

QUARTERLY (JULY-SEPTEMBER 2018) FOOD INSPECTIONS

FACILITY NAME:	TYPE:	DATE:	VIOLATIONS:
Good Road Recovery Center	Routine	9-28-18	Zero violations noted at time of inspection.
Rita Murphy Elementary School	Routine	9-27-18	No violations noted at the time of inspection.
Jeannette Myhre Elementary School	Routine	9-27-18	No violations noted at the time of inspection.
Country House Deli	Routine	9-27-18	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Large prep cooler - food temps were 45-47F. PHF shall be 41F or below. Food is in cooler for only a day or so, temperature was turned down and food temp will be monitored. 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Raw hamburger being stored above ready to eat food in walk-in cooler. Raw meat/eggs shall be separated from RTE food. Hamburger was moved to bottom shelf.
McDonald's State Street	Routine	9-26-18	Zero violations noted at time of inspection.
Taco John's North	Routine	9-26-18	3-501.13 Thawing (C) Steak being thawed in standing water room temp 56F. PHF shall be thawed by approved methods. Pulled and placed in cooler 4-101.19 Nonfood-Contact Surfaces (C) Exterior of dish machine heavily soiled with lime and food. Non-food contact surfaces shall be cleaned as often as necessary to keep clean or daily. Manager will have cleaned today.
Wachter Middle School	Routine	9-26-18	No violations noted at the time of inspection.
James River Café	Routine	9-26-18	Zero violations noted at time of inspection.
BisMan Food Coop	Follow-Up	9-25-18	Hot hold case has been repaired and employees will continue to monitor.
Burgertime	Routine	9-25-18	3-501.19 Time as a Public Health Control (P, Pf, C) Cut produce of onion, tomato, lettuce at 52 F in deli top without time stamp for prep or discard PHF shall be time stamped to utilize time as a control. Items time stamped with 9:30 am this morning.
Laughing Sun Brewing Company	Routine	9-25-18	Zero violations noted at the time of inspection.
B and J Tesoro	Routine	9-25-18	5-204.11 Handwashing Sinks-Location and Placement (Pf) Mop bucket placed in front of handsink making it in accessible. Handsink must be accessible at hours of operation. Removed bucket.
Simle Middle School	Routine	9-25-18	No violations noted at the time of inspection.
Open Door Community Center	Routine	9-25-18	Zero violations noted at time of inspection.
Olive Garden Restaurant #1787	Routine	9-25-18	3-501.16(A) (1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Under counter pasta cold hold not holding temp at 41. Current temp 52-54. PHF shall hold 41F or below. Repair called to service.

Western Plains Boys and Girls Ranch	Routine	9-24-18	Zero violations noted at time of inspection.
Little Cottage Café	Routine	9-24-18	3-501.15 Cooling Methods (Pf, C) Chili made this morning in walk in for 30 minutes with cover applied to container. PHF shall be cooled with methods to facilitate rapid cooling including uncovered containers. Cook removed and placed chili in large shallow open pans to ensure rapid cooling.
St. Mary's Central High School	Routine	9-24-18	No violations noted at the time of inspection.
Case Wise Foods	Routine	9-24-18	4-501.11 Good Repair and Proper Adjustment-Equipment Core Deli meat slicer guard is chipped - needs to be replaced. Equipment shall be maintained in good repair. 4-301.12 Manual Warewashing, Sink Compartment Requirements Priority Foundation Meat department - 3 compartment sink is not filled with water/solutions when washing dishes - cannot be immersed in water. Dishes shall be immersed in water when wash-rinse-sanitizing. Sink compartments were filled and dishes will be fully immersed into water.
A & B Pizza South Inc. – Kirkwood Mall	Routine	9-20-18	2-401.11 Eating, Drinking, or Using Tobacco (C) Employees consuming beverage in food prep area. May only consume food or beverage in designated break areas. Stopped and educated staff. 2-402.11 Effectiveness-Hair Restraints (C) Two employees not wearing effective hair restraints. Employees involved in food production shall wear effective hair restraints. Manager will provide. 3-304.14 Wiping Cloths, Use Limitation (C) No levels of sanitizer for wiping cloths. Approved levels of sanitizer shall be provided . Manager provided. 4-602.13 Nonfood Contact Surfaces (C) Exteriors and exteriors of equipment, refrigerators, racks and make tables. Fans soiled with food and stored on food prep. Non-food contact surfaces shall be cleaned as often as necessary to keep clean or daily. Manager will schedule. Fan removed.
Adom African Market LLC	Routine	9-20-18	3-305.11 Food Storage-Preventing Contamination from the Premises (C) Rice and flour bags stored on floor upper storage area. Foods shall be stored off the floor. Will provide palleting. 3-602.11 Food Labels (Pf) Bitter ball and meat not labeled with weight and price per pound. Food labels shall contain name, ingredients, weight and price. Will label items.
Subway – Rosser	Routine	9-20-18	5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink drain is plugged and very slow causing water level to build in sink. Handsink and plumbing shall be in good repair and operational at all times. Manager to call owner. 6-301.11 Handwashing Cleanser, Availability (Pf) Soap dispenser is no longer mounted securely to wall not allowing persons to use for handwash. Soap dispenser shall be mounted and operational during all hours of operation. Manager to address with owner.

Expressway C Store	Routine	9-20-18	<p>3-501.15 Cooling Methods (Pf) Bacon egg mix and sausage patties covered in sealed containers while cooling. PHF shall be stored in open containers until achieved desired temps. Removed lids</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Employee vaporizer stored with disposable gloves used in food production. Employee items not to be stored to contaminate food contact surfaces. Removed.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Speed rack and pans, handsink, walk in coolers and reach ins as well as rear prep area are in need of more frequent cleaning. Non food contact surfaces shall be cleaned as often as necessary to keep clean. Manager scheduled cleaning.</p>
Shiloh Christian School	Routine	9-20-18	No violations noted at the time of inspection.
EAT Mobile Food Unit	Routine	9-19-18	<p>3-501.15 Cooling Methods Priority Foundation Hot rice individually packaged in a large container in the cooler. To cool food properly - cool food in small amounts (food should be no more than 4 inches deeps) and do not portion hot food until cooled to 41F and leave uncovered until 41F. Rice was placed into two separate containers and in the freezer to cool faster. From now on rice and other hot food (noodles, chicken, etc.) will be place in a container, uncovered, then into a cooler. Food will not be portioned unless it is 41F or below.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core Sanitizer cloths sitting on counters. Store sanitizer cloths in sanitizer bucket when not in use.</p> <p>6-202.15 Outer Openings, Protected Core Doors to truck and trailer left open. Outer openings shall be closed for insect and rodent control.</p>
La Enchilada	Follow-Up	9-19-18	<p>Follow-up based on previous routine inspection.</p> <p>All violations have been addressed.</p>
Holiday Inn Bismarck	Routine	9-19-18	<p>3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in bucket for wiping cloths. Approved levels of sanitizer shall be in place during operations. Remixed.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Two employees with open drinks stored on food contact surface. Employees shall consume food in designated break areas only and stored in manner not to contaminate food or contact surfaces. Manager removed and cleaned area.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Employee with beards over 1/4 inch not wearing effective hair restraints. Employees must wear effective restraints. Applied.</p>
St. Anne Grade School	Routine	9-19-18	<p>3-501.14 Cooling Priority 2 containers of chicken noodle soup cooling from 9/18 were 43-47F, rest of cooler was 38-39F. Did not cool fast enough. Food shall cool from 135-70F in 2 hours and 70F-41F in 4 hours.</p>

			Soup was voluntarily discarded. Food will be cooled in smaller amounts (food will be no more than 4 inches deep), uncovered until down to 41F, and placed in the cooler right away. Can use a chill wand for larger amounts of food - but still leave uncovered until 41F.
Pioneer Elementary School	Routine	9-19-18	No violations noted at the time of inspection.
Cathedral Grade School	Routine	9-19-18	Zero violations noted at time of inspection.
Northridge Elementary School	Routine	9-19-18	Zero violations noted at time of inspection.
BisMan Food Coop	Follow-Up	9-18-18	Follow-up inspection based on last routine inspection. 3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Hot hold - food is 105-130F. Curried chicken, rotisserie chicken, chicken wings. PHF shall be 135F or above after cooking/reheating. Food was voluntarily discarded and repair will be called this time.
Dairy Queen North	Routine	9-18-18	7.6 3-501.15 Cooling Methods (Pf) Sausage gravy setting at room temp water bath. 92F. PHF shall be cooled to 70F in max 2 hours. Ice added to facilitate rapid cooling.
Wood House	Routine	9-18-18	3-305.11 Food Storage-Preventing Contamination from the Premises (C) Foods stored in walk in cooler and freezer with open containers and stored on the floor. Foods shall be stored off the floor and in covered sealed containers 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Food equipment used in continuous production shall be cleaned at least every 4 hours. Other food contact surfaces shall be cleaned at least daily.
Pride Manchester House	Routine	9-18-18	4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Mechanical dishwasher - chlorine concentration is 10 ppm. Chlorine sanitizer concentration shall be 50-100 ppm. Repair will be called. 3-501.15 Cooling Methods Core Cooling food is covered in cooler. Leave cooling food uncovered until down to 41F. Food was uncovered.
First Lutheran Church	Routine	9-18-18	Zero violations noted at time of inspection.
Trinity Lutheran Church	Routine	9-18-18	Zero violations noted at time of inspection.
Robert Miller Elementary School	Routine	9-18-18	No violations noted at the time of inspection.
Century High School	Routine	9-18-18	3-501.15 Cooling Methods Core violation Sloppy joe meat cooling with lids on in the walk-in cooler. Leave cooling food uncovered until 41F or below. Covers removed and food placed in freezer.
Bismarck High School	Routine	9-18-18	Zero violations noted at time of inspection.
Legacy High School	Routine	9-17-18	No violations noted at the time of inspection.
Mainstay Suites	Routine	9-17-18	Zero violations noted at time of inspection.
Comfort Suites	Routine	9-17-18	Zero violations noted at time of inspection.

Quality Inn	Routine	9-17-18	Zero violations noted at time of inspection.
Pancho's Mexican Restaurant Pinehurst	Routine	9-17-18	<p>3-501.15 Cooling Methods (Pf) Black beans in walk in cooler in steel covered stacked pans (7) in cooling process. PHF shall be stored in shallow pans uncovered to facilitate rapid and proper cooling. Manager to remove covers and put into shallow pans.</p> <p>3-403.11 Reheating for Hot Holding (P) Black beans 110F and red beans 56F while in hot holder rear prep table. PHF shall be reheated to 165 within 2 hours Could not identify time of prep with manager placed in warmer/heater.</p> <p>2-301.14 When to Wash (P) Employee handling soiled dishware from customer return and did not wash hands before applying gloves to prep food. Food employees must wash hands before donning gloves and when changing tasks.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) In use cheese scoop stored with handle contacting food. Utensils shall be stored with handle upright as not to contaminate food Removed.</p>
Sunrise Elementary School	Routine	9-17-18	No violations noted at the time of inspection.
Huhot Restaurant	Routine	9-17-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cold bar with onion, peppers, etc. - food is 55-60F. PHF shall be 41F or below. Food will be marked with a time and discarded no more than 6 hours after it first went on the cold bar. Cold bar was not turned on.</p>
West Dakota Meats	Routine	9-17-18	Zero violations noted at the time of inspection.
Ground Round	Routine	9-13-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Pull out drawer in kitchen - food was 42-46F. PHF shall be 41F or below. Repair will be called.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage Core Tongs stored in sanitizer water. Utensils shall be stored on a clean, dry surface. Tongs were removed from water.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors, equipment, with food and grease. Physical facilities shall be cleaned as often as necessary.</p>
St. Mary's Grade School	Routine	9-13-18	No violations noted at the time of inspection.
Superpumper #39 North 19 th St.	Routine	9-13-18	Zero violations noted at time of inspection.
BisMan Food Coop	Routine	9-12-18	<p>4-301.12 Manual Warewashing, Sink Compartment Requirements Priority foundation Deli doing dishes in 2 comp sink. Dishes shall be done in 3 comp sink. Will do dishes in 3 comp sink.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Salad bar - 45F, hot hold chicken - 110F. PHF shall be 41F or below, or 135F or above.</p>

			<p>Container missing from salad bar allowing cold air to escape - monitor. Chicken was discarded, fix hot hold.</p> <p>4-703.11 Hot Water and Chemical-Methods Priority Dishwasher not reaching 160F sanitization temp. Hot water shall be 160F. Discontinue use until repaired.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Multiple foods past 7 day date marking in deli walk-in cooler - soups, broth, etc. PHF shall be discarded after 7 days. Food was voluntarily discarded.</p>
Kum & Go #0813	Routine	9-12-18	<p>7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions (P) Cleaners and chemicals stored in three comp sink. Cleaners and chemicals must not be stored where they can contaminate food or food contact surfaces. Manager removed.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P, C) Tongs and other utensils used in hot dog food service not cleaned every 4 hours. Utensils used in continuous production must be cleaned and sanitized every 4 hours.</p>
Denny's Restaurant	Routine	9-12-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Meatballs (60F) and tots (55F) in a cooler that is 41F - left out a room temperature too long. Eggs held at room temperature. PHF shall be 41F or below. Place food back into coolers right away after using. Can use time as a control for eggs out at room temperature - visibly mark eggs with a time and discard within 4 hours.</p>
White House Cafeteria	Routine	9-12-18	Zero violations noted at time of inspection.
Peacock Alley Bar & Grill	Routine	9-12-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) RTE pork loin, soups, shrimp, and slaw mix all over 7 days allowed hold time. RTE foods shall cold hold max 7 days-discarded.</p> <p>3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Waffle mix, cucumber dip, cut produce and bacon all out of temp compliance. PHF shall cold hold at 41 F or below. Voluntarily discarded.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Three employe drink cups store on food contact surfaces. Must be stored not to contaminate food contact. Removed.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P, C) Cutting boards, knives, slicers and utensils in continuous production not sanitized as start of day. Food contact surfaces in continuous production shall be sanitized every 4 hours. All sanitized.</p>

			51 3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer or bucket for wiping cloths. Wiping cloths be stored in approved sanitizer. Buckets set w/approved levels.
Centennial Elementary School	Routine	9-10-18	No violations noted at the time of inspection.
Highland Acres Elementary School	Routine	9-10-18	No violations noted at the time of inspection.
Roosevelt Elementary School	Routine	9-10-18	No violations noted at the time of inspection.
Grimsrud Elementary School	Routine	9-10-18	No violations noted at the time of inspection.
Blarney Stone Pub	Routine	9-10-18	3-304.12 In-Use Utensils, Between-Use Storage Core violation Knives and other kitchen utensils stored in sanitizer water. Utensils shall be stored on a clean, dry surface. Utensils were removed and stored on a clean, dry surface. Swap out at least once every 4 hours.
New Song Church	Routine	9-7-18	Zero violations noted at time of inspection.
Pizza Hut #2749 – North 12 th St.	Routine	9-7-18	4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P, Pf) Dish machine only dispensing 10 ppm chlorine, required 50-100ppm. Approved levels of sanitizer must be dispensed. Called eco-lab. 3-305.12 Food Storage, Prohibited Areas (C) Foods stored in open packages and on floor walk in freezer. Food shall be stored in covered containers and 6 inches off the floor. Will address today.
Super Kids Jr. Academy	Routine	9-7-18	No violations noted at the time of inspection.
Victor Solheim Elementary School	Routine	9-6-18	No violations noted at the time of inspection.
Dorothy Moses Elementary School	Routine	9-6-18	No violations noted at the time of inspection.
Ramada Bismarck Hotel	Routine	9-6-18	3-501.15 Cooling Methods (Pf, C) Meat balls, sausage and eggs all stored in covered pans while in process of cooling. PHF shall be stored in shallow open pans to facilitate proper cooling. Meat balls discarded and sausage and eggs opened. 3-305.11 Food Storage-Preventing Contamination from the Premises (C) Open food containers stored walk ins and walk in freezer floor littered with stored food. Food shall be stored off the floor and in covered containers. Will reorganize today. 3-304.14 Wiping Cloths, Use Limitation (C) No sanitizer detachable in solution for wiping cloths. Wiping cloths shall have approved levels of sanitizer. Remixed. 6-301.11 Handwashing Cleanser, Availability (Pf) No dispensed handsoap at kitchen handsink. hand soap shall be dispensed. Will replace or repair dispenser. 6-301.12 Hand Drying Provision (Pf) No dispensed handtowels at kitchen hand sink. No signage at handwash stations. Will replace or repair dispenser and purchase signage.

La Enchilada	Routine	9-5-18	<p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Raw meat cutting board by board for ready to eat food. Raw meat in walk-in by bottled water. Condenser leaking in kitchen reach-in cooler and AC condensate routed to dishwashing sink (by building owner). Eliminate cross contamination between raw and RTE. Repair reach-in cooler and clean food packages. AC condensate will be rerouted to an appropriate drain.</p> <p>3-304.15 Gloves, Use Limitation Priority Gloves not changed when contaminated - after cleaning, touching equipment, body, etc. Change gloves when contaminated. Educated about proper glove use.</p> <p>5-204.11 Handwashing Sinks-Location and Placement Priority foundation Handsink in dish area is blocked. Handsinks shall be readily accessible. Move items.</p> <p>6-301.11 Handwashing Cleanser, Availability Priority foundation Paper towels and soap needed for all handsinks. Paper towels and soap needed.</p> <p>4-301.12 Manual Warewashing, Sink Compartment Requirements PF Washing dishes in kitchen prep sink. Wash dishes in dishwash sinks. Move operations.</p> <p>4-302.14 Sanitizing Solutions PF Chlorine test strips needed - 50-100 ppm. Test strips needed.</p>
Law Enforcement Training Academy	Routine	9-5-18	Zero violations noted at time of inspection.
High Prairie Arts & Science Complex	Routine	9-5-18	Zero violations noted at time of inspection.
Liberty Elementary School	Routine	9-5-18	No violations noted at the time of inspection.
Horizon Middle School	Routine	9-5-18	<p>3-304.14 Wiping Cloths Core violation Sanitizer concentration in wipe cloth bucket at 0 ppm. Wipe cloth bucket sanitizer concentration shall be 150-400 ppm per manufacturer's instructions. Repair will be called. Sanitizer will be manually added until fixed.</p>
Los Luna's Mexican Restaurant	Routine	9-5-18	Zero violations noted at time of inspection.
Rock N' 50's	Routine	9-4-18	<p>3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Window expo cooler top side product running 46-55 F . Foods affected cut tomato, mayo, cut onions. PHF shall cold hold at. 41F or lower. Hoods placed down on unit and product voluntarily removed.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Employee drinks, cigarettes and cell phone all stored on food contact surface drinks being consumed in food prep area. No consumption of food or beverage in food prep, no personal items stored</p>

			<p>on food contact surface. removed and cleaned area.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Ribs stored in walk in cooler without protective cover. Food shall be stored in covered containers. Covered applied.</p>
Interstate A & B Pizza	Routine	9-4-18	Zero violations noted at time of inspection.
Days Inn Bismarck	Routine	9-4-18	Zero violations noted at time of inspection
Dunn Brothers Coffee	Routine	9-4-18	<p>Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cooler in front by registers - hard boiled eggs were 47F. PHF shall be 41F or below. Eggs were voluntary discarded and cooler will be repaired or eggs will be moved. All other food in cooler is not potentially hazardous.</p>
Will Moore Elementary School	Routine	9-4-18	No violations noted at the time of inspection.
Martin Luther School	Routine	9-4-18	No violations noted at the time of inspection.
Sickies Garage	Routine	9-4-18	<p>4-202.11 Food-Contact Surfaces Priority Foundation Chip cutter in kitchen is cracked and not easily cleanable. Ice machine has mold build-up. Food-contact surfaces shall be easily cleanable and clean to sight and touch. Chip cutter will be repaired/replaced and ice machine will be cleaned.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core violation, repeat Cleaning needed - floors, insides of coolers, counters, etc. Physical facilities shall be cleaned as often as necessary.</p>
Community Action Program	Routine	8-31-18	No violations noted at the time of inspection.
The Terrace	Routine	8-31-18	No violations noted at the time of inspection.
La Tejana Mexican Market	Follow-Up	8-30-18	Follow-up inspection based on last inspection - all violations have been addressed.
Wendy's - Expressway	Routine	8-29-18	No violations noted at the time of inspection.
Panera Bread #1837	Routine	8-29-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Bottom left portion of far right cooler - food is 44-45F, cooler on far left - 43F. PHF shall be 41F or below. Cooler is in the process of being repaired.</p>
Garske Produce	Routine	8-29-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Cut lettuce, cut tomatoes, cut melons (watermelon, cantaloupe, honey dew), opened packages of meat, sandwiches, and items in office cooler need to be date marked. PHF shall be marked with a date and discarded within 7 days. Food will be date marked.</p> <p>7-202.12 Conditions of Use Priority Chlorine (bleach) sanitizer concentration in buckets at 200 ppm+. Chemicals shall be used in accordance with their labels and not be toxic. Buckets were remixed and measured at 100 ppm.</p> <p>4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration</p>

			<p>Priority foundation Chlorine test strips needed to determine bleach sanitizer concentration. 50-100 ppm. Device capable of measuring sanitizer concentration needed.</p>
Scheels	Routine	8-29-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Hard boiled eggs (50F) and pastrami (45F) on sandwich line. PHF shall be 41F or below. Eggs were in a double container and not in contact with cold air - voluntarily discarded. Pastrami container was overfilled, take a few inches off the top.</p>
Darrell's Brew 'N' Que	Follow-Up	8-28-18	<p>Follow-up inspection based on previous inspections - all violations have been addressed.</p>
Buffalo Wings and Rings	Routine	8-28-18	<p>No violations noted at the time of inspection.</p>
China Star	Routine	8-28-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Top portion of coolers in kitchen - some food was 45-50F. Food shall be 41F or below. Chicken, crab, etc. sitting on top of other food in the cooler so it didn't stay cold. Food voluntarily discarded.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises Core violation Keep food covered when not using - food in kitchen and walk-in cooler. Duck in walk-in cooler. Food shall be kept covered when not using.</p> <p>4-202.18 Ventilation Hood Systems Core violation Hood in kitchen is dirty - clean. Hood shall be kept clean.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core violation Cleaning needed - food and grease on floors and kitchen surfaces. Physical facilities shall be cleaned as often as necessary.</p>
Ale Works, LLC	Routine	8-28-18	<p>4-703.11 Hot Water and Chemical Priority Dishwasher using hot water to sanitize not reaching 160F utensil surface temperature. Utensil surface temperature must be 160F in a hot water dish machine. Repair was called.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Cut meat, opened packages of meat, prepared produce in kitchen is not date marked. PHF shall be marked with a date and discarded within 7 days. Food was date marked.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core No detectable sanitizer in wipe cloth bucket. Sanitizer buckets shall be approved sanitizer levels.</p>
Baptist Health Care Center/Prairie Point	Routine	8-27-18	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Prairie Point - Rice, ham, and other PHF well past their 7 day date markings. PHF shall be dated and discarded within 7 days. Food was voluntarily discarded.</p> <p>3-502.12 Reduced Oxygen Packaging Priority</p>

			<p>Prairie point - Vacuum packaging without a HACCP plan - fish in walk-in cooler.</p> <p>Vacuum packaging must be done under a HACCP plan.</p> <p>Fish cannot be vacuum packaged - not allowable. Vacuum packaging must take place under a HACCP plan, or vacuum packaged products can be maintained frozen without a HACCP plan and slit the bag once thawing begins.</p>
Taco Bell #23194 Rock Island Place	Routine	8-27-18	No violations noted at the time of inspection.
Sixteen03 Main Events	Routine	8-27-18	No violations noted at the time of inspection.
Soup Café	Routine	8-27-18	<p>3-501.14 Cooling Priority Ground hamburger cooling from 8/25 is 45F. PHF shall cool from 135-70F in 2 hours and from 70-41F within an additional 4 hours. Place hot food into cooler right away, leave uncovered until down to 41F, make sure food is no more than 4 inches deep.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority Foundation Cut melon, cut cucumbers, opened packages of meat and other PHF is not date marked. PHF shall be dated and discarded within 7 days. Instructed owner to date mark.</p>
Caribou Coffee Co. – South 3 rd St.	Routine	8-24-18	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Cutting boards, knives and other utensils used in continuous production not cleaned and sanitized every 4 hours. Food contact surfaces in continuous production shall be washed rinsed and sanitized every 4 hours. Manager will follow up with team education.</p> <p>4-602.13 Nonfood Contact Surfaces (C) Non food contact surfaces soiled with more than daily accumulation. NF contact surfaces shall be cleaned at least daily to prevent build up and keep clean. Will clean store today.</p>
Subway-Kirkwood 342	Routine	8-24-18	Zero violations noted at time of inspection.
St. Vincent's Nursing Home	Routine	8-23-18	<p>3-501.15 Cooling Methods Core Rice cooling with a lid on. Leave food uncovered until down to 41F. Lid was removed.</p>
Missouri Slope/Valley View Heights	Routine	8-23-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cook's walk-in cooler in main kitchen - food was 44F. PHF shall be 41F or below. Repair will be called and cooler will be 41F or below.</p>
China Garden	Routine	8-23-18	<p>3-501.16(A) (1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cut vegetables setting at room temp 76-82 F for less than 1 hour. PHF shall be kept at 41 or below. All returned to walk in cooler.</p> <p>3-501.19 Time as a Public Health Control (P) 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>2-401.11 Eating, Drinking, or Using Tobacco (C) Employee setting and consuming food and beverage at food prep cutting</p>

			<p>board. No consumption of food or beverage in food prep area. Food discarded and area sanitized.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Several scoops and utensils and tongs stored with handles contacting food. Handles must be upright or utensil stored out of food. removed.</p>
Red Lobster #487	Routine	8-23-18	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency Priority Condensing unit in salad plate cooler is dripping onto clean plates. Food contact surfaces shall be maintained clean and free from contamination. Salad plates were removed and washed. Cooler will be repaired.</p>
Barnes & Noble	Routine	8-23-18	Zero violations noted at time of inspection.
Broadway Grill and Tavern	Follow-Up	8-22-18	<p>Follow-up inspection based on previous inspection.</p> <p>All previous violations have been addressed.</p>
LaVonne's Cheesebutton Factory Plus	Routine	8-22-18	<p>7-202.12 Conditions of Use Priority Sanitizer spray bottle with bleach - concentration was 200 ppm+. Should be 100 ppm. Chemicals shall not be used in a way that renders them toxic or poisonous. Bottle was remixed and tested at 100 ppm.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority Foundation Chlorine test strips needed to check bleach sanitizer concentration in spray bottle. Test strips capable of measuring sanitizer concentration needed. Owner will get test strips.</p>
Eagle's Club	Routine	8-22-18	Zero violations noted at time of inspection.
Famous Dave's	Routine	8-22-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority 'Combined meat' in kitchen hot hold is 90F. Meat is cooled after being taken out of hot hold then used for beans. PHF shall be 135F or above. Meat was voluntarily discarded. Unit for holding meat does not work and will be repaired or meat will be stored in a different unit.</p>
Holiday Station Store #458 Trenton Drive	Routine	8-22-18	Zero violations noted at time of inspection.
La Tejana Mexican Market	Routine	8-22-18	<p>3-507.17 Priority foundation Cooked food is not marked with a date. PHF shall be marked with a date and discarded within 7 days. Food was dated.</p> <p>3-403.11 Priority Chicken that was reheating for hot holding was 100F after 1.5 hours+ in the hot hold. Food that is reheated for hot holding shall be 165F or above within 2 hours. Food was reheated to 165F on stove. Reheat food on stove/microwave/oven before placing in hot holding unit.</p> <p>3-501.16 Priority Prep. cooler next to hot hold - food was 48F. PHF shall be 41F or below. Food is not stored in cooler overnight. Temp. was turned down and staff will monitor to ensure food is 41F or less or repair will be called.</p>

			<p>3-501-14 Priority Refried beans (8/20) - 48F, menudo (8/21) - 70F cooling in the walk-in cooler. Did not cool fast enough. Food shall cool from 135-70 in 2 hours, and from 70-41F in 4 hours. Food was voluntarily discarded. Cool food in shallow containers and leave uncovered until down to 41F. Place food in the cooler right away after cooking.</p>
Darrell's Brew 'N' Que	Follow-Up	8-21-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Coleslaw, baked beans, pork belly, other PHF not marked with a date. PHF shall be marked with a date. Instructed owner to date mark food.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Package of raw bacon in contact with packages of cut produce. Raw food shall not be in contact with ready to eat food. Package of bacon was moved.</p> <p>3-501.14 Cooling Priority Collard greens made on 8/20 were 58F. PHF shall cool from 135-70F in 2 hours, 70-41F in 4 hours. Food was discarded. Food was cooled in a large container and placed on top of prep cooler. Owner will cool food in ice baths and ensure food is down to 41F before placing in coolers. Food in small amounts (4 inches or less) can be placed in the cooler with the lid off until down to 41F.</p>
Perkins Restaurant and Bakery North	Routine	8-21-18	<p>7-202.12 Conditions of Use Priority Quaternary ammonia sanitizer concentration in wipe cloth buckets 100-400 ppm+. Chemicals shall be used in accordance with their labels and shall not become toxic. Automatic dispensing unit was broken, repair was called.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority Ice machine has mold. Food contact surfaces shall be clean to sight and touch. Ice machine will be cleaned.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core violation Cleaning needed - equipment, floors, shelves, any surfaces with food and grease deposits. Physical facilities shall be cleaned as often as necessary.</p>
Superpumper-40 Tacoma Ave	Routine	8-21-18	Zero violations noted at time of inspection.
Pony Express Shell	Routine	8-21-18	Zero violations noted at time of inspection.
Toasted Frog West	Routine	8-21-18	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Food in walk-in cooler past its 7 day date marking - cooked - spinach, onion, garlic, etc. PHF shall be dated and discarded within 7 days. Food was voluntarily discarded.</p> <p>6-201-11 Floors, Walls and Ceilings Core</p>

			Floors and ceiling in kitchen need to be cleaned/repaired. Floors and ceilings shall be in good repair and easily cleanable.
Butterhorn	Routine	8-21-18	No violations noted at the time of inspection.
CHI – St. Alexius Medical Center	Routine	8-20-18	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cooler next to grill in cafeteria - food is 45-46F. PHF shall be 41F or below. Cooler will be repaired.
Early Childhood Learning Center- Oakland	Routine	8-20-18	6-501.12 Cleaning, Frequency and Restrictions Core violation Cleaning needed - floors, shelves, any surfaces with food debris. Physical facilities shall be cleaned as often as necessary.
Sushi Kabar Dan's South	Routine	8-20-18	General Personal Cleanliness Person prepping sushi touching face and head hair and not changing gloves. After touching body parts and face must change gloves and wash and reapply new gloves. Nonfood contact areas next to sushi prep site are soiled and in need of more frequent cleaning to keep clean. No detectable sanitizer in sanitizer solution. Must have approved levels. 200-400 ppm quat.
Dan's Supermarket #3 South Washington	Routine	8-20-18	4-204.117 Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers (Pf) Large dish machine not achieving 180F. Must reach 180 final rinse temp. 3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in deli sani buckets. Must have approved levels. Remixed. 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Cleaning required on reach in display coolers deli, heavily soiled with food particles. Will clean today.
Applebees South 3 rd Street	Routine	8-20-18	4-202.11 Food-Contact Surfaces-Cleanability Priority foundation Microwave heating plates are badly scored and not easily cleanable. Food-contact surfaces shall be easily cleanable and in good condition. Replace plates. 6-201.12 Floors, Walls, and Ceilings, Utility Lines Core violation Floor through the entire kitchen and prep area needs new grout. Floors shall be in good repair and easily cleanable. 3-501.13 Thawing Core violation Fish thawing in standing water. Thaw food in the cooler, under cold running water, or as part of the cooking process. Fish was moved to a cooler.
Dan's Supermarket #12	Routine	8-17-18	Zero violations noted at time of inspection.
Broadway Grill and Tavern	Routine	8-16-18	3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Potatoes (kitchen), and salsa, chicken, etc. (walk-in cooler) past 7 day date marking.

			<p>PHF shall be dated and discarded within 7 days. Food was voluntarily discarded.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Tongs for raw meat are in-contact with tongs used for cooked food. Equipment for raw food shall not contact equipment for RTE food. Tongs were washed and separated based of raw/RTE.</p> <p>3-501.14 Cooling Priority Chicken (90F) and quinoa (70F) cooling at room temp Cooling shall by via approved methods and parameters. Staff claim chicken was cooked an hour ago - placed in freezer, quinoa voluntarily discarded.</p> <p>4-703.11 Hot Water and Chemical-Methods Priority Dishwasher not reaching 160F at utensil surface. Utensil surface temp shall be 160F or above. Will sanitize chemically after using dishwasher and dishwasher will be repaired.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Quaternary ammonia test strips needed - 200 ppm. Test kit needed.</p>
Bread Poets Baking Co.	Routine	8-16-18	Zero violations noted at time of inspection.
Texas Roadhouse	Routine	8-16-18	<p>2-301.14 When to Wash (P) Employee moved from cleaning sinks to prepping RTE foods without changing gloves or handwash. When changing tasks employees must remove old gloves, wash hands and reapply new gloves. Stopped before affecting food and had employees wash and reapply new gloves.</p> <p>4-501.11 Good Repair and Proper Adjustment-Equipment (C) Cutting board used in salad prep is stained, grooved to point no longer cleanable and supporting mold. Food contact surfaces shall be in good repair and cleaneable. Will purchase new.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Two employees with long non protected beards. Food prep employees shall wear effective beard restraints. Applied.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Two wiping cloths with no detectable sanitizer lying at room temp- two cloths stored in bar glass sanitizer sink to be used for glass wash. Wiping cloths shall be stored in solution when not in use- do not store cloths in sanitizer solution used for glass wash- food particles present. Placed in solution- removed from water and remixed solution.</p>
Marlin's Family Restaurant	Routine	8-16-18	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority Foundation Meat slicer has food debris. Food-contact surfaces shall be clean to sight and touch. Instructed to clean again.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils Priority Container with ham dated 8/3. New ham placed in container, but container</p>

			<p>not switched out. Containers held at 41F shall be replaced after 7 days. Ham was voluntarily discarded, container was replaced.</p> <p>4-202.11 Food-Contact Surfaces Priority foundation Meat slicer handle and plate are chipped and broken Food-contact surfaces shall be easily cleanable. Instructed to repair or replace.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - walls, shelves, floors, surfaces with food and grease. Premises shall be cleaned as often as necessary.</p>
Yim Siam Thai	Routine	8-16-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cooler - food is 43-44F. PHF shall be 41F or below. Temperature was turned down, cooler will be monitored to ensure food is 41F or below.</p>
Edgewood Senior Living, LLC Colorado Lane	Routine	8-16-18	No violations noted at the time of inspection.
Burger King #2209 South 3 rd	Routine	8-15-18	Zero violations noted at time of inspection.
Sanford Restaurants	Routine	8-15-18	Zero violations noted at time of inspection.
Gracepoint Church	Routine	8-14-18	Zero violations noted at time of inspection.
Legacy United Methodist Church	Routine	8-14-18	Zero violations noted at time of inspection.
Darrell's Brew 'N' Que	Routine	8-13-18	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Soups dated 7/30-8/2 stored in cooler. PHF shall be kept in premises for no more than 7 days. Food was voluntarily discarded.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Pork in upper reach-in cooler isn't dated. PHF shall be date marked, discarded within 7 days. PHF will be date marked.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Raw, frozen pork (uncovered) stored next to uncovered ice cream. Raw meat shall be stored separated from RTE food. Meat will be stored separately.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency Priority Prep table cutting board not w-r-s-a every 4 hours. W-r-s-a food-contact surfaces every 4 hours. Owner will start practice.</p> <p>4-602.13 Nonfood Contact Surfaces Core Exposed wall, flooring, and wooden surfaces. NF contact surfaces shall be easily cleanable. Owner will finish and seal surfaces.</p>
Oahu Sushi One Inc.	Routine	8-13-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority</p>

			<p>Kitchen prep cooler on the right - food is 50F. PHF shall be 41F or below. Temp was turned up before lunch because food was freezing. Temperature was turned down and staff will ensure food goes down to 41F or repair will be called.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - grease in kitchen, floors, pop storage area, anywhere there are food and grease deposits. Physical facilities shall be cleaned as often as necessary.</p> <p>4-602.13 Nonfood Contact Surfaces Core Clean dishes being stored in styrofoam containers - do not use for dishes or equipment. Nonfood contact surfaces shall be easily cleanable.</p>
Loyal Order of the Moose	Routine	8-13-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Three containers of beans and other salads undated in walk in cooler. RTE foods shall carry expiration dates or prep dates. Dated with last Saturday's date.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink not accessible being used for dish storage. Handsink must be accessible during operations. Removed dishware.</p> <p>4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration (Pf) Quat papers on hand for chlorine sanitizer. Must have proper test papers for sanitizer in use. Will purchase.</p>
Kroll's Kitchen - South	Routine	8-13-18	<p>2-301.14 When to Wash (P) Employee donning gloves without prior handwash. Food employees shall wash hands before donning gloves. Removed gloves and washed hands before applying new gloves.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Salad tong handles placed in contact with RTE foods. Utensils shall be stored handle upright or stored outside of product. Removed and placed on cleanable surface.</p>
Erbert and Gerbert's Sandwich Shop North Bismarck	Routine	8-13-18	No violations noted at the time of inspection.
Dollar Tree Store #7147 North Bismarck	Routine	8-13-18	No violations noted at the time of inspection.
Hong Kong Restaurant Inc.	Routine	8-10-18	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine concentration in mechanical dishwasher is 0 ppm. Chlorine concentration should be 50-100 ppm. Repair was called.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core violation Employees eating and drinking in kitchen. Employees shall only consume food in designated areas.</p> <p>4-501.11 Good Repair and Proper Adjustment-Equipment Core violation Cooking equipment is deformed, chipped, or not easily cleanable. Food-contact surfaces shall be in good repair and easily cleanable.</p>

Grand China Restaurant, Inc.	Routine	8-10-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cooked duck 77F and cut cabbage 73F setting at room temp. PHF shall be kept at 41 or below or above 135F. Voluntarily discarded.</p> <p>4-202.16 Nonfood-Contact Surfaces (C) Dish washing area heavily soiled especially storage area for dishwasher racks. NF contact surfaces shall be cleaned daily or as often as necessary to keep clean. Clean today.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in wiping cloth solutions. Wiping cloth solutions shall have approved levels of sanitizer. Remixed.</p>
Russian Olive Catering/Bitty Bean	Routine	8-10-18	Zero violations noted at time of inspection.
Bismarck Residence Inn	Routine	8-9-18	Zero violations noted at time of inspection.
Elks Lodge 1199	Routine	8-9-18	<p>13-501.13 Thawing (C) Salmon and halibut thawed in sealed anaerobic packaging and held for days at 41 F or below. Labeled fish species required to be thawed for immediate use or to have packaging opened to thaw. Chef changed practice and now will remove from packaging to thaw.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handwash sinks need signage to alert employees must wash hands for 20 seconds before returning to work. Chef to purchase.</p>
Kmart #4272	Routine	8-8-18	Zero violations noted at time of inspection.
Arby's 3 – Rock Island Place	Routine	8-8-18	<p>2-401.11 Eating, Drinking, or Using Tobacco (C) Employee blizzards partially consumed and stored with inspected food products. Employee food shall have physical separation as not to contaminate inspected product and never be stored with inspected food. Removed and discarded, staff meeting Sunday to educate.</p> <p>3-501.13 Thawing (C) Smoked rib thawing at room temp with only water cascading down one area. Potentially hazardous foods shall be thawed by approved methods. Placed in pan to allow for cold water contact.</p>
Longhorn Steakhouse #5557	Routine	8-3-18	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Mixing bowls, cutting boards and utensils (knives, tongs, spatulas) not cleaned every 4 hours of continuous production. Food contact surfaces shall be cleaned at least every 4 hours. Run through dish machine.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) Bar glass wash only 10 ppm chlorine. Chlorine shall be at approved levels. Remixed.</p> <p>4-202.18 Ventilation Hood Systems, Filters (C) Missing filters in fryer hood. Hood filters shall be in place during operations. Put in place.</p>
McDonald's McRace Stop	Routine	8-3-18	Zero violations noted at time of inspection.

Duke's Pizza	Routine	8-3-18	No violations noted at the time of inspection.
Burleigh County Roasting Co. LLC	Routine	8-2-18	3-304.14 Wiping Cloths, Use Limitation Core violation Wipe cloths being kept on counters. Store wipe cloths in sanitizer when not in use.
Space Aliens Grill and Bar	Routine	8-2-18	Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Food in salad cooler is 45F. PHF shall be 41F or below. Replace door seal and ensure food is 41F or below. 3-304.15 Gloves, Use Limitation Priority Cook did not change gloves after leaving kitchen, taking a drink of beverage. Gloves shall be changed when contaminated. Gloves were changed. 2-401.11 Eating, Drinking, or Using Tobacco Core violation Employee drink stored by food and equipment. Store employee drinks where they cannot contaminate food or equipment. Drink was relocated. 6-501.12 Cleaning, Frequency and Restrictions Core violation Cleaning needed - floors, equipment, anything with food or grease deposits. Physical facilities shall be cleaned as often as necessary. 78 6-501.18 Cleaning of Plumbing Fixtures Handsink needs to be cleaned. Handsink and fixtures shall be kept clean.
Primrose of Bismarck	Routine	8-2-18	No violations noted at the time of inspection.
Taco John's West	Routine	8-1-18	Zero violations noted at time of inspection.
Buffalo Wild Wings	Routine	8-1-18	6-501.12 Cleaning, Frequency and Restrictions. Core violation Floors in kitchen need to be cleaned. Physical facilities shall be cleaned as often as necessary.
Edgewood Dominion	Routine	8-1-18	No violations noted at the time of inspection.
Church of Corpus Christi	Routine	8-1-18	No violations noted at the time of inspection.
Jimmy John's	Routine	8-1-18	No violations noted at the time of inspection.
Horizon Market, LLC	Routine	8-1-18	2-301.14 When to Wash (P) Employees prepping food and changing gloves without hand wash. Employee washing hands in 3 comp sink. Employees must wash hands before donning gloves and only at handsink station. Stopped practice had employees wash hands. 6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Employees consuming food and beverage while walking around food prep area. Employees may consume food only in designated break areas Stopped practice. 2-402.11 Effectiveness-Hair Restraints (C) Two employees with long unrestrained beards prepping food.

			<p>Effective hair restraint must be provided. Will purchase restraint or shave.</p> <p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) No posted thermos in lower cooler units. thermometer must be provided. Will purchase.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Yogurt coolers heavily soiled with spilled product. NF contact surfaces shall be cleaned as often as necessary to keep clean. Cleaning today.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No sanitizer buckets in place.</p>
Dakota Zoo Concessions	Routine	7-31-18	Zero violations noted at time of inspection.
B & R Bakes and Cakes	Routine	7-31-18	Zero violations noted at time of inspection.
Edwinton Brewing	Routine	7-31-18	Zero violations noted at time of inspection.
Arby's North	Routine	7-31-18	<p>4-301.12 Manual Warewashing, Sink Compartment Requirements Sink compartment littered with food debris while employee was rinsing washed dishware making contact with food debris Sink compartments shall be cleaned before engaging in dishwash procedures Rewashed after cleaning sinks.</p>
Humpback Sally's/510.2/Luft	Routine	7-31-18	<p>Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Far left kitchen prep cooler - temp of food on bottom was 46-47F. PHF shall be 41F or below. Food was voluntarily discarded. Repair will be called.</p> <p>3-301.11 Preventing Contamination from Hands Priority Employee using bare hand contact with Romain lettuce. Bare hand contact with ready to eat food is prohibited. Kitchen manager educated employee on proper glove use.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation No chlorine test strips available for dishwasher, shall be 50-100 ppm. Device capable of testing sanitizer solution shall be made available.</p> <p>RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Opened packages of meat, cooked food, etc. do not have a date marking. PHF shall be date marked and discarded within 7 days. Food was voluntarily discarded.</p>
Erbert and Gerberts	Follow-Up	7-30-18	<p>Check wooden cutting boards that were used previously - need to be sanded down, especially edges and corners. Wooden boards should be ok temporarily, but will probably need to also be replaced/monitored.</p> <p>Sand down white cutting boards as well, may be able to get rid of deep scratches.</p>
Terra Nomad Company	Follow-Up	7-30-18	<p>Reinspection based on previous inspection.</p> <p>All violations have been addressed.</p>
Schlotsky's	Routine	7-30-18	No violations noted at the time of inspection.
Perfect Start	Routine	7-26-18	No violations noted at the time of inspection.

Borrowed Bucks Roadhouse	Routine	7-26-18	No violations noted at the time of inspection.
Church of Ascension	Routine	7-25-18	No violations noted at the time of inspection.
Terra Nomad Company	Routine	7-24-18	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Chicken, open packages of meat, cooked veggies/produce over their 7 day date markings. Food shall be dated and discarded within 7 days. Food was voluntarily discarded.</p> <p>5-203.11 Handwashing Sinks Priority Bacon thawing in back handsink. Handsinks shall be accessible at all times. Bacon was removed.</p> <p>6-404.11 Segregation and Location-Distressed Merchandise Priority Foundation Food that was past 7 day date marking for 'Owner use' is stored with other in-use food. Food to be discarded shall be stored separately from other in-use food. Food was marked with 'do not use'.</p> <p>3-501.13 Thawing Core Bacon thawing in standing water. Thaw food in the cooler, as part of the cooking process, or under running water that is 70F or less.</p> <p>3-501.15 Cooling Methods Core Quiche cooling with a lid on. Leave food uncovered until down to 41F.</p>
Bistro 1100	Routine	7-24-18	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Gnocchi, pasta past its 7 day date marking. PHF shall be dated and discarded within 7 days. Food was voluntarily discarded.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core violation Employee drinks stored on clean equipment and tables. Employee drinks shall be stored separately, away from food and clean equipment.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core violation Wipe cloths stored on counters. Store wipe cloths in sanitizer when not in use.</p>
A & B Pizza - South	Follow-Up	7-24-18	<p>Reinspection based on last inspection.</p> <p>Previous violations have been fixed.</p>
Kidz First Child Care Center.	Routine	7-23-18	No violations noted at the time of inspection.
Bruno's Pizza	Follow-Up	7-23-18	All previous violations have been addressed.
Fore Seasons Center	Routine	7-23-18	No violations noted at the time of inspection.
Gateway Kentucky Fried Chicken	Routine	7-23-18	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency Priority violation Thermometer in kitchen is heavily soiled.</p>

			<p>Food contact surfaces shall be maintained clean. Will be wash-rinse-sanitize-air dried.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core violation Establishment in need of a deep cleaning in - chicken cooler, floors, equipment, sinks, etc. Physical facilities shall be cleaned as often as necessary.</p> <p>3-501.15 Cooling Methods Core violation Chicken cooling with a lid on. Keep cooling food uncovered until down to 41F. Use shallow pans and ensure food is no more than 4 inches deep.</p> <p>6-202.15 Outer Openings, Protected Core violation Bottom of back door needs to be resealed. Outer openings shall prevent entry of rodents and insects.</p>
Sleepy Hollow Theatre and Arts	Routine	7-23-18	No violations noted at the time of inspection.
Perkins Restaurant South	Follow-Up	7-20-18	<p>Reinspection based on previous inspection.</p> <p>Dishwasher has not been repaired - sanitizing in 3 compartment sink. Will send pic of chlorine test strip when repaired.</p>
Radisson Inn	Routine	7-20-18	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Quaternary ammonia chlorine sanitizer concentration is 0 ppm. Quaternary ammonia sanitizer concentration shall be 200-400 ppm per manufacturer's instructions. Service was called. And sanitizer will be added manually.</p>
Little Caesars DBA Dakota Pizza LLC. North Bismarck	Routine	7-20-18	<p>4-501.11 Good Repair and Proper Adjustment-Equipment Core Pizza hot hold cabinet handle is broken and repaired with duct tape. Equipment shall be in good repair and cleanable. Manager will order new handle.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core No detectable sanitizer in bucket. Approved levels of sanitizer shall be in place during operations. Manager remixed.</p>
Burger King Yorktown	Routine	7-18-18	<p>3-501.19 Time as a Public Health Control Priority Expired times on sliced tomatoes used as control. When time is used as control accurate expiration or discard times shall be posted on product and discarded when reached. Items voluntarily discarded.</p>
Dan's Supermarket #14 Yorktown	Routine	7-18-18	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority Inside of meat grinder has food debris after being cleaned and sanitized. Equipment and utensils shall be cleaned, sanitized, and shall be clean to sight and touch. Will wash-rinse-sanitize again.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core Deli - store wipe cloths in sanitizer bucket. Wipe cloths shall be stored in a sanitizing solution.</p>
Walmart Super Center #3648-Skyline	Routine	7-18-18	Zero violations noted at time of inspection.

Cherry Berry North	Routine	7-18-18	<p>7-101.11 Identifying Information, Prominence-Original Containers Priority foundation Spray bottle of glass cleaner not labeled with product ID. Toxic cleaners out of original containers shall be labeled with common name. Labeled.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation No signage instructing employees to wash hands before working with food. Signage required instructing employees to wash hands before working with food. Will purchase.</p> <p>3-501.13 Thawing Core Violation Thawing yogurt at room temp on floor. PHF shall be thawed by approved methods or under refrigeration. Items placed in cooler.</p>
Boneshaker Coffee Company	Routine	7-18-18	<p>4-602.11 Equipment Food-Contact Surfaces and Utensil Priority Dishes are being wash-sanitize-rinsed. Dishes shall be wash-rinse-sanitized. Dishes will be done in the correct order.</p>
Ruby Tuesday	Routine	7-18-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Priority Pizza cooler holding Potentially Hazardous Food temps at 49-53F. PHF shall hold 41F or colder. Pulled product and called service man to address.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Priority Diced par cooked bacon, peach sauce both setting at room temp utilizing time as control neither with time stamp. PHF shall carry time stamp of discard or prep. Both voluntarily discarded new product time stamped and put in place.</p> <p>4-202.16 Nonfood-Contact Surfaces (C) Core Exteriors of dishmachine and area surrounding as well exteriors and handles of reach in coolers soiled. Non-food contact surfaces of equipment exposed to food and splash shall be cleaned as often as necessary to keep clean or at least daily. Will schedule today for cleaning.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) Priority foundation No chlorine test strips on premise. Accurate test devices shall in place for chemicals used. Will purchase today.</p>
LBI Papa John's - N Washington	Routine	7-18-18	No violations noted at the time of inspection.
Perkins Restaurant South	Routine	7-17-18	<p>3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Hash browns being held at room temp in kitchen (60F). Pies in front cooler are 50F. PHF shall be 41F or below. Hash browns moved to reach-in cooler, pies were recently placed in cooler - moved to walk-in cooler. Call repair.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical</p>

			<p>Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer concentration in dishwasher is 10 ppm. Chlorine sanitizer concentration shall be 50-100 ppm. Repair will be called.</p> <p>14* 3-403.11 Reheating for Hot Holding Priority Gravy reheated for hot holding - reheated to 130F. Food reheated for hot holding - reheat to 165F within 2 hours. Cook reheated to 165F.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks are uncovered. Drinks shall be covered.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - vents, floors, all surfaces. Facilities shall be cleaned as often as necessary.</p> <p>78 6-501.18 Cleaning of Plumbing Fixtures Core Back handsink needs to be cleaned. Handsinks shall be maintained clean.</p>
Papa Murphy's South Bismarck	Routine	7-17-18	Zero violations noted at time of inspection.
Taco John's South	Routine	7-17-18	Zero violations noted at time of inspection.
A & B Pizza - South	Routine	7-17-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Pizza sauce out at room temp (60F). PHF shall be 41F or below. Keep food in coolers at 41F or below. Can use time as a control, mark food with time food placed on counter, discard within 4 hours. Sauce marked with time it was made, will be discarded within 4 hours.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine concentration in bar mechanical dishwasher is 10 ppm. Chlorine sanitizer concentration shall be 50-100 ppm. Repair will be called. Use kitchen dishwasher until fixed.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks sitting above prep cooler and on prep cooler in kitchen. Employee drinks shall be stored in a way that they do not contaminate food, equipment, utensils, or single-serve items. Drinks were relocated.</p>
Bruno's Pizza	Routine	7-17-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Pizza sauce - 120F in hot hold. Food shall be 135F or above. Sauce is in the process of reheating to 165F, then will hold at 135F or above.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Pasta in reach in cooler is past its 7 day date marking. PHF shall be dated and discarded within 7 days. Food was voluntarily discarded.</p>

			<p>4-201.12 Food Temperature Measuring Devices Priority Thermometers not available for measuring food temperatures. Thermometers needed to accurately measure food temps. Thermometer will be purchased.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks stored on prep areas and equipment. Employee drinks shall not contaminate food and equipment.</p>
Qdoba Mexican Grille	Routine	7-17-18	<p>5-201.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Employee utilizing hadnsink for cleaning purposes and dish rags cleaning. Handsink shall not be utilized for other purpose than handwash and must be accessible at all times. Stopped practice and educated staff.</p> <p>4-602.13 Nonfood Contact Surfaces (C) Service carts and exteriors; and interiors of equipment soiled. NF contact surfaces shall be cleaned as often as necessary to keep clean. Manager assigned staff to clean.</p> <p>04-57 Single Service Articles Single service utensils stored with food contact exposed. Single service items shall be stored inverted with food contact surface shielded. Will invert today.</p>
Pirogue Grille, Inc.	Routine	7-17-18	Zero violations noted at time of inspection.
Johnny Carino's	Routine	7-16-18	<p>3-301.11 Preventing Contamination from Hands (P) Wait staff handling RTE foods with bare hands. RTE foods shall not be handled with bare hands. Tongs now used to handle RTE foods lemons and cutting slits.</p> <p>6-301.12 Hand Drying Provision (Pf) No dispensed handtowels at bar. Handtowels shall be dispensed. Will provide today.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco (C) Two employee drinks stored on food contact surfaces front and back of house. Employees must not store personnel beverages on food contact surfaces. Removed and cleaned and sanitized affected areas.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Prep employee with long unrestrained beard. Food employees shall wear effective beard restraints. Beard net applied.</p> <p>4-501.14 Warewashing Equipment, Cleaning Frequency (C) Dish machine heavily soiled exterior and interior. Dish machine and associated equipment must be cleaned at least daily. Will have completed today.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Open food in walk-in cooler. Food shall be stored protected and covered containers.</p>
Erbert and Gerberts	Follow-Up	7-16-18	<p>Reinspection based on previous inspection.</p> <p>Cooler has been repaired - Repair section of flooring that is coming off</p> <p>No longer using unapproved sanitizer</p>

			<p>Cutting boards have been thoroughly cleaned - ok to use (only on one side) until new cutting boards are received.</p> <p>-Send EHS a copy of cutting board receipt by the end of the week, otherwise cutting boards cannot be used. If receipt for new cutting board is not received, reinspection will occur.</p>
Sunrise Exxon	Routine	7-16-18	<p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Core</p> <p>Food lots in open boxes stored on floor of walk in freezer. Foods to be stored off the floor and in covered containers. Manager will place on shelving.</p>
Candlewood Suites	Routine	7-16-18	No violations noted at the time of inspection.
It's All Good Inc. DBA Panchero's North	Routine	7-16-18	<p>3-501.13 Thawing</p> <p>Beef thawing in standing water. Thaw food in the cooler, as part of the cooking process, or under running water that is 70F or below (food cannot go above 41F).</p>
Sky Zone	Routine	7-16-18	No violations noted at the time of inspection.
Lord of Life Lutheran Church	Routine	7-16-18	Zero violations noted at time of inspection.
Vintner's Cellar Winery	Routine	7-13-18	Zero violations noted at time of inspection.
Faith Lutheran Church	Routine	7-13-18	Zero violations noted at time of inspection.
Kroll's North	Routine	7-13-18	<p>3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Priority</p> <p>Chili held for 8 days. PHF shall be cold held for max of 7 days at 41F. Voluntarily discarded.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco (C) Core</p> <p>Employee consuming beverage in food prep area and storing on food contact surface. Employees may consume in manner not to contaminate. Removed and sanitized surface.</p> <p>22, 23 3-304.12 In-Use Utensils, Between-Use Storage (C) Core</p> <p>In use bowl used as scoop in gravy stored in gravy container. Utensils shall be stored out of product or have handle upright in product. Removed.</p>
Shogun Sushi & Hibachi	Routine	7-13-18	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Repeat priority foundation</p> <p>All three handsinks used to store utensils and not accessible. Handsinks shall be accessible during operations. All dishware and utensils removed.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco (C) Repeat</p> <p>Employees consuming beverages and storing on food contact surfaces. No consumption In food prep area and stored on food contact surface. Items moved and surface sanitized.</p> <p>2-301.14 When to Wash (P)</p> <p>Employee applied gloves without washing hands. Employees in food production must wash a hands before donning gloves. Removed gloves washed hands and reapplied.</p> <p>3-301.11 Preventing Contamination from Hands (P)</p> <p>Employee prepping ready to eat vegetables without gloves.</p>

			Employees must wear gloves before handling ready to eat foods. Voluntarily discarded.
Paradiso of Bismarck, Inc.	Routine	7-13-18	<p>2-402.11 Effectiveness-Hair Restraints (C) Person in food production with long beard not restrained. Persons in food prep shall wear effective beard restraints. Beard nets on hand will apply.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloths not stored in sanitizing solution. Wiping cloths shall be stored in solution between uses. Placed in solution.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) Clean dishware wet stacked not allowed to air dry. Clean dishware shall be air dried before stacking. Rewashed and air dried.</p> <p>4-202.18 Ventilation Hood Systems, Filters (C) Hood filters gapping. Hood filters shall be tight fitting to prevent bypass air flow. Will replace.</p> <p>4-602.13 Nonfood Contact Surfaces (C) Interiors of coolers heavily soiled with splash and in need of more frequent cleaning. NF contact surfaces shall be cleaned as often as necessary to keep clean. Will schedule.</p>
Grand 22 Theatres	Routine	7-12-18	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency Priority Dishes and utensils not being wash, rinse, sanitized after using. Dishes and utensils shall be wash, rinse, sanitize, air dried. All dishes will be wash, rinse, sanitized in 3 compartment sink using quaternary ammonia (200 ppm) or bleach (100 ppm) to sanitize. Clean or swap out tongs and other utensils that touch potentially hazardous food at least every 4 hours.</p>
Sushi Kabar – Dan's North	Routine	7-11-18	<p>3-304.14 Wiping Cloths, Use Limitation Core violation Wipe cloth sitting on counter - store in sanitizer when not in use. Store wipe clothes in a sanitizing solution.</p>
Erbert and Gerbert's	Routine	7-11-18	<p>3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food Priority Fan of walk-in cooler is leaking water, dripping onto food, containers, and packagers. Food shall be maintained safe and honestly presented. Repair was called for walk-in cooler. Cardboard boxes were disposed of, containers and uncut produce will be cleaned.</p> <p>4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority Foundation Sandwich cutting boards are badly scored and have mold. Ice chute of pop machine also has mold. Food contact surfaces shall be cleaned and sanitized. Clean ice chute and replace cutting boards asap. Can use smaller cutting boards if larger cutting boards cannot be obtained asap.</p> <p>7-202.12 Conditions of Use Priority Hydrogen peroxide disinfectant being used on food-contact surfaces, not labeled as a food-contact surface sanitizer. Chemicals shall be used in accordance with their labels. Staff will discontinue use.</p>

Dan's Supermarket #2	Routine	7-11-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Store packaged chicken wings and rotisserie chicken at 44-47F. PHF shall be 41F or below. Manager will have coolers checked for any issues and staff will cool store packaged food down to 41F before placing in display coolers. Any food above 41F will be voluntarily discarded.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Quaternary ammonia sanitizer concentration in meat is below 100 ppm. Quaternary ammonia sanitizer concentration shall be 150-400 ppm. Manager will call repair.</p>
Judy's Place	Routine	7-9-18	Zero violations noted at time of inspection.
Starving Rooster	Routine	7-9-18	<p>04-14 Reheating for Hot Holding* Critical Violation Cooked cooler chicken wings reheated to 140F. Only RTE foods taken from hermetically sealed container shall be heated to 135 for hot hold. All other require 165F. Wings reheated to 165F and educated staff.</p>
Bismarck Larks	Routine	7-8-18	0 violations noted at time of inspection.
Petro Serve USA 077	Routine	7-6-18	<p>04-31 General Employee Practices* Critical Violation Employee partially consumed drinks stored on food prep counter and in reach in cooler. May consume if do not contaminate food food equipment or utensils. Removed to desk area.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation No detectable sanitizer in sanitizer buckets. Approved levels of sanitizer shall be in place during operations. Mixed approved levels.</p>
America's Best Value Inn and Suites	Routine	7-5-18	Zero violations noted at time of inspection.
Caffe Aroma LLC	Routine	7-5-18	<p>04-77 Handsink Supplies Core Violation No dispensed hand towels or hand soap at kitchen handsink. Hand soap and hand towels shall be dispensed. Will provide this morning.</p> <p>04-92 Construction Core violation Interior walls in food prep are separating and no longer cleanable. Floor to wall coving peeling and no longer attached. The physical facilities shall be in good repair. Contractor to address this week.</p> <p>04-51 Wiping Cloths and Working Containers - Use Limitation Core Violation No detectable sanitizer in sanitizing bucket. Approved levels of sanitizer shall be in place during operations. Mixed and put in place.</p> <p>04-43 Nonfood-Contact Surfaces Core Violation Interiors and exteriors of equipment are heavily soiled and in need of daily cleaning. Surfaces not directly intended for food contact but exposed to splash shall be cleaned as often as necessary to keep clean.</p>

			<p>Will clean today.</p> <p>04-42.1 Thermometers - Ambient Air and Water Core Violation No thermometer in chest type freezer. Ambient air thermometer shall be posted.</p>
Burleigh County Senior Adult Center	Routine	7-3-18	No violations noted at the time of inspection.
Taco Del Mar	Routine	7-3-18	Zero violations noted at time of inspection.
DW Meats and Sausage	Routine	7-3-18	Zero violations noted at time of inspection.
Ichibann Cuisine Corp. DBA Kobe's	Routine	7-2-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical violation Cut vegetables sitting out at room temperature - kitchen. Lettuce in ice water at room temperature. PHF shall be 41F or below. Keep vegetables in cooler or can mark with a time and discard within 4 hours. Vegetables were marked with a time and will be discarded 4 hours after being placed in kitchen. Lettuce was 45F and moved to walk-in cooler.</p> <p>04-07.3 Time as a Public Health Control* Critical violation Tempura in kitchen and rice in sushi bar were past their 4 hour time marking. Food kept out of temperature control that is marked with a time shall be discarded within 4 hours. Food was discarded and GM will ensure that food is discarded every 4 hours.</p> <p>04-50 Cleaning Frequency of Equipment and Utensils Cleaning and Sanitizing* Critical violation Rice warmer in sushi bar only washed and rinsed in a single sink after being used. Dishes shall be wash-rinse-sanitize-air dried after using. Warmer was sent through dishwasher. Sink plugs will be purchased so that sink basins can hold water and dishes can be wash-rinse-sanitized.</p>
Early Childhood Learning Center – Divide	Routine	7-2-18	No violations noted at the time of inspection.
Perk N Beans Coffee Roasters	Routine	7-2-18	Zero violations noted at time of inspection.
Lucky's 13 Pub	Routine	7-2-18	<p>04-07 Potentially Hazardous Foods - Hot and Cold Holding* Critical Violation Two deli top coolers running product temps 44-50F. PHF shall cold hold at a maximum of 41F. Manager had kitchen manager turn both units thermostats down. Will monitor and recheck in hour.</p> <p>04-54 Drying Core violation Clean dishware wet stacked. Dishware shall be air dried before contacting with food.</p>
Kinderkidz Learning Center Bismarck	Routine	7-2-18	<p>04-53.4 Manual and Mechanical Warewashing Equipment - Chemical Sanitization, Temperature, pH, Concentration, and Hardness* Critical violation, repeat Mechanical dishwasher using chlorine to sanitize - no detectable sanitizer level. Chlorine sanitizer concentration should be 50-100 ppm. Repair will be called and sanitizer will be 50-100 ppm.</p>

