine	10-20-17	<p>04-02 General Care of Food Supplies* Critical Violation Lettuce head in walk in cooler stored on nonfood-contact cardboard. Food shall be in sound condition, free from contamination. Lettuce head was voluntarily discarded by employee.</p> <p>04-04 General Food Protection* Critical Violation Ham and cheese sandwich fillings were at room temperature (~60F) for unknown amount of time. At all times, the temperature of PHF shall be 41F or less, or 135F or greater. Ham and cheese were voluntarily discarded by employee.</p> <p>04-09 General Food Preparation* Critical Violation Meat was going to be sliced on a meat slicer with dried meat debris on food-</p>

contact surface. Meat slicer had been last used on 10/19/2017 and was not thoroughly cleaned.

Food shall be prepared on surfaces that prior to use have been cleaned, rinsed, and sanitized.

Meat slicer was washed, rinsed, and sanitized prior to use.

04-29 General Personal Cleanliness*

Critical Violation

Employee did not wash hands after break, before returning to work.

Employees did not wash hands before donning gloves. Food employees shall clean their hands and exposed portions of arms for at least 20 seconds using soap and warm water (33-33-04-77).

Food employees shall clean their hands before engaging in food preparation and before donning gloves.

Employees will be trained on hand washing and reminded by management to wash hands properly when required.

04-29.1 Preventing Contamination From Hands*

Critical Violation

Food employee prepared sandwich (RTE) without gloves.

Food employee may not contact exposed ready-to-eat food with bare hands.

Sandwich was voluntarily discarded by employee.

04-36.1 Gloves, Use Limitation*

Critical Violation

Employee did not change gloves after/in between preparing several types of food such as RTE breakfast sandwiches and hamburgers. Food employee touched many dirty surfaces with gloved hands, such as door handles, and did not change gloves.

Single use gloves shall be used for only one task such as working with RTE food or raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing*

Critical Violation

Equipment which had previously gone through the cleaning process still had grease and food residue stuck to surfaces.

Kitchenware and food-contact surfaces of equipment must be washed, rinsed, and sanitized after each use.

Food shall only contact surfaces of equipment and utensils that have been cleaned and sanitized.

Unclean equipment was removed from the drying rack, then properly washed, rinsed, and sanitized.

04-82 General Insect and Rodent Control*

Critical Violation

Many flies in food preparation areas.

The premises shall be maintained free of insects. The premises shall be kept in such condition as to prevent the harborage or feeding of insects.

Appropriate fly/insect control will be utilized to remove insects. Devices for insect removal will not be located above food preparation area.

04-107 Storage of Materials*

Critical Violation

Floor cleaner in chemical sprayers is stored above/near soda syrups in the basement. Chemical nozzle resting on storage rack with soda syrups.

Poisonous or toxic material shall not be stored above food, food equipment, utensils, or single-service articles.

Soda syrups will be relocated.

04-29.4 Fingernail Maintenance

Core Violation

Food employee has very long nails.

Food employees shall keep their fingernails trimmed, filed, and maintained.

04-43 Nonfood-Contact Surfaces

Core Violation

			<p>Coolers, counters, microwave, ovens, and equipment handles are soiled and have accumulated grease and food debris. Nonfood-contact surfaces must be cleaned as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.</p> <p>04-44 Ventilation Hoods Ventilation hood and nozzles on the fire suppression system above the char broiler have accumulated large amounts of grease. Exhaust ventilation hood systems shall be designed to prevent grease or condensation from dripping onto food and equipment. Filters and grease extracting equipment must be kept clean.</p> <p>04-77 Handsink Supplies Core Violation No soap in dispenser near handsink. A supply of hand-cleansing soap shall be available at each hand sink.</p> <p>04-97 General Cleaning Physical Facilities Core Violation Walls and floors of the walk-in-cooler, and food prep area are heavily soiled and have accumulated dirt and debris. Tubes, wires, outlets, and baseboards have accumulated grease, dirt, dust, and food particles. The physical facilities shall be cleaned as often as necessary to keep them clean.</p>
First Steps East	Routine	10-19-17	Zero violations noted at time of inspection.
First Presbyterian Church	Routine	10-19-17	Zero violations noted at time of inspection.
VFW Gilbert N Nelson Post 1326	Routine	10-18-17	Zero violations noted at time of inspection.
Stadium Sports Bar	Routine	10-18-17	<p>04-04 General Food Protection* Critical Violation Raw meat, salad dressing, clean and soiled rags, cardboard boxes and soiled utensils all on one prep table commingled. At all times food shall be protected from contamination. Entire area cleaned and sanitized and items returned to proper storage.</p> <p>04-14 Reheating for Hot Holding* Critical Violation Taco and grinder meat as well as sauces reheating on flattop for 1.5 hours only 65F. PHF shall reheat to 165 in 2 hours max. All items taken to microwave and reheated to 180.</p> <p>04-31 General Employee Practices* Critical Violation Three employees consuming food and beverage while prepping and storing on prep counter. No consumption or storing of food or beverage on or in food prep areas. Entire area washed and sanitized. Items discarded.</p> <p>04-31.1 Hair Restraints Core violation One employee with uncovered long beard. Employees with beards over 1/4 inch shall be netted. Will shave tonight.</p> <p>04-77 Handsink Supplies Core violation Both bars do not have or utilize dispensed hand towels. Hand towels shall be dispensed. Will ask for purchase of dispenser.</p>

3Be Meats LLC	Routine	10-18-17	<p>04-18.2 Reduced Oxygen Packaging Without a Variance - Criteria* Critical Violation Marinated steaks in vacuum pack without 14 day verification date. Foods vacuum packed shall be dated with 14 day expiration and discard dates. Product dated with last Friday's 13th date.</p>
Pier Bar and Grill	Routine	10-18-17	<p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Critical violation, repeat Chlorine sanitizer concentration in mechanical dishwasher in kitchen is 0 ppm. Chlorine sanitizer concentration shall be 50-100 ppm. Repair was called. Dishes will be wash-rinse-sanitize-air dried until dishwasher is fixed.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation, repeat Buffalo chicken and hamburger in hot hold is 125-130F. PHF shall be 135F or above after cooking/reheating. Food had been in warmer more than 4 hours, was voluntarily discarded. Food temperatures will be monitored.</p>
BSC Student Union	Routine	10-18-17	<p>04-53.6 Hot Water and Chemical* Critical violation Hot water mechanical dishwasher is not of sufficient temperature to sanitize equipment and utensils. Equipment food-contact surfaces shall be sanitized in hot water mechanical operations by being cycled through equipment that will achieve a utensil surface temperature of at least 160F. Dishwasher repair technician was contacted. Equipment and utensils will be sanitized in the 3 compartment sink until the mechanical dishwasher temperature is able to reach 160F.</p> <p>04-04.3 Food Labels Core violation Sandwiches and salads made on-site are not labeled with ingredients. Food packaged in a food establishment shall include the common name, a list of ingredients in descending order of predominance, quantity, major allergens, and name of business.</p> <p>04-55 Handling of Equipment and Utensil Storage Core violation Employee putting away and touching food-contact portion of utensils with bare hands. Cleaned and sanitized equipment must be handled in a way that prevents them from contamination.</p>
Fly-N-Buy	Routine	10-16-17	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Violation RTE broccoli and cauliflower prepared on site are not date marked. RTE prepared in a food establishment for more than 24 hours shall be clearly marked to indicate the day by which the food shall be consumed or discarded. Food was prepared on 10/15/17 and was labeled as such.</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Cutting board used for slicing vegetables and preparing salads and sandwiches not washed, rinsed, then sanitized every 4 hours. Food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. Employees were instructed to wash, rinse, then sanitize all food contact surfaces every 4 hours.</p>
Courtyard by Marriott	Routine	10-16-17	Zero violations noted at time of inspection.

Country Club/Lady J's Catering	Routine	10-16-17	<p>04-31 General Employee Practices* Critical violation Two employee drinks on food prep tables. Employee shall consume food and beverage in designated areas and not store on food contact equipment. Manager removed and cleaned area.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No working sanitizer solutions in place during full on prep event. Working containers of approved sanitizer shall be in place during food preparation. Manager put in place.</p>
Off The Hook Seafood LLC	Routine	10-13-17	Zero violations noted at time of inspection.
America's Best Value Inn & Suites	Routine	10-13-17	Zero violations noted at time of inspection.
Cashwise Foods	Follow-Up	10-12-17	<p>04-07.5 Cooling* Critical violation Grilled and fried chicken in display cooler and walk-in cooler is 43-47F after being packaged that morning or yesterday. Food must cool down to 41F within 4 hours. Chicken will be checked and discarded if above 41F. Chicken is fully cooled in walk-in cooler overnight before it is packaged the next morning, and is placed back into walk-in cooler for a number of hours before being placed in display cooler. Packaged chicken that was in the walk-in cooler was 44F and had been there since the morning. Staff will leave covers off of packages until chicken is down to 41F then place the covers on the package and put in display cooler.</p>
Jeannette Myhre Elementary School	Routine	10-12-17	No violations noted at the time of inspection.
Subway-North	Routine	10-11-17	<p>04-54 Drying Core violation Dishes were not air dried before stacking. Do not 'wet stack' dishes. Air dry completely before stacking.</p>
Subway-3 rd Street	Routine	10-11-17	<p>04-29 General Personal Cleanliness* Critical Violation Employee, after operating monetary transaction, did not wash hands prior to donning gloves. Food employees shall clean hands before donning gloves and working with food. Food employee was instructed to always wash hands before donning gloves.</p> <p>04-31 General Employee Practices* Critical Violation Open employee drink on food prep surface. Employees may consume food only in designated dining areas. Employee drink was discarded. Manager instructed employees to refrain from drinking on or near food prep areas.</p> <p>04-54 Drying Core Violation Food storage containers wet stacked. After cleaning and sanitizing, equipment shall be air dried or used after adequate draining before contact with food.</p>
Bismarck Transition Center	Routine	10-11-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Chicken rice dish and meatloaf are 98F - 110F in hot hold serving line unit. PHF shall be maintained at 135F or greater . Hot hold meals stored in the serving line will be discarded after each meal session, which is ~2 hours. Hot hold unit will be repaired to allow PHF to be maintained at 135F or greater.</p>

Stamart #15	Routine	10-11-17	<p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No sanitizer bucket or solution in place during food prep. Sanitizer solution shall be in place during operations. Manager will make sure it happens in future.</p> <p>04-57 Single-Service Articles - Storage - Handling Core violation Open single service stored upright dry storage area. SS shall be stored protected. Manager to address.</p>
Wachter Middle School	Routine	10-11-17	No violations noted at the time of inspection.
Jack's Steakhouse and Saloon	Routine	10-10-17	<p>04-04.1 Packaged and Unpackaged Food - Separation, Packaging, and Segregation* Critical violation Raw meat is not separated from ready to eat food in kitchen cooler and walk-in cooler. Ready to eat food shall be separated from raw meat/eggs. Place meat in pans with higher edges, stack ready to eat food above raw meat (not next to or under).</p> <p>04-107 Storage of Materials* Critical violation Chemicals stored above or next to food and equipment. Chemicals shall not contaminate food or equipment. Chemicals were moved to the floor and a new spot will be used.</p> <p>04-04 General Food Protection* Critical violation Meat grinder has rust on the insides. Food shall be protected from unclean equipment. Rust must be removed from grinder.</p> <p>04-06 General Food Storage Core violation Food stored on floor in freezer and cooler. Store food 6 inches off the floor.</p>
Corner Café	Routine	10-10-17	Zero violations noted at time of inspection.
Century High School	Routine	10-10-17	No violations noted at the time of inspection.
Tri Energy Coop-West Divide	Routine	10-9-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Utensils used for continuous breakfast and pizza production not cleaned and sanitized every 4 hours. Equipment used for continuous production shall be cleaned and sanitized every 4 hours. Equipment washed and sanitized.</p> <p>04-06 General Food Storage Core violation Open cases of food in walk in freezer, food stored on floor walk in freezer. Food shall be store in covered containers off the floor. Employees to address today.</p> <p>04-57 Single-Service Articles - Storage - Handling Core violation Food contact foil wraps stored under hand towel dispenser allowing water to drip and contaminate. Hot dog and nacho boats stored with food contact upright. SS shall be stored in manner to protect from possible contamination Both corrected by staff.</p>

Taco Bell North #20954	Routine	10-9-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Rear prep table soiled with dried on food, open containers, wet cardboard and utensils. Food contact surfaces shall be washed rinsed and sanitized between processes. Manager had employee clean.</p> <p>04-54 Drying Core violation Wet stacked food containers also containing food residue. Dishware shall be air dried before stacking. Employee addressed and rewashed affected equipment</p>
Caffe Aroma North	Routine	10-9-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Soup in hot hold-125F. PHF shall be held at 135F or above after cooking/reheating. Reheated soup to 165F, will hold at 135F or above. Had to reheat in microwave-warmer was not cooking soup fast enough. Soup out less than 4 hours - able to reheat instead of discard.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Food needs to have a date marking if held for more than 24 hours. PHF shall be date marked and discarded within 7 days. Date mark cut tomatoes, opened bags of lettuce/meat, and leftover cooked food.</p> <p>04-77 Handsink Supplies Core violation Handsink did not have any paper towels. Paper towels needed at handsinks, as well as soap.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wipe clothes stored on counters. Store in sanitizing solution - bleach, test to ensure it is 50-100 ppm.</p>
Highland Acres Elementary	Routine	10-9-17	No violations noted at the time of inspection.
Burgertime	Routine	10-6-17	<p>04-06 General Food Storage Core Violation Food in freezer and cooler stored uncovered. Food, if removed from the package in which it was obtained, shall be stored in a covered container.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core Violation No chlorine test strips on-site. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</p>
West Dakota Meats	Routine	10-6-17	Zero violations noted at time of inspection.
Ramkota Hotel and Conference Center	Routine	10-6-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Deli style cooler on main line top is running 45-47F. PHF shall be cold held at 41F or below. Manager adjusted thermostat lower, will monitor today.</p> <p>04-29.1 Preventing Contamination From Hands* Critical Violation Employee handling RTE foods with bare hands. Employees shall not handle RTE foods with bare hands. Stopped practice washed, gloved and discarded affected foods.</p>

			<p>04-42.1 Thermometers - Ambient Air and Water Core violation Missing thermometers in a number of cooling units. Ambient air thermos shall be provided. Manager will replace today</p>
Noodlezip	Routine	10-5-17	Zero violations noted at time of inspection.
St. George Episcopal Church	Routine	10-5-17	Zero violations noted at time of inspection.
Good Shepherd Lutheran Church	Routine	10-5-17	Zero violations noted at time of inspection.
Shiloh Christian School	Routine	10-5-17	No violations noted at the time of inspection.
Cashwise Foods	Routine	10-4-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Salad bar - food was 50F. PHF shall be 41F or below. Unable to determine time food was placed in salad bar - voluntarily discarded. Repair cooler.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Grilled chicken was 125F and pizza was 110F in deli. PHF shall be 135F or above after cooking. Grilled chicken cooked at 11:30 am and will be discarded by 3:30 pm (4 hours). Pizza was discarded.</p> <p>04-07.5 Cooling* Critical violation Chicken strips, fried & grilled chicken in deli cold case at 44-48F. Twice baked potatoes in meat holding case at 45F. All food placed on display on 10/3. PHF shall cool from 135-70F in 2 hours and 70-41F in 4 hours. Food did not cool fast enough - voluntarily discarded. Food that is prepped and placed into packages must be brought back down to 41F before placing in display coolers - put back into walk-in coolers.</p>
Subway-Walmart North	Routine	10-4-17	Zero violations noted at time of inspection.
Fairfield Inn - North	Routine	10-4-17	Zero violations noted at time of inspection.
Country West MVP Store	Routine	10-4-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Utensils used for continuous production not cleaned and sanitized every 4 hours. Utensils used for continuous food production shall be cleaned and sanitized every 4 hours pizza slicer and spatula. Implemented policy.</p>
Buffalo Wings and Rings	Routine	10-4-17	<p>04-29 General Personal Cleanliness* Critical violation Employee did not wash hands after touching raw ground beef with bare hands. Employee then touched broom handle, followed by removing gloves from storage box. Food employees shall clean hands to prevent cross contamination when changing tasks and before donning gloves. Broom handle was washed and the glove box was discarded. Employee received brief hand washing training.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness*</p>

			<p>Critical violation Bar dishwasher was not dispensing sanitizer. Chlorine solution shall be 50-100mg/L. Sanitizer line was primed which resulted in ~50mg/L dilution. Previously cleaned dishes were re-washed.</p> <p>04-107 Storage of Materials* Critical violation Scotch-Brite stored on shelf above avocados. Toxic materials shall not be stored above food. Chemical was moved. Avocados were not contaminated.</p> <p>04-56 Storage Core violation Forks stored upright in basket. Utensils must be stored inverted to present handle to user.</p>
Sunrise Elementary School	Routine	10-4-17	No violations noted at the time of inspection.
Denny's Restaurant	Routine	10-2-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation RTE mashed potatoes and gravy hot hold 117 - 124F for longer than 2 hours. PHF hot hold shall be maintained at 135F or greater. Mashed potatoes and gravy were voluntarily discarded by employee. Temperature was adjusted to ensure temperature is maintained at 135 or greater.</p> <p>04-38 General Design and Fabrication Core Violation Cooler near grill does not drain, resulting in water accumulation on base of cooler. Ceiling vent air filter is hanging from duct work and blowing on grill area. Equipment shall be maintained in a state of repair.</p>
Dunn Brothers Coffee	Routine	10-2-17	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Upright cooler in deli prep area – food towards the front end of the cooler was 44-48F. Potentially hazardous food shall be 41F or below. Turkey, ham, and corned beef was voluntarily discarded. Food towards the back of the cooler was 41F or below and saved. Cooler curtain was pulled down and repair will be called.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Chlorine chemical sanitizer concentration in mechanical dishwasher was 0 ppm. Sanitizer concentration shall be 50-100 ppm. Sanitizer bucket was empty. Bucket was replaced and sanitizer was primed until it was flowing into the machine again.</p>
Pizza Hut #2749 State Street	Routine	10-2-17	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Pizza rings, knives, slicers, and cutting boards not being cleaned every four hours. Equipment used in continuous production shall be washed rinsed and sanitized every 4 hours. Manager to implement.</p> <p>04-52.1 Warewashing Equipment - Cleaning Frequency Core violation Dish machine is heavily soiled and not being cleaned every 24 hours. Equipment used for warewashing shall be cleaned at least every 24 hours. Manager to implement</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation</p>

			<p>Core violation Two out of three sanitizer bucket not testing approved concentrations. Sani solution shall be of approved concentrations. Dumped and remixed.</p> <p>04-31.1 Hair Restraints Core violation Person in food prep with long unprotected beard. Persons in food prep shall wear effective hair restraint.</p>
Red Carpet #3 11 th Street	Routine	10-2-17	<p>04-06 General Food Storage Core violation Open exposed food in walk in freezer. (Gloria Jeans). Food shall be stored in covered sealed containers in long term storage. Will move to covered containers.</p> <p>04-23 Dispensing Utensils Core violation Dispensing scoops stored with handle contacting food (Gloria Jeans). Dispensing utensils shall be stored upright. Removed.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No detectable sanitizer in sanitizer bucket (Gloria Jeans). Sanitizer levels shall be at approved levels. Changed to approved level.</p> <p>04-84 Construction and Maintenance of Floor Construction Core violation Missing floor/wall coving tiles in Gloria Jeans. Floors and wall shall be in good repair and cleanable. Will ask owner for repair.</p>
Cherry Berry	Routine	10-2-17	Zero violations noted at time of inspection.
McDonald's State Street	Routine	10-2-17	Zero violations noted at time of inspection.
Martin Luther School	Routine	10-2-17	<p>04-29.1 Preventing Contamination From Hands* Critical violation Bare hand contact with cooked chicken. Bare hand contact with ready to eat food shall be prohibited. Use gloves or other utensils. Chicken was placed back into oven to cook.</p>
Will Moore Elementary	Routine	10-2-17	No violations noted at the time of inspection.