

QUARTERLY (October-December 2018) FOOD INSPECTIONS

FACILITY NAME:	TYPE:	DATE:	VIOLATIONS:
Starbucks Coffee Store #11361-Pinehurst	Routine	12-31-18	Zero violations noted at time of inspection.
Toasted Frog West	Follow-Up	12-28-18	Bar dishwasher has been fixed.
Kroll's Kitchen – South	Routine	12-28-18	<p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Open food in walk in freezers not cover containers. Food shall be in covered containers to prevent possible contamination. Owner will have staff cover.</p> <p>2-301.14 When to Wash (P) Employees not changing gloves when moving between raw and RTE foods. Wiping gloved hands on pants. Employees in food prep shall change gloves and wash hands when changing tasks and any time contamination occurs. Owner to have meeting with all staff and educate.</p>
Ale Works, LLC	Routine	12-27-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Sauces on hot hold were 115-125F. PHF shall be 135F or above. Food had been in hot hold less than 4 hours - reheated to 165F. Ensure food is held at 135F or above at all times after cooking/reheating.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Food in kitchen coolers and walk-in cooler past their 7 day date markings - tomatoes, sliced meats, sauces, leftovers, etc. Cut produce, cooked food, opened packages of deli meat, etc. shall be dated and discarded within 7 days. Food was voluntarily discarded - will monitor coolers and discard food that is past 7 days.</p> <p>3-501.15 Cooling Methods Core Spaetzel cooling in walk-in was 50F and covered. Cooling food shall be uncovered until down to 41F</p>
Grand Junction Grilled Subs	Routine	12-27-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Blanched fries being held at room temp - 70F. PHF shall be 41F or below. Keep fries at 41F or below, or can use time as a control - visibly mark fries with a time and discard within 4 hours if holding at room temperature.</p> <p>4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration Priority foundation Test strips needed to check concentration of quaternary ammonia sanitizer - should be 150-400 ppm. Accurate testing device needed.</p>
City Brew Coffee	Routine	12-27-18	Zero violations noted at time of inspection.
La Caretta of Bismarck, Inc.	Routine	12-27-18	<p>3-301.11 Preventing Contamination from Hands (P) Employee not utilizing utensils to touch ready to eat foods, handling quesadillas with bare hands. RTE foods must not be handled with bare hands, utilize utensils. Educated staff.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair (P) Non-food contact garbage can used to store peeled ready to eat onions.</p>

			Food contact surfaces shall be meet NSF requirements as per city Ordinance. Will purchase new.
Runway Express Mart	Routine	12-21-18	3-301.11 Preventing Contamination from Hands (P) Employees prepping and wrapping RTE foods without gloves. RTE foods must not be handled with bare hands. Charlie informed staff affected food voluntarily discarded. 3-304.14 Wiping Cloths, Use Limitation (C) No approved sanitizer solution in use front food prep area. Sanitizer at approved levels shall be in place during operations. Solution put in place.
McDonalds – Country West	Routine	12-21-18	Zero violations noted at time of inspection.
Golf Etc.	Routine	12-20-18	No violations noted at the time of inspection.
Noah's Ark Daycare & Preschool	Routine	12-20-18	No violations noted at the time of inspection.
Darrell's Brew 'N' Que	Follow-Up	12-19-18	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Chicken, pork, and ribs in hot hold - temperature was 120-125F. Macaroni and cheese being held at room temperature. PHF shall be 135F or above after reheating/cooking. Chicken, pork, and macaroni and cheese were discarded. Ribs were marked with a time and will be discarded 4 hours after making. 6-301.12 Hand Drying Provision Priority foundation No paper towels at handsink for drying hands. Paper towels shall be provided. 6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors, surfaces, etc. Clean as often as necessary. 3-501.15 Cooling Methods Core Hamburger cooling in reach in cooler is covered. Food shall be left uncovered until down to 41F.
EAT Restaurant LLC	Routine	12-19-18	No violations noted at the time of inspection.
Bismarck Event Center	Routine	12-19-18	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Coke cooler in C stand - food was 45F. PHF shall be 41F or below. Cooler will be repaired.
Sixteen03 Main Events	Routine	12-19-18	No violations noted at the time of inspection.
China Star	Routine	12-18-18	3-501.15 Cooling Methods Priority foundation Chicken and noodles cooling in large containers - food was more than 4 inches high. Noodles were covered with plastic wrap. Cool food in shallow containers and leave uncovered until down to 41F, and provide spacing between containers so that air can circulate between containers. Cooling food should be no more than 4 inches deep, and uncovered. Food containers will also be spaced to allow for air circulation between containers. Chicken and noodles were portioned into several different containers.
China Garden	Routine	12-18-18	3-501.19 Time as a Public Health Control (P) Repeat Cut vegetables, cooked meats, cooked vegetables, egg rolls all out without temp control utilizing time as control.

			<p>If time is used as control times must be documented. All items time stamped with approximate prep times to be discarded after 4 hours.</p> <p>4-202.11 Food-Contact Surfaces-Cleanability (Pf) Cloth utilized on food contact surface in contact with RTE foods non cleanable. Food contact surfaces shall be smooth and easily cleanable. Cloth removed from cutting boards.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in solution buckets. Sanitizer shall be at approved levels. Remixed.</p>
Dollar Tree #3226 Century Ave	Routine	12-18-18	Zero violations noted at time of inspection.
St. Gabriel's Community Skilled Care	Routine	12-18-18	No violations noted at the time of inspection.
Nardello's	Routine	12-18-18	No violations noted at the time of inspection.
Oahu Sushi One Inc.	Routine	12-17-18	No violations noted at the time of inspection.
Little Einsteins	Routine	12-17-18	No violations noted at the time of inspection.
Hong Kong Restaurant Inc	Follow- Up	12-17-18	All previous violations have been addressed.
Dan's Supermarket #12 Turnpike Ave	Routine	12-17-18	<p>2-301.14 When to Wash (P) Employees not washing hands before donning gloves. Food employees must wash hands before donning gloves. Stopped and discarded old gloves and washed before applying new.</p> <p>7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions (P) Working container of glass cleaner stored on food contact surface. Toxic chemicals shall be stored away from food contact surfaces. Removed and cleaned affected area.</p> <p>6-301.11 Handwashing Cleanser, Availability (Pf) Hand soap dispenser broken deli. Fixtures shall be in good repair and handsoap dispensed during operations. Will replace.</p>
The Gifted Bean Coffee House	Routine	12-17-18	No violations noted at the time of inspection.
TSB, LLC Which Wich Superior Sandwiches	Routine	12-17-18	<p>2-301.14 When to Wash (P) Person reporting to work without proper handwash, only rinsing hands no soap no scrub. Before working with food employees shall wash hands with soap, water, scrub and disposal toweling before donning gloves. Educated and rewashed and applied gloves.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Person with long beard not effectively restraint. Persons working with food shall wear effective beard restraints. Manager to purchase.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Bread stored on floor rear dry storage. Food shall be stored in manner so environmental contamination does not occur. Off the floor and covered containers. Placed on racks and covered.</p>
Augusta Place	Routine	12-14-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Lettuce, sauce, opened packages of deli meat in walk-in cooler are not marked with a date.</p>

			PHF shall be date marked and discarded within 7 days. Food was voluntarily discarded.
Target Café	Routine	12-12-18	Zero violations noted at time of inspection.
Darrell's Brew 'N' Que	Routine	12-12-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Top portion of cooler - food is 45-55F. Hot hold chicken is 117F. PHF shall be 41F or lower, or 135F or higher. Cooler was closed, hot hold was marked with a time, will discard after 4 hours.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Ready to eat food, cut greens, cut produce, etc. is not date marked. Mark PHF with a date, discard after 7 days. Will date mark food.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices PF Quaternary ammonia test strips needed for sanitizer. Testing device needed.</p> <p>6-301.12 Hand Drying Provision PF Paper towels needed for handsink. Handsinks need supply of paper towels.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors, surfaces, etc. Clean as often as necessary.</p> <p>6-101.11 Surface Characteristics-Indoor Areas Core Exposed walls and flooring. Surfaces shall be smooth and easily cleanable.</p>
Grand China Restaurant, Inc.	Routine	12-12-18	<p>3-501.16(A) (1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Whole fish, cooked mushrooms, cut cabbage all out at room temp. PHF shall be kept below 41 or above 135F. All voluntarily discarded.</p> <p>3-501.13 Thawing (C) Whole duck and whole fish thawing in standing water room temp. PHF shall be thawed by approved methods. Both partially frozen returned to walk in cooler.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Large amount of food in walk in cooler and freezer not protected and stored in open containers. Food shall be protected from contamination by being stored in closed or covered containers.</p> <p>4-501.14 Warewashing Equipment, Cleaning Frequency (C) Dish machine heavily soiled and full of lime build up. Dish machine shall be cleaned more frequently to prevent buildup and lime scale accumulation. Will clean today.</p>
Burleigh Country Roasting Company - YMCA	Routine	12-12-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Date mark opened packages of deli meat, sliced veggies. Date mark PHF and discard within 7 days. Instructed to date mark.</p>

Broadway Grill and Tavern	Routine	12-11-18	<p>3-501.15 Cooling Methods Priority foundation Chicken cooling at room temp, potatoes in cooler are 80F and covered. Food shall be cooled effectively and left uncovered until down to 41F. Chicken shredded placed into freezer, potatoes uncovered and placed in freezer.</p>
Taco Bell #19530 South Washington	Routine	12-11-18	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Quaternary ammonia sanitizer concentration in 3 compartment sink is below 100 ppm. Sanitizer shall be 150-400 ppm per manufacturer's instructions. Repair will be called. Manually add sanitizer to sanitize sink and wipe cloth buckets - measure at 150-400 ppm.</p> <p>7-209.11 Storage-Other Personal Care Items Core Employee coat stored on kitchen storage rack. Store employee items away from food and equipment.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed -floors, shelves, anywhere with food and grease. Physical facilities shall be cleaned as often as necessary.</p>
River of Hope Church/Freedom Center	Routine	12-11-18	Zero violations noted at time of inspection.
Texas Roadhouse	Routine	12-11-18	<p>3-501.14 Cooling (P) Cooked mixed green beans at 110-120 F after more than 1.25 hour in cooler. PHF shall be cooled to 70 in not more than 2 hours. Manager had ice wand added to pans of beans</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Five employees without any beard restraints. Beards shall require effective restraints. All applied beard nets.</p>
Marlin's Family Restaurant	Routine	12-11-18	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer concentration in mechanical dishwasher is 0 ppm. Sanitizer concentration shall be 50-100 ppm. Repair was called. Dishes will be sanitized after going through dishwasher.</p> <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>4-202.11 Food-Contact Surfaces Priority foundation Meat slicer guard is 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>
Famous Dave's	Routine	12-10-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Brisket in hot hold is 117F. PHF shall be 135F or above after cooking/reheating.</p>

			<p>Food was voluntarily discarded. Staff will ensure food is held at 135F or above.</p> <p>3-501.15 Cooling Methods Priority foundation Ribeye in cooler, cooked this morning, is cooling in a large portion. Cool food in small amounts. Food shall be cooled from 135-70F in 2 hours, and 70-41F in 4 hours. Ribeye was cut into smaller pieces and placed into freezer to cool faster. Staff will begin cutting ribeye into smaller portions.</p>
Scotty's	Routine	12-10-18	Zero violations noted at time of inspection.
Papa Murphy's North Bismarck	Routine	12-10-18	<p>2-301.14 When to Wash (P) Person reporting to work not washing in approved handsink before donning gloves. Must wash in approved handsink before donning gloves and food prep. Rewashed in handsink.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Equipment drain tray inserts are soiled and stored with clean dishware. Equipment must be free of food and films. Manager rewashed.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No quat test papers on hand to test sanitizer.. Must have approved testing device for sanitizer in use. Will purchase.</p>
Subway – Walmart Supercenter South	Routine	12-10-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Meatballs in hot hold were 110-125F. PHF shall be 135F or above after cooking/reheating. Meatballs were in hot hold less than 4 hours, reheated to 165F and placed back on hot hold.</p>
Big Boy	Routine	12-10-18	No violations noted at the time of inspection.
Applebees South 3 rd Street	Routine	12-10-18	<p>3-401.11 Raw Animal Foods-Cooking Priority Boneless chicken wings were temped at 144F. Raw chicken shall be cooked to 165F. Wings were heated to 190F and over.</p> <p>4-501.12 Cutting Surfaces Core Cutting boards need to be resurfaced - badly scored. Cutting board surfaces shall be easily cleanable.</p>
Fairfield Inn - South	Routine	12-7-18	Zero violations noted at time of inspection.
Perkins Restaurant South	Follow-Up	12-7-18	Check up on cleaning - store was clean.
Dan's Supermarket #3 South Washington	Routine	12-6-18	Zero violations noted at time of inspection.
Humpback Sally's/510.2/Luft	Follow-Up	12-6-18	All previous violations have been addressed.
Toasted Frog West	Routine	12-6-18	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Several out of date ingredients in pizza cooler. PHF shall be dated and discarded within 7 days. Food was voluntarily discarded. Ensure that food is labeled then discarded within 7 days.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical</p>

			Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer concentration in bar dishwasher is 0 ppm. Chlorine sanitizer concentration shall be 50-100 ppm. Dishwasher will be fixed, Bar will use kitchen dishwasher until repaired.
Northland Pace	Routine	12-6-18	No violations noted at the time of inspection.
Butterhorn	Routine	12-6-18	No violations noted at the time of inspection.
Space Aliens Grill & Bar	Routine	12-5-18	3-501.14 Cooling Priority Chicken (martian munchies) from 12/4 are 45-47F. Food shall cool from 135-70F in 2 hours, and from 70-41F within 4 hours. Food is cooled in the freezer on speed racks then combined into large containers, ensure that all food is cooled down to 41F before combining. Food was voluntarily discarded.
Red Lobster #487	Routine	12-5-18	No violations noted at the time of inspection.
Omkara LLC DBA Super 8 Motel	Routine	12-5-18	Zero violations noted at time of inspection
Simonson North	Routine	12-5-18	Zero violations noted at the time of inspection.
Perkins Restaurant & Bakery North Bismarck	Routine	12-5-18	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Kitchen - cooler door #3, food is 45-50F. PHF shall be 41F or below. Door will be kept closed when not in use and food temp will be monitored to ensure it is 41F or below - check food towards front of cooler. Call repair if not fixed. 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 shall be 100 ppm. Repair fixed during inspection.
Longhorn Steakhouse #5557	Routine	12-5-18	2-301.14 When to Wash (P) Prep employees moving between different task and donning new gloves without proper handwash. Food employees shall wash hands before switching tasks and before donning new gloves. Educated staff. 5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink at dish-station not providing hot water at mixing valve. Hot water shall be provided by mixing valve at all handsinks. Manager to have repaired 2-402.11 Effectiveness-Hair Restraints (C) One prep cook with long beard. Beards must have effective restraints. Beard net applied. 3-304.14 Wiping Cloths, Use Limitation (C) Wiping solution not testing approved concentrations. Solutions shall contain approved concentrations. Remixed.
Exploring Minds Development Center	Routine	12-3-18	No violations noted at the time of inspection.
Hong Kong Restaurant Inc	Routine	12-3-18	5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handsinks in kitchen and employee bathroom blocked and dirty. Handsinks shall be accessible and clean.

			<p>Items removed and sinks cleaned.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Dishwasher - Chlorine is 0 ppm. Chlorine shall be 50-100 ppm. Repair was called.</p> <p>4-202.11 Food-Contact Surfaces-Cleanability Priority foundation Strainers badly warped, not easily cleanable. Food contact surfaces shall be easily cleanable. Will buy new, check all other equipment.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - shelves, equipment, floors, etc. Physical facilities shall be cleaned as often as necessary.</p>
Northside Market	Routine	12-3-18	No violations noted at the time of inspection.
Hickory Farms, Inc.	Follow-Up	11-30-18	Handsink is operable and functioning.
Pirogue Grill	Routine	11-30-18	Zero violations noted at time of inspection.
Advantage Sales and Marketing	Routine	11-30-18	Zero violations noted at the time of inspection.
McDonald's – Main Street	Routine	11-29-18	No violations noted at the time of inspection.
Fireflour Pizza	Routine	11-29-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation PHF is not marked with a date. Prepared food, opened packages of meat, etc. shall be marked with a date and discarded within 7 days. Instructed to date mark.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Beans and pizza sauce past 7 day date marking. PHF shall be marked with a date and discarded within 7 days. Food was voluntarily discarded.</p> <p>3-501.15 Cooling Methods Priority foundation Soup (recently prepared) cooling in a large container with lid on. Cool food in small amounts (food no more than 4 inches), leave uncovered until 41F. Divided into smaller portions, cover taken off. Can combine into larger container once food reaches 41F.</p>
Hot Dogkota	Routine	11-28-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Chopped onion, sauerkraut, shell eggs, beef sticks and polish sausage all out at room temp. PHF shall be held under refrigeration at 41 F or below. Owner placed all back in refrigerator.</p> <p>3-501.13 Thawing (C) Thawing beef sticks and brats at room temp. Thawing shall be done by approved methods. All returned to refrigerator.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Carmel rolls stored without cover, shielding or wrapping exposed to</p>

			<p>customers access. Food shall be shielded from environmental contamination. Owner placed in covered pan.</p>
Humpback Sally's/510.2/Luft	Routine	11-28-18	<p>3-502.12 Reduced Oxygen Packaging, Criteria Priority Vacuum packaging fish. Fish cannot be vacuum packaged. Will discontinue practice.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Food in prep cooler and walk-in cooler past its 7 day date marking. PHF shall be discarded within 7 days. Food was voluntarily discarded.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Food in prep coolers needs to be date marked - cook foods, cut vegetables, etc. PHF shall be dated and discarded within 7 days. Instructed to date mark. Will go through and check food that is not dated and discard if date is unknown or over 7 days.</p>
LaVonne's Cheesebutton Factory Plus	Routine	11-28-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Cooked food in walk-in cooler is not marked with a date. PHF shall be marked with a date and discarded within 7 days. Instructed to date mark food.</p> <p>3-202.15 Package Integrity Priority foundation Multiple cans with large dents and dents at the seams. Food packages shall be in good condition and protect the integrity of its contents. Throw away canned goods - dents allow introduction of oxygen and create conditions for spoilage and bacterial growth.</p> <p>6-202.15 Outer Openings, Protected Core Back door left open - close. Doors shall be kept closed. Can also get a screen door.</p>
Subway of Eckroth	Follow- Up	11-28-18	<p>Checked temp of meatballs - were holding at 140-160F.</p>
Starving Rooster	Routine	11-28-18	<p>3-501.14 Cooling (P) Large container of chili still 86F after more than 6 hours in cooler. PHF shall be cooled to 70F within 2 hours and 41 in 4 additional hours. Voluntarily discarded.</p> <p>3-501.15 Cooling Methods (Pf) Large volumes of PHF placed in deep vertical containers. Must be placed in shallow uncovered pans to cool. Educated staff.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Prep cook with long beard not covered or netted. Persons in food prep shall wear effective hair restraints. Will shave later today.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No high read thermometer for testing dish machine on premise. High temp dish machine requires independent testing device. Will purchase.</p>

			<p>7-102.11 Common Name-Working Containers (Pf) Spray bottle of degreaser not labeled. Toxic products out of original container shall be labeled. Product labeled.</p>
La Tejana Mexican Market	Routine	11-28-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Beans in hot hold were 100-110F. PHF shall be 135F or above after cooking/reheating. Beans were made at 8:30 and will be discarded by 12:30 (4 hours).</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handwashing sink has utensils stored in it and is blocked by trash can. Handwashing sinks shall be accessible at all times. Items moved.</p>
Sweet Treats Cupcake Bar and Bakery	Routine	11-27-18	<p>3-304.14 Wiping Cloths, Use Limitation Core Sanitizer concentration in wipe cloth buckets is 0 ppm for chlorine (bleach). Chlorine sanitizer concentration in wipe cloth buckets shall be 50-100 ppm.</p>
Ruby Tuesday	Routine	11-27-18	<p>2-401.11 Eating, Drinking, or Using Tobacco (C) Employee beverage stored in with inspected product then placed on food prep surface. Employees shall not consume food or beverage in food prep or store where contaminate food contact surfaces. Removed beverage and cleaned and sanitized effected area. Educated staff and discarded affected items.</p> <p>2-301.14 When to Wash (P) Two prep employees switching tasks and changing gloves without handwashing. Employees who charge task must wash hands before donning gloves.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) A lot of wet stacked dishware. Dishware must be air dried before stacking. Rewashed and air dried.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Exteriors and interiors of cooler, service carts, cooler handles/hoods and walls littered with food debris. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Will schedule today.</p>
Treats and Eats	Routine	11-27-18	<p>Zero violations noted at time of inspection.</p>
Hickory Farms, Inc.	Routine	11-27-18	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink not operational. No water in supply container. Handsinks must be operational during hours of operation. Will fill today.</p>
Dairy Queen – Expressway	Routine	11-26-18	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency Priority Blizzard mixers and can opener are dirty. Food contact equipment shall be clean to sight and touch, cleaned after each use, or wash-rinse-sanitize-air dried at least once every 4 hours. Mixers and can opener will be cleaned more frequently according to instructions above.</p> <p>7-201.11 Separation-Storage Priority Ice melt stored on rack above food. Chemicals shall not be stored so that they contaminate food, single-service, and other items. Ice melt was moved.</p>

Paradiso of Bismarck, Inc.	Routine	11-26-18	<p>3-501.15 Cooling Methods (C) Rice cooling in walk in cooler in covered container. PHF shall be cooled in shallow uncovered containers to facilitate rapid cooling. Cover removed rice at 63F.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) Clean dishware stacked before air dried. Clean dishware shall be air dried before stacking. Will rewash today when employee arrives for evening.</p>
Pita Pit	Follow-Up	11-26-18	Checked sandwich cooler temperature - food was 35-40F.
McDonalds – Expressway	Routine	11-21-18	No violations noted at the time of inspection.
Charras Mexican Grill	Routine	11-21-18	<p>7-201.11 Separation-Storage (P) Two spray bottles of degreaser stored on or above food contact surfaces. Toxic cleaners must be stored as not to contaminate food or food contact surfaces. Removed and cleaned affected area.</p> <p>3-301.11 Preventing Contamination from Hands (P) Prepping RTE limes at bar without wearing Gloves. Persons handling RTE foods must wear gloves.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Utensils shall be stored handle upright in product, bowls or others without handles cannot be stored in product. Utensils must be stored upright in product or outside of product. Removed.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No high test thermometer for dish machine. High read thermo required for high temp dish machine. Owner will order.</p>
Johnny Carino's	Routine	11-20-18	<p>3-501.14 Cooling (P) Spaghetti meat sauce after more than 24 hours still 50F. PHF shall cool to 41 max 6 hours. Voluntarily discarded.</p> <p>73-501.15 Cooling Methods (Pf) Large vertical containers used to store and cool spaghetti meat sauce. Use large shallow pans uncovered with more surface area.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco (C) Six employee beverage containers stored on food contact surfaces. Employee beverages must not contaminate food or food contact surfaces. All removed and surfaces sanitized.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloth solution not testing approved levels 200-400 quat. Wiping cloths to be stored in approved solution. New cloths and solutions put in place.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Cutting boards, utensils, bowls etc. used in continuous production not cleaned every 4 hours. FC surfaces must be cleaned at minimum every 4 hours. Items taken to dish room.</p> <p>3-501.16(A) (1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Dessert cooler at 65F. Cold hold PHF at 41.</p>

Bistro 1100 Inc.	Routine	11-20-18	<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. Slicer will be wash-rinse-sanitized.</p> <p>4-602.13 Nonfood Contact Surfaces Core Door handle of kitchen prep cooler is broken - repaired with duct tape. Replace. Nonfood contact surfaces shall be easily cleanable and in good repair.</p> <p>3-501.15 Cooling Methods Core Cooling food in walk in is covered - lids removed. Food shall be uncovered while cooling.</p> <p>4-501.12 Cutting Surfaces Core Cutting boards badly scratched - not easily cleanable. Replace. Cutting boards shall be smooth and easily cleanable.</p>
Anima Cucina	Routine	11-20-18	<p>3-501.14 Cooling Priority Cassoulet mixture cooling from 11/19 was 51F in walk-in cooler. Food shall cool from 135-70F in 2 hours, and from 70-41F within 4 hours. Food was voluntarily discarded. Cool food in shallow pans (food should be no more than 4 inches deep), left uncovered until down to 41F, and placed into cooler right away to cool (no cooling on the counter).</p> <p>6-305.11 Designation-Dressing Areas and Lockers Core Employee personal items such as coats, etc. stored on storage racks. Separate storage area for employee items needed.</p>
Wendy's Restaurant – North	Routine	11-20-18	<p>6-301.11 Handwashing Cleanser, Availability (Pf) Rear handsink soap dispenser empty. Handsoap must be dispensed during operations. Refilled.</p> <p>4-202.18 Ventilation Hood Systems, Filters (C) Hood filters gapping in several locations under fry hood. Hood filters need to be tight fitting as not to allow grease laden vapors into exhaust stack, fire hazard. Adjusted but need to purchase new or a spacer to make tight fighting.</p>
Kroll's North	Routine	11-19-18	Zero violations noted at time of inspection.
Subway of Eckroth	Routine	11-19-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Meatballs are 120F. PHF shall be held at 135F or above after cooking/reheating Meatballs will be reheated to 165F.</p> <p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy Priority Foundation Thermometer for coolers behind cash registers needed to measure air temperature. Temperature measuring device capable of measuring ambient air temperature needed for all coolers.</p>
Subway – North 11 th Street	Routine	11-19-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Hot held meatballs were 110F. PHF shall be held at 135F or above after cooking/reheating. Meatballs reheated to 165F.</p>

			<p>7-201.11 Separation-Storage Priority Cleaners hanging on oven. Chemicals shall be separated from food equipment. Cleaners moved.</p>
Shogun Sushi & Hibachi	Routine	11-19-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cut produce setting at room temp 55F. PHF shall be held at 41F or below. Stated product out of refrigeration for 1 hour. Placed back in refrigerator.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Cutting boards, utensils, prep tables used in continuous production not cleaned every 4 hours. Food contact surfaces shall be cleaned at least every four hours or when changing tasks. Surfaces cleaned today.</p> <p>4-602.13 Nonfood Contact Surfaces (C) Interiors and exteriors of equipment, ovens, warmers, coolers, deli tops all heavily soiled. NF contact surfaces shall be cleaned daily or as often as necessary to keep free of debris.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No temp measuring device for dish machine. Shall provide high read thermometer for machine. Owner to purchase.</p>
Radisson Inn	Routine	11-15-18	<p>4-501.12 Cutting Surfaces Core Prep cooler cutting board in kitchen has deep scratches. Cutting boards shall be smooth and easily cleanable.</p> <p>6-201.16 Wall and Ceiling Coverings and Coatings Core violations Dishroom wall paneling is warped, stained, not easily cleanable. Surfaces shall be smooth and easily cleanable.</p>
Hit the Spot	Routine	11-15-18	No violations noted at the time of inspection.
Caribou Coffee Co. – Yorktown	Routine	11-14-18	No violations noted at the time of inspection.
Northbrook MVP	Routine	11-14-18	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Tongs used for hot dogs and brats only cleaned once daily. Equipment used in food production shall be cleaned every four hours. Manager will implement today.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Open containers of hot dogs and brats not dated with open or expiration dates. PHF shall bear expiration dates. Manager will implement today.</p>
Burleigh/Morton County Detention Center	Routine	11-14-18	Zero violations noted at time of inspection.
Sam's Club	Routine	11-14-18	No violations noted at the time of inspection.
Pita Pit	Routine	11-14-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cooler out front - food is 48F on top, 44F below. PHF shall be 41F or below. Repair was called, food will be held at 41F or below.</p>

Perkins Restaurant South	Routine	11-13-18	<p>6-301.11 Handwashing Cleanser, Availability Priority foundation Handsoap needed for server handsink. Handsoap needed for all handsinks.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - all floors, walls, shelves, equipment, etc. Physical facilities shall be cleaned as often as necessary.</p>
Early Childhood Learning Center 4 th Street	Routine	11-13-18	<p>3-501.15 Cooling Methods Core violation Chicken cooling with lid on. Leave cooling food completely uncovered until down to 41F.</p>
Lucky's Bar and Lounge	Routine	11-13-18	<p>3-403.11 Reheating for Hot Holding (P) Taco meat intended or noon meal only 66F after 1.25 hours in warmer. PHF shall be rapidly heated to 165 within 2 hours Manager took meat and reheated on flat top to 165F.</p>
Edwinton Brewing	Routine	11-13-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) PHF, mac and cheese, cooked chicken, brats and bacon all undated. PHF held for more than 24 hours shall be dated. Manager to date product.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Dish machine heavily soiled with food build up. Dish machine and other equipment shall be cleaned daily or as often as necessary to keep clean. Manager will have cleaned today.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No sanitizer bucket available during operations. Sanitizer shall be available during operations. Mixed and put in place.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No test papers on site. Test papers shall be provided. Manager will purchase.</p>
Walmart Super Center #3648 – Skyline	Routine	11-9-18	<p>3-501.15 Cooling Methods (Pf) Cooked chicken cooling in covered containers. PHF shall be cooled in manner to facilitate rapid cooling in uncovered pans. Paul will change process and address with team.</p>
Pizza Hut #2751 S 12 th St.	Routine	11-8-18	No violations noted at the time of inspection.
Maple View Memory Care	Routine	11-8-18	No violations noted at the time of inspection.
Cracker Barrel	Routine	11-7-18	<p>2-301.14 When to Wash (P) Employees not washing hands before donning new gloves, when changing tasks and when reporting to prep line before handling RTE and clean utensils. Employees in food production shall wash hands before applying new gloves, when changing tasks and when reporting to prep line. All washed hands and applied new gloves, affected food voluntarily discarded.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Under grill cooler interior used on weekends is heavily soiled with spoiled food debris inside. Unit is turned off and not refrigerated. Non-food contact surfaces exposed to food splash and debris shall be cleaned as often as necessary to keep clean daily preferably. Will clean this afternoon.</p>

Dan's Supermarket #14	Routine	11-7-18	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Meat/lettuce for trays, refried beans - either not dated or have the wrong date, or exceed 7 days. Mark PHF with a date, discard within 7 days. Food voluntarily discarded. Mark food with date, discard within 7 days.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Deli dishwasher not reaching 160F utensil surface temp for sanitizing. Mechanical dishwasher hot water sanitization temp shall be 160F. Repair, use 3 compartment sink.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Back handsink in deli blocked by cleaning tools. Handsinks shall be accessible. Items moved.</p>
Amvets Post #9	Routine	11-7-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Walk-in cooler - food temp is 44F. PHF shall be 41F. Repair will be called.</p> <p>5-204.11 Handwashing Sinks-Location and Placement Priority foundation Bar needs a handsink. Designated handsink needed.</p>
Hardee's	Routine	11-5-18	Zero violations noted at time of inspection.
Memory Makers LLC DBA Edible Arrangement	Routine	11-5-18	No violations noted at the time of inspection.
The Salvation Army	Routine	11-5-18	No violations noted at the time of inspection.
Five Guys Burgers & Fries	Routine	11-5-18	No violations noted at the time of inspection.
Taco Johns – East	Routine	11-5-18	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Washing dishes in the incorrect order - rinse-wash-sanitize. Dishes shall be wash-rinse-sanitize-air dried. Will wash dishes in the correct order.</p> <p>4-501.11 Good Repair and Proper Adjustment Core Rinse sink cannot be plugged and cannot hold water. Cannot correctly rinse dishes - repair. Equipment shall be maintained in good repair.</p> <p>51 3-304.14 Wiping Cloths, Use Limitation Core Wipe cloth bucket - sanitizer concentration below 100 ppm. Should be 150-400 ppm. Sanitizer buckets shall have appropriate sanitizer levels.</p>
Little Caesars Pizza #300	Routine	11-2-18	<p>2-401.11 Eating, Drinking, or Using Tobacco (C) Employees consuming beverages and storing on food contact surface with food. Employees must not consume food or beverage in food prep area and do not store on food contact surfaces. Removed and surface sanitized.</p>

A Little Taste of Mexico	Routine	10-31-18	<p>3-501.16(A) (1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Hot held chicken beef and pork at 117F. Cold hold cut tomato, onion, enchilada sauce, cheese and pickled pig skins at 52F. PHF shall be hot held at 135 F or greater and cold held at 41 F or below. Ice added to ice bath, and meats reheated to 165F.</p> <p>3-501.13 Thawing (C) Thawing steak carne asada at room temp. PHF shall be thawed by approved methods under refrigeration or in cooking process. Moved to refrigerator.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloths without approved levels of sanitizer. Wiping cloth solution shall be a of approved levels 50-100 ppm chlorine.</p>
Touchmark on West Century	Routine	10-30-18	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Pembrook mechanical dishwasher chlorine sanitizer concentration is 0 ppm. Chlorine sanitizer concentration shall be 50-100 ppm. Dishwasher will be repaired.</p>
Basic Electric Headquarters	Routine	10-30-18	Zero violations noted at time of inspection.
Mackenzie River Pizza Co	Routine	10-30-18	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) Bar containers used to wash rinse and sanitize solution at 500ppm plus. Sanitizer solutions shall be of approved concentrations. Dumped and remixed.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Four wiping cloth containers did not test at approved levels. Wiping cloth shall test at 200-400 ppm for quat. Dumped and remixed to approved levels.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Service cart heavily soiled and in need of more frequent cleaning. Non-food contact surfaces shall be cleaned as often and necessary to keep clean. Will make part of daily cleaning.</p>
Subway-3 rd St	Routine	10-29-18	<p>4-201.12 Food Temperature Measuring Devices (P) Priority Thermometer with a probe needed for measuring food temperatures. Accurate probe thermometer needed. Surface temperature thermometer available, but need one with a probe.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking Core Employee beverages on food prep counter. Employee beverage missing a lid. Employees shall only eat in designated area. Beverages shall have a lid. Beverages removed, area cleaned.</p>
Noodlezip	Routine	10-29-18	<p>3-501.16(A) (1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Pork ribs, cooked mushrooms and raw meats all at room temps. Pork 91 F, mushrooms 119F raw beef 57F. Deli top cooler in rear prep all product 49-57 F. PHF shall be cold held at 41 F or above 135F. / Food in deli top will use time as control. Thermostat adjusted lower. All items returned to cooler or freezer for rapid cooling.</p> <p>3-501.15 Cooling Methods (Pf) Owner stated cooked product allowed to set at room temp until 60F then</p>

			<p>refrigerated. PHF shall be placed in cooler at 135 F for rapid cooling to 70F in 2 hours. Items placed in cooler/freezer.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink used to store dishware and utensil. Used as prep sink. Handsinks must be accessible during operations. Items removed.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No approved levels of sanitizer on front line of production. Approved levels of sanitizer shall be in place during operations. Remixed.</p> <p>3-302.11 Food-Separation, Packaging, and Segregation (P) Raw mixed w/RTE thawing.</p>
Schweitzer's Gourmet Meats	Routine	10-25-18	<p>3-502.12 Reduced Oxygen Packaging, Criteria Priority Vacuum packaging without a HACCP plan. HACCP plan needed for vacuum packaging food. Discontinue practices until a HACCP plan is approved. Can also send product out to plant to be vacuum packaged, then bring back to store to sell.</p> <p>7-202.12 Conditions of Use Priority Chlorine concentration in spray bottle well over 200 ppm. Chemicals shall not be made toxic or corrosive. Remixed and measured at 100 ppm.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Test strips needed for checking sanitizer concentration. Quaternary ammonia - 200 ppm. Chlorine - 50-100 ppm. Test kit needed for testing sanitizer concentration.</p>
O'Brian's Tavern	Routine	10-22-18	Zero violations noted at time of inspection.
CVS Pharmacy #8614	Routine	10-19-18	Zero violations noted at time of inspection.
First Presbyterian Church	Routine	10-19-18	Zero violations noted at time of inspection.
Stadium Sports Bar	Routine	10-19-18	<p>2-301.14 When to Wash (P) Two employees returned to work after smoke break and did not wash hands before donning gloves. Food employee must wash hands before donning gloves. Stopped and had employees wash and reapply new gloves.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Food contact surfaces such as pizza slicer, knives, tongs, cutting boards and rear prep not cleaned every 4 hours. Food contact surfaces shall be cleaned every 4 hours max. Manager cleaned all listed equipment.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Exteriors, interiors of equipment, service counter, rear prep all heavily soiled and not cleaned daily. Non-food contact surfaces exposed to splash and debris shall be cleaned daily. Manager will clean today.</p> <p>5-502.11 Frequency-Removal (C) Rear garbage overflowing onto floor of prep area. Garbage needs to be removed to prevent overflow and unsanitary conditions. Manager removed.</p>

			<p>6-501.12 Cleaning, Frequency and Restrictions (C) Rear prep and main prep line floors and walls heavily soiled. Floors and wall need to be cleaned as often.</p>
40 Steak and Seafood	Routine	10-18-18	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer concentration is 10 ppm in bar mechanical dishwasher. Chlorine sanitizer concentration shall be 50-100 ppm. Machine will be repaired.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority Foundation Meat slicer still has food debris. Food-contact surfaces shall be clean to sight and touch. Take apart meat slicer and wash-rinse-sanitize-air dry all parts.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors behind equipment, walls underneath equipment. Physical facilities shall be cleaned as often as necessary. Some cleaning has occurred - more needed.</p>
JLB-Bis, Inc. DBA JL Beers	Routine	10-17-18	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer concentration in bar dishwasher is 0 ppm. Chlorine sanitizer concentration in dishwasher shall be 50-100 ppm. Use dishwasher downstairs until repaired.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cooler below grill - food was 53-60F. PHF shall be 41F or below. Outlet was tripped when hood were cleaned last night. Food that was in cooler overnight voluntarily discarded. Food that was put in cooler at 11 am will be discarded by 5 pm (6 hours).</p>
N & K Safari Market	Routine	10-16-18	<p>3-602.11 Food Labels Core Beef and chicken in freezer do not have a label. All food shall be labeled with establishment name, contact information, food, ingredients (if more than 1 ingredient), weight, and any major allergens.</p>
Walrus	Routine	10-16-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Salad cooler product running 44-50F temperature. Potentially hazardous foods shall be held at 41 or less for cold hold. Called repair and turned down unit.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Cooked pasta not dated with production or expiration dates. PHF shall carry discard dates. All dated with date of production.</p> <p>3-502.12 Reduced Oxygen Packaging, Criteria (Pf) Salmon and tuna thawed in oxygen free packaging. Fish labeled to be thawed for immediate use must be cooked immediately or removed from packaging to thaw. Both removed from packaging.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Cutting boards and utensils used in production stored at room temp cleaned daily. Cutting boards are soiled with black mold and must be cleaned every 4</p>

			hours as well as utensils either cleaned or replaced with new. All run thru dish machine or three comp sink.
BECEP Head Start	Routine	10-16-18	Zero violations noted at time of inspection.
First Steps Learning Center East	Routine	10-16-18	Zero violations noted at time of inspection.
Sushi Kabar – Dan’s North	Routine	10-16-18	8-103.12 Conformance with Approved Procedures Priority PH of acidified rice not taken before using today. Must conform to HACCP plan procedures. The pH of all batches of acidified rice must be taken before using in sushi - so that it can be remade if the pH is not low enough. 3-304.14 Wiping Cloths, Use Limitation Core Wipe cloths sitting on counter. Store wipe clothes in a bucket of sanitizer when not in use. 3-304.12 In-Use Utensils, Between-Use Storage Core Rice scoop stored in water when not using. Store utensils on a clean, dry surface when not using.
Dan’s Supermarket #2 N 11 th St.	Routine	10-16-18	2-303.11 Prohibition-Jewelry Core violation Employee wearing a watch and breading raw chicken - raw chicken juice can contaminate watch. Employees shall not wear jewelry if it can be contaminated. Remove jewelry or use disposable sleeves when breading raw chicken. 4-202.16 Nonfood-Contact Surfaces Core violation Clean vents and surfaces near vents of produce cooler on the west wall. Nonfood contact surfaces shall be kept cleaned.
Fly-N-Buy	Routine	10-15-18	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. Take apart and clean again - wash-rinse-sanitize-air dry all parts.
Schwan’s Home Service Inc.	Routine	10-15-18	Zero violations noted at time of inspection.
Taco Bell North #20954	Routine	10-15-18	4-901.11 Equipment and Utensils, Air-Drying Required (C) Metal and plastic food containers wet stacked. Food contact surfaces of utensils and dishware shall be air dried before stacking. All affected items rewashed and air dried.
Jack’s Steakhouse & Saloon	Follow-Up	10-15-18	Previous violations from last inspection have been addressed.
Subway – Walmart North	Routine	10-15-18	3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloths did not contain approved levels of sanitizer low concentrations. Wiping cloth solution shall contain approved levels of sanitizer. Dumped and remixed to 200 ppm.
North Dakota State Capitol Café	Routine	10-11-18	3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P) Raw burger stored with and above RTE foods. Raw product shall be segregated and stored below RTE foods. Raw product moved to lowest shelving. 3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloth container contained unapproved levels of sanitizer both quat and chlorine. Wiping cloth working containers shall be a of approved levels of sanitizer.

			<p>Dumped and remixed.</p> <p>6-301.12 Hand Drying Provision (Pf) Hand sink dispenser not dispensing hand towels. Hand towel dispenser must be operational during all hours of operations. Will repair or replace.</p>
Chinatown Buffet	Routine	10-10-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Raw Chicken containers stored at room temp 56-59F. Par cooked breaded chicken at 77F. PHF shall be cold held at 41 F or colder / Par cooked to be refrigerated and cooled rapidly after cooking. All items placed in walk cooler.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco (C) Two employees consuming beverages while on prep line. Employees shall consume only in designated break areas. Stopped and sanitized areas affected.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Two buckets of sanitizer not testing at approved levels Sanitizer shall be at approved levels. Remixed to 100 ppm chlorine.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Peanuts, cookies and bread treats not protected. Food shall be protected from contamination by consumers in form of sneeze guard. Will purchase.</p>
Country West MVP Store	Routine	10-10-18	Zero violations noted at time of inspection.
Pinehurst Subs LLC DBA Jimmy John's 1964	Routine	10-10-18	<p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks stored on food storage racks. Store employee food and drinks separately.</p>
The Pier Bar and Grill	Routine	10-10-18	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Dishwasher in bar - chlorine sanitizer is 0 ppm. Chlorine sanitizer shall be 50-100 ppm. Repair was called.</p> <p>3-501.14 Cooling Priority Two containers of chili in walk-in cooler from 10/9 - one was 49F, other was 45F. Did not cool fast enough. PHF shall cool from 135-70F within 2 hours, and from 70-41F within 4 hours. Chili was voluntarily discarded. Cooling food shall be no more than 4 inches deep and keep uncovered until down to 41F. Can also use an ice bath - keep in ice bath until down to 41F.</p> <p>3-501.15 Cooling Methods Core Soup cooling with a lid on. Keep food completely uncovered until down to 41F.</p>
Tri Energy Coop – W Divide	Routine	10-10-18	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Hand sink obstructed with freight box and leaking can. Handsink must be accessible at all times of operation. Removed items.</p>
Bismarck Transition Center	Routine	10-9-18	No violations noted at the time of inspection.

Jack's Steakhouse & Saloon	Routine	10-9-18	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Hot hold sweet potatoes - 100F. PHF shall be 135F or above. Will be discarded 4 hours after cooking time.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Reorganize raw meat kitchen cooler - different raw meats stored together and with ready to eat food. Prevent contamination when storing raw meat. Store RTE food on top shelf, beef on left half, seafood on right side.</p> <p>3-501.14 Cooling Priority Prime rib in cooler from 10/8 is 44F. PHF shall cool from 135-70F in 2 hours, 70-41F in 4 hours. Voluntarily discarded. Will cut prime rib into smaller portions.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Meat grinder - food debris and rust. Equipment shall be clean to sight and touch. Clean grinder, remove rust.</p>
Smoothie Spot	Routine	10-8-18	<p>4-903.11 Equipment, Utensils, Linens, and Single-Service and Single-Use Articles Core Single use and single service items stored on floor. Single use and single service items shall be stored at least 6 inches above the floor.</p> <p>6-2011.11 Floors, Walls, and Ceilings-Cleanability. Core Storage room - carpet has been removed, but tile still has glue. Broken tiles in kitchen. Floors shall be smooth and easily cleanable.</p> <p>6-501.12 Cleaning, Frequency, and Restrictions Core Cleaning needed - floors in kitchen. Physical facilities shall be cleaned as often as necessary.</p>
Fairfield Inn – North	Routine	10-8-18	<p>4-301.12 Manual Warewashing, Sink Compartment Requirements Priority foundation Dishes being wash-sanitize-rinsed - wrong order. Should be wash-rinse-sanitize-air dry. Dishes shall be wash-rinse-sanitize-air dried. Educated staff on proper dishwashing order.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation No test strips for testing quaternary ammonia sanitizer concentration. Test strips needed. Will order, Sanitizer should be 150-400 ppm.</p> <p>6-301.12 Hand Drying Provision Priority foundation No paper towels available for handwashing. Paper towels shall be available for handwashing. Will get paper towels.</p>
Ichibann Cuisine Corp. DBA Kobe's	Follow-Up	10-8-18	All previous violations from last inspection have been addressed.

Walmart Supercenter #1534 - Rock Island	Routine	10-4-18	<p>3-501.16 (A) (1) Time/Temperature Control for Safety Food, Hot and Cold Holding. Priority Deli - sliced meat and cheese cooler - food in upper, right portion was 45-55F. Cheese, sandwiches, etc. PHF shall be 41F or below. Food was voluntarily discarded. Cooler will be repaired.</p> <p>4-703.11 Hot Water and Chemical-Methods Priority, repeat Hot water sanitization temperature/utensil surface temp. not reaching 160F in bakery mechanical dishwasher. Utensil surface temp shall be 160F. Machine is still washing and rinsing, can sanitize using quaternary ammonia in 3 compartment sink. Repair will be called.</p>
First Steps Learning Center Central	Routine	10-4-18	No violations noted at the time of inspection.
Bismarck Courtyard	Routine	10-4-18	Zero violations noted at time of inspection.
Ichibann Cuisine Corp. DBA Kobe's	Routine	10-3-18	<p>3-401.11 Raw Animal Foods-Cooking Priority Raw chicken cooked to 148F. Raw chicken shall be cooked to 165F. Chicken was put back on grill to cook to 165F.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority, repeat Cut vegetables held at room temp. Food shall be 41F or below, or 135F and above. Food was voluntarily discarded.</p> <p>3-501.19 Time as a Public Health Control Priority, repeat Tempura not marked with the time it was actually made - marked for 2:30, made at 1. Tempura past 4 hour time marking and not discarded. Food that uses time as a control (held at room temp) shall be marked with the time it is made and then discarded within 4 hours. Food was voluntarily discarded. Food will be marked with time it was made and discarded after 4 hours.</p> <p>4-904.11 Kitchenware and Tableware-Preventing Contamination Core Plastic silverware in kitchen stored with the handles pointing down. Store utensils with the handles pointing up to prevent contamination from hands.</p>
Ruth Meiers Hospitality House	Routine	10-3-18	<p>4-501.17 Warewashing Equipment, Cleaning Agents Priority Foundation Detergent is not hooked up to the mechanical dishwasher. Detergent/soap shall be used in dishwashing. Work order made, dishes will be wash-rinse-sanitize-air dried by hand until fixed.</p> <p>6-301.11 Handwashing Cleanser, Availability Priority foundation Soap needed for dish area handsink. Soap needed for all handsinks.</p> <p>6-301.12 Hand Drying Provision Priority foundation Paper towels needed for dish area handsink. Paper towels needed for all handsinks.</p>
Country Club/Lady J's Catering	Routine	10-3-18	<p>4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature (Pf) Dish machine final dish temp was 153F.</p>

			<p>Surface temp for dish shall be 160F. Repair was called and lengthened rinse cycle to raise dish temp.</p> <p>3-501.15 Cooling Methods (C) Turkey and mashed potatoes in process of cooling in covered pans. PHF shall be cooled in open containers to facilitate rapid cooling. Plastic wrap and metal covers removed.</p>
Stamart #15 Divide	Routine	10-3-18	<p>3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Two Hot hold cabinets registering temps of 129 and 121 F. PHF shall hot hold at 135F. Water added to units and thermostats adjusted.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in bucket Approved levels of sanitizer shall be in place during operations. Remixed and put in place.</p>
My Place Hotel	Routine	10-2-18	Zero violations noted at time of inspection.
Ramkota Hotels and Conference Center	Routine	10-2-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) RTE salads not dated to show prep or discard dates. RTE foods shall be dated with prep or discard dates. Items dated with yesterday's production date.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Raw burger stored over the top of ready to eat foods walk in cooler. Raw meats shall; be stored below RTE foods to prevent contamination. Raw meat moved to lowest shelf.</p>
Burly Bagels	Routine	10-1-18	No violations noted at the time of inspection.
3Be Meats LLC.	Routine	10-1-18	Zero violations noted at time of inspection.
Red Carpet #2 South Washington	Routine	10-1-18	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Salads, pre-made sandwiches, polish sausages, hotdogs and pizzas not being dated or timed. RTE foods shall be dated or time stamped to allow for proper hold or expiration/ discard dates. Will review items and voluntarily discard.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Hot dog roller, tongs, pizza slicer and other assorted utensils not being cleaned daily or every 4 hours. Food contact surfaces shall be cleaned every 4 hours, equipment daily. Will implement.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Food items in long term walk in not stored in covered containers. Food items stored throughout rear on the floor. Foods shall be stored off the floor and in sealed containers.</p> <p>4-202.16 Nonfood-Contact Surfaces (C) Rear prep, storage, ovens, and walk ins all heavily soiled and in need of more frequent cleaning. Non-food must be cleaned as often as necessary to keep clean. Manager to do tomorrow.</p>
BSC Food Service – Student Union	Routine	10-1-18	<p>3-501.15 Cooling Methods Core violation Potatoes cooling in walk-in cooler - covers were placed on containers before food cooled down to 41F. Cooling food shall be uncovered until cooled to 41F.</p>

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