

**QUARTERLY (APRIL-JUNE 2018) FOOD INSPECTIONS**

FACILITY NAME:	TYPE:	DATE:	VIOLATIONS:
Exploring Minds Development Center	Routine	6-29-18	Zero violations noted at time of inspection.
Mackenzie River Pizza Co	Follow-Up	6-29-18	Zero violations noted at time of inspection Coolers functioning at 41 F today. Serviced, cleaned and removed plugged filters yesterday.
Domino's Pizza #1872 – Century	Routine	6-29-18	Zero violations noted at time of inspection.
Off the Hook Seafood	Routine	6-29-18	No violations noted at the time of inspection.
Power Plate Meals, LLC.	Routine	6-28-18	Zero violations noted at time of inspection.
Noodlezip	Routine	6-28-18	04-31 General Employee Practices* Critical Violation Two open employee drinks stored on food contact surfaces. Employees may consume food or beverage in designated break area only or in manner not to contaminate food contact surface Both removed and surface sanitized.  04-38 General Design and Fabrication Core Violation Cloth used in food prep and food contact. Food contact surfaces shall be smooth and cleanable. Cloth removed.  04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation Wiping cloths stored dry and out of sanitizer solution. Wiping cloths shall be stored in approved sanitizer solution. Cloths moved to sanitizer buckets.
Northland Pace	Routine	6-28-18	No violations noted at the time of inspection.
Scotty's	Routine	6-28-18	Zero violations noted at time of inspection.
Mackenzie River Pizza Co	Routine	6-28-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Low boy under grill running 50F. All items chicken, shrimp, beef and pasta all exceeded 41F. Pizza make table top cold hold items all 45-55F. PHF shall be cold held at 41F or below. All items pulled and voluntarily discarded. Manager called service man to repair.  04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Cutting boards only cleaned once daily. Ice cream scoops only cleaned daily not in running water bath. Bowls, knives and slicers used throughout day not cleaned every 4 hours. Food equipment used in continuous production shall be cleaned every 4 hours. Manager will have discussion with staff about cleaning requirements  04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No sanitizer in sanitizer buckets. Approved sanitizer levels shall be utilized with wiping rags. Dispenser was empty and now restocked.
Taco Bell #19530 Washington St.	Routine	6-27-18	04-36.1 Gloves, Use Limitation* Critical violation

			<p>Employees touching outer clothing with gloved hands then not changing gloves.  Change gloves when they become soiled or contaminated.  Educated employees on when to change gloves.</p>
The Gifted Bean Coffee House	Routine	6-27-18	No violations noted at the time of inspection.
Basin Electric Headquarters	Routine	6-26-18	Zero violations noted at time of inspection.
Simonson North	Routine	6-26-18	Zero violations noted at time of inspection.
Big Boy	Routine	6-26-18	<p>04-44 Ventilation Hoods  Core violation  Filters above fryers need to be cleaned.  Filters shall be kept clean.</p> <p>04-73 Toilet Rooms  Core violation  Restrooms doors are not self-closing.  Restroom doors shall be self-closing - spring attached to top of door and frame.</p>
Chinatown Buffet	Follow-Up	6-25-18	<p>04-31 General Employee Practices  Critical Repeat  Employee consuming beverage food on prep line and rear prep.  May not consume food or beverage in prep area only designated break area.  Drinks removed and affected area sanitized employees washed hands.</p> <p>04-07.6 Cooling Methods*  Critical Violation  Pasta 71F and covered in large tub, raw chicken 68F and covered in very large non NSF tote bin.  Potentially hazardous foods shall be in shallow pans uncovered to facilitate cooling.  Pasta and raw chicken moved to shallow sheet pans uncovered on racks in cooler.</p> <p>8-03-01 NSF Equipment requirement  Core repeat  Non NSF equipment and multi-use equipment used for food contact and storage.  Multi use equipment shall meet NSF requirement.  Will purchase.</p>
Americinn of Bismarck	Routine	6-25-18	<p>04-57 Single-Service Articles - Storage - Handling  Core Violation  Single service plates stored upright and exposed to potential contamination.  Single service items shall be stored inverted and protected from potential contamination.  Items inverted.</p>
McDonalds – Country West	Routine	6-25-18	Zero violations noted at time of inspection.
Warm Hands Foods	Routine	6-25-18	No violations noted at the time of inspection.
Bismarck Event Center	Routine	6-25-18	<p>04-04 General Food Protection*  Critical violation  Ice machine in C-stand has mold.  Food shall avoid potential contamination by unclean equipment.  Ice machine will be cleaned.</p>
Pinch & Pour	Routine	6-22-18	<p>04-108 Use of Materials*  Critical violation  Chlorine sanitizer above 200 ppm.  Chemicals shall be used in a way so that they do not become toxic or corrosive.  Sanitizer was remixed and measured at 100 ppm.</p>

Nutrition Ambition	Routine	6-22-18	No violations noted at the time of inspection.
Target Café	Routine	6-21-18	04-29 General Personal Cleanliness* Critical Violation Employee did not wash hands after changing task and donning gloves. Food employees shall wash hands before donning gloves. Took off gloves and washed hands and reapplied new gloves.
Ruth Meiers Hospitality House	Follow-Up	6-21-18	Follow-up inspection - all previous violations were fixed.
Chinatown Buffet	Routine	6-21-18	04-31 General Employee Practices Critical violation Employee consuming food on prep line. May not consume in food prep.  04-50 Cleaning Frequency of Equipment and Utensils Cleaning* Critical violation Rear prep tables, sushi prep, grinder and main prep line not cleaned or sanitized before prepping. Food contact shall be sanitizer before prepping food.  04-29 General Personal Cleanliness* Critical violation Employee not wash hands after soiled dishware and food prep. Must wash between tasks.  04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Pasta, crab, vegetables not dated. RTE foods shall carry dates.  04-75 Handsink Facility Installation* Critical violation Rear hand sink obstructed. Handsinks shall be unobstructed.  04-32 General Equipment and Utensils Materials and Use* Core violation Non-food approved totes used to store food. Utensils shall be safe and cleanable.  04-06 General Food Storage Core Repeat Open food walk ins unprotected. Food shall be covered and protected.  04-51 Wiping Cloths and Working Containers Core violation No sanitizer buckets. Sanitizer must be present.  04-43 Nonfood-Contact Surfaces Core repeat Entire prep soiled.
TSB, LLC Which Wich Superior Sandwiches	Routine	6-21-18	04-107 Storage of Materials* Critical Violation Bathroom cleaner stored above food prep and contact surface. Toxic cleaners shall be stored in manner not to contaminate food or equipment. Removed and placed on lowest shelving chemical area.  04-06 General Food Storage Core Violation Cases of potato chips stored on floor in prep and rear storage area.

			<p>Food shall be stored off the floor. Will move to shelving and purchase more racks.</p> <p>04-57 Single-Service Articles - Storage - Handling Core Violation Single-service items stored with food contact portion exposed and upright. Single-service items shall be stored protected and inverted. Remove and replaced.</p> <p>04-83 Openings Core Violation Exterior door propped open. Doors shall be tight fitting or screened. Outer openings closed.</p> <p>04-54 Drying Core Violation Dishware wet stacked. Dishware shall be air dried before stacking. Rewashed and air dried.</p>
Augusta Place	Routine	6-20-18	<p>04-07.2 Ready-to-Eat, Potentially Hazardous Food - Disposition* Critical violation Opened packages of commercial meat past their 7 day date marking. Opened packages of commercial meat, prepared food, cut melons/tomatoes/ lettuce shall not exceed date marking. Food was voluntarily discarded.</p>
Tap In Tavern	Routine	6-20-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Cutting board and tongs not cleaned daily or before start of food prep. Food contact surfaces shall be cleaned every 4 hours and at least daily Manager cleaned.</p>
Country Club/Lady J's Catering	Routine	6-20-18	<p>04-06 General Food Storage Core Violation A number of foods stored under the shelves on the floor walk in freezer . Foods shall be stored off the floor and protected from potential contamination Manager will clean and remove today.</p>
Papa's Granola	Routine	6-20-18	No violations noted at the time of inspection.
Child's Hope Learning Center	Routine	6-19-18	Zero violations noted at time of inspection.
Perks Coffee Shop	Routine	6-19-18	Zero violations noted at time of inspection.
Burleigh County Roasting Company – YMCA	Routine	6-19-18	No violations noted at the time of inspection.
Noah's Ark Daycare & Preschool	Routine	6-19-18	No violations noted at the time of inspection.
Nardello's	Routine	6-19-18	<p>04-07.5 Cooling* Critical violation Cooling meatballs from 6/18 in walk-in were 53F, did not cool fast enough. Food shall cool from 135-70 in 2 hours, and from 70-41F in an additional 4 hours. Meatballs were voluntarily discarded. Cool in a single layer in walk-in, uncovered, until down to 41F then can combine into larger container.</p>
Little Einsteins	Routine	6-18-18	No violations noted at the time of inspection.
River of Hope Church/Freedom Center	Routine	6-18-18	Zero violations noted at time of inspection.
40 Steak and Seafood	Routine	6-18-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical PHF in kitchen - not all food is date marked.</p>

			<p>PHF shall be date marked and discarded within 7 days. Food was date marked.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical Bar dishwasher - chlorine sanitizer was 10 ppm. Chlorine concentration should be 50-100. Sanitizer was empty, replaced and concentration was 50 ppm.</p> <p>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.</p> <p>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.</p>
Hillside Aquatic Complex	Routine	6-18-18	<p>04-53.6 Hot Water and Chemical* Critical violation Dishes not being sanitized after washing and rinsing. Dishes shall be sanitized after washing and rinsing in an approved sanitizer. Wash-rinse-sanitize-air dry dishes after using, or at least every 4 hours if in continuous use. Bleach sanitizer (chlorine test strips) shall be 50-100 ppm.</p> <p>04-29.1 Preventing Contamination From Hands* Critical violation Employee contacting hot dog buns with bare hands. Bare hand contact is prohibited with ready to eat food. Buns were voluntarily discarded. Gloves will be used in the future.</p> <p>04-77 Handsink Supplies Core violation No paper towels available at handsink. Paper towels shall be available at all handsinks.</p>
Kroll's Food Truck	Routine	6-14-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Truck not cleaned after last use. Still food and fries in fryer and surfaces soiled. Food contact surfaces shall be cleaned and sanitized after each use. Remove old food as to not attach insects. Will be cleaned today.</p> <p>04-77 Handsink Supplies Core violation No dispensed handsoap or handtowels present. Dispensed hand towels an handsoap shall be required. Only hand sanitizer on premise. Will provide before next event.</p>
Clem Kelly Concessions	Routine	6-14-18	<p>Chlorine is HE - replace with appropriate chlorine for sanitizing utensils. Quats test strip - replace with chlorine test strips. Small cooler under till needs thermometer. Cooler was at 41F.</p>
3Be Meats LLC.	Routine	6-14-18	<p>Zero violations noted at time of inspection.</p>
Elk's Aquatic Center – Sand Castle Snack	Routine	6-14-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Dishes are not being sanitized after washing and rinsing - no sanitizer available.</p>

			<p>Dishes shall be wash-rinse-sanitize-air dried.  Manager will buy sanitizer. Wash-rinse-sanitize-air dry dishes after each use or at least every 4 hours while in use.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration  Core violation  Chlorine test strips needed to check chlorine (bleach) sanitizer concentration - 50-100 ppm. Or use quaternary ammonia test strips for quaternary ammonia sanitizer 200 ppm.  Test strips shall be readily available.</p>
Ruth Meiers Hospitality House	Routine	6-14-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding*  Critical  Food in walk-in cooler was 45F.  PHF shall be 41F or below.  Door of walk-in cooler is not being completely closed by employees after opening. Food temperature started dropping, cooked/prepared food was voluntarily discarded.</p> <p>04-07.2 Ready-to-Eat, Potentially Hazardous Food - Disposition*  Critical  Prepared food in walk-in cooler - past 7 day date marking.  Prepared/cooked food shall be discarded after 7 days.  Food was voluntarily discarded.</p> <p>04-04 General Food Protection*  Critical  Broken glass on floor of food storage.  Food shall be protected from potential contamination.  Glass will be cleaned up and all food/shelving will be inspected and cleaned.</p> <p>04-77 Handsink Supplies  Core  Handsinks need soap and paper towels.  Handsinks shall have soap and paper towels at all times.</p>
Northside Market	Routine	6-14-18	No violations noted at the time of inspection.
Mo's Snow Shack II	Routine	6-13-18	Zero violations noted at time of inspection.
Big Mouth	Routine	6-13-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding*  Critical violation  Gyro meat in hot hold is 110-120.  PHF shall be held at 135F or above after cooking/reheating.  Meat had been in hot hold less than 4 hours, in process of reheating to 165F.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking*  Critical violation  Opened packages of commercial meat need to be marked with a date.  Date mark opened packages of meat, cooked food, cut lettuce/tomatoes and discard after 7 days.  Meat was marked with a date.</p>
AMC Classic Bismarck 8	Routine	6-13-18	<p>04-31 General Employee Practices*  Critical Violation  Six employee drinks stored on ice machine and food contact surfaces and 3 comp sink.  Employees may consume if it does not contaminate food or equipment.  Manager removed and informed staff.</p> <p>04-107 Storage of Materials*  Critical repeat violation  Toxic chemicals stored above single service items and handsink.  Toxic chemicals shall be stored in manner not to contaminate.</p>

			<p>04-57 Single-Service Articles - Storage - Handling Repeat Core Violation Single-storage items stored on floor and under open toxic chemicals. Single storage items shall be stored in manner not to contaminate. Manager removed and discarded.</p> <p>04-77 Handsink Supplies Core Violation Front and rear handsink are missing soap dispensers. Rear hand towel dispenser empty. Dispensed soap and dispensed hand towels shall be provided at all times. Manager will put up today and replenish towels.</p>
Jack's Steakhouse & Saloon	Routine	6-13-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Hot hold items - Alfredo -120F, Baked Potatoes - 115F. Food shall be 135F or above after reheating/cooking. Alfredo was reheated on stovetop to 165F (out less than 4 hours), baked potatoes were marked with a time and will be discarded 4 hours after cooking. Ensure that food is reheated to 165F within 2 hours before placing in hot holding units (use stove, microwave, or oven). Do not hold baked potatoes in hot holding unit unless they are held in a single layer - potatoes not in contact with pan will not be hot enough.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Chlorine sanitizer concentration in bar mechanical dishwasher was less than 50 ppm. Sanitizer concentration shall be 50-100 ppm. Repair was called.</p>
Papa Murphey's North Bismarck	Routine	6-13-18	Zero violations noted at time of inspection.
St. Mary's HS – Mobile Food Unit	Routine	6-12-18	Zero violations noted at time of inspection.
Williquors, Inc.	Routine	6-12-18	No violations noted at the time of inspection.
Main Tesoro	Routine	6-12-18	Zero violations noted at time of inspection.
Mighty Missouri Coffee Co. LLC.	Routine	6-12-18	No violations noted at the time of inspection.
Simonson Station Store Main Ave	Routine	6-12-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Utensils used for pizza and hot dogs not washed rinsed and sanitized in 3 comp sink. Utensils used in food production shall be washed rinsed and sanitized every 4 hours. Manager will inform staff of requirement.</p>
Mo's Snow Shack	Routine	6-11-18	Zero violations noted at time of inspection.
McDonald's – Main Street	Routine	6-11-18	No violations noted at the time of inspection.
Harmon Enterprises Inc DBA Quality Foods	Routine	6-11-18	0 violations observed at time of inspection.
Gold's Gym	Routine	6-11-18	<p>04-108 Use of Materials* Critical violation Quaternary ammonia sanitizer concentration in 3 compartment sink well above 400 ppm. Chemicals shall be used according to label instructions. Sanitizer concentration should be 200 ppm. Sink was emptied and dishes will be rinsed.</p>

			<p>04-77 Handsink Supplies Core violation Handsink needs a supply of soap and paper towels. Soap and paper towels needed at all times.</p>
Ramkota Hotel & Conference Center	Routine	6-11-18	<p>04-07.6 Cooling Methods* Critical violation Soup, salmon and beef cubes placed in covered or large containers incapable of cooling in 2 hours to 70F PHF shall be placed in large shallow pans and uncovered until reach 41 F. Manager pulled covers and moved soup to three large shallow pans</p> <p>04-106 Labeling of Materials* Critical Violation Spray bottle of sanitizer without label Poisonous or toxic products shall carry label and stored away from food contact surfaces. Manager labeled and removed.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* RTE meats, salads and cut fruit not dated with prep date PHF shall be dated with date of prep or expiration Manager voluntarily discarded all items affected.</p>
Fireflour Pizza	Routine	6-11-18	<p>04-18.2 Reduced Oxygen Packaging Without a Variance - Criteria* Critical violation Speck (cured meat) in vacuum packaging in cooler. HACCP plan needed for vacuum packaging food. Vacuum packaged food can be kept frozen, cut slit in bag as soon as food is brought out to thaw, and date mark.</p>
The Nutrition Loft	Routine	6-7-18	No violations noted at the time of inspection.
Capital Nutrition	Routine	6-7-18	<p>04-77 Handsink Supplies Core violation Handsink needs soap. Handsink shall be supplied with soap and paper towels at all times.</p>
Booming Nutrition, LLC.	Routine	6-7-18	No violations noted at the time of inspection.
St. Gabriel's Community Skilled Care	Routine	6-7-18	<p>04-07.2 Ready-to-Eat, Potentially Hazardous Food - Disposition* Critical violation Potato salad, tuna salad, and egg salad all past 7 day date markings. PHF shall be date marked and discarded within 7 days. Food was voluntarily discarded.</p>
Grand Junction Grilled Subs	Routine	6-4-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Upright prep cooler - food temp was 53-55F. PHF shall be 41F or below. Ham, turkey, salami, and gyro meat were voluntarily discarded. Repair was called.</p> <p>04-23 Dispensing Utensils Core violation Knives being held in bucket of room temp water. Utensils shall be held on a clean, dry surface or in water that is 41F or below or 135F or above.</p>
Walmart Supercenter #1534 - Rock Island	Routine	6-4-18	<p>04-53.6 Hot Water and Chemical* Critical violation Bakery dishwasher - hot water sanitization temperature is not reaching 160F utensil surface temperature. Dishwashers using hot water to sanitize must achieve a utensil surface temperature of 160F or above. Repair was called. Dishes will be wash and rinsed in dishwasher then chemically sanitized in 3 compartment sink.</p>
Runway Express Mart	Routine	6-4-18	Zero violations noted at time of inspection.



Subway – Walmart Supercenter South	Routine	6-4-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Broccoli cheese soup was 128-130F. PHF shall be 135F or above after cooking/reheating. Soup has been out less than 4 hours - manager will reheat to 165F then hold at 135F or above.
Target Retail Store	Routine	5-31-18	Zero violations noted at time of inspection.
Caribou Coffee Co. – Yorktown	Routine	5-31-18	04-108* Use of Materials Critical violation Chicken salad being stored in a container labeled 'sanitizer'. Same type of container used for sanitizer and food. A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food. Food was voluntarily discarded. Employees will pay closer attention to label on container or use different types of containers.
Cup-Burr'n	Routine	5-31-18	04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Employee not practicing wash rinse and sanitize for dishware and utensils. Dishware and utensils shall be washed rinsed, sanitized and air dried. She will let owner know. Stopped practice.  04-65 General Plumbing* Critical Violation No running water to 3 comp sink. Not working and labeled. Running water shall be available and in good repair. Called owner.  04-23 Dispensing Utensils Core Violation Utensils stored in room temp water all day and night. Utensils shall be stored in 41F or below or 135 and above water or outside of product on clean surface. PIC stopped process and changed .
Walrus	Routine	5-30-18	04-07.6 Cooling Methods* Critical Violation Roasted garlic in large covered pan at 117 after 1 hour. PHF shall be placed in large open pans to facilitate cooling. Manager removed from oil and placed on sheet pan to cool in freezer rapidly.  04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Main deli style cooler holding 60F. PHF shall be cold held at 41 F or below. Manager removed obstruction to fan and called repair. Remaining product will be discarded after 4 hours.
Bismarck I-94 Exxon	Routine	5-30-18	Zero violations noted at time of inspection.
Bearscat Bake House	Routine	5-29-18	Zero violations noted at time of inspection.
Wendy's Restaurant – North	Routine	5-29-18	04-43 Nonfood-Contact Surfaces Core Violation Interior of salad cooler heavily soiled and in need of more frequent cleaning. Nonfood contact surfaces shall be cleaned at least daily Manager assigned employee to clean.
Cash Wise Foods	Routine	5-29-18	04-38. General design and fabrication. Core violation Handle/guard on cheese slicer in deli is cracked and chipped and should be replaced. Food-contact surfaces shall be easily cleanable, smooth, and free of breaks, open seams, cracks, chips, pits, and similar imperfections.

			<p>04-77 Handsink Supplies Core violation Handsink in meat dept does not have paper towels. Handsinks shall have a supply of soap and paper towels at all times.</p>
Hampton Inn & Suites	Routine	5-24-18	Zero violations noted at time of inspection.
West Dakota Meats	Routine	5-24-18	Zero violations noted at time of inspection.
Family Dollar #27622	Routine	5-24-18	Zero violations noted at time of inspection.
Subway – North State Street	Routine	5-24-18	<p>04-108 Use of Materials* Critical violation Quaternary ammonia sanitizer concentration in 3 compartment sink is above 400 ppm. Chemicals shall be used in accordance to their labels and not become toxic. Quaternary ammonia sanitizer concentration should be 150-400 ppm per label. Sink was drained and solution remixed.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation Test strips needed to check concentration of quaternary ammonia sanitizer - should be 150-400 ppm. Accurate test kit needed to check sanitizer levels.</p>
Advantage Sales and Marketing	Routine	5-24-18	Zero violations noted at time of inspection
Pita Pit	Routine	5-24-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Sliced ham sitting out at room temp and 65F, being portioned for individual orders. PHF shall be 41F or below. Ham was placed in walk in cooler, uncovered. If an interruption in preparation occurs move food into cooler until preparation can begin again.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Quaternary ammonia sanitizer concentration in sanitizer buckets is less than 100 ppm. Shall be 150-400 ppm per label. Empty buckets and refill. Sanitizer concentration in wipe cloth buckets shall be 150-400 ppm for quaternary ammonia.</p>
Main Bar	Routine	5-23-18	Zero violations noted at time of inspection.
La Enchilada	Follow-Up	5-23-18	No violations noted at the time of inspection.
Sickies Garage	Routine	5-22-18	<p>04-31 General Employee Practices* Critical violation Employee drink on counter by food prep and clean equipment. Store drinks away from food and equipment. Drink was moved and area cleaned.</p> <p>04-04 General Food Protection* Critical violation Ice machine has mold and mildew build up on inside walls. Food shall be protected from unclean equipment. Ice machine will be cleaned and serviced.</p> <p>04-97 General Cleaning Physical Facilities Core violation, repeat General cleaning needed - equipment, insides of coolers, anywhere there are food and grease deposits. Physical facilities shall be cleaned as often as necessary.</p>

Olive Garden Restaurand #1787	Routine	5-22-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Shrimp, cooked pasta and chicken all at 44-49 F cold holding. PHF shall be cold held at 41F for cold hold. All items placed in ice baths and returned to 39 F before end of inspection.
Burleigh/Morton County Detention Center	Routine	5-22-18	Zero violations noted at time of inspection.
Superslide Amusement Park	Routine	5-22-18	Zero violations noted at time of inspection.
Riverwood Gold Course/Stadium Sand Trap	Routine	5-22-18	Zero violations noted at time of inspection.
Los Luna's Mexican Restaurant	Routine	5-21-18	04-43 Nonfood-Contact Surfaces Core violation More frequent cleaning required on exteriors of equipment, carts and handles. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Owner will clean later today.
Ramada Bismarck Hotel	Routine	5-21-18	04-06 General Food Storage Core Violation Walk in freezer and dry storage have numerous food items stored on floor. Food shall be stored off the floor to prevent contamination. Manager will organize.  04-42.1 Thermometers - Ambient Air and Water Core violation Missing thermometers in two deli coolers. Accurate thermometers shall be provided. Manager will purchase  04-78 Handsink Maintenance Core Violation Handsoap dispenser not functioning at main handsink. Handsoap dispenser shall be in good repair and operating. Will replace today using pump for now.  04-91 Wall and Ceiling Maintenance Core Violation Large hole in wall near dish table. Walls shall be in good repair and cleanable. Manager will have maintenance repair.
Denny's Restaurant	Routine	5-21-18	04-43 Nonfood-Contact Surfaces Core Violation Grill area, including bottom of serving counter, tubing, cracks, and crevice have moderate grease/debris build-up. Nonfood-contact surfaces shall be cleaned as necessary to preclude the accumulation of debris.
Cracker Barrell	Routine	5-17-18	04-07.6 Cooling Methods Core violation Turkey placed in bag not covered in ice or ice water after 1 hour still above 130. PHF shall be placed on open racks or placed in ice bath that covers product. Removed and reheated and portioned.  04-17 Thawing Potentially Hazardous Foods Core violation Cheese sauce thawing in 90F water. PHF shall be thawed by approved methods. Removed and heated to 165 in uninterrupted process.
Ground Round	Routine	5-17-18	04-108 Use of Materials* Critical Violation

			<p>Chlorine concentration greater than 100 mg/L in both mechanical dishwashers in the kitchen in front of house.  Cleaning compounds intended for use on food-contact surfaces shall not be used in a way that leaves a toxic residue.  Chlorine aliquot volume will be adjusted to ensure chlorine concentration on food-contact surfaces is 50-100 mg/L.</p> <p>04-84 Construction and Maintenance of Floor Construction  Core Violation  Grout between kitchen floor tiles has worn away to reveal large crack which accumulate food debris. Walk-in freezer threshold has crevice which accumulates food.  Floors of all food preparation, food storage, and walk-in refrigerating units shall be constructed of smooth durable material and shall be maintained in good repair.</p>
Starbucks Coffee #2719 S 3 <sup>rd</sup> St.	Routine	5-17-18	No violations noted at the time of inspection.
Wingate	Routine	5-16-18	<p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration  Core violation  Test strips needed to check quaternary ammonia sanitizer concentration. Hydrion QT-40 at 150-400 ppm.  Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</p>
Coffeebreak Northbrook Mall	Routine	5-16-18	Zero violations noted at time of inspection
EAT Mobile Food Unit	Follow-Up	5-16-18	No violations noted at the time of inspection.
La Enchilada	Follow-Up	5-16-18	<p>04-31 General Employee Practices*  Critical violation  Employee personal drinks stored on kitchen prep counter.  Store employee drinks below food and equipment.  Drinks moved by employees.</p>
Little Cottage Café	Routine	5-16-18	<p>04-29.1 Preventing Contamination From Hands*  Critical Violation  Employees touched RTE bacon with bare hands.  Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use deli tissue, spatulas, tongs, single-use gloves, dispensing equipment, or other utensils.  RTE food touched by bare hands was voluntarily discarded by employee.</p>
Asian Gourmet Market	Routine	5-15-18	<p>04-02 General Care of Food Supplies*  Critical violation  Damaged can goods with split seams on shelf for sale.  Food shall be in good, safe condition and honestly presented.  Voluntarily discarded.</p>
Hit the Spot	Routine	5-15-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding*  Critical violation  Peppers and onions held at room temp - 70F.  PHF shall be 41F or below.  Hold food at 41F or less, or at 135F or above. Or can visibly mark the food with a time it is taken out of temperature control, and discard within 4 hours.</p>
Hot Dogkota	Routine	5-15-18	<p>04-29.1 Preventing Contamination From Hands*  Critical violation  Employee handled RTE bun with bare hands.  RTE foods shall be protected by wearing disposable gloves applied after proper hand wash.  Voluntarily discarded affected food.</p> <p>04-02 General Care of Food Supplies*  Critical violation  Non inspected sourced salmon on site stored with inspected product.</p>

			All foods shall originate from inspected sources. Removed from premise.
Sam's Club	Routine	5-15-18	04-53.6 Hot Water and Chemical* Critical violation, Repeat Bakery mechanical dishwasher that uses hot water to sanitize - utensil temp did not reach 160F. Temp taken with waterproof thermometer was 153F. 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. Can use dishwasher for washing and rinsing and then immerse dishes into chemical sanitizer to sanitize.
O'Brian's Tavern	Follow-Up	5-14-18	04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical Violation Glass washer not dispensing sanitizer. Utensils shall be sanitized with approved sanitizer levels after being washed and rinsed. Manager will have service man back today and will continue to wash by hand in 3 comp sink.
Peacock Alley Bar & Grill	Routine	5-14-18	04-04.1 Packaged and Unpackaged Food - Separation, Packaging, and Segregation* Critical Violation Open raw salmon stored above ready to eat greens. RTE foods shall be stored above raw meats or in manner to protect from contamination. Manager rotated product and voluntarily discarded greens.  04-38 General Design and Fabrication Core Violation Deli style hoods are damaged and insulation is exposed to open food containers. Equipment and utensils shall be in good condition and smooth and cleanable. Manager will repair.  04-43 Nonfood-Contact Surfaces Core Violation Exteriors of equipment, handles, doors, and interiors of reach in freezer are heavily soiled and in need of more frequent cleaning. Equipment and utensils shall be cleaned as often as necessary to keep clean and free of debris. Will schedule this week to clean.
BisMan Food Coop	Routine	5-14-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Prep cooler storing leafy greens for smoothie mixes was ~50F. PHF shall be maintained at 41F or less. PHF smoothie mixes that were greater than 41F were voluntarily discarded by employee.
EAT Mobile Food Unit	Routine	5-10-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Cooler on left - food was 52-53F. PHF shall be 41F or below. Rice, coleslaw, eggs, and sprouts voluntarily discarded.  04-29 General Personal Cleanliness* Critical violation Employee did not wash hands before food prep (or change gloves) after going into trailer. Employees shall wash hands when contaminated. Employees educated on handwashing.  04-31 General Employee Practices* Critical violation

			<p>Cells phones, keys, and other personal items stored by food and clean equipment. Personal items shall not be stored and contaminate food and equipment. Items removed and surfaces cleaned.</p> <p>04-06 General Food Storage Core violation Food, equipment, and disposables stored on ground in trailer. Store at least 6 inches off the floor.</p>
Sweet Treats Cupcake Bar and Bakery	Routine	5-10-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Cooler in back (right side) - temp is 53F. PHF shall be 41F or below. Cookie dough and knoephla soup were voluntarily discarded.</p>
Dairy Queen – Expressway	Routine	5-10-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Mold build-up in ice bin. Surfaces of equipment contacting non-PHF shall be cleaned as frequently to preclude accumulation of mold. Ice bin will be cleaned.</p> <p>04-75 Handsink Facility Installation* Critical violation Handsink basins contain smoothie items and cleaning supplies. Handsinks shall be accessible to employees at all times. Items removed from handsinks.</p> <p>04-06 General Food Storage Core violation Crates stored on floor in walk-in cooler. Containers of food shall be stored a minimum of 6" above floor.</p> <p>04-97 General Cleaning Physical Facilities Core violation Red liquid build-up on floor of walk-in cooler. The physical facilities shall be cleaned as often as necessary to keep them clean.</p>
Holiday Station Store 420 State Street	Follow-Up	5-10-18	<p>Zero violations noted at time of inspection.</p>
Dairy Queen – West	Routine	5-9-18	<p>04-04 General Food Protection* Critical violation Overhead condenser unit in walk-in freezer dripping onto floor and ice cream mix. Food shall be protected from contamination, including overhead leakage. Ice cream mix - bags and cartons were cleaned. Floors were cleaned and repair was called to fix condenser.</p> <p>04-06 General Food Storage Core violation Ice cream mix in walk-in freezer is stored on the ground. Food, equipment, and single-service products shall be stored at least 6 inches off the ground.</p>
Subway – Eckroth	Routine	5-9-18	<p>04-107 Storage of Materials* Critical violation Chemicals stored above salt and single use products in back storage area. Chemicals shall not be stored in a way where they can contaminate food and equipment. Food and products were relocated.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Hot hold meat balls - top portion was 123-128F.</p>

			PHF shall be held at 135F or above. Rest of hot hold was up to 170F in some areas. Make sure meatballs are completely covered in marinara sauce. Reheated to 165F.
Green Food 2 Go Inc.	Routine	5-8-18	Zero violations noted at time of inspection.
Pizza Hut #2751 S 12 <sup>th</sup> St.	Routine	5-7-18	04-38 General Design and Fabrication Core Violation Prep cooler lid fell off when opened. All equipment and utensils, including plasticware, shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions and must be resistant to denting, buckling, pitting, chipping, crazing, distortion, and decomposition. Equipment shall be maintained in a state of repair and components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.  04-43 Nonfood-Contact Surfaces Core Violation Top and sides of mechanical dishwasher is soiled with food debris. Nonfood-contact surfaces of equipment must be cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.
Hardee's North	Routine	5-7-18	Zero violations noted at time of inspection.
Lucky's Bar and Lounge	Routine	5-7-18	Zero violations noted at time of inspection.
Memory Makers LLC. DBA Edible Arrangements	Routine	5-7-18	No violations noted at the time of inspection.
The Salvation Army	Routine	5-7-18	No violations noted at the time of inspection.
White House Cafeteria	Follow-Up	5-7-18	Zero violations noted at time of inspection.
Holiday Station Store 420 State Street	Routine	5-7-18	04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation F'real ice cream shake mixing rod is heavily soiled with mold-dairy build-up. If used with PHF, equipment food- contact surfaces and utensils shall be cleaned throughout the day at least every four hours. F'real machine closed until mixing rod is thoroughly washed, rinse, and sanitized.  04-06 General Food Storage Core Violation Drinks in walk in cooler, milk and sodas, are on floor. Food shall be stored at least 6 inches above floor.  04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core Violation Sanitizer test strips are expired. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.
Taco John's – East	Follow-Up	5-7-18	Zero violations noted at time of inspection.
Amvets Post #9	Routine	5-3-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Ham, onion, and other burger toppings were 50F in walk-in cooler - left out at room temp for an extended amount of time. PHF shall be held at 41F or below. Keep toppings and other frequently used food in cooler at all times.  04-75 Handsink Facility Installation*

			<p>Critical violation No handsink set up in bar. Handsink shall be available for bar area and have soap and paper towels. Designated a handwashing sink - will supply with soap and paper towels.</p>
Marlin's Family Restaurant	Follow-Up	5-3-18	Zero violations noted at time of inspection.
Our Place Tavern	Routine	5-3-18	Zero violations noted at time of inspection.
Lifestyle Nutrition	Routine	5-3-18	No violations noted at the time of inspection.
A Little Taste of Mexico	Routine	5-3-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Raw ground beef, cooked corn on Cobb and cooked beef tongue out at room temp 67- 76F PHF shall be held at 41F or below and or 135F and above. Ground beef cooked off and corn and tongue returned to cooler, stated out for not more than 2 hours.</p> <p>04-29 General Personal Cleanliness* Critical Violation Prep employees changing tasks and gloves without proper hand wash. Employees shall wash hands before donning gloves and when changing tasks. Educated staff and changed practice.</p>
White House Cafeteria	Routine	5-2-18	<p>04-04 General Food Protection* Critical Violation Lettuce stored on counter with temperature ~63F. PHF shall be maintained 41F or less. Time as a public health control will be utilized. Lettuce will be discarded after 4 hours in combination with temperature greater than 41F.</p> <p>04-36.1 Gloves, Use Limitation* Critical Violation Food employee engaged in cash transaction wearing gloves followed by touching RTE hamburger bun without washing hands or switching gloves. Single-use gloves shall be used for only one task such as working with RTE food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. Food employee removed gloves, washed hands, then put on clean gloves.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation Wiping cloths stored on work surface, not in sani-bucket. Cloths shall be stored in sanitizing solution between uses.</p>
Liv'n Well Nutrition	Routine	5-2-18	No violations noted at the time of inspection.
Maple View Memory Care Community	Routine	5-2-18	No violations noted at the time of inspection.
Blarney Stone Pub	Routine	5-2-18	<p>04-29.1 Preventing Contamination From Hands* Critical Violation Food employee touched RTE cheese sticks with bare hands. Food employee may not contact RTE with bare hands. Cheese sticks voluntarily discarded by employees.</p> <p>04-106 Labeling of Materials* Critical Violation Sanitizer and window cleaner spray bottles not labeled. Working containers used for storing toxic materials must be clearly identified with the common name. Bottles labeled.</p> <p>04-107 Storage of Materials* Critical Violation</p>



			<p>Sanitizer bottles hung above flour sacks. Toxic materials shall not be stored above food. Sanitizer bottle moved.</p> <p>04-92 Construction Core Violation Medium sized hole in wall near tray stand hanger. The physical facilities shall be maintained in good repair.</p>
La Quinta Inn & Suites	Routine	5-1-18	No violations noted at the time of inspection.
Early Childhood Learning Center 4 <sup>th</sup> Street	Routine	5-1-18	Zero violations noted at time of inspection.
La Enchilada	Routine	5-1-18	<p>04-04.1 Packaged and Unpackaged Food - Separation, Packaging, and Segregation* Critical Raw chicken on counter by cutting boards, knives, and ready to eat food. Cook didn't change gloves after touching raw meat. Raw meat stored above food in cooler. Raw meat - separate from ready to eat food and clean equipment. Change gloves after touching raw meat. Store raw meat below other food in coolers. Counters were wash-rinse-sanitize-air dried. Equipment put in dishwasher. Raw meat moved in cooler.</p> <p>04-31 General Employee Practices* Critical Employee drinks stored on kitchen counters. Personal drinks shall not contaminate food or equipment. Store below food.</p> <p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Cooked food, cut veggies not date marked. PHF - date mark and discarded in 7 days. Food was dated.</p> <p>04-108 Use of Materials* Critical Bleach sanitizer concentration above 200 ppm. Chemicals shall not be toxic. Added water - concentration was 100 ppm.</p> <p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core Chlorine test strips needed for bleach sanitizer and dishwasher - 50-100 ppm. Test strips needed.</p>
Fly-N-Buy	Follow-Up	4-30-18	Zero violations noted at time of inspection.
Five Guys Burgers & Fries	Routine	4-30-18	No violations noted at the time of inspection.
Edwinton Brewing	Routine	4-30-18	Zero violations noted at time of inspection.
Huhot Restaurant	Routine	4-30-18	No violations noted at the time of inspection.
Taco John's – East	Routine	4-30-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Cheese and tomatoes exhibit temperatures 48-63F. PHF shall be maintained 41F or below. Ice bath basin will be repaired to allow maximum surface area for heat transfer.</p>
China Star	Routine	4-27-18	<p>04-23 Dispensing Utensils Core Violation</p>

			<p>Plastic single service bowl used as dispensing utensil for bulk flour. To avoid unnecessary manual contact with food, suitable dispensing utensils must be used by employees.</p> <p>04-78 Handsink Maintenance Core Violation Handsink near fry area is soiled with food particles. Handsinks shall be kept clean.</p> <p>04-99 General Lighting Core Violation Low lighting level in walk in cooler due to large number of storage racks and items stored on racks. Permanently fixed artificial light source must be installed to provide at least 10 foot-candles of light at a distance of 30 inches above the floor.</p>
Tri Energy Coop West Divide	Routine	4-27-18	<p>04-31 General Employee Practices* Critical Violation Employee consuming and storing beverage in and on food prep surface. Employees may consume in break area only or in manner not to contaminate food or equipment. Removed and cleaned affected surfaces.</p>
Sushi Kabar – Dan’s South	Routine	4-27-18	Zero violations noted at time of inspection.
Dan’s Supermarket #3 South Washington	Routine	4-27-18	<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>
Subway – Walmart North	Routine	4-27-18	<p>04-31 General Employee Practices* Critical Violation Employee consuming food and storing partially consumed sandwich and beverage on food contact station. Employees shall consume food in designated break area only or may consume beverage from covered cup, provided does not contaminate food or equipment. Removed items and sanitized affected area.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation No detectable sanitizer in solution. Sanitizer shall be at approved levels. Remixed to 400 ppm quaternary ammonia.</p> <p>04-78 Handsink Maintenance Core Violation Hand towel dispenser main handsink not functioning properly. Not dispensing towels dependability. Hand towel dispenser shall be in good repair. Will replace.</p>
Toasted Frog West	Routine	4-26-18	<p>04-07.2 Ready-to-Eat, Potentially Hazardous Food - Disposition* Critical violation Ribs in walk-in cooler dated 4/18 - past 7 day date marking. PHF shall be dated and discarded within 7 days. Ribs were voluntarily discarded.</p> <p>04-84 Construction and Maintenance of Floor Construction Core violation Kitchen flooring - tiles are missing, chipping, and need to be replaced. Floors shall be in good condition, smooth, and easily cleanable.</p>
Buffalo Wings and Rings	Routine	4-26-18	<p>04-65 General Plumbing* Critical Violation Backflow prevention drain for the three compartment sink is</p>

			<p>clogged, therefore not draining water and allowing water to disperse across the floor. Plumbing shall be maintained in good repair. Drain will be serviced to ensure proper drainage.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation Cloths used for wiping food contact surfaces such as cutting boards stored are out of working sanitizer bucket. Cloths used for wiping food-contact surfaces must be stored in sanitizing solution between uses.</p> <p>04-97 General Cleaning Physical Facilities Core Violation Heavy grease build-up on pipes behind chicken fryer. Physical facilities shall be cleaned as often as necessary to keep them clean.</p>
Marlin's Family Restaurant	Routine	4-26-18	<p>04-27.1 Management and Personnel Person in Charge* Critical violation PIC unaware of sanitizing procedure. PIC shall monitor sanitizing of food-contact surfaces. PIC trained regarding sanitizing.</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Microwave heavily soiled. Microwave door seals must be cleaned daily. Microwave cleaned.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation Dishwasher not dispensing chlorine sanitizer. Chlorine sanitizing solution shall be 50-100 ppm. 3 compartment sink used for warewashing.</p> <p>04-06 General Food Storage Core violation Food boxes on walk-in cooler floor. Food shall be stored 6" or greater above floor.</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 determined using test kit.</p> <p>04-97 General Cleaning Physical Facilities Core violation Floors soiled with fish/chicken drippings, as well as food particles. Reach in cooler heavily soiled with food. Facility shall be cleaned as necessary to keep clean.</p>
Sleep Inn & Suites	Routine	4-26-18	<p>04-108 Use of Materials* Critical Violation Quaternary ammonia concentration in three compartment sink is greater than 400 mg/L. 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. Disinfection supply service will be contacted to adjust settings on the automatic sanitizer disperser. Sanitizer concentration will be tested to ensure that it complies with requirement of 150 - 400 mg/L as stated on chemical container label.</p>

			<p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core Violation Sanitizer test strips on-site have been expired for more than two years and are no longer usable. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</p>
Longhorn Steakhouse	Routine	4-26-18	<p>04-31 General Employee Practices* Critical Violation Employees consuming beverage at food prep station and storing on food contact surface. Employees shall consume only in designated break area and store not to contaminate food or equipment. Removed and cleaned prep station.</p> <p>04-07.6 Cooling Methods Core Violation French onion soup placed in walk with closed tight fitting covers that do not facilitate heat transfer. PHF shall be loosely covered or uncovered. Soup uncovered to facilitate.</p> <p>04-38 General Design and Fabrication Core violation Cloth used for RTE food contact surface. Food contact surfaces shall be smooth and easily cleanable. Voluntarily discarded.</p>
Smoothie Spot	Routine	4-26-18	<p>04-107 Storage of Materials* Critical violation Chemicals stored above disposable cups in storage. Disposables, food, and equipment cannot be stored below or in contact with chemicals. Move chemicals to bottom shelf.</p> <p>04-85 Floor Carpeting Core violation Storage room has carpeted floor. Carpet is prohibited in food storage, prep, and dishwashing areas.</p> <p>04-56 Storage Core violation Utensils - metal and plastic - are stored with handles down. Utensils must be stored handle side up.</p> <p>04-43 Nonfood-Contact Surfaces Core violation Lid of freezer near register is cracked. Nonfood contact surfaces shall be easily cleanable.</p>
Loaf n Jug #682	Routine	4-26-18	<p>04-43 Nonfood-Contact Surfaces Core Violation Spillage of brown substance under clean utensil drying rack. Nonfood-contact surfaces of equipment must be cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.</p>
LaVonne's Cheesebutton Factory Plus	Routine	4-25-18	No violations noted at the time of inspection.
VFW Sports Center	Routine	4-25-18	Zero violations noted at time of inspection.
Element	Routine	4-25-18	Zero violations noted at time of inspection.

Lucky Duck's/The Pond/Avery's/J60/Vault	Follow-Up	4-24-18	Follow-up inspection from previous inspection.  All violations have been addressed.
First Presbyterian Church	Routine	4-24-18	Zero violations noted at time of inspection.
Perkins Restaurant and Bakery North	Routine	4-24-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Hot hold soup is 115-120F. PHF shall be held at 135F or above after cooking/reheating. Soup was voluntarily discarded.  04-07.6 Cooling Methods Core violation Cooling gravies were covered - covers were removed. Cooling food shall be uncovered until down to 41F.  04-97 General Cleaning Physical Facilities Core violation General cleaning needed - floors, equipment, all surfaces in kitchen and back where there is food/grease. Physical facilities shall be cleaned as often as necessary.
McCabe United Methodist Church	Routine	4-24-18	Zero violations noted at time of inspection.
Active Nutrition	Routine	4-24-18	No violations noted at the time of inspection.
Stadium Sports Bar	Routine	4-24-18	04-17 Thawing Potentially Hazardous Foods Core Violation Raw chicken thawing at room temp. PHF shall be thawed by approved methods. Returned to walk in cooler.
Pinehurst Subs LLC, DBA Jimmy John's	Routine	4-23-18	No violations noted at the time of inspection.
JLB-BIS, Inc. DBA JL Beers	Routine	4-23-18	No violations noted at the time of inspection.
Touchmark on West Century	Routine	4-23-18	No violations noted at the time of inspection.
Red Lobster	Routine	4-20-18	04-29.1 Preventing Contamination From Hands* Critical Violation Employee touched salad ingredients, lettuce, cheese, onions, and tomatoes. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use deli tissue, spatulas, tongs, single-use gloves, dispensing equipment, or other utensils. Salad, and the salad ingredients in the prep cooler were voluntarily discarded by employee.
Kelly Midwest Vent LTD Partnership Kelly Inn	Routine	4-20-18	Zero violations noted at time of inspection.
Caffe Aroma LLC North	Follow-up	4-19-18	Previous violations were addressed.
Roosevelt Place Hotel	Routine	4-19-18	04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation Test strips needed to check concentration of quaternary ammonia sanitizer. Should be between 150-400 ppm. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.
Butterhorn, Inc.	Routine	4-19-18	04-31 General Employee Practices* Critical violation Employee drinks sitting on food prep surfaces and by clean equipment. Drinks shall be stored away from food and equipment and have covers. Drinks were moved.

			04-77 Handsink Supplies Core violation Bar handsink needs soap and paper towels. Supply of soap and paper towels needed at each handsink.
Courtyard By Marriott	Routine	4-18-18	Zero violations noted at time of inspection.
Little Caesar's Pizza #300 N 14 <sup>th</sup> St.	Routine	4-18-18	04-29 General Personal Cleanliness* Critical Violation Employees applying gloves without prior hand wash. Employees must wash hands before donning gloves and working with food. Stopped practice educated staff.  04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation No working container of sanitizer present. Working containers of sanitizer shall be in place during operations. Mixed and put in place.
EverSpring Inn	Routine	4-18-18	Zero violations noted at time of inspection.
BSC Food Service/NECE Center	Routine	4-17-18	Zero violations noted at time of inspection.
BSC Student Union	Routine	4-17-18	4-04.3 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. Employee is in process of creating ingredient list.
Good Shepherd Lutheran Church	Routine	4-17-18	Zero violations noted at time of inspection.
Cold Stone Creamery	Routine	4-13-18	Zero violations noted at time of inspection.
Country West MVP Store	Routine	4-13-18	04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation RTE hot dogs and brats not dated or labeled. RTE foods shall be dated with expiration or open dates. Dates applied.
Sports Page	Routine	4-13-18	Zero violations noted at time of inspection.
Bismarck Transition Center	Routine	4-13-18	Zero violations noted at time of inspection.
Masonic Center	Routine	4-13-18	Zero violations noted at time of inspection.
Broadway Grill and Tavern	Routine	4-12-18	04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Partially cooked fries are 60F and sitting out at room temp - kept out for lunch and dinner rushes. PHF shall be 41F or below. Mark fries with a time and discard 4 hours after bringing out of temperature control. Can only keep food at room temp if time is used as a control - visibly mark food with a time and discard within 4 hours.  04-23 Dispensing Utensils Core violation Utensils kept in standing water in kitchen. Pair of tongs stored in sanitizer bucket. Utensils shall be stored at 41F or below, at 135F or above, or on a clean & dry surface.
Tri Energy Coop – Broadway Genex	Routine	4-12-18	04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical violation Opened packages of hot dogs are not date marked.

			Date mark PHF and discard after 7 days. Advised to date mark after opening packages and discard within 7 days.
Magic Candle Cakery LLC.	Routine	4-12-18	Zero violations noted at time of inspection.
Sixteen03 Main Events	Routine	4-12-18	Zero violations noted at time of inspection.
St. George Episcopal Church	Routine	4-12-18	Zero violations noted at time of inspection.
Taco John's – East Broadway	Routine	4-12-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Pico, lettuce, and cheese temperatures were 58-59F. PHF shall be maintained at 41F or less. PHF above 41F was voluntarily discarded by employee. Containers with PHF are not submersed in ice bath, but are stored upon ice. Therefore there is not sufficient cold surface area to maintain 41F or below. Containers arranged to facilitate maximum ice bath surface area.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core violation Wiping clothes stored on counter, not in working bucket of sanitizer solution. Cloths must be stored in the sanitizing solution between uses.</p> <p>04-83 Openings Core violation Outside door does not completely close. Outer openings of a food establishment shall be protected against the entry of insects and rodents.</p>
Caffe Aroma LLC North	Routine	4-11-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Opened packages of commercial meat, cut tomatoes, cut lettuce, other PHF are not marked with a date. PHF shall dated and discarded within 7 days. Instructed employee on date marking - date and discard within 7 days. Owner claims PHF was from 2 days ago.</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Dishes only being washed and rinsed in 3 comp sink. Dishes shall be wash-rinse-sanitize-air dried after using. Instructed employee on proper dishwashing. Used bleach for sanitizer - measured 50-100 ppm using chlorine test strips.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Sanitizer cloths sitting on counters. Store in sanitizer bucket when not in use.</p> <p>04-77 Handsink Supplies Core Handsink did not have paper towels. Handsink shall be paper towels and soap at all times.</p>
Oahu Sushi One, Inc.	Routine	4-11-18	<p>04-31 General Employee Practices* Critical violation Employee drink in kitchen on prep surface without a cover. Employee drinks shall be covered and stored away from food and equipment. Drink was removed.</p> <p>04-17 Thawing Potentially Hazardous Foods Core violation Shrimp thawing at room temperature. Thaw food in the cooler, under running water that is 70F or less, or as part of the cooking process.</p>

			<p>04-97 General Cleaning Physical Facilities Core violation General cleaning needed - floors, counters, surfaces with food debris and grease. Physical facilities shall be cleaned as often as necessary.</p>
O'Brian's Tavern	Routine	4-11-18	<p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Ice machine is supporting mold growth and in need of more frequent cleaning. Food contact surfaces shall be cleaned as often as necessary to prevent mold growth. Will drain and clean tonight.</p> <p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical Violation Glass washer carousel not dispensing sanitizer. Dishware shall be sanitized as per approved levels. Called service man.</p>
China Garden	Routine	4-9-18	<p>04-11.9 Non-continuous Cooking of Raw Animal Foods* Critical Violation Egg rolls, breaded chicken and breaded shrimp setting at room temp 71-127 F. Not cooled. PHF that are non-continuously cooked shall be cooled as specified in 04-07.5. All voluntarily discarded.</p> <p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Cut vegetables setting at room temp 76-82 F for more than 4 hours. PHF shall be kept at 41 or below. All voluntarily discarded.</p> <p>04-07.3 Time as a Public Health Control* Critical violation Cut vegetables and cooked chicken, shrimp and pork not documented with prep or discard time If time is control all PHF shall be documented with prep or discard times. Will document going forward.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation No bucket set up with solution to store wiping cloths. Wiping cloths shall be stored in approved sanitizing solution. Bucket with sanitizer put in place.</p> <p>04-77 Handsink Supplies Core violation No dispensed handtowels at kitchen handsink. Handtowels shall be dispensed at all times of operation. Placed handtowels at handsink.</p>
Red Carpet #1 Interchange Ave	Routine	4-9-18	<p>04-62 Water Under Pressure Core Violation Water valve over ice machine is leaking onto exterior of ice machine. Water under pressure shall be maintained free of leaks. Manager will have replaced.</p> <p>04-77 Handsink Supplies Core Violation Hand towels present but not dispensed.</p>



			Hand towels shall be dispensed. Manager will provide dispenser roll.
Corner Café	Routine	4-9-18	Zero violations noted at time of inspection.
Fly-N-Buy	Routine	4-9-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation PHF such deli meat, tuna, cheese, and yogurt in small customer cooler temperature ranges were 37-58F. Food on the lower shelves of cooler were colder then upper shelves. Deli meat stored in prep cooler temperature was 59F. PHF shall be maintained at 41F or below. Small customer cooler was stocked with a surplus of food which prevented adequate air flow and cooling. Foods were transferred to alternative coolers. The small cooler will be stocked with small food volume. The deli meat was improperly stored in the prep cooler and was voluntarily discarded by employee.</p> <p>04-106 Labeling of Materials* Critical Violation Spray bottle with sanitizer from bulk solution not labeled. 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. Sanitizer labeled.</p>
Starbucks North #2727 State Street	Routine	4-9-18	<p>04-53.5 Warewashing Equipment - Determining Chemical Sanitizer Concentration Core violation Chlorine test strips needed to check sanitizer concentration of dishwasher - should be 50-100 ppm. Test kit needed to check sanitizer concentration.</p>
Space Aliens	Routine	4-5-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Right pizza cooler - food on top portion is 55F. PHF shall be 41F or below. PHF was voluntarily discarded.</p> <p>04-97 General Cleaning Physical Facilities Core violation General cleaning needed - insides of cooler, equipment with food and grease residue. Physical facilities shall be cleaned as often as necessary.</p>
Luna Fusion	Routine	4-5-18	No violations noted at the time of inspection.
Texas Roadhouse	Routine	4-5-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Lowboy steak cooler meats at 47-51F. PHF shall cold hold 41F or below. Red River Called and on way to service today.</p> <p>04-31 General Employee Practices* Critical violation Employee foods stored on food contact surface. Employee may consume food in designated break area only. Removed and surfaces cleaned and sanitized.</p> <p>04-38 General Design and Fabrication Core violation Cutting boards heavily scarred and groves and no longer cleanable. Plastics and surfaces in food prep shall be in good repair and cleanable. Manager will purchase.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation</p>

			Working container contained no detectable sanitizer. Working containers shall have approved levels of sanitizer. Remixed.
Great Pretzels Inc – Auntie Anne's 3505	Routine	4-5-18	Zero violations noted at time of inspection.
Subway – 3 <sup>rd</sup> St.	Routine	4-5-18	<p>04-31 General Employee Practices* Critical Violation Personal employee open drinks on food prep surface. Employees may consume food only in designated dining areas. Manager will establish a designated area for employees to place personal drinks.</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical Violation Cleaned (soap and water) pans are rinsed in the same warm, stagnant water as thawing food. Food shall only contact food contact surfaced that has been cleaned and sanitized. Pans were rewashed, rinsed, and sanitized. Food-contact surfaces will be rinsed with clean water going forward.</p> <p>04-17 Thawing Potentially Hazardous Foods Core Violation Food thawing in stagnant warm water. PHF shall be thawed in a refrigerated unit or under running water and shall not exceed 41F.</p> <p>04-104 Locker Area Core Violation Wallet, cell phones, keys on food prep area. The use of the kitchen for storage of personal articles such as coats or purses is prohibited.</p>
Famous Dave's Restaurant	Routine	4-5-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Rice soup hot hold temperature ranged from 119-134F. The hot water volume in the water bath was not sufficient to provide adequate contact surface area to provide heat to the soup. PHF shall be maintained at one hundred 135F or above. Soup was voluntarily discarded by employee. Water added to soup warmer.</p>
The Pier Bar and Grill	Routine	4-4-18	No violations noted at the time of inspection.
Lucky Duck's/The Pond/Avery's/J60/Vault	Routine	4-4-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Cooler to left of Lucky Duck's grill - food is 50-53F. PHF shall be 41F or below, PHF was voluntarily discarded and cooler will be repaired.</p> <p>04-07.2 Ready-to-Eat, Potentially Hazardous Food - Disposition* Critical violation Food past its 7 day date marking. J60 - pastas, Lucky Duck's- Soup. PHF shall be discarded when it is past its 7 day date marking. Food was voluntarily discarded.</p> <p>04-07.6 Cooling Methods* Critical violation Lasagna Soup in Lucky Duck's walk-in cooler was 45F from 4/3. PHF shall cool from 135-70F in 2 hours and 70-41F in 4 hours. Soup was voluntarily discarded.</p> <p>04-06 General Food Storage Core violation</p>

			Chips and carmel rolls in LD need to be covered. Food shall be kept covered.
Kroll's Kitchen – South	Routine	4-4-18	Zero violations noted at time of inspection.
First Steps East Capitol Ave	Routine	4-4-18	Zero violations noted at time of inspection.
Grand China	Routine	4-4-18	<p>04-04 General Food Protection* Critical Violation Tote with soiled bottom stored on top of uncovered green beans. Green beans in contact with tote bottom. At all times, including while being stored, food shall be protected from potential contamination. Green beans were voluntarily discarded by employee. Food stored will be properly covered and protected.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation Cloths stored outside of sanitizer container. Clothes used for wiping spills on food-contact surfaces must be stored in sanitizing solution between uses.</p> <p>04-97 General Cleaning Physical Facilities Core Violation Surfaces of equipment and floor of walk-in cooler require cleaning. The physical facilities shall be cleaned as often as necessary to keep them clean.</p>
Elbow Room	Routine	4-4-18	<p>04-77 Handsink Supplies Core Violation No soap or disposable towels near handsink. A supply of heat-cleansing soap or detergent and disposable towels shall be available at each handsink.</p>
BC Bagels LLC	Routine	4-4-18	No violations noted at the time of inspection.
Stamart #15	Routine	4-3-18	<p>04-06 General Food Storage Core violation Paper bag of popcorn stored on rear prep floor. All food items shall be stored off the floor. Moved to shelving.</p> <p>04-17 Thawing Potentially Hazardous Foods Core violation Thawing at cheese at room temp. Thawing of PHF shall be done under refrigeration. Moved to walk in.</p>
Ale Works, LLC.	Routine	4-3-18	<p>04-07.1 Ready-to-Eat, Potentially Hazardous Food - Date Marking* Critical Violation PHF in prep cooler and in walk in cooler not date marked. RTE PHF prepared and held in a food establishment for more than 24 hrs shall be clearly marked to indicate the day by which the food shall be consumed on the premises, sold, or discarded. RTE PHF was date marked.</p> <p>04-07.3 Time as a Public Health Control* Critical Violation Rice pilaf stored on ice bath temperature was ~59F. Time only, rather than time in conjunction with temperature, may be used as the public health control for a working supply of PHF before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, if the food is marked or otherwise identified with the time within which it must be cooked, served, or discarded or the food is served or discarded within 4 hrs from the point in time when the food is removed from temperature control.</p>

