

QUARTERLY (JANUARY-MARCH 2018) FOOD INSPECTIONS

FACILITY NAME:	TYPE:	DATE:	VIOLATIONS:
Rita Murphy Elementary School	Routine	3-29-18	No violations noted at the time of inspection.
Taco John's North	Routine	3-29-18	Zero violations noted at time of inspection.
Orange Leaf	Routine	3-29-18	Zero violations noted at time of inspection.
James River Café	Routine	3-28-18	Zero violations noted at time of inspection.
Exceptionally Nuts	Routine	3-27-18	No violations noted at the time of inspection.
Starbucks Coffee Store #11361-Pinehurst	Routine	3-27-18	<p>04-75 Handsink Facility Installation* Critical violation Hand sink obstructed with rags and cleaning mops. Handsink shall be accessible at all times. Items removed.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wiping rags stored in solution with no detectable sanitizer. Wiping rags shall have approved levels of sanitizer. Remixed and tested approved.</p> <p>04-06 General Food Storage Core violation Coffee stored on floors rear of house and front display. Food items shall be stored off the floor. Placed on shelving.</p>
Dairy Queen North	Routine	3-27-18	<p>04-31 General Employee Practices* Critical Violation Employee open drink stored on food contact surface. No consumption of food or drink in food prep do not store to contaminate food or contact surfaces. Removed and surfaces cleaned and sanitized.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation No sanitizing bucket in use or set up. Sanitizing solution approved levels shall be in place. Put bucket in place.</p>
Wachter Middle School	Routine	3-27-18	<p>04-53.6 Hot Water and Chemical* Critical violation Mechanical dishwasher using hot water to sanitize does not achieve a utensil surface temp of at least 160F. Utensil surface temp in a mechanical dishwasher using hot water to sanitize shall be at least 160F. Machine is washing and rinsing. Staff will sanitize dishes with quaternary ammonia sanitizer in 3 compartment sink then air dry after running dishes through dishwasher. Check quaternary ammonia concentration to ensure it is 150-400 ppm.</p>
Jeannette Myhre Elementary School	Routine	3-27-18	No violations noted at the time of inspection.
Dollar Tree #3226 Pinehurst	Routine	3-27-18	Zero violations noted at time of inspection
La Tejana Mexican Market	Routine	3-27-18	Zero violations noted at time of inspection.
Red Carpet Carwash North	Routine	3-26-18	<p>04-06 General Food Storage Core violation, Repeat Open exposed food in walk in freezer. (Gloria Jeans)</p>

			<p>Food shall be stored in covered sealed containers in long term storage. Will move to covered containers.</p> <p>04-84 Construction and Maintenance of Floor Construction Core violation, Repeat Missing floor/wall coving tiles in Gloria Jeans. Floors and wall shall be in good repair and cleanable. Will ask owner for repair.</p> <p>04-99 General Lighting Core violation Light in reach in pizza cooler is out. Lighting at approved levels shall be maintained in good repair. Will replace.</p>
Paradiso	Routine	3-26-18	<p>04-07.6 Cooling Methods* Critical violation Cooked rice placed in covered pans and stacked 6 high in walk in cooler. PHF shall be cooled in shallow pans allowing sufficient airflow for proper cooling. Removed from cooler removed lids and placed in blast chiller.</p> <p>04-31 General Employee Practices* Critical violation Employee on production line consuming beverage from open top glass and stored on food contact surface. No consumption except in break area, may have covered if does not contaminate food,equipment.</p> <p>Removed and sanitized areas 04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation Wiping cloths not stored in solution. Wiping cloths shall be in solution when not in use. Placed in solution.</p>
Holiday Inn Express & Suites	Routine	3-26-18	Zero violations noted at time of inspection.
Pirogue Grill	Routine	3-26-18	Zero violations noted at time of inspection.
Holiday Inn	Routine	3-26-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Dishwasher in bar area does not have detergent, nor does the chlorine aliquot pump work to dispense sanitizer. To prevent cross-contamination, kitchenware and food-contact surfaces must be washed, rinse, and sanitized. Food-contact surfaces will be cleaned using the kitchen dishwasher until the bar dishwasher is repaired.</p> <p>04-77 Handsink Supplies Core Violation No hand towels near handsink in kitchen near grill. A supply of disposable towels shall be conveniently located near each handsink.</p>
Robert Miller Elementary School	Routine	3-26-18	<p>04-53.6 Hot Water and Chemical* Critical violation Mechanical dishwasher using hot water to sanitize - rinse temp is 154F after 4th run. Hot water sanitization temp shall be 160F or above in a mechanical dishwasher. Dishwasher can be used for washing and rinsing dishes, then can dip in sanitizer after.</p>
Shiloh Christian School	Routine	3-26-18	<p>04-31 General Employee Practices* Critical violation</p>

			<p>Employee drink (uncovered) sitting on can. Drinks shall be covered and stored away from food and equipment. Drink was removed and cans will be cleaned.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wipe clothes left on countertop. Store wipe clothes in sanitizer bucket when not in use.</p>
Ruby Tuesday	Routine	3-26-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Prep cooler containing chopped tomatoes, cooked rice, and diced chicken was not operating due to electrical breaker default. Temperature of PHF was 59F. PHF shall be held at 41F or below. PHF was voluntarily discarded by employee. GCFI was reset and cooler re-started. Employee will monitor the cooler to ensure that it remains in operation.</p>
Sushi Kabar Dan's Supermarket North	Routine	3-26-18	<p>04-17 Thawing Potentially Hazardous Foods Core violation Lobster tail thawing in container of standing water. Thaw food under running water that is 70F or less or in the cooler.</p>
Dan's Supermarket #2 North	Routine	3-26-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Deli - hanging cheese cooler by bakery - food in top left portion of cooler was 50F. Produce - wonton and egg roll wrappers were 55F. PHF shall be 41F or below. Cheeses and wrappers were voluntarily discarded and coolers will be repaired.</p> <p>04-77 Handsink Supplies Core violation Deli handsink in back needs a supply of soap. Handsinks shall have a supply of soap at all times.</p>
Roosevelt Elementary School	Routine	3-22-18	Zero violations noted at time of inspection.
Grimsrud Elementary School	Routine	3-22-18	Zero violations noted at time of inspection.
Simle Middle School	Routine	3-22-18	No violations noted at the time of inspection.
Hong Kong Restaurant	Routine	3-22-18	<p>04-29.3 Where to Wash* Critical violation Employee rinsing hands in wok with water then wiping on a rag. Employees shall wash hands in a designated hand sink with soap and paper towels. All employees shall use hand sinks for washing hands and will use soap and paper towels, not rags.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Top of left prep cooler - food was 45-50F. PHF shall be 41F or below. Lid was closed and temp started dropping. Keep lid closed and put hot food in walk-in cooler only.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Cut ham, crab, etc. are not date marked. PHF shall be marked with a date and discarded within 7 days. Instructed on proper date marking.</p> <p>04-77 Handsink Supplies Core violation Handsink did not have soap.</p>

			<p>Handsinks shall have a supply of soap and paper towels.</p> <p>04-97 General Cleaning Physical Facilities Core violation Cleaning needed - coolers, floors, all counters and surfaces. Physical facilities shall be cleaned as often as necessary.</p> <p>04-06 General Food Storage Core violation Sauces in kitchen do not have covers. Food shall be covered.</p>
Burgertime	Follow-Up	3-22-18	Zero violations noted at time of inspection.
Horizon Middle School	Routine	3-21-18	No violations noted at the time of inspection.
Liberty Elementary School	Routine	3-21-18	No violations noted at the time of inspection.
Mainstay Suites	Routine	3-21-18	<p>04-54 Drying Core Violation Dishware air dried on cloth toweling not allowing air flow or drying. Dishware shall be air dried before stacking on cleanable surfaces. Will utilize matting for air flow.</p>
Quality Inn	Routine	3-21-18	Zero violations noted at time of inspection.
Johnny Carino's Restaurant	Routine	3-21-18	<p>04-07.6 Cooling Methods* Critical violation Tomato sauce stored in large tall 5 gallon container at 120F after 3 hours. Cooling shall be done in large shallow pans that provide surface area for cooling. Moved to shallow pan.</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Cutting boards, mixing bowls and continuous use utensils only cleaned twice daily. Continuous use food contact surfaces shall be cleaned at least every 4 hours. Affected items run thru dish machine.</p> <p>04-43 Nonfood-Contact Surfaces Core Violation Exteriors of slicers choppers, door handles hoods, interiors and exteriors of equipment and clean plate storage cabinet. Are heavily soiled. Nonfood contact surfaces exposed to splash shall be cleaned at least daily or as often as necessary to keep clean.</p>
Ichibann Cuisine Corp. DBA Kobe's	Routine	3-21-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Cut and cooked onions held on top of a hot holding unit - not inside. Temperature cannot maintain 135F or above. PHF shall be 135F or above. Onions were voluntarily discarded. Either hold onions inside of a hot holding unit and maintain temp at 135F or above, or make onions per individual order.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Sanitizer wipe cloths are stored on prep cooler cutting boards in kitchen. Wipe cloths shall be stored in sanitizer buckets when not in use.</p> <p>04-77 Handsink Supplies Core violation</p>

			Bar handsink does not have paper towels for handwashing. Handsink needs a supply of paper towels for drying hands.
Legacy High School	Routine	3-20-18	Zero violations noted at time of inspection.
Pride, Inc. Manchester House	Routine	3-20-18	04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Mechanical dishwasher using chlorine to sanitize - chlorine sanitizer concentration was 0 ppm. Chlorine sanitizer concentration shall be 50-100 ppm. Chlorine sanitizer bucket was empty. Replaced bucket and primed tube. Chlorine sanitizer tested at 100 ppm. 04-77 Handsink Supplies Core violation Cook using a cloth towel to dry hands after washing. Paper towels shall be used to dry hands after washing.
Century High School	Routine	3-20-18	No violations noted at the time of inspection.
Centennial Elementary School	Routine	3-20-18	No violations noted at the of inspection.
McDonald's State Street	Routine	3-20-18	Zero violations noted at time of inspection.
Burgertime	Routine	3-20-18	04-11 Cooking Raw Animal Foods* Critical violation Raw hamburger cooked temperature range from 116 - 147F. Raw ground beef shall reach a temperature of 155F for a minimum of 15 seconds. Undercooked hamburgers were voluntarily discarded by employee and tray which caught the undercooked meat was washed, rinsed, and sanitized. Char broiler temperature increased, hamburger temperature was 169-170F. 04-29 General Personal Cleanliness* Critical violation Employee touched raw hamburger, then touched ready to eat onions and lettuce. Food employees shall wash hands and don gloves between switching tasks such as touching raw animal foods and ready-to-eat foods. Onions and lettuce was voluntarily discarded by employee. Training was provided to employees regarding cleanliness requirements. 04-108 Use of Materials* Critical violation Ammonium chloride concentration in sanitizer solution is >400 mg/L due to undiluted sanitizer stock dripping into the 3-compartment sink. Cleaning compound shall not leave toxic residue. Sanitizer stock solution container will be removed and chlorine will be used in lieu of ammonium chloride.
Law Enforcement Training Academy	Routine	3-19-18	Zero violations noted at time of inspection.
High Prairie Arts & Science Complex	Routine	3-19-18	Zero violations noted at time of inspection.
Radisson Inn	Routine	3-19-18	Zero violations noted at time of inspection.
Walmart Super Center #3648-Skyline	Routine	3-16-18	Zero violations noted at time of inspection
Bismarck High School	Routine	3-15-18	Zero violations noted at time of inspection.
Highland Acres Elementary School	Routine	3-15-18	No violations noted at the time of inspection.

Wood House	Routine	3-15-18	<p>04-29 General Personal Cleanliness* Critical violation Persons returning from smoke break did not wash hands before entering and contacting food contact surfaces. Food employees shall wash hands before working with food or donning gloves Stopped and washed and cleaned affected areas.</p> <p>04-06 General Food Storage Core Violation Open food containers stored on floor walk in freezer. Food shall be stored in covered containers and stored off the floor. Manager will have addressed this afternoon.</p>
Bistro 1100 Inc.	Routine	3-15-18	Zero violations noted at time of inspection.
Tri Energy Coop Centennial	Routine	3-15-18	<p>04-29 General Personal Cleanliness* Critical Violation Food employees reporting to prep area did not wash hands before donning gloves. Food prep employees must wash hands before donning gloves. Rewashed and reapplied new gloves.</p> <p>04-06 General Food Storage Core Violation Open food in walk in freezer stored on floor. Food shall be stored in covered containers and off the floor. Bags closed and product placed on shelving.</p>
Northridge Elementary School	Routine	3-14-18	Zero violations noted at time of inspection.
Comfort Suites	Routine	3-14-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Employees only washing and rinsing dishware not sanitizing. Dishware shall be washed rinsed and sanitized. Changed practice and rewashed affected dishware.</p>
Country Inn Suites	Routine	3-14-18	<p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical Violation Dishwasher chlorine sanitizer concentration is non-detectable. A chlorine solution shall have a concentration of 50 mg/L to 100 mg/L. Three compartment sink will be used to sanitize equipment and utensils until the dishwasher is repaired. Chlorine sanitizer test strips will be used to determine the chlorine concentration in the sink as well as the dishwasher after repair.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core Violations No chlorine sanitizer test strips on-site. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device. Test strip will be obtained and used regularly to test the sanitizer concentration.</p>
St. Mary's Central High School	Routine	3-13-18	Zero violations noted at time of inspection.
St. Anne's Grade School	Routine	3-13-18	<p>04-29.1 Preventing Contamination From Hands* Critical violation Employee using bare hand contact with deli meat. Bare hand contact with ready to eat food is prohibited. Food was voluntarily discarded and employees were educated.</p>
Becep Head Start	Routine	3-13-18	Zero violations noted at time of inspection.

Pioneer Elementary School	Routine	3-13-18	No violations noted at the time of inspection.
Cathedral Elementary School	Routine	3-13-18	Zero violations noted at time of inspection.
Humpback Sally's/510.2/Luft	Follow-Up	3-13-18	Reinspection based on violations from previous routine inspection. All food was dated and within 7 day date markings. Sanitizer rags were stored in sanitizer buckets.
B and J Tesoro	Routine	3-13-18	Zero violations noted at time of inspection.
Kroll's North	Routine	3-13-18	04-53.4 Manual and Mechanical Warewashing Equipment – Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Dishmachine not dispensing chlorine sanitizer. After being cleaned dishware shall be sanitized at approved levels. Primed pump and restored hose into product.
Solheim Elementary School	Routine	3-12-18	No violations noted at the time of inspection.
Dorothy Moses Elementary School	Routine	3-12-18	No violations noted at the time of inspection.
Days Inn	Routine	3-12-18	Zero violations noted at time of inspection.
Pizza Hut #2749 North 12 th St	Routine	3-12-18	04-43 Nonfood-Contact Surfaces Core Violation Exteriors of equipment, dish machine, and handles on coolers in need of more frequent cleaning. Nonfood contact surfaces shall be cleaned as often as necessary to keep clean at least daily cleaning. Manager will take care of today.
Country House Deli	Routine	3-12-18	Zero violations noted at time of inspection.
A & B Pizza South Inc. Kirkwood Mall	Routine	3-12-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Top portion of deli top foods running 45-51 F. PHF shall cold hold at 41 F max. Hoods open not covered, interior below 41 F. Adjusted thermostat and closed hoods during non-busy times. 04-51 Wiping Cloths and Working Containers - Use Limitation Repeat Core violation Sanitizing cloth container and solution not set up. Sanitizing solution shall be in place during operations. Manager mixed solution and put in place. 04-43 Nonfood-Contact Surfaces Core Violation Surfaces of equipment handles, doors and exteriors heavily soiled. Nonfood contact surfaces shall be cleaned as often as necessary to keep clean. Manager will complete today.
Western Plains Boys and Girls Ranch	Routine	3-12-18	Zero violations noted at time of inspection.
Dunn Brothers Coffee	Routine	3-12-18	04-34.1 Cutting Surfaces Core violation Prep cooler cutting board is scored and scratched - needs to be resurfaced or replaced. Cutting boards 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.
New Song Church	Routine	3-9-18	Zero violations noted at time of inspection

Steep Me a Cup of Tea	Routine	3-9-18	Zero violations noted at time of inspection.
Subway Rosser	Routine	3-9-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Food contact utensils and equipment are washed followed immediately by sanitizing, therefore not rinsed. Food contact equipment and utensils shall be washed, rinsed, and sanitized. Employee used third compartment to incorporate the rinse step in the warewashing process.</p> <p>04-56 Storage Core Violation Single-use utensils stored in cabinet under sewer and water lines. Equipment and utensils may not be placed under exposed sewerlines or waterlines.</p>
Expressway C Store	Routine	3-9-18	<p>04-07.5 Cooling* Critical Violation Creamy gravy and sausage patties cooling at room temperature. Cooked potentially hazardous food shall be cooled from one hundred thirty-five degrees Fahrenheit to forty-one degrees Fahrenheit or less in six hours provided that the food is cooled from one hundred thirty-five degrees Fahrenheit to seventy degrees Fahrenheit within the first two hours. Sausage and gravy voluntarily discarded by employee. Training provided to employee regarding cooling requirements.</p> <p>04-97 General Cleaning Physical Facilities Core Violation Hand sink in pizza prep area requires cleaning. The physical facilities shall be cleaned as often as necessary to keep them clean.</p>
ND Embroidery & Gifts LLC	Routine	3-9-18	Zero violations noted at time of inspection.
John's Meat Market	Routine	3-9-18	Zero violations noted at time of inspection.
Super Kids Jr. Academy	Routine	3-9-18	Zero violations noted at time of inspection.
Dan's Supermarket #14 Yorktown	Routine	3-8-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Deli - fried chicken in hot hold was 120-125F. PHF shall be 135F or above after cooking. Ensure food is 135F or above. Can use time as a control if temp can't be maintained at 135F or above - visibly mark food with a time and discard after 4 hours. Employees rotate food in hot hold throughout the day, but times are not being recorded that food went into the hot hold. Leftover chicken at the end of the day is cooled overnight and repackaged for sale - don't keep chicken for resale if chicken does not hold at 135F or above. Food in hot hold discarded. Hot hold rotisserie chicken was 120-123F, chicken was discarded.</p> <p>04-07.5 Cooling* Critical violation Deli - rotisserie chicken in cooler display was 42-45F, other food was holding at 41F or below in the same cooler - chicken did not cool completely before placing on display. PHF shall cool from 135-70F in 2 hours and 70-41F in 4 hours. Place hot rotisserie chicken in walk-in cooler overnight, leave completely uncovered until down to 41F. Chickens were discarded.</p>
Sunrise Elementary School	Routine	3-8-18	No violations noted at the time of inspection.
Omkara LLC DBA Super 8 Motel Capitol Ave	Routine	3-8-18	04-54 Drying Core violation

			Dishware towel dried and stored on cloth. Dishware shall be air dried and stored on cleanable surfaces.
Domino's Pizza- South Washington	Routine	3-8-18	Zero violations noted at time of inspection.
Adom African Market	Routine	3-8-18	Zero violations noted at time of inspection.
Starving Rooster	Routine	3-8-18	04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation No chlorine test papers on premise for bar sink. Accurate test papers shall be provided. Will get from chemical supplier. 04-77 Handsink Supplies Core Violation No dispensed handtowels at main bar. Dispenser broken. Handtowels shall be dispensed during operations. Will replace dispenser and replenished supply.
Fairfield Inn – South	Routine	3-7-18	Zero violations noted at time of inspection.
Shogun Sushi & Hibachi	Routine	3-7-18	04-75 Handsink Facility Installation* Repeat Critical Violation Handsink in rear dishwashing area and main kitchen sink are inaccessible stacked with dishware. Handsink shall be accessible at all hours of operation. Manager removed dishware 04-29.3 Where to Wash* Critical Violation Employees washing hands in 3 comp sink. Shall wash in approved handsinks only. Educated staff. 04-31 General Employee Practices* Critical Violation 3 open drinks stored on food prep surfaces. No consumption of beverage in food prep areas designated break only. Removed and cleaned affected areas food voluntarily discarded. 04-32 General Equipment and Utensils Materials and Use* Repeat 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. 04-23 Dispensing Utensils Repeat Core violation Three bowls or containers stored in bulk food without handles. Utensils shall be stored handle up or outside of product. 04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No sanitizing buckets in kitchen.
Laughing Sun Brewing Company	Routine	3-7-18	Zero violations noted at time of inspection.
Humpback Sally's/510.2/Luft	Routine	3-6-18	04-07.2 Ready-to-Eat, Potentially Hazardous Food - Disposition* Critical violation Cooked and prepared foods on prep line and in walk-in are past their 7 day date marking - numerous examples. PHF must be discarded by their 7 day date marking. PHF was voluntarily discarded and staff will continuously monitor dates. 04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking*

			<p>Critical violation Cut produce, cooked foods do not have a date marking. PHF shall be date marked and discarded within 7 days. Instructed staff to date mark foods.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Veggie stock and soup sitting out at room temperature - was 55F. PHF shall be 41F or below, or 135F or above. Moved to a cooler and will be kept refrigerated.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wipe cloths sitting on counters and cutting boards. Store cloths in sanitizer water when not in use.</p>
Ruth Meiers Hospitality House	Follow-Up	3-2-18	No violations noted at the time of inspection.
Rock N' 50's	Routine	3-2-18	<p>04-29.3 Where to Wash* Critical Violation Employees washed hands in 3 comp sink. Employees shall wash in approved hand sink. Rewashed in approved sink.</p> <p>04-14 Reheating for Hot Holding* Critical Violation Chili and gravy only heated to 74 F. Reheating for hot holding shall be to 165 F. Reheated to 165.</p> <p>04-23 Dispensing Utensils Core Violation Tongs stored in RTE food. Tongs shall be stored outside of product. Removed and discarded affected product.</p>
Elks Lodge 1199	Follow-Up	3-2-18	Hot water sanitizer dishwasher temperature does not reach a utensil surface temperature of 160F or greater. Manager contacted repair technician. Dishwasher will be repaired on 3/2/2018. Dishwashing staff was trained to fill the 3 compartment sink with water and prepare a 50-100 ppm sanitizing solution chlorine for utensil sanitizing.
Perkins Restaurant South	Routine	3-1-18	<p>04-29 General Personal Cleanliness* Critical violation Dishwasher did not wash hands after using cell phone and before touching clean plates. Employees shall wash hands after they become contaminated. Employee was instructed to wash hands.</p> <p>04-97 General Cleaning Physical Facilities Core violation General cleaning needed - floors, counters, equipment, etc. Anywhere there is food and grease. Physical facilities shall be cleaned as often as necessary.</p>
Will Moore Elementary School	Routine	3-1-18	No violations noted at the time of inspection.
St. Mary's Grade School	Routine	3-1-18	Zero violations noted at time of inspection.
Martin Luther School	Routine	3-1-18	<p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation Quaternary ammonia test strips needed for checking sanitizer concentration - should be 200 ppm. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</p>

Ruth Meiers Hospitality House	Follow-Up	2-28-18	Reinspection to check critical violations from last routine inspection on 2/15 04-07.5 Cooling* Critical violation Soup cooling from 2/27 is 46-49F. Soup was placed into walk-in cooler in small portions and combined into a larger portion. PHF shall cool from 135-70F within 2 hours and from 70-41F within 4 hours. Soup may have been combined into a larger portion before it was cooled down to 41F. Monitor temps and ensure that food cools down using the parameters above and is at least 41F or below before combining into larger portions.
Bread Poets Baking Co	Routine	2-28-18	Zero violations noted at time of inspection.
Trinity Lutheran Church	Routine	2-28-18	Zero violations noted at time of inspection.
Country Club/Lady J's Catering	Routine	2-28-18	Zero violations noted at time of inspection.
Mackenzie River Pizza Co	Routine	2-28-18	04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Violation Alfalfa sprouts not date marked. RTE PHF shall be date marked with the day by which it must be consumed or discarded. Sprouts were voluntarily discarded by employee.
Bismarck Brewing	Routine	2-28-18	Zero violations noted at time of inspection.
40 Steak and Seafood	Routine	2-28-18	04-31 General Employee Practices* Critical violation Employee drink stored above food and equipment. Drinks shall be stored in such a way that they cannot contaminate food or equipment. Drink was relocated. 04-91 Wall and Ceiling Maintenance Core violation Bottom portion of certain sections of wall are not easily cleanable - age and grime. Clean and if they cannot be cleaned fully must replace. Walls must be smooth and easily cleanable. 04-97 General Cleaning Physical Facilities Core violation General cleaning needed - hoods, sides of equipment, and surfaces with food and debris. Physical facilities shall be cleaned as often as necessary.
Staybridge Suites	Routine	2-27-18	No violations noted at the time of inspection.
Basin Electric Headquarters	Routine	2-27-18	04-31 General Employee Practices* Critical Violation Three beverages stored on food contact surface. Food or beverage shall be consumed in break area and cannot contaminate food or equipment. Removed and cleaned areas affected.
Chinatown Buffet	Routine	2-27-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Chicken, shrimp and cut melons out of temp compliance 55-60F. PHF shall hold 41 or lower. Voluntarily discarded food. 04-04.1 Packaged and Unpackaged Food - Separation, Packaging, and Segregation* Critical violation Storing raw fish over RTE produce. Raw products stored below RTE. Removed.

			<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Washing utensils in handsink All cleaning and sanitizing in 3 compartment sink or machine. Stopped practice.</p> <p>04-77 Handsink Supplies Core violation Hand towel and soap dispenser broken. Dispenser shall be in working order. Will replace today.</p> <p>04-06 General Food Storage Core violation Walk in freezer food stored on floor and not protected. Food shall be stored off floor and covered. Will reorganize.</p> <p>04-42.1 Thermometers - Ambient Air and Water Core violation Missing thermometers in 4 coolers. Thermometers shall be displayed. Will purchase.</p> <p>04-43 Nonfood-Contact Surfaces Core violation Entire rear prep heavily soiled. Cleaning shall be as often to keep clean. Will do today.</p> <p>04-17 Thawing Potentially Hazardous Foods Core violation Thawing at room temp. Thawing only by approved practices.</p>
Jimmy John's S 3 rd St	Routine	2-27-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Meat that had been sliced was sitting out at room temperature and was 63-69F. PHF shall be 41F or less. Meat was placed into cooler that was 36F and left uncovered to rapidly chill. Only take out what you will slice within 20 minutes and place back into coolers if task is interrupted- goes for all food that you are preparing.</p>
Elks Lodge 1199	Routine	2-26-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Roast beef and cooked vegetables not date marked. PHF shall be date marked with the date which it must be consumed or discarded. Roast beef and vegetable were voluntarily discarded by employee.</p> <p>04-14 Reheating for Hot Holding* Critical violation Mashed potatoes and sauteed mushrooms reheat temperatures ranged from 91-123F. PHF reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F. PHF reheated to 165F.</p> <p>04-53.2 Mechanical Warewashing Equipment - Hot Water Sanitization Temperatures* Critical violation Final sanitizing rinse temperature is ~140F. The temperature of hot water sanitizing rinse as it enters the manifold may</p>

			<p>not be <165F. Mechanical sanitizing via heat will be discontinued until the unit is repaired. Equipment and utensils will be sanitized using chlorine solution with concentration of 50-100 mg/L.</p> <p>04-07.6 Cooling Methods Core violation Mashed potatoes and chicken cooling in lidded containers. Food containers should be loosely covered or uncovered during the cooling period.</p>
Noodlezip	Routine	2-26-18	<p>04-07.6 Cooling Methods* Core Violation Ramen noodles cooling in reach in cooler stacked with lids. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through the container walls and loosely covered, or uncovered if protected from overhead contamination.</p> <p>04-54 Drying Core Violation Utensils are stacked while wet. After cleaning and sanitizing, equipment and utensils shall be air dried or used after adequate draining.</p>
Edgewood Senior Living Colorado Lane	Routine	2-26-18	<p>04-07.6 Cooling Methods* Critical violation Cheesecake bars cooling at room temperature in kitchen, bars were moved into walk-in cooler. Cafe - fried chicken from lunch cooling in display cooler with a lid on. Soup from lunch packaged into individual styrofoam containers and placed into display cooler while still hot. Food shall be placed into appropriate cooling until (walk-in) and left uncovered until down to 41F. Cooling will also be done in smaller containers and portions. Food from the main kitchen will be placed into walk-in cooler right away to cool. Cooling food from cafe will be taken to the walk-in cooler in the kitchen and remain until down to 41F, then it can be packaged for sale.</p> <p>04-31 General Employee Practices* Critical violation Employee drink on work prep counter where food prep is taking place. Employee drinks and food shall be stored separate from food and equipment. Drink was moved to a separate area away from food and equipment. There is an existing drink area but it is over clean plates - will relocate.</p>
Simonson North	Routine	2-23-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Sandwich cutting board and utensils only cleaned and sanitized every 24 hours. Food contact surfaces shall be cleaned and sanitized every four hours. Changed practice.</p>
Sanford Hospital	Routine	2-23-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Violation RTE salads not date marked. Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than twenty-four hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded. Salads were prepared on Feb. 22, and date marked as such.</p>
Burger King #2209 3 rd Street	Routine	2-22-18	Zero violations noted at time of inspection.

Northbrook Tesoro	Routine	2-22-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Undated hotdogs and brats. PHF RTE shall be dated. Will date.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core Violation No test strips. Accurate test strips shall be provided. Will purchase.</p> <p>04-99 General Lighting Core violation Reach in Freezer bulb not functioning. Bulb shall be in good, working order. Will replace.</p>
Radisson Inn	Follow-Up	2-22-18	Zero violations noted at time of inspection.
Yim Siam Thai	Routine	2-22-18	<p>04-23 Dispensing Utensils Core violation Rice spoon stored in standing water. Store utensils on a clean, dry surface. Or under running water, water that is 41F or less, or water that is 135F above.</p>
Missouri Slope Lutheran Care Center	Routine	2-21-18	<p>04-31 General Employee Practices* Critical violation Employee drinks on counters by food and equipment. Food and drinks shall be stored separately. Drinks were relocated to a location where they will not contaminate food or equipment.</p>
Valley View Heights	Routine	2-21-18	No violations noted at the time of inspection.
Gracepoint Church	Routine	2-21-18	Zero violations noted at time of inspection
Legacy United Methodist Church	Routine	2-21-18	Zero violations noted at time of inspection
Wendy's Expressway	Routine	2-21-18	<p>04-54 Drying Core Violation Dishes stacked wet. Equipment shall be air dried.</p>
Arby's 3 Rock Island Place	Routine	2-21-18	<p>04-107 Storage of Materials* Critical Violation Cleaning products stored on exterior top of walk in cooler above packaged buns. Poisonous or toxic materials shall not be stored above food or food equipment. Cleaning products will be moved to an alternative location.</p> <p>04-91 Wall and Ceiling Maintenance Core Violation Ceiling tile in dry storage area is missing. Ceilings shall be maintained in good repair.</p>
Burleigh County Roasting Co LLC. Epic Cycle	Routine	2-21-18	No violations noted at the time of inspection.
Residence Inn of Bismarck	Routine	2-20-18	Zero violations noted at time of inspection.
Eagles Club	Routine	2-20-18	Zero violations noted at time of inspection.
Lucky's 13 Pub	Routine	2-20-18	<p>04-75 Handsink Facility Installation* Repeat Critical Violation</p>

			<p>Front handsink with dishware stored in sink now no longer accessible. Handsinks shall be accessible at all times. Removed dishware.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Deli top cooler directly behind flat top grill running at 45F. PHF shall hold 41F or below. Jason adjusted thermostat and called service man.</p> <p>04-07.6 Cooling Methods Core Violation Beef roast cooling in large pieces. Instructed to cut into 4 inch pieces to facilitate proper cooling. Cooling shall be completed by separating food into smaller or thinner pieces. Beef cut into smaller pieces.</p>
Primrose of Bismarck	Routine	2-20-18	No violations noted at the time of inspection.
The Terrace	Routine	2-20-18	No violations noted at the time of inspection.
Ramkota Hotel & Conference Center	Routine	2-16-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Deli top cooler at main grill running at 45F. Holds PHF. Oatmeal out at room temp 118F. Pancake mix out at room temp 68F. PHF shall hold 41 or less. Thermostat on deli style cooler adjusted downward. Oatmeal and pancake batter discarded.</p> <p>04-31 General Employee Practices* Critical Violation Three employee beverages stored on food contact surfaces with food prep in progress. No consumption or storage of food or beverage on food contact surfaces, in break area only. All removed and surfaces cleaned and sanitized.</p> <p>04-87 Floor Drains Core violation Floor drains in main dish room and ballroom dish area do not slope to drain. Standing water and food on floors. Floors shall be constructed and graded to drain. Will provide to Hotel GM for maintenance repairs.</p> <p>04-43 Nonfood-Contact Surfaces Core violation Lower shelf units, three comp dish area, dish machine area and lower units under main cook line need cleaning. Surfaces not intended for food contact but exposed to splash shall be cleaned as often as necessary to keep clean. Will address.</p>
Sinful Delights Dessert Bar Inc.	Routine	2-16-18	<p>04-31 General Employee Practices* Critical Violation Two employees consuming food and beverage in food prep and on food contact surfaces. No consumption or storage of personal food items in food contact prep areas. Remove and cleaned area. Voluntarily discarded affected foods.</p> <p>04-75 Handsink Facility Installation* Critical Violation Handsink blocked with sheet pan and personal food items.</p>

			<p>Handsink shall be accessible during all times of operation. Removed and cleaned.</p> <p>04-77 Handsink Supplies Core violation No dispensed handtowels at main handsink and restroom handsink. Disposable handtowels shall be dispensed at main sink and restroom.</p>
Pony Express	Routine	2-15-18	Zero violations noted at time of inspection.
Scheel's	Routine	2-15-18	Zero violations noted at time of inspection.
J's International Enterprises	Routine	2-15-18	Zero violations noted at time of inspection.
Buffalo Wild Wings	Routine	2-15-18	No violations noted at the time of inspection.
Ruth Meiers Hospitality House	Routine	2-15-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Leftovers in walk-in cooler do not have a date. PHF shall be marked with a date and discarded within 7 days. Educated staff on proper date marking.</p> <p>04-07.5 Cooling* Critical violation Soup from 2/14 is 48F, all other food is 39F. Did not cool fast enough. Food shall cool from 135-70F in 2 hours, and 70-41F in 4 hours. Soup was voluntarily discarded.</p> <p>04-07.2 Ready-to-Eat, Potentially Hazardous Food - Disposition* Critical violation Food in cooler past 7 day date marking. Food shall not exceed 7 day date marking. Food was voluntarily discarded.</p> <p>04-04.2 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food* Critical violation Bucket of sour cream has mold. Adulterated food shall be discarded. Voluntarily discarded.</p> <p>04-77 Handsink Supplies Core violation Handsink missing soap and paper towels. Handsink shall have soap and paper towels at all times.</p>
Walmart Supercenter #1534 - Rock Island	Routine	2-15-18	<p>04-07.2 Ready-to-Eat, Potentially Hazardous Food - Disposition* Critical Violation Open deli meats held past seven days. RTE PHF shall be discarded if it is appropriately marked with a date or day that exceeds a temperature and time combination which is seven days at or below 41F. Deli meats that had been held longer than seven days were voluntarily discarded by employee.</p>
CHI St. Alexius Medical Center	Routine	2-14-18	Zero violations noted at time of inspection.
Caribou Coffee Co – South 3 rd St	Follow-Up	2-14-18	<p>04-108 Use of Materials* Critical Violation Ammonium chloride concentration emitted from sanitizer dispenser is extremely high. Sanitizer at high level used on food contact surfaces. Bactericides, cleaning compounds, or other compounds intended for use on food contact surfaces shall not be used in a way that leaves a toxic residue on such surfaces or that constitutes a hazard to employees or other persons. Manager will contact the sanitizer distributor again to adjust the sanitizer</p>

			dilution concentration to meet required levels. Employees will manually dilute the sanitizer with fresh water and test the sanitizer concentration using test strips to ensure that the ammonium chloride concentration is 200-400 ppm.
Early Childhood Learning Center Divide	Follow-Up	2-14-18	Zero violations noted at time of inspection.
SlimSpa of North Dakota, LLC.	Routine	2-14-18	No violations noted at the time of inspection.
Church of Corpus Christi	Routine	2-13-18	No violations noted at the time of inspection.
Menards	Routine	2-13-18	Zero violations noted at time of inspection.
EAT Mobile Food Unit	Follow-Up	2-13-18	Follow-up on critical violations from previous inspection. Handsink is accessible. Employees are washing hands. Most food is date marked - a few items that were brought out of the freezer today do not have a date, will be dated.
Soup Café	Routine	2-13-18	04-31 General Employee Practices* Critical violation Employee drinks and food on work stations. Employee drinks and food shall not be located near food or equipment. Drinks and food were relocated.
Baptist Health Care Center	Routine	2-12-18	No violations noted at the time of inspection.
Open Door Community Center	Routine	2-12-18	No violations noted at the time of inspection.
Kmart #4272	Routine	2-12-18	Zero violations noted at time of inspection
Radisson Inn	Follow-Up	2-9-18	04-04 General Food Protection* Critical Violation Coolant leaking from tube on interior roof of reach-in cooler, and accumulated in food containers which contained: scallops, salmon, beef, mashed potatoes, cheese, chicken, and a condiment. At all times, food shall be protected from potential contamination, including over-head leakage. All contaminated food was voluntarily discarded by employee. Cooler will not be used for storage until repaired. 04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Hot hold sweet potatoes exhibited temperatures at 112 - 122F. PHF shall be maintained at 135F or above. Sweet potatoes were hot held below 135F for longer than 2 hours, and voluntarily discarded by employee. 04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation RTE quinoa salads held in cooler longer than seven days. PHF shall be maintained at 41F for a maximum of seven days. Quinoa salads (2) were voluntarily discarded by employee. 04-27.1 Management and Personnel Person in Charge* Critical Violation Non-food employees allowed to congregate in kitchen, such as housekeeping staff. The license holder shall be the person in charge (PIC) or shall designate a person in charge and shall ensure that a PIC is present at the establishment during all hours of operation. The PIC shall ensure that persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, and warewashing area.

			<p>Management will ensure that a PIC is on-site at all times during operation.</p> <p>04-31 General Employee Practices* Critical Violation People observed eating and drinking in the kitchen. One employee observed preparing coffee (for personal use) in kitchen with cigarette in mouth. Employees may consume food only in designated areas. Employees may not use tobacco in any form while in areas used for utensil washing or food preparation. Management will ensure that employees do not eat, drink, or use tobacco in food preparation or warewashing areas.</p> <p>04-38 General Design and Fabrication Critical Violation Core Violation Reach in cooler leaking coolant. Equipment shall be maintained in good repair.</p> <p>04-111 General Premises Core Violation Non-food employees utilize kitchen for personal breaks and to prepare personal drinks. The traffic of unnecessary persons through the food preparation area and utensil washing area is prohibited.</p>
St. Vincent's Nursing Home	Routine	2-8-18	No violations noted at the time of inspection.
Loyal Order of the Moose	Routine	2-8-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Violation RTE salads in cooler are not date marked. RTE PHF shall be date marked with the date by which the food must be consumed or discarded. RTE salads were date marked.</p> <p>04-22 Ice Dispensing Core Violation Ice scoop stored in ice bin with handle touching the ice. Ice- dispensing utensils must be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core Violation No chlorine sanitizer test strips on-site. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</p>
Early Childhood Learning Center	Routine	2-8-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Violation Deli meat in cooler not date marked. PHF RTE shall be date marked with the date by which the PHF shall be consumed, sold, or discarded. Employees will date mark deli meat after opening.</p> <p>04-06 General Food Storage Core Violation Whole potatoes and clean equipment stored on/near floor, and is not at least 6 inches above the floor. Containers of food shall be stored a minimum of six inches [15.24 centimeters] above the floor in a manner that protects the food from splash and other contamination.</p>
CVS Pharmacy #8628 -3 rd St	Routine	2-8-18	No violation noted at the time of inspection.
Capital Ice Complex	Routine	2-8-18	04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Violation

			<p>Deli meat and lettuce not date marked. RTE PHF shall be date marked with the date by which it must be consumed, sold, or discarded. Food date marked.</p> <p>04-75 Handsink Facility Installation* Critical Violation Box of chips in front of handsink. Handsinks shall be accessible to employees at all times. Box of chips will be relocated.</p>
Coffeebreak -Main St.	Routine	2-8-18	Zero violations noted at time of inspection.
Bismarck Emergency Food Pantry	Routine	2-8-18	No violation noted at the time of inspection.
Hampton Inn -Mapleton	Routine	2-7-18	No violations noted at the time of inspection.
Caribou Coffee Co – Kirkwood	Routine	2-7-18	<p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Quaternary ammonia sanitizer concentration in sanitizer buckets between 0-100 ppm. Sanitizer concentration shall be 150-400 ppm per manufacturer's instructions. Buckets were refilled and concentration was 200 ppm.</p>
Erberts and Gerberts -9 th St	Routine	2-7-18	Zero violations noted at time of inspection.
Barnes & Noble Booksellers	Routine	2-7-18	<p>04-77 Handsink Supplies Core Violation No paper towels available for use near handsink. A supply of disposable towels, clean continuous towel system, a hand-drying device providing heated air, or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures, shall be conveniently located near each handsink.</p>
Edgewood Senior Living -Dominion	Routine	2-5-18	No violations noted at the time of inspection.
Subway – Kirkwood 342	Routine	2-5-18	<p>04-107 Storage of Materials* Critical Violation Oven cleaner stored above a slicer, clean utensils, and packages of food. To preclude contamination, poisonous or toxic materials shall be separated by spacing or partitioning and shall not be stored above food, food equipment, utensils, or single-service articles, except that this requirement does not prohibit the convenient location of detergents or sanitizers at utensil or dishwashing stations. Oven cleaner was moved and stored in utility room.</p> <p>04-104 Locker Area Core Violation Jacket/sweater stored on rack with kitchen supplies. The use of the kitchen for the storage of personal articles such as coats, clothing, purses, etc. is not permitted.</p>
Russian Olive Catering/Bitty Bean Mobile	Routine	2-5-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation RTE foods such as deli meats, precooked meats, pasta and salad not dated. RTE foods shall carry production dates or expiration dates. Will practice forward. Dated today.</p> <p>04-29.3 Where to Wash* Critical Violation Employees in food production not washing in handsink rather 3 comp sink. Employees in food production must wash in approved handsinks. Stopped practice.</p>

			<p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wiping cloths used for cleaning not stored in sanitizing solution. Cleaning cloths must be stored in approved sanitizing solution when not in use. Put solution in place.</p>
Jack's Steakhouse and Saloon	Routine	2-5-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Prime rib sitting on meat slicer and not being used - was 55F. PHF shall be 41F or below. Prime rib was moved to walk-in cooler. Do not keep food out longer than it takes to use it.</p> <p>04-04 General Food Protection* Critical violation Meat grinder has rust on the inside food-contact surfaces. Food shall be protected from unclean equipment. Clean food-contact and nonfood contact surfaces to remove rust and other residues.</p>
Garske Produce	Routine	2-5-18	<p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core Violation No chlorine test strips on-site to test sanitizer concentration. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</p>
Midway Tavern	Routine	2-1-18	Zero violations noted at time of inspection.
Taco Bell #23194 East	Routine	2-1-18	Zero violations noted at time of inspection.
West Dakota Meats	Routine	2-1-18	<p>04-18.2 Reduced Oxygen Packaging Without a Variance - Criteria* Critical Violation Raw meats reduced oxygen packaged without a HACCP plan or variance. A food establishment that packages potentially hazardous food using reduced oxygen packaging methods shall have a HACCP plan. ROP meats were placed in freezer. All ROP PHF will be kept frozen.</p>
Panera Bread #1837	Routine	2-1-18	Zero violations noted at time of inspection.
Schlitzky's Deli	Follow-Up	1-31-18	Follow-up to check using time as a control with prep coolers - times on PHF are marked with a 'discard by' time.
Caribou Coffee Company South 3 rd St	Routine	1-31-18	<p>04-04 General Food Protection* Critical Violation Raw eggs stored at room temperature. At all times, the temperature of PHF shall be 41F or below. Time as a public health control will be utilized and eggs will be discarded after four hours without storage in a temperature controlled environment. Eggs will be marked with the time they are removed from the cooler, and the time by which they must be discarded.</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Blenders which process PHF are currently washed, rinsed, and sanitized once per shift, approximately every eight hours. Equipment food contact surfaces and utensils shall be cleaned throughout the day at least every four hours. Blenders were washed, rinsed, and sanitized. Employees were trained to clean blenders every four hours.</p> <p>04-75 Handsink Facility Installation* Critical Violation Two handsinks in the food prep area were utilized for purposes other than</p>

			<p>handwashing. One sink was used as a waste/dump sink. The other sink was used to store a coffee bag. Handsinks shall be accessible to employees at all times. Training was provided to employees to use the handsinks for handwashing only and for no other purpose.</p> <p>04-108 Use of Materials* Critical Violation Ammonium chloride concentration emitted from sanitizer dispenser is extremely high. Sanitizer at high level used on food contact surfaces. Bactericides, cleaning compounds, or other compounds intended for use on food contact surfaces shall not be used in a way that leaves a toxic residue on such surfaces or that constitutes a hazard to employees or other persons. Manager will contact the sanitizer distributor to adjust the sanitizer dilution concentration to meet required levels. Employees will manually dilute the sanitizer with fresh water and test the sanitizer concentration using test strips to ensure that the ammonium chloride concentration is 200-400 ppm.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation Cloths used for wiping counters and food contact surfaces are not stored in working bucket with sanitizer. Cloths used for wiping food spills on kitchenware and food contact surfaces must be stored in sanitizing solution between uses.</p>
Pub 21	Routine	1-31-18	Zero violations noted at time of inspection.
Superpumper-40 Tacoma	Routine	1-31-18	Zero violations noted at time of inspection.
Dollar Tree #3609	Routine	1-31-18	Zero violations noted at time of inspection.
Little Caesars DBA Dakota Pizza LLC South	Routine	1-30-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Cheese in pizza prep cooler is 50-56F. PHF shall be maintained at 41F or less. Prep cooler is temporarily out-of-order. Time as a public health control for PHF stored in prep cooler will be utilized until the cooler is repaired. Food will be discarded, consumed, or sold within four hours after removal from temperature control.</p>
Horizon Market	Follow-Up	1-30-18	All previous critical violations have been addressed.
EAT Mobile Food Unit	Routine	1-30-18	<p>04-75 Handsink Facility Installation* Critical violation Handsink blocked by buckets on floor and in sink. Handsink shall be accessible at all times. Buckets were moved.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Cooked food and cut produce does not have a date marking. PHF shall be marked with a date and discarded within 7 days.</p> <p>04-31 General Employee Practices* Critical violation Uncovered, employee drinks and food sitting on food prep area. Employee drinks shall be covered and food cannot be on food prep areas. Drinks were covered and food moved.</p> <p>04-29 General Personal Cleanliness* Critical violation Employees did not wash hands after going outside. Wash hands after an interruption in tasks or after any contamination. Hands were washed and employees were educated.</p>

Erbert and Gerbert's Sandwich Shop North	Routine	1-30-18	Zero violations noted at time of inspection.
Sky Zone	Routine	1-30-18	Zero violations noted at time of inspection.
Gateway Kentucky Fried Chicken	Routine	1-30-18	<p>04-29 General Personal Cleanliness* Critical violation Employee did not wash hands before donning gloves after touching raw chicken, and touched RTE storage equipment handles after touching raw chicken. Food employees must clean hands when switching between working with raw to RTE food. Employee was instructed to wash hands each time hands have been contaminated.</p> <p>04-29.1 Preventing Contamination From Hands* Critical violation Employee had hands/arms in thawing chicken breast water. Food employees shall minimize bare hand and arm contact with food not in RTE form. Employee was instructed to wear gloves and wash hands to prevent contamination.</p> <p>04-75 Handsink Facility Installation* Critical violation Employee drink stored in handsink used for raw chicken preparation. Handsinks shall be accessible to employees at all times. Drink removed.</p> <p>04-17 Thawing Potentially Hazardous Foods Core violation Raw chicken thawing in stagnant water. PHF shall be thawed under running water and temperature shall be 41F or less.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Sani-bucket water had floating chicken debris. Sani-buckets shall be free of debris.</p>
Burleigh County Senior Adult Center	Routine	1-29-18	Zero violations noted at time of inspection.
Taco John's South	Routine	1-29-18	Zero violations noted at time of inspection.
Church of Ascension	Routine	1-29-18	Zero violations noted at time of inspection.
Coffee Cravers Roasterie	Routine	1-29-18	No violations noted at the time of inspection.
It's All Good Inc. DBA Pancho's North	Routine	1-29-18	<p>04-107 Storage of Materials* Critical violation Chafing dish fuel stored above food in storage area. Chemicals shall not be stored above food, utensils, or single service items. Fuel was relocated.</p>
Little Cottage Café	Routine	1-29-18	Zero violations noted at time of inspection.
Taco John's West	Routine	1-25-18	<p>04-43 Nonfood-Contact Surfaces Core violation Dish machine has scale build up in top and exterior. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Manager clean weekly from now on.</p> <p>04-57 Single-Service Articles - Storage - Handling Core violation Single service items stored with food contact portion upright and</p>

			<p>unprotected. Single service items shall be stored inverted or protected from possible contamination. Items inverted.</p>
Judy's Place	Routine	1-25-18	Zero violations noted at time of inspection.
Petro Serve USA 077	Routine	1-24-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Deli style pizza cooler holding 45 F product temp. PHF shall hold 41 F or below. Red River refrigeration called and on way to service.</p> <p>04-107 Storage of Materials* Critical violation Petroleum products stored above and with food products Toxic chemicals shall be stored below or separate from food Manager will have staff relocate today.</p>
A & B Pizza – South	Routine	1-24-18	Zero violations noted at time of inspection.
Taco Del Mar	Routine	1-24-18	Zero violations noted at time of inspection.
Denny's Restaurant	Routine	1-24-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Beef sauces, creamy sauces, sausage gravy, mashed potatoes, and oatmeal hot holding temperatures ranged from 90-91F. PHF shall be held at 135F or greater. Hot holding unit had been turned off the previous evening by staff for cleaning, but failed to turn the unit on again. All hot hold PHF below 135F was voluntarily discarded by employees. Manager will ensure that the temperatures of PHF are checked at least every 4 hours.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Mechanical dishwasher chlorine sanitizer concentration was 10 mg/L. A chlorine solution shall have a concentration of 50-100 mg/L with temperature range of 55-100F. Chlorine dispensing unit was repaired and chlorine sanitizer concentration was 100 mg/L. Dishes re-washed and sanitized.</p> <p>04-38 General Design and Fabrication Core violation Server salad cooler door does not seal when closed and remains slightly opened. Equipment shall be maintained in a state of repair. Door will be repaired.</p>
BisMan Food Coop	Routine	1-24-18	Zero violations noted at time of inspection.
Schlotzky's Deli	Routine	1-23-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Sandwich coolers on both sides of conveyor oven - food in some areas is 44-45F. PHF shall be 41F or below. Potentially hazardous food will be visibly marked with a time and discarded within 6 hours (provided that food does not go above 70F). Food that needs to be marked with a time - meat, tomatoes, lettuce, cheese, cucumbers. Food in these coolers are exposed to warm air given off by oven. Owner will continue practice of marking PHF with a time and discarding within 6 hours.</p>
Cracker Barrel	Routine	1-23-18	<p>04-53.6 Hot Water and Chemical* Critical Violation Dish machine not dispensing sanitizer. Dish machine shall dispense sanitizer at approved levels described in 04-</p>

			53.4. Eco lab service man showed up during inspection to repair.
Schwan's Food Company	Routine	1-23-18	Zero violations noted at time of inspection.
Expressway Suites	Routine	1-23-18	Zero violations noted at time of inspection.
Sidelines Sports Bar	Routine	1-23-18	Zero violations noted at time of inspection.
Papa John's	Routine	1-23-18	No violations noted at the time of inspection.
Papa Murphy's Washington	Routine	1-22-18	04-106 Labeling of Materials* Critical Violation Glass cleaner in un-labeled spray bottle. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies must be clearly and individually identified with the common name of the material. Cleaner in spray bottle was transferred to a labeled container. 04-107 Storage of Materials* Critical Violation Glass cleaner stored above single service articles. To preclude contamination, poisonous or toxic materials shall be separated by spacing or partitioning and shall not be stored above food, food equipment, utensils, or single-service articles. Cleaner was moved to safe location.
Bruno's Pizza	Routine	1-22-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Diced ham, cheese stuffed shells, and cheese stuffed tortellini held in coolers longer than seven days. . PHF shall be maintained at 41F or below for a maximum of seven days, including the day it was prepared. Ham, shells, and tortellini was voluntarily discarded by employee.
Early Childhood Learning Center Divide	Routine	1-22-18	04-02 General Care of Food Supplies* Critical violation Shredded cheese bag placed on hot surface by food delivery driver, melted, re-cooled in cooler, then prepared for service. Food shall be in sound condition and shall be safe for human consumption. Bag of shredded cheese was voluntarily discarded by employee. Food employees will ensure that food delivery personnel will properly deliver food. 04-04 General Food Protection* Critical violation Shredded lettuce delivered in warm vehicle, then stored at room temperature exhibited temperature of ~63F. At all times while being stored, served, or transported. The temperature of PHF shall be 41F or less. Lettuce has been out of temperature controlled environment for unknown amount of time and was voluntarily discarded by employee. Food deliveries that arrive out of compliant temperatures will be discarded.
Runnings Farm & Fleet	Routine	1-22-18	Zero violations noted at time of inspection.
Sunrise Exxon	Routine	1-22-18	04-107 Storage of Materials* Critical violation Degreaser stored on food prep counter and over open single service. Toxic cleaners shall be stored not to contaminate food, equipment or utensils. Manager removed cleaner. 04-29 General Personal Cleanliness* Critical violation Employees not washing hands in handsink and prior to gloving up. Employees must wash hands in handsink prior to gloving up to handle food. Educated and stopped practice.

			<p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No sanitizing solution set up in food prep area. Sanitizing solution of approved levels shall be accessible during operations. Solution set up.</p> <p>04-57 Single-Service Articles - Storage - Handling Core violation Single-service articles are exposed and food contact surface upright Must be stored protected not to contaminate.</p>
Terra Nomad	Routine	1-22-18	<p>04-07.6 Cooling Methods* Critical violation Cooked, diced sweet potato, sweet potato chips, and quiche cooling at room temperature. Cooling shall be accomplished by effective means such as placing food into a cooling unit. Food was 80F - able to be placed into cooler to continue cooling. All cooling food should be placed into cooler and not left out at room temperature, cool food in small amounts (food shall be no more than 4 inches deep), and leave food uncovered until down to 41F.</p>
Borrowed Bucks Roadhouse	Routine	1-22-18	No violations noted at the time of inspection.
Burger King Yorktown	Routine	1-19-18	<p>04-75 Handsink Facility Installation* Critical Violation Two handsinks obstructed by garbage can and dishware. Handsinks shall be unobstructed during operations. Manager removed and will educate staff.</p>
Peacock Alley Bar & Grill	Routine	1-19-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Food contact surfaces such as cutting boards, knives, utensils, pans and trays not cleaned and sanitized once per day. Food contact surfaces shall be washed rinsed and sanitized every 4 hours when held at room temp. Practice changed and new policy to clean every 4 hours put in place.</p> <p>04-38 General Design and Fabrication Repeat Core violation Deli top cooler hood liner and insulation is loose and hanging into foods exposing to non-cleanable surfaces Handle missing on convection oven front station-safety issue for hot contact. Broken and missing handles on two below counter coolers. One cooler handle taped up note cleanable. Food equipment shall be kept in good repair and smooth and cleanable.</p> <p>04-77 Handsink Supplies Core violation Handtowels at bar and not dispensed. Handtowels shall be dispensed to prevent contamination with wet and soiled hands. Will provide.</p> <p>04-23 Dispensing Utensils Core Violation Ice scoop at bar lying in ice with handle contacting ice. Utensils shall be stored upright or outside of product.</p>
Holiday Station Store 208 Expressway	Routine	1-19-18	Zero violations noted at time of inspection.
Hot Dogkota	Routine	1-18-18	<p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No sanitizer bucket set up during operations. Sanitizer solution of approved levels shall be accessible. Manager set up bucket.</p>

			<p>04-57 Single-Service Articles - Storage - Handling Core violation Single service items food contact portion exposed to public access. SS shall be store or shielded to prevent possible contamination. Manager covered.</p> <p>04-100 Protective Shielding Core violation Lights over grill and 3 comp sink not shielded. Lights must be shielded or shatter proof bulbs used.</p>
Butterhorn, Inc.	Routine	1-18-18	<p>04-07.5 Cooling* Critical violation Potato dish from 1/17 was 44-48F and still cooling. Food was covered. PHF must cool from 135-70F in 2 hours and from 70-41F within 4 hours. Food was voluntary discarded and cooling food will left uncovered until down to 41F.</p> <p>04-07.2 Ready-to-Eat, Potentially Hazardous Food - Disposition* Critical violation Several food items past their 7 day date marking - broth, etc. PHF must be date marked and discarded within 7 days. Food was voluntarily discarded.</p> <p>04-141 Conformance With Approved Procedures* Critical violation Records for sous vide HACCP plan are not being filled out. Cooking temps, cooling, cooler temps, and dates. HACCP plan records must be maintained. Records will be kept and available on premises.</p> <p>04-77 Handsink Supplies Core violation Kitchen and dish room handsinks missing paper towels. Supply of paper towels needed at all times.</p>
La Enchilada	Routine	1-18-18	<p>04-75 Handsink Facility Installation* Critical violation Handsinks in kitchen and dish wash areas are blocked by equipment. Handsinks shall be accessible at all times. Equipment removed, keep sinks clear of obstruction at all times.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Cooked food dishes missing date markings. PHF shall be marked with a date and discarded within 7 days. Instructed owner on proper date marking procedures.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Mechanical dishwasher - chlorine sanitizer concentration was 10 ppm. Chlorine sanitizer concentration shall be 50-100 ppm. Empty sanitizer was replaced and read 50 ppm. Monitor sanitizer levels.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation Chlorine test strips needed to check dishwasher and bleach water sanitizer concentrations. Test kit needed to check sanitizer concentration.</p>
K & K African Market LLC	Routine	1-18-18	<p>8-03-01 NSF Equipment requirement Core Violation</p>

			Three chest freezers on retail floor are not NSF. Equipment must be NSF or equivalent.
Caffe Aroma Broadway	Routine	1-18-18	04-14 Reheating for Hot Holding* Critical Violation Spaghetti reheating for 2.5 hours exhibited temperature of 71F. PHF that has been cooked, cooled, and reheated shall be reheated to a temperature of at least 165F or greater Spaghetti was voluntarily discarded by employee.
Corral Bar	Routine	1-18-18	Zero violations noted at time of inspection.
Grand China	Follow-Up	1-18-19	Zero violations noted at time of inspection.
3Be Meats LLC	Routine	1-17-18	04-04 General Food Protection* Critical violation Non inspected product and inspected product being packaged at the same time on same table. Inspected product shall have physical separation and surfaces cleaned and sanitized before packaging. No commingling of non inspected and inspected source foods. Affected crab voluntarily discarded. 04-07 Potentially Hazardous Foods – Hot and Cold Holding* Critical violation Eight lugs of sausage setting at room temp 60-70F waiting to be wrapped. PHF shall be cold held at 41F or below. Recommend only bring out what can be wrapped in 30 minutes. Product returned to walk in cooler. 04-51 Wiping Cloths and Working Containers – Use Limitation Core violation Sanitizing solution not in place at wrapping station. Sanitizer shall be in place during operations. Put in place.
CVS Pharmacy #8614	Routine	1-17-18	Zero violations noted at time of inspection.
Qdoba Mexican Grill	Routine	1-17-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Brown rice, white rice and cubed chicken hot holding temperature ranged was 115-134F. PHF shall be held at 135F or above. Rice and chicken were re-heated in thermalizer to 170F. Hot hold equipment temperature was increased. Manager will monitor hot hold temperatures. 04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Soda dispenser nozzle exhibited drink residue build-up. Inspection performed before opening hours, therefore residue is product of previous day's use. Equipment contacted food that is not PHF shall be cleaned at a frequency to preclude accumulation of soil. Dispensing nozzle will be cleaned.
My Place Hotel	Routine	1-16-18	Zero violations noted at time of inspection.
Terry's Health Products	Routine	1-16-18	Zero violations noted at time of inspection.
Loaf N' Jug #685 North Washington	Routine	1-16-18	No violations noted at the time of inspection.

Sickies Garage	Routine	1-16-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Set-make cooler table - food in top reach-in portion is 50-55F. PHF shall be 41F or below. PHF was voluntarily discarded and repair was called. GM will ensure food is 41F or below at all times.</p> <p>04-97 General Cleaning Physical Facilities Core violation General cleaning needed - equipment, racks, floors, etc. with food and grease deposits. Physical facilities shall be cleaned as often as necessary.</p>
Radisson Inn	Follow-Up	1-16-18	Zero violations noted at time of inspection.
White House Cafeteria	Routine	1-16-18	<p>04-53.6 Hot Water and Chemical* Critical Violation Hot water mechanical sanitizer temperature was less than 160F, therefore not sanitizing food-contact surfaces of equipment and utensils. Equipment food-contact surfaces and utensils shall be sanitized in hot water mechanical operations by being cycled through equipment that achieves a surface temperature of at least 160F. Mechanical warewash booster water temperature was increased. Following temperature increase of booster, surface temperature of food-contact surfaces was 160F.</p>
Lord of Life Lutheran Church	Routine	1-12-18	Zero violations noted at time of inspection.
Kinderkidz Bismarck	Routine	1-12-18	No violations noted at the time of inspection.
Schweitzer Gourmet Meats	Routine	1-8-18	<p>04-18.2 Reduced Oxygen Packaging Without a Variance - Criteria* Critical violation HACCP plan needed for meat that is vacuum packaged. A food establishment that vacuum packages PHF shall have a HACCP plan. HACCP plan will be submitted as soon as possible.</p> <p>04-04.3 Food Labels Core violation Packaged food needs a list of ingredients. List of ingredients in order from greatest to least needed for packaged food.</p>
N & K Safari Market	Routine	1-8-18	No violations noted at the time of inspection.
Walrus	Routine	1-8-18	<p>04-07.3 Time as a Public Health Control* Critical violation Marinara, cut onions, salad mix all setting at room temp without refrigeration. PHF shall be marked with prep time or expiration time if time is used as control. Items marked with time of discard.</p> <p>04-07.6 Cooling Methods* Critical violation Soup stored in large 4 gallon upright covered container. PHF shall be placed in shallow pans to allow proper cooling. Soup moved to shallow uncovered pans on cooling rack in walk in.</p> <p>04-32 General Equipment and Utensils Materials and Use Core violation Ice machine bin lid not properly fitting allowing contamination. Repairs not smooth and cleanable. Surfaces shall be smooth and cleanable and in good repair. Shaun to repair or replace.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation</p>

			<p>Core violation No detectable sanitizer in sanitizer bucket. Buckets shall have approved levels of sanitizer during operation. Manager remixed.</p>
Faith Lutheran Church	Routine	1-8-18	Zero violations noted at time of inspection
Arnaldo's	Routine	1-8-18	<p>04-84. Construction and maintenance of floor construction. Core violation Floor needs to be repainted and/or sealed. Floors shall be smooth and easily cleanable.</p> <p>04-92. Construction. Core violation Walls behind hot wells need to be repainted/sealed. Walls shall be smooth and easily cleanable.</p> <p>04-77 Handsink Supplies Core violation Handsink needs a supply of soap. Handsink shall be supplied with soap and paper towels at all times.</p>
Marlin's	Follow-Up	1-5-18	Zero violations noted at time of inspection.
Red Carpet #2 South Washington	Routine	1-5-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Hot dogs and other potentially hazardous foods not caring discard or production dates. PHF held for more than 24 hours shall carry dates. Items dated appropriate discard dates.</p> <p>04-06 General Food Storage Core violation Open food stored in walk in freezer. Food stored on floor walk in cooler and freezer. Food shall be stored in covered containers off the floor. Manager will schedule cleanup later today. Open food placed in covered containers.</p> <p>04-23 Dispensing Utensils Core violation Dispensing utensil stored in product with food contact. Dispensing utensil shall be stored outside of product or in product with handle upright. Note: Cleaning required every 4 hours Utensil removed and replaced.</p>
Bimbo Bakeries-USA	Routine	1-5-18	Zero violations noted at time of inspection.
Horizon Market	Routine	1-5-18	<p>04-09 General Food Preparation* Critical violation Three smoothie blenders ready for use to prepare RTE smoothies were soiled and not properly washed, rinsed, and sanitized. Food shall be prepared on surfaces that prior to use have been cleaned, rinsed, and sanitized to prevent cross-contamination. Smoothie blenders were washed, rinsed, and sanitized in three compartment sink.</p> <p>04-107 Storage of Materials* Critical violation Diesel exhaust fluid, antifreeze, and lubricant stored on rack in dry storage above candy and popcorn. Poisonous material shall not be stored above food. Chemicals were moved to safe location.</p> <p>04-108 Use of Materials* Critical violation</p>

			<p>Ammonium chloride sanitizer concentration expelled to three compartment is extremely high due to preset aliquot dilution setting on the sanitizer dispenser.</p> <p>Cleaning compounds intended for use on food-contact surfaces shall not be used in way that leaves a toxic residue on such surfaces.</p> <p>Manager will contact technician to adjust sanitizer dispenser setting and will use chemical test strips to ensure that sanitizer concentration is 200-400 ppm.</p>
Ground Round	Routine	1-4-18	<p>04-04.1 Packaged and Unpackaged Food - Separation, Packaging, and Segregation*</p> <p>Critical Violation</p> <p>Ready-to-eat sandwich contaminated by blood from undercooked beef steak. Sandwich and steak placed side-by-side on cutting board.</p> <p>Food shall be protected from contamination by separating raw animal foods from RTE foods.</p> <p>RTE sandwich was voluntarily discarded by employee. Employees will use separate cutting boards and knives for raw and undercooked meats, and ready-to-eat foods.</p> <p>04-07.5 Cooling*</p> <p>Critical Violation</p> <p>Diced chicken, packaged in individual plastic wraps, was cooling in large, covered container. Chicken internal temperature was 84F and had been cooling longer than two hours.</p> <p>Cooked PHF shall be cooled from 135 to 41F within six hours, provided that food is cooled from 135 to 70F within the first two hours.</p> <p>Diced chicken was voluntarily discarded by employee.</p> <p>04-29.1 Preventing Contamination From Hands*</p> <p>Critical Violation</p> <p>Food employee preparing RTE burgers with bare hands. Food employee touched bun, tomato, cheese, and lettuce with bare hands.</p> <p>Food employees may not contact RTE food with bare hands and shall use utensils or single-use gloves.</p> <p>All burgers prepared via bare hand contact were voluntarily discarded by employee. Employee washed hands and donned gloves.</p> <p>04-07.6 Cooling Methods</p> <p>Core Violation</p> <p>Individually plastic wrapped rice allotments were cooling in large covered container.</p> <p>Food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer and loosely covered or uncovered.</p> <p>Rice packets were placed on cooling pan.</p>
Boneshaker Coffee Company	Routine	1-4-18	Zero violations noted at time of inspection.
Los Luna's Mexican Restaurant	Routine	1-4-18	Zero violations noted at time of inspection.
Amvets Post #9	Routine	1-4-18	No violations noted at the time of inspection.
Ramada Bismarck Hotel	Routine	1-4-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding*</p> <p>Critical Violation</p> <p>Sandwich cooler running at 44-45 F ham and raw hamburgers discarded. PHF shall cold hold at 41F or lower.</p> <p>Service man called by manager and product voluntarily discarded.</p> <p>04-06 General Food Storage</p> <p>Core violation</p> <p>Food items placed on floor walk in freezer./ RTE foods stored below raw beef.</p> <p>Foods shall be stored off the floor/covered and with raw products below RTE foods.</p>

			<p>Raw product moved to lowest shelf and covered.</p> <p>04-23 Dispensing Utensils Core Violation Bowl used for dispensing utensil in Essie's Sauce dip Utensils shall be stored handle up or out of product. Bowl removed.</p>
Fireflour Pizza	Follow-Up	1-4-18	<p>Time being used to keep track of marinara sauce using a timer.</p> <p>Olives and beans kept in cooler.</p> <p>HACCP plan has been submitted and will be reviewed.</p>
Cashwise Foods	Routine	1-4-18	<p>04-75 Handsink Facility Installation* Critical violation Handsinks in meat department were blocked by a sanitizer bucket and a strainer. Handsink by the 3 compartment sink was also blocked by racks. Handsinks shall be accessible at all times and not be blocked. Items were removed from handsinks and racks were moved.</p> <p>04-77 Handsink Supplies Core violation Bakery handsink needs soap and convenience store sink needs paper towels. Handsinks shall have a supply of soap and paper towels at all times.</p>
Perfect Start	Routine	1-3-18	No violations noted at the time of inspection.
Arby's North	Routine	1-3-18	<p>04-79 Garbage and Refuse Containers Core Violation Outdoor dumpster lid is trapped between the dumpster and the exterior building wall, therefore the dumpster is uncovered. Containers stored outside the establishment, and dumpsters, compactors, and compactor systems shall be easily cleanable, shall be provided with tight-fitting lids, doors, or covers, and shall be kept covered when not in actual use. Manager will discuss a solution with the waste haulers and ensure that dumpster will remain covered unless it is in use.</p>
Kidz First Child Care Center	Routine	1-3-18	No violations noted at the time of inspection.
Broadway Grill and Tavern	Follow-Up	1-2-18	Chef sent picture of temperature indicting strip that verified that the dishwasher has been repaired and is reaching at least 160F.