

QUARTERLY (January-March 2019) FOOD INSPECTIONS

FACILITY NAME:	TYPE:	DATE:	VIOLATIONS:
Bismarck High School	Routine	3-29-19	<p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) High read thermometer for dish machine not accurate. This is 3rd device purchased and all fail. Max or high read thermometer required for dish machine to measure surface temp of dishes at 160F. Sent email to manager to purchase durable and reliable device to share with admin.</p>
Johnny Carino's	Follow-Up	3-29-19	<p>5-205.11 Pf Prep handsink obstructed by garbage pail and sanitizer bucket. Handsink must be unobstructed and use for no other purpose.</p> <p>6-403.11 C One personal open top beverage stored on food contact surface. No consumption on prep area and must be stored in manner not to contaminate food or equipment.</p> <p>04-202.17 C One kick plate remains missing. Kick plates on compressor shall be in place. Will purchase or fabricate.</p>
Pony Express Shell	Routine	3-29-19	Zero violations noted at time of inspection.
DW Meats and Sausage	Routine	3-29-19	Zero violations noted at time of inspection.
Holiday Inn Bismarck	Follow-Up	3-29-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Both handsinks obstructed by garbage cans, mops and brooms. Handsinks must be accessible and used for no other purpose. Removed items from sinks.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Roast beef, salads and fruit not date marked. PHF held for periods longer than 24 hours must be dated. Items dated with production dates.</p> <p>4-202.16 Nonfood-Contact Surfaces (C) Exteriors of equipment and handles heavily soiled with food. Equipment shall be cleaned as often as necessary to keep clean. Manager will do today.</p>
Taco Bell #23194 Rock Island Place	Routine	3-29-19	No violations noted at the time of inspection.
Johnny Carino's	Routine	3-28-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Undated pasta, sauces and cooked meats in all coolers. RTE food shall be dated with prep or expire dates. Voluntarily discarded.</p> <p>2-301.14 When to Wash (P) Employees changing tasks and moving between consuming personal food and beverage without glove change or handwash. Must change gloves and wash hands before donning gloves. Educated.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco (C) Employees consuming beverages on prep line storing on food contact surface. No consumption and no storage on food contact surface. Removed.</p>

			<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Sliced, mixing bowls, knives and utensils not cleaned and sanitized every 4 hours. Food contact surfaces shall be cleaned at max 4 hours intervals. Cleaned.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer throughout kitchen and bar. Approved sanitizer shall be in place. Mixed.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Entire rear prep area and reach in cooler/freezer heavily soiled. Clean often.</p>
Panthero's Mexican Restaurant Century Ave.	Routine	3-27-19	<p>3-501.14 Cooling (P) Documented beans cooling from 135 to 70 in 2.5 hours. PHF shall cool from 135 to 70 in two hours with 4 additional to achieve 41F. Items already served.</p> <p>3-501.15 Cooling Methods (Pf) Beans cooling in cooler in pans without proper exposure for air flow. Utilize ice as final ingredient, make smaller batches and utilize ice baths and ice wands in beans. Will employ practices going forward.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink obstructed by pedestal fan. Handsinks must be accessible at all times. Removed fan.</p> <p>97 6-501.12 Cleaning, Frequency and Restrictions (C) Floors and wall rear prep heavily soiled. Floors and walls shall be cleaned as often as necessary. Will schedule.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Cutting boards, dough equipment and tables heavily soiled. More frequent cleaning, also sanding boards to return to clean ability.</p> <p>4-602.13 Nonfood Contact Surfaces (C) Service carts, cooler surfaces, fans soiled. More frequent cleaning required.</p>
The Gifted Bean Coffee House	Routine	3-27-19	No violations noted at the time of inspection.
Horizon Market, LLC	Routine	3-27-19	<p>3-304.14 Wiping Cloths, Use Limitation (C) No wiping cloth solution in place at both food prep stations Wiping cloth approved sanitizer solution shall be in place during operations and cleaning. Mixed and put in place.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Person working with food without long beard protected. Beards over 1/4 inch must be shielded and protected. Placed restraint on.</p> <p>6-501.12 Cleaning, Frequency and Restrictions (C) Floors in food prep areas heavily soiled with grease and food debris. floors shall be cleaned as often as necessary to keep clean. More frequent cleaning required for rear prep and soft serve prep area.</p>
Nardello's	Routine	3-27-19	<p>4-202.11 Food-Contact Surfaces-Cleanability Priority foundation Wooden pizza paddle is cracked and chipped.</p>

			Food-contact surfaces shall be easily cleanable. Discard or refinish paddle.
Pita Pit	Routine	3-27-19	5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Hot water valve on back hand sink is not working. Handwashing sink shall be provided with hot water. Repair will be called.
Burleigh County Roasting Company – YMCA	Routine	3-26-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Opened packages of deli meat need to be marked with a date. PHF shall be dated and discarded within 7 days - do not need to date food that is kept less than 24 hours. Instructed to date mark food. 4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing Priority foundation Waterproof thermometer with maximum temperature button or temperature indicating strips needed to check dishwasher hot water sanitization temperature. Thermometer or temperature strips needed for mechanical dishwasher - should indicate water temperature of 160F or above. Will buy strips.
Pride Manchester House	Routine	3-26-19	3-302.11 Packaged and Unpackaged Food-Separation , Packaging, and Segregation Priority Raw hamburger in cooler in contact with containers of ready to eat food and stored above ready to eat food. Store raw food away from ready to eat food. Food was moved and raw food will be stored on bottom shelf of cooler.
McDonald's – Main Street	Routine	3-26-19	No violations noted at the time of inspection.
Holiday Station Store 208 Bismarck Expressway	Routine	3-25-19	No violations noted at the time of inspection.
Big Boy	Routine	3-25-19	4-204.11 Ventilation Hood Systems, Drip Prevention Core Hood/filters above prep fryers need to be cleaned. Hood and filters shall be cleaned and prevent drips and accumulation.
Cash Wise Foods S 12 th Street	Routine	3-25-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Left cooler underneath meat slicers in deli - food is above 50F. Food shall be 41F or above. PHF was voluntarily discarded - repair will be called. 4-703.11 Hot Water and Chemical-Methods Priority Bakery dishwasher - utensil surface temp not reaching 160F for hot water sanitization. Utensil surface temperature shall be 160F in dishwasher using hot water to sanitize. Repair was called. Can wash-rinse in dishwasher then sanitize dishes in bakery 3 compartment sink, or wash-rinse-sanitize in bakery 3 compartment sink.
Expressway C Store	Routine	3-22-19	5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Rear Handsink used for storage of cleaning products. Handsinks must be accessible during operations hours. Removed items.
Western Plains Boys and Girls Ranch	Routine	3-22-19	Zero violations noted at time of inspection.
Little Caesars DBA Dakota Pizza LLC S 12 th Street	Routine	3-22-19	75* 5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink obstructed by storage of garbage can in front of sink. Hand sinks must be accessible during operations. Removed.

Sanford Hospital	Routine	3-22-19	Zero violations noted at time of inspection.
Terry's Health Products LLC	Routine	3-21-19	Zero violations noted at time of inspection.
Cracker Barrel	Routine	3-21-19	<p>2-401.11 Eating, Drinking, or Using Tobacco (C) Employee consuming food in kitchen over top of handsink, personal beverages (2) stored on food contact surfaces. No consumption for food or beverage in kitchen. Stopped practice.</p> <p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P) Raw pork stored above RTE beef. Raw products shall be stored below RTE. products rotated to reflect proper storage.</p>
Mainstay Suites	Routine	3-21-19	<p>3-304.14 Wiping Cloths, Use Limitation (C) No wiping cloth sanitizer solution in place. Sanitizer must be in place during operations. Mixed and put in place.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) No effective hair restraint worn by food prep employee. Food prep employees must wear effective hair restraints. Will provide.</p>
High Prairie Arts & Science Complex	Routine	3-21-19	Zero violations noted at time of inspection.
Sunrise Elementary School	Routine	3-20-19	No violations noted at the time of inspection.
Oahu Sushi One Inc.	Routine	3-20-19	<p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors, shelvies, handsinks, walls, any surfaces with food or grease deposits. Physical facilities shall be cleaned as often as necessary.</p>
Mighty Missouri Coffee Co. LLC	Routine	3-20-19	No violations noted at the time of inspection.
Kroll's North	Routine	3-20-19	<p>2-301.14 When to Wash (P) Employees on main line changing gloves between tasks but not handwashing before applying new gloves. Food employees must wash hands before donning gloves. Educated staff.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco (C) Staff consuming beverages from open top cup placed a on food contact surface. May consume beverage from covered cup stored not to contaminate food or equipment. Removed educated and cleaned area.</p> <p>4-201.11 Equipment and Utensils-Durability and Strength (C) Dish racks are heavily deposited with line and no longer cleanable. Equipment shall be in good repair and cleanable. Will replace.</p> <p>4-202.16 Nonfood-Contact Surfaces (C) Rear prep, prep line and dish area in need of more frequent cleaning. NF contact surfaces shall be cleaned as often as necessary to keep clean. Will schedule.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Cooks with long unprotected beard. Beards shall be protected. Will purchase net or shave.</p>

Holiday Station Store 420	Routine	3-20-19	2-301.14 When to Wash (P) Food prep person drinking from personal beverage and not washing hands before returning to production. Food prep employees must wash hands when changing tasks and after consuming food or beverage. Educated staff and discarded affected food items.
West Dakota Meats	Routine	3-20-19	3-502.12 Reduced Oxygen Packaging, Criteria (P) Reduced oxygen packaging used for some smoked, RTE and fresh products. Food in oxygen free packaging shall carry a production date and not exceed 14 days in cooler or provide a HACCP plan. Owner will monitor dates and apply 14 day rule. Product is made weekly and not allowed to get 14 days old. Owner will apply dates going forward.
Ale Works, LLC	Follow-Up	3-20-19	All previous violations from last routine inspection have been addressed.
St. Mary's Grade School	Routine	3-19-19	No violations noted at the time of inspection.
St. Mary's Central High School	Routine	3-19-19	No violations noted at the time of inspection.
Cathedral Grade School	Routine	3-19-19	Zero violations noted at time of inspection.
Dan's Supermarket #14 Yorktown	Routine	3-19-19	No violations noted at the time of inspection.
Northridge Elementary School	Routine	3-19-19	Zero violations noted at time of inspection.
Qdoba Mexican Grill	Routine	3-19-19	2-301.11 Clean condition-Hands and Arms (P) Person involved in food prep touched face, mouth and nose with gloved hands and did not discard gloves or wash hands. Must discard gloves and rewash hands when changing tasks. Rewashed and discarded affected food. 4-101.19 Nonfood-Contact Surfaces (C) Non-food contact surfaces of equipment is heavily soiled, scales, tables sinks etc. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Will schedule daily cleanings. 6-501.12 Cleaning, Frequency and Restrictions (C) Floors under and behind equipment and walls throughout rear prep are heavily soiled. Carpet heavily soiled. Floors and walls are to be cleaned as often as necessary to keep clean. Will make a weekly list.
Holiday Inn Bismarck	Routine	3-19-19	5-205.15 System Maintained in Good Repair (P, C) Plumbing faucet to 3 comp sink broken off the wall. Water shut off to sink. 6 month duration. Approved Plumbing shall be maintained and kept in good repair with all connections intact. Will have plumber repair today. 6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) Under grill 4 drawer cooler and upright cooler no longer operable. Equipment no longer in use or in non-working condition shall be removed from premise or repaired. Will repair or remove. 2-301.14 When to Wash (P) Employees not washing hands before donning gloves or changing tasks. Food employees must wash hands before donning gloves or between tasks. Educated and stopped practice. 2-301.15 Where to Wash (Pf)

			<p>Food employees not washing hands in approved handsinks. Employees must wash hands in approved handsinks. Educated and stopped practice.</p> <p>4-202.16 Nonfood-Contact Surfaces (C) Interiors, exteriors of coolers, freezers littered with heavy food debris. Non-food contact surfaces shall be cleaned as often as necessary.</p>
Buffalo Wild Wings S 3 rd St	Routine	3-18-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Grill station cooler - food in lower shelves is 50-55F. PHF shall be 41F or below. PHF voluntarily discarded. Repair called.</p> <p>3-301.11 Preventing Contamination from Hands Priority Employee did not change gloves after touching raw hamburger, touched equipment and other food. Change gloves after they are contaminated. Employee changed gloves.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Kitchen handsink blocked with dishes. Handsink shall not be blocked. Dishes moved.</p>
St. Anne Grade School	Routine	3-18-19	No violations noted at the time of inspection.
Robert Miller Elementary School	Routine	3-18-19	No violations noted at the time of inspection.
Pioneer Elementary School	Routine	3-18-19	No violations noted at the time of inspection.
Elks Lodge 1199	Routine	3-18-19	<p>2-102.11 Demonstration (Pf) Persons in food prep not able to answer food safety temps. Persons responsible for food prep and service shall demonstrate knowledge about food safety temps. Will educate and send to food safety training.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Food items stored on floor walk in freezer. Food items shall be stored off the floor on shelving to provide proper air flow and cooling. Items to be placed on shelving.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Food prep employee with long unprotected beard. Persons in food shall wear protective restraints.</p>
Main Tesoro	Routine	3-18-19	<p>3-304.14 Wiping Cloths, Use Limitation (C) No sanitizer bucket in place. Approved levels sanitizer shall be in place during operations. Mixed and put in place.</p>
Simonson Station Store	Routine	3-18-19	Zero violations noted at time of inspection.
Burgertime	Routine	3-18-19	<p>2-301.14 When to Wash (P) Two employees who changed task and failed to wash hands before reapplying gloves. Food employees must wash hands before donning new gloves. Stopped and had each employee wash and apply new gloves.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in solution. Approved levels of sanitizer shall be in place bleach at 50-100 ppm. Remixed with metered quat sanitizer from wall unit.</p>

Rock N' 50's	Routine	3-15-19	Zero violations noted at time of inspection.
Comfort Suites	Routine	3-15-19	Zero violations noted at time of inspection.
Quality Inn	Routine	3-15-19	Zero violations noted at time of inspection.
Pizza Hut #2749 – North 12 th St	Routine	3-15-19	<p>4-501.14 Warewashing Equipment, Cleaning Frequency (C) Dish machine heavy lime, black mold on walls and debris build up in need of more frequent cleaning. Dish machine shall be cleaned as often as necessary to keep clean and operational. Manager will clean today.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Open food containers and open food stored on floor walk in freezer. Food shall be stored in covered containers off the floor. Items affected placed in covered containers and on shelving.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Two employees with long unprotected beards. Beards must be netted or protected if more than 1/4 inch long. Will shave today.</p>
B and J Tesoro	Routine	3-14-19	<p>5-204.11 Handwashing Sinks-Location and Placement (Pf) Repeat Mop bucket placed in front of handsink making it in accessible, Front handsink obstructed with buckets. Handsink must be accessible at hours of operation. Removed bucket.</p> <p>3-202.15 Package Integrity (Pf) Open packages of beef jerky said to be returned but still stored with inspected retail ready product. Packaging shall be maintained and open spoiled must be stored separate and labeled not for sale. Removed and labeled.</p>
Taco John's North	Routine	3-14-19	Zero violations noted at time of inspection.
HuHot Restaurant	Routine	3-14-19	<p>7-202.12 Conditions of Use Priority Quaternary sanitizer concentration is 300 ppm. Concentration should be 200 ppm, per manufacturer's instructions. Will call to fix, add water to dilute to 200 ppm.</p> <p>3-501.15 Cooling Methods Core Noodles cooler in walk-in with lids on. Cooling food shall be left uncovered until down to 41F. Noodles were uncovered in walk-in or placed under cold, running water.</p>
Dairy Queen North	Routine	3-14-19	Zero violations noted at time of inspection.
Humpback Sally's / 510.2 / Luft	Follow-Up	3-13-19	All previous violations have been addressed.
Ale Works, LLC	Routine	3-13-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Date marking of cooked/prepped food needed. Food is dated in walk-in cooler but food is not being dated when placed into a new pan. PHF shall be date marked. Instructed to date mark all PHF.</p> <p>4-703.11 Hot Water and Chemical-Methods Priority Hot water sanitization temperature in mechanical dishwasher was 145F. Utensil surface temperature shall be 160F. Repair was called. Dishes can be wash and rinsed in dishwasher and</p>

			<p>manually sanitized in 3 compartment sink.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Chlorine sanitizer test strips for bar dishwasher needed. Should be 50-100 ppm. Accurate test strips needed.</p>
Dorothy Moses Elementary School	Routine	3-13-19	No violations noted at the time of inspection.
Victor Solheim Elementary School	Routine	3-13-19	No violations noted at the time of inspection.
Horizon Middle School	Routine	3-12-19	No violations noted at the time of inspection.
Liberty Elementary School	Routine	3-12-19	<p>4-703.11 Hot Water and Chemical-Methods Priority violation Dishwasher hot water sanitization temp is not reaching 160F on utensil surface. Hot water sanitization temp in a mechanical dishwasher shall be at least 160F on utensil surface. Dishwasher will be repaired. Dishwasher can be use for washing and rinsing, then manually sanitize dishes in 3 compartment sink.</p>
Blarney Stone Pub	Routine	3-12-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Upright cooler to the far left in kitchen - food was 45-48F on middle and bottom shelves. PHF shall be 41F or below. Food is rotated daily - moved to a different cooler and repair was called.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Meat slicer has visible food debris after being cleaned. Food-contact surfaces shall be clean to sight and touch. Meat slicer was wash-rinse-sanitized.</p>
Space Aliens Grill & Bar	Routine	3-11-19	<p>3-403.11 Reheating for Hot Holding Priority Chicken and pork at 135F - being held at the same temperature setting used for reheating food. Reheating for hot holding - 165F within 2 hours. Food was voluntarily discarded. Staff did demonstrate proper reheating for hot holding knowledge and will check procedures.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Brisket not being dated. PHF shall be dated and discarded within 7 days. Will date mark food.</p>
Red Lobster #487	Routine	3-11-19	No violations noted at the time of inspection.
Will Moore Elementary School	Routine	3-11-19	No violations noted at the time of inspection.
Martin Luther School	Routine	3-11-19	No violations noted at the time of inspection.
Highland Acres Elementary School	Routine	3-8-19	No violations noted at the time of inspection.
Centennial Elementary School	Routine	3-8-19	No violations noted at the time of inspection.
Roosevelt Elementary School	Routine	3-8-19	No violations noted at the time of inspection.
Grimsrud Elementary School	Routine	3-8-19	No violations noted at the time of inspection.

Walmart Super Center #3648-Skyline	Routine	3-7-19	<p>2-301.14 When to Wash (P) Employees moving between Raw and RTE foods did not wash hands before applying gloves. Food employees must wash hands before donning gloves. Educated and washed and reapplied.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink used for storage in front deli chicken area. handsinks shall be used for handwash only and unobstructed. Items removed.</p>
Legacy High School	Routine	3-7-19	0 Violations noted at time of inspection.
Becep Head Start	Routine	3-7-19	Zero violations noted at time of inspection.
Days Inn Bismarck	Routine	3-6-19	Zero violations noted at time of inspection.
Simle Middle School	Routine	3-6-19	No violations noted at the time of inspection.
Rita Murphy Elementary School	Routine	3-6-19	No violations noted at the time of inspection.
Humpback Sally's / 510.2 / Luft	Routine	3-6-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority, repeat Food in kitchen and walk-in cooler that older than 7 days. PHF shall be discarded after 7 days. Food was voluntarily discarded. Staff will check food dates daily and discard as needed.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer concentration in 510.2 dishwasher is 0 ppm. Chlorine sanitizer concentration shall be 100 ppm. Detergent and sanitizer lines were switched. Red - detergent, clear - sanitizer. Place lines in correct containers and prime both pumps to ensure correct chemical is in the line.</p>
Shogun Sushi & Hibachi	Routine	3-6-19	<p>2-301.14 When to Wash (P) Employees not practicing hand wash sink obstructed and dry. Employees in food production shall wash hands before handling RTE foods. Educated staff and had sink cleaned and made accessible.</p> <p>3-501.15 Cooling Methods (Pf) Rice cooling in large pans and covered with plastic. PHF shall be cooled in large shallow pans and uncovered to facilitate rapid cooling. Covers removed and placed on shallow pans in cooler.</p> <p>3-302.12 Food Storage Containers Identified with Common Name of Food (C) RTE vegetables, pasta and rice not labeled and dated. RTE foods shall be labeled and dated with prep or expiration dates. All food voluntarily discarded.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in wiping cloth solutions. Approved levels of sanitizer shall be in place during operations. Remixed to approved levels.</p>
Wood House	Routine	3-5-19	<p>3-501.14 Cooling (P) Bean soup cooling for more than 2 hours still at 84 F PHF Shall cool from 135 to 70 in max of 2 hours Soup reheated to 165 and recooled.</p>
Law Enforcement Training Academy	Routine	3-5-19	Zero violations noted at time of inspection.

Wachter Middle School	Routine	3-5-19	4-703.11 Hot Water and Chemical-Methods Priority Hot water sanitization rinse temp in dishwasher is less than 160F. Rinse temp shall be 160F or above. Machine will be repaired. Can use dishwasher for washing and rinsing, then use quaternary sanitizer in 3 compartment sink for sanitizing dishes.
Jeannette Myhre Elementary School	Routine	3-5-19	No violations noted at the time of inspection.
Hong Kong Restaurant Inc	Follow-Up	3-5-19	Previous violations have been addressed.
Applebees South 3 rd Street	Routine	3-5-19	No violations noted at the time of inspection.
Jimmy John's	Routine	3-5-19	No violations noted at the time of inspection.
Starving Rooster	Routine	3-4-19	2-402.11 Effectiveness-Hair Restraints (C) Repeat Violation Prep cook with long beard not covered or netted. Persons in food prep shall wear effective hair restraints. Will shave later today. 4-302.14 Sanitizing Solutions, Testing Devices (Pf) Repeat Violation No high read thermometer for testing dish machine on premise. High temp dishmachine requires independent testing device. Will purchase.
Dunn Brothers Coffee	Routine	3-4-19	No violations noted at the time of inspection.
Shiloh Christian School	Routine	3-4-19	No violations noted at the time of inspection.
Century High School	Routine	3-4-19	No violations noted at the time of inspection.
James River Café	Routine	3-1-19	3-501.14 Cooling (P) Soup (Broccoli cheese) held from yesterday 2/28 in covered container in fridge still 64 degrees 20 hours after placed in cooler. PHF shall be cooled in max of 6 hours to 41F. Item discarded. 3-301.11 Preventing Contamination from Hands (P) Prep person making sandwiches of RTE foods with bare hands. RTE foods require proper handwash and gloves to prevent bare hand contact. Affected sandwiches discarded and educated staff.
Bird Dog Brewing	Routine	2-28-19	6-301.12 Hand Drying Provision Priority foundation Paper towels needed for handwash sink. Supply of paper towels needed for every hand sink.
Darrell's Brew 'N' Que	Follow-Up	2-27-19	5-203.14 Backflow Prevention Device, When Required Repeat - Priority Violation Temporary hose for 3 comp sink lacks a backflow preventer. 3 comp sink faucet has been repaired. Owner still wishes to use hose hooked up to hot water to clean floor. Owner plans to relocate hose to underneath the 3 compartment sink. Backflow prevention device required for hose. Hoses were disconnected and won't be reconnected until backflow prevention device is installed. 6-201.11 Core Violation Repeat Portions of kitchen floor have been removed - exposed concrete. Floor shall be repaired so it is smooth and easily cleanable. Owner will fix floor within 30 days.
Hong Kong Restaurant Inc	Routine	2-27-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cooked noodles held at room temp. PHF shall be 41F or below. Will be discarded by 3 pm. Can keep out at room temp if marked with a

			<p>time, discarded within 4 hours.</p> <p>3-501.15 Cooling Methods Priority foundation Rice, cabbage cooling in large containers at room temp. Food - no more than 4 inches deep, uncovered until 41F, put in cooler right away. All hot food should be cooled this way.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Cooked/prepared food is not dated. Date food, discard in 7 days. Food will be dated - chicken, cut veggies, etc.</p> <p>4-202.11 Food-Contact Surfaces-Cleanability Priority foundation Strainers warped, not easily cleanable. Food contact surfaces shall be easily cleanable. Replace.</p> <p>6-301.12 Hand Drying Provision Priority foundation No soap or paper towels for handwashing - employee bathroom. Soap and paper towels needed. Replace. Manager states that handsink outside of bathroom used to wash hands - stock bathroom instead.</p>
B & R Bakes and Cakes	Routine	2-27-19	<p>4-101.19 Nonfood-Contact Surfaces (C) Walk in freezer heavily soiled and in need of more frequent cleaning. NF contact surfaces shall be cleaned as often as necessary to keep clean. Will clean today.</p> <p>6-303.11 Intensity-Lighting (C) Missing lighting bulb in walk in freezer.</p>
Open Door Community Center	Routine	2-26-19	<p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No high read thermometer for dis machine rinse water temp. Shall provide high read thermometer for determining dish temp reaches 160F. Owner will purchase.</p>
Darrell's Brew 'N' Que	Follow-Up	2-26-19	<p>5-203.14 Backflow Prevention Device, When Required Repeat - Priority Violation Temporary hose for 3 comp sink lacks a backflow preventer. Must install backflow prevention device on hose bibb immediately or fix 3 comp sink.</p> <p>5-201.11 Approved-Materials Repeat - Priority Violation 3 comp sink shall have faucet as originally designed. Owner was supposed to have fixed on 2/22/2019 - has yet to be fixed.</p>
Buffalo Wings and Rings	Routine	2-26-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Hot hold soup and sauces held at 120F and below. PHF shall be held at 135F or above after cooking/reheating. Had been on hot hold for more than 4 hours, voluntarily discarded.</p>
Walrus	Routine	2-26-19	<p>2-301.14 When to Wash (P) Employee not washing hands when returning to prep and applying new gloves. Food employees must wash hands before donning new gloves. Educated staff.</p> <p>2-401.11 Effectiveness-Hair Restraints (C) Employee with long unprotected beard. Beards must be effectively restrained. Applied net.</p>

Dairy Queen – Expressway	Routine	2-26-19	No violations noted at the time of inspection.
Perk N Beans Coffee Roasters	Routine	2-25-19	Zero violations noted at time of inspection.
North Dakota State Capitol Café	Routine	2-25-19	17 3-501.13 Thawing (C) Cooked cubed chicken thawing at room temp. Thawing must be done by approved methods. Refrigerator, cooking or running cold water. Chicken placed in walk in cooler.
Bread Poets Baking Co.	Routine	2-22-19	Zero violations noted at time of inspection.
Darrell's Brew 'N' Que	Follow-Up	2-22-19	Inspection to check if sink faucet is put on 3 compartment sink - Plumber did not show yesterday. Owner is putting faucet on himself.
Chinatown Buffet	Routine	2-22-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Par cooked chicken, shrimp all at 61-74F setting at room temp. PHF shall cold hold at 41F or below or above 135F. Owner stated out for less than 1 hour returned to walk in cooler. 6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Drinks stored and consumed in food prep areas or on food contact surfaces. No consumption of food or beverage in food prep areas. Removed and sanitized affected areas. 5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsinks used to store dishware and WD 40 oil spray cans, heavily soiled. Handsinks must be accessible and used for no other purpose than handwashing. Removed items, cleaned sinks 3-501.13 Thawing (C) Thawing fish, pork and beef at room temp on rear dish storage rack. Thawing must be done by approved methods or under refrigeration. All moved to walk in cooler and affected area cleaned and sanitized. 3-305.11 Food Storage-Preventing Contamination from the Premises (C) Shield peanuts, cookies.
Radisson Inn	Routine	2-21-19	7-202.12 Conditions of Use Priority Quaternary ammonia sanitizer concentration in sanitizer buckets above 400 ppm. Chemicals shall not be used in a way that makes them toxic or corrosive. Buckets were dumped and new sanitizer used - 200 ppm. 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Dishwasher curtains have mold and debris. Non-food contact surfaces shall be free of accumulations. Will be replaced. 3-304.11 Food Contact with Equipment, Utensils, and Linens Priority Employee cell phone sitting on food prep surface in kitchen. Food shall only contact clean surfaces. Phone moved, surface cleaned. 6-201.16 Wall and Ceiling Coverings and Coatings Core, repeat Dishroom wall paneling is warped, stained, not easily cleanable. Surfaces shall be smooth and easily cleanable - replace.
Trinity Lutheran Church	Routine	2-21-19	Zero violations noted at time of inspection.

Noodlezip	Routine	2-21-19	<p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Employee walking around kitchen prep area eating from plate with hands. No consumption of food or beverage in food prep areas allowed. Removed employee and educated staff.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Rear handsink used to store soiled dishware. Handsinks must be accessible during hours of operation. Removed soiled dishware.</p> <p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) Commercial chest freezer in basement have no ambient air thermometers posted. Ambient air thermometers shall be posted in food storage units. Will purchase.</p>
Subway-Kirkwood 342	Routine	2-20-19	<p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Employee consuming beverage and storing on food contact surface. Employees shall consume in designated areas as not to contaminate food or food equipment. Removed and cleaned and sanitized area affected.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair (C) Core Dish drain mat made of cloth and not cleanable. Dish station shall have materials that are cleanable and non-absorbent.</p>
EAT Restaurant LLC	Routine	2-20-19	<p>3-501.14 Cooling Priority Chicken cooling from this morning was 70-85F, rice from 2/19 was 45F, did not cool fast enough. PHF shall cool from 135-70F in 2 hours, and 70-41F in 4 hours. Chicken and rice voluntarily discarded. Rice cooling in individual bags and stacked - cool to 41F before portioning. Chicken cooling in large containers with lids. Cool food in small amounts (food no more than 4 inches deep), leave uncovered until 41F.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises Core violation Food/equipment stored on ground in cooler and basement. Store food 6 inches off ground. Move rice to a covered container instead of an open bag.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core Sanitizer concentration in sanitizer buckets is 0 ppm. Should be 200 ppm. Dispensing unit does not dispense sanitizer consistently. Ran over a minute to get solution to come out.</p>
Broadway Grill and Tavern	Follow-Up	2-20-19	All previous violations have been fixed.
Gracepoint Church	Routine	2-20-19	Zero violations noted at time of inspection.
Legacy United Methodist Church	Routine	2-20-19	Zero violations noted at time of inspection.
Perkins Restaurant & Bakery North Bismarck	Routine	2-20-19	<p>3-304.15 Gloves, Use Limitation Priority Cooks not changing gloves after touching eggs or equipment contaminated with raw eggs. Change gloves after contaminated with raw product. Educated staff when to change gloves.</p>

			<p>6-301.12 Hand Drying Provision Priority foundation Handsink by dishwasher/prep line needs paper towels. Paper towels needed. Towels were supplied.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks stored on counters and by clean equipment. Store employee food, drink, and personal items separate from food and clean equipment.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed under equipment in kitchen. Physical facilities shall be cleaned as often as necessary.</p>
Basin Electric Headquarters	Routine	2-19-19	Zero violations noted at time of inspection.
Sushi Kabar – Cash Wise	Routine	2-19-19	<p>8-103.12 Conformance with Approved Procedures Priority PH of sushi rice not taken before making sushi for retail sale. Must follow HACCP plan procedures. PH of rice was taken and will be taken before making sushi for retail sale.</p>
Cash Wise Food North	Routine	2-19-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Meat - handwash sink by 3-comp sink blocked by buckets. Deli - handwash sink by sliced deli meat - water flow not sufficient to wash hands. Handwash sinks must be accessible and maintained. Meat - buckets moved, Deli - sink will be fixed.</p> <p>6-301.12 Hand Drying Provision Priority foundation Meat - front handsink needs hand soap. Hand soap shall be available at all times. Will refill soap.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Meat for 'reduced sale' in open top freezers are being held above the load line of the freezer and are thawing. PHF shall be held at 41F or below in equipment that is used in accordance with manufacturer's instructions. Meat will be moved/placed below load line.</p> <p>6-305.11 Designation-Dressing Areas and Lockers Core Produce - employee coats stored with food and equipment. Store employee personal items separately.</p>
Lucky's 13 Pub	Routine	2-19-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Three kitchen handsink not accessible during operations. Handsinks must be accessible during operations. All items removed from or in front of sinks.</p> <p>6-301.11 Handwashing Cleanser, Availability (Pf) Bar handsink missing dispensed soap container. Dispensed soap must be accessible during operations. Will purchase replacement bulb for dispenser.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) Clean dishware wet stacked before drying. Clean dishware shall be air dried before stacking. Educated staff and affected rewashed.</p>

			<p>7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions (P) Three containers of toxic cleaners stored on or above or in handsinks. Cleaners must not be stored where they contaminate food or food contact surfaces, equipment or utensils. All removed from handsinks.</p>
Darrell's Brew 'N' Que	Follow-Up	2-14-19	<p>5-202.14 Backflow Prevention Device, Design Standard (P) Priority violation - Repeat Hoses for 3 comp sink do not have back flow prevention. Owner states that he will have faucet for three comp sink installed by Thursday (2/21/2019)</p> <p>5-201.11 Priority Violation - Repeat 3 Comp sink shall have a faucet as originally designed . Owner states that he will have faucet installed by Thursday (2/21/2019)</p> <p>6-201.11 Core Violation Repeat Portions of kitchen floor have been removed - exposed concrete. Floor shall be repaired so it is smooth and easily cleanable. Owner states he will have the floor repaired with two weeks of to date (2/12/2019)</p> <p>7-202.12 Priority Violation Chlorine sanitize solution in 3 comp sink at 200ppm - shall not exceed 100ppm Owner remixed to 100ppm</p>
McDonald's McRace Stop	Routine	2-14-19	Zero violations noted at time of inspection.
Bearscat Bake House	Routine	2-14-19	Zero violations noted at time of inspection.
Wendy's - Expressway	Routine	2-14-19	<p>3-403.11 Reheating for Hot Holding Priority Chili reheating since 7:30 in 2 hot holds in back is 130-160F. Food reheated for hot holding shall be 165F within 2 hours. Food was voluntarily discarded. Reheat chili in smaller portions and stir more often. If that doesn't work, look at repairing reheating unit.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handwashing sink in back has dishes in it. Handwash sink shall be accessible at all times. Dishes removed.</p>
Bismarck Residence Inn	Routine	2-13-19	<p>4-502.13 Single-Service and Single-Use Articles-Use Limitations (C) Single service utensils not all orientated same direction with handles out and food contact protected. SS shall be oriented with handles up or out and food contact protected from possible contaminate. Will change direction.</p>
Northside Market	Routine	2-13-19	<p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Test strips for quaternary ammonia needed - concentration should be 150-400 ppm. Accurate testing device needed.</p>
Mackenzie River Pizza Co	Routine	2-13-19	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Food contact surfaces not cleaned every 4 hours. Cutting boards moldy, knives, utensils, bowls, scoops and any surface that contacts foods and is kept at room temp. Developing a policy today that all food contact surfaces will be cleaned at 2-2:30 before crew leaves and again 6-6:30 each day.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) REPEAT VIOLATION Wiping cloth solutions not at approved levels.</p>

			<p>Wiping cloths shall be stored in approved sanitizer levels. Changed and remixed solution.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Scoops and ladles stored in standing water 71F. Utensils must be stored in the product or outside on clean surface and cleaned or replaced every 4 hours. Changed policy.</p> <p>4-501.12 Cutting Surfaces (C) Cutting boards are heavily scored and holding black material on surface. Cutting boards must be sanded to make cleanable or replaced. Will sand.</p>
Gateway Kentucky Fried Chicken	Routine	2-13-19	<p>6-201.11 Floors, Walls and Ceilings-Cleanability Core Tile grouting needs to be repaired throughout kitchen and prep area. Floors shall be smooth and easily cleanable.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core, repeat Cleaning needed - floors, counters, prep areas, etc. Physical facilities shall be cleaned as often as necessary.</p>
Famous Dave's	Follow-Up	2-12-19	Meat being held in hot hold was over 160F. Dishwasher test strips had been ordered.
Broadway Grill and Tavern	Routine	2-12-19	<p>3-301.11 Preventing Contamination from Hands Priority Server and cook using bare hand contact with ready to eat food. Cannot use bare hand contact with ready to eat food. Educated staff.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority PHF past 7 day date marking. PHF shall be discarded after 7 days. Food voluntarily discarded.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation PHF not dated. PHF shall be dated, discarded within 7 days. Food dated or discarded.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Bar dishwasher - 0 ppm chlorine sanitizer. Chlorine concentration shall be 50-100 ppm. Will be repaired, use kitchen dishwasher until fixed.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks on work stations. Store drinks away from food and equipment.</p>
Burger King #2209 South 3 rd Street	Routine	2-12-19	Zero violations noted at time of inspection.
Loaf N' Jug #685 North Washington	Routine	2-12-19	No violations noted at the time of inspection.
Russian Olive Catering/Bitty Bean	Routine	2-12-19	<p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping solution with no detectable sanitizer. Solution shall contain approved levels of chlorine.. Remixed now every 4 hours.</p>

Ground Round	Routine	2-11-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Sanitizer sink in bar and mechanical dishwasher in kitchen - 0 ppm chlorine. Chlorine concentration shall be 50-100 ppm. Sanitizer added to bar sink, dishwasher will be repaired. Dishes will be manually sanitized until repaired.</p> <p>3-501.15 Cooling Methods Priority foundation Taco meat cooling in walk-in in large container with lid on. Food shall be cooled in shallow containers, uncovered, until down to 41F. Had just been cooked, put on a speed rack to cool. Food usually cooled on a speed rack - ensure it is 41F or less before putting in larger containers or covering.</p>
New Song Church	Routine	2-11-19	Zero violations noted at time of inspection.
The Nutrition Loft	Routine	2-11-19	No violations noted at the time of inspection.
Country Club/Lady J's Catering	Routine	2-11-19	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Employee cleaning slicer with sanitizer only and wiping off sanitizer with common towel. Food contact surfaces shall be washed, rinsed, sanitized and air dried. Stopped practice and educated staff.</p> <p>7-102.11 Common Name-Working Containers (Pf) Two sanitizer bottles not labeled with working containers. Chemicals shall have common names identifying product on working containers. Labeled.</p>
Darrell's Brew 'N' Que	Routine	2-8-19	<p>7-201.11 Separation-Storage Priority Violation Spray bottles of disinfectant, cleaner and degreaser stored hanging on prep table. Toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens, single service articles. Spray bottles were relocated to proper storage area.</p> <p>7-102.11 Common Name-Working Containers Priority Foundation Violation Unlabeled bottle of cleaner. Working containers of toxic materials shall be labeled with a common name. Staff labeled bottle of cleaner.</p> <p>5-203.14 Backflow Prevention Device, When Required Priority Violation Temporary hose for 3 comp sink lacks a backflow preventer Must install backflow prevention device on hose bibb. Staff to purchase and install today.</p> <p>5-201.11 Approved-Materials Priority Violation 3 comp sink shall have faucet as originally designed. Operator has 15 days to fix 3 comp sink.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Core Violation General cleaning required: floors, exterior of equipment, interior of refrigerators. Manager shall develop a cleaning schedule.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required</p>

			<p>Core Violation Sanitized utensils resting on towel - towel drying - cannot do this. Washed and sanitized utensils shall be air dried. Utensils rewashed and practice stopped.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability Core Violation Portions of the kitchen floor have been removed - exposed concrete. Floor shall be repaired so it is smoother and easily cleanable. Floor shall be repaired in 60 days.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core Violation Sani-bucket tested at 400ppm quaternary ammonia. Quat label states 200ppm for wipe cloth solution. Owner dumped sani-bucket and will remix.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority Foundation Sanitize test kit required for quaternary ammonia. Owner will either purchase sani-test kit in 24 hours or cease using quaternary ammonia and start using chlorine. (note" chlorine test kit is present).</p>
Soup Café	Routine	2-7-19	No violations noted at the time of inspection.
Prairie Pointe Assisted Living	Routine	2-7-19	<p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Employee cell phone sitting on cutting board. Ready to eat ham stored on sheet pan with raw beef. Food shall not be contaminated by raw food or dirty surfaces. Cell phone moved, cutting board sanitized. Ham moved.</p> <p>3-501.14 Cooling Priority Chicken stock made on 2/6 is 45F in walk-in, all other food is 40F or below. Did not cool fast enough. Food shall cool from 135-70F in 2 hours, and 70-41F in 4 hours. Voluntarily discarded. Next time use a bigger chill wand or chill wand and ice bath combo.</p> <p>4-904.11 Kitchenware and Tableware-Preventing Contamination Core Utensils stored with handles pointing down. Store utensils with handles pointing up so eating surface is not grabbed with hands.</p>
Baptist Health Care Center	Routine	2-7-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Sausage, chicken, etc. in 2nd floor kitchen past 7 day date marking. PHF shall be discarded within 7 days. Food was voluntarily discarded.</p>
Eagle's Club	Routine	2-6-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Potato salad, salami, shredded chicken and cooked prime all stored without dates or labels. RTE foods must be labeled and dated with production or discard by dates. Manager dated or discarded.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P) Potatoes and cooked prime past 7 day hold times and surface molding. RTE foods must be discarded after days or when quality requires. Manager discarded</p>

			<p>4-903.11 Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing (C) Single service items stored on floor, open and upright. Single service items shall be stored off the floor and inverted or in sealed bags. Manager to correct.</p>
Fly-N-Buy	Routine	2-6-19	<p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Chlorine test strips needed to check sanitizer concentration - 50-100 ppm. Adequate test strips required.</p>
Subway – Rosser	Routine	2-6-19	<p>4-901.11 Equipment and Utensils, Air-Drying Required (C) Dishware wet stacked and dripping water. Clean dishware must be air dried before stacking. Manager will have staff rewash and air dry today.</p>
Famous Dave's	Routine	2-6-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Ribs meat for beans 80F in hot holding unit. PHF shall be 135F or above. Ribs were discarded. Intended for use in beans. All meat intended for use in beans will be placed in cooler right away.</p> <p>4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing Priority foundation Temperature indicating strips or waterproof thermometer needed to check rinse temperature of mechanical dishwasher - should be 160F or above. Irreversible temperature indicating device needed.</p>
Butterhorn	Routine	2-5-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Cut vegetables, cooked food, pickled food in kitchen not marked with a date. Date mark PHF and discard within 7 days. Instructed to date mark food.</p> <p>6-202.11 Light Bulbs, Protective Shielding Core Lights in lower level prep area are not shielded. Lights must be shielded/covered.</p> <p>6-301.14 Handwashing Signage Core Handwashing signs for all handwashing sinks needed. Signage for all handwash sinks needed.</p>
LaVonne's Cheese Button Factory Plus	Routine	2-5-19	<p>Chlorine test strips were purchased.</p>
Subway of Eckroth	Routine	2-5-19	<p>2-401.11 Eating, Drinking, or Using Tobacco Core Violation Two unlisted employee drinks. Employee drinks must be covered or lidded.</p> <p>3-301.11 Preventing Contamination from Hands Priority Violation Food container in handsink. Handsink shall not be obstructed. Container was removed.</p>
Ramkota Hotel and Conference Center	Routine	2-5-19	<p>3-501.15 Cooling Methods (Pf) Hot dish, beef, pasta and large 5 gallon kettle of soup either covered or not documented with time of prep or cooling begins. Food items in process of cooling shall be uncovered and in shallow pans to facilitate rapid cooling. Manager will check with other staff to determine times and dates and will discard if needed.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf)</p>

			<p>Pasta salad, coleslaw, ham, beef, hotdish and chicken not dated or labeled. RTE foods shall carry a date of production or expiration date. Manager will correct.</p> <p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) No high read thermometer for high temp dish machine. High read thermometer required. Manager will purchase.</p>
La Tejana Mexican Market	Routine	2-5-19	All previous violations have been corrected.
Amvets Post #9	Routine	2-4-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Egg salad-55F and hamburger toppings-50F stored on ice on counter, cheesecake bars stored at room temp. PHF shall be 41F or below. Store all PHF in coolers, ice is not effective.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Leftovers, cut lettuce, etc. in walk-in are not marked with a date. Date mark PHF and discard within 7 days. Instructed to date mark food.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises Core Pancake mix stored on floor. Store food 6 inches off the ground.</p> <p>6-301.14 Handwashing Signage Core Handwashing sign needed for handwashing sink in kitchen. Handwashing sign required.</p>
Asian Gourmet Market	Routine	2-4-19	Zero violations noted at time of inspection.
The Element	Routine	2-1-19	Zero violations noted at time of inspection.
Orange Leaf	Routine	1-31-19	Zero violations noted at time of inspection.
VFW Sports Center	Routine	1-31-19	Zero violations noted at time of inspection.
La Tejana Mexican Market	Routine	1-31-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handwash sink used for storing food. Handsinks shall be accessible at all times. Food moved, keep sink accessible.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Salsa, cut vegetables, cooked food in walk-in not dated. Date food and discard within 7 days. Instructed to date mark food.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Food sitting at room temperature waiting for prep or cooling. Food shall be 41F or below. Store all food in coolers when cooling or not using.</p> <p>6-301.14 Handwashing Signage Core Handwashing sign needed for handwash sink. Signage needed.</p>

			<p>3-305.11 Food Storage-Preventing Contamination from the Premises Core Food stored on ground in walk-in cooler. Store food at least 6 inches off ground.</p> <p>3-501.13 Thawing Core Meat thawing at room temperature. Thaw food in coolers.</p>
Petro Serve USA 077	Routine	1-30-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Hot hold case at 120F. PHF shall be hot held at 135F or greater. Items in case will be discarded after 4 hours.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Surfaces such as floors in reach in and walk in coolers and freezers are heavily soiled and in need of more frequent cleaning. NF contact surfaces shall be cleaned as often as necessary to keep clean. Will do today.</p> <p>6-202.11 Light Bulbs, Protective Shielding (C) Missing lighting and shield in rear walk in freezer. Protective shielding and lighting must be provided. Will replace. Manager said to have on order.</p>
Boneshaker Coffee Company	Routine	1-30-19	<p>3-602.11 Food Labels Core Label needed for packaged, consumer self-serve items. Label shall include - business name, name of food, list of ingredients (greatest to least), list of allergens (milk, peanuts, etc.), weight, and date.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Opened packages of deli meat are not dated. PHF shall be dated and discarded within 7 days. Food will be marked with a date.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Chlorine test strips needed to check bleach sanitizer concentration. 50-100 ppm. Accurate test strips needed.</p>
Domino's Pizza #1872 – Century	Routine	1-30-19	Zero violations noted at time of inspection.
Maple View Memory Care	Routine	1-30-19	No violations noted at the time of inspection.
Papa Murphy's South Bismarck	Routine	1-29-19	Zero violations noted at time of inspection.
Fireflour Pizza	Routine	1-29-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Soup made today from vegetable stock made on 1/21. PHF shall be dated and discarded within 7 days. When making food with combined ingredients, use the date of the oldest ingredient to determine date of product. Soup was voluntarily discarded.</p>
Bistro 1100 Inc.	Routine	1-29-19	<p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Raw beef stored above kegs. Stored on a sheet pan but extending past edge of pan. Raw food shall not contaminate ready to eat food. Store in containers higher than the beef or move kegs.</p> <p>3-502.11 Variance Requirement</p>

			<p>Priority foundation Pickled onions from 12/22 in walk-in cooler. Variance needed if extending shelf life of food past 7 days. Pickled food over 7 days old will be discarded, all food will be disposed of within 7 days unless a variance and a HACCP plan are obtained.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core Wipe cloths stored outside of sanitizer buckets. Store wipe cloths in a sanitizer solution when not in use.</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>
Peacock Alley Bar & Grill	Routine	1-29-19	<p>3-403.11 Reheating for Hot Holding (P) Soups reheated to 71F after 2 hours on warmer. PHF shall be reheated to 165 within 2 hours. Taken to steamer and reheated to 165 in 5 minutes.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Foods exceeding 7 day hold time included cooked pastrami, knoephla soup, gelato mix. PHF shall not be held longer than 7 days in refrigeration. Manager to freeze or use today affected foods.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Interior floors of reach in salad cooler heavily soiled and exterior of service cart heavily soiled. Non-food contact surfaces shall be cleaned as often as necessary to keep clean or daily. Will schedule today.</p> <p>6-201.12 Floors, Walls, and Ceilings, Utility Lines (C) Floors in areas of kitchen and cooler, freezers are in need of more frequent cleaning. Floors shall be cleaned as often as necessary to keep clean. Will schedule today.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Beards longer than 1/4 inch are not restrained. Beards longer than 1/4 inch must have effective restraints. Will shave.</p>
Cold Stone Creamery	Routine	1-28-19	Zero violations noted at time of inspection
Panera Bread #1837	Routine	1-28-19	<p>6-501.110 Using Dressing Rooms and Lockers Core Employee coat and purse stored on bakery storage shelving. Employee items shall be stored separate from food and equipment.</p>
Judy's Place	Routine	1-28-19	Zero violations noted at time of inspection.
LaVonne's Cheese Button Factory Plus	Follow-Up	1-25-19	<p>Dented cans removed.</p> <p>Canned homemade beets removed.</p> <p>Unable to locate chlorine test strips. -Owner will email when located.</p>
Subway-North	Follow-Up	1-25-19	<p>Handwashing sink is operable.</p> <p>Meatballs are holding at 135F or above.</p>

A & B Pizza – South	Routine	1-24-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine concentration in dishwasher is 0 ppm. Chlorine concentration shall be 50-100 ppm. Repair will be called. Can use dishwasher (wash-rinse) and then sanitize in clean 3-compartment sink.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises Cheese, produce, etc. stored on floor of walk-in cooler. Pizza bags stored on top of bags of flour and sugar. Food shall be stored at least 6 inches off the floor. Food shall not be contaminated by establishment. Move food off floor. Store pizza bags away from food and clean equipment.</p> <p>6-202.11 Light Bulbs, Protective Shielding Core Lightbulbs in kitchen and storage areas not shielded. Plastic fixture covers or plastic tubes needed to protect bulbs.</p>
Bruno's Pizza	Routine	1-24-19	<p>4-204.11 Ventilation Hood Systems, Drip Prevention Core Hood filters need to be cleaned. Filters shall be cleaned to prevent drips.</p>
Bismarck Transition Center	Routine	1-23-19	No violations noted at time of inspection.
Community Action Program	Routine	1-23-19	No violations noted at time of inspection.
Ichibann Cuisine Corp. DBA Kobe's	Routine	1-22-19	<p>4-201.12 Food Temperature Measuring Devices Priority Thermometers needed for checking food cooking temperatures. Thermometers shall be provided and accurate. Owner will purchase for staff.</p> <p>3-501.15 Cooling Methods Core Noodles cooling in walk-in are covered. Food shall be uncovered until down to 41F. Noodles were uncovered.</p>
Kidz First Child Care Center	Routine	1-22-19	No violations noted at time of inspection.
LaVonne's Cheese Button Factory Plus	Follow-Up	1-18-19	<p>Follow-up based on previous routine inspection:</p> <p>3-201.11 Compliance with Food Law Priority, repeat Canned beets in walk-in cooler. Food shall be from sources that comply with the law. Cannot can food in establishment, remove from establishment today.</p> <p>3-202.15 Package Integrity Priority foundation, repeat Multiple cans with very large dents in storage - beets, fruit, etc. Food packages shall be in good condition and protect the integrity of its contents. Owner will discontinue use of food in dented cans today.</p> <p>4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration Priority foundation, repeat Chlorine test strips needed for bleach sanitizer - shall be 50-100 ppm Adequate test strips needed.</p>
Ramada Bismarck Hotel	Routine	1-17-19	<p>2-401.11 Eating, Drinking, or Using Tobacco (C) Employees drinking from open drink in main kitchen over food contact surfaces. No consumption of food or drink in food prep areas. Store not to</p>

			<p>contaminate. Chef removed.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No test papers for quat or chlorine sanitizers in use. Test papers must be provided to determine sanitizer levels. Will purchase.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair (C) Dish table seams leaking onto floor. Equipment shall be in good repair to prevent water on walking floor. Manager to have Maintenance address within 30 days.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability (C) Wall near dishmachine has a large hole with missing tile making it non cleanable. Wall Maintenance shall be employed to facilitate smooth and easily cleanable surfaces. Manager to have Maintenance address within 30 days.</p>
Red Carpet #1 Interchange Ave	Routine	1-16-19	Zero violations noted at time of inspection.
Tonka Group DBA Elbow Room/Roundhouse	Routine	1-16-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Kitchen dishwasher using quaternary ammonia sanitizer instead of chlorine. Bar dishwasher sanitizer empty. Chlorine sanitizer concentration shall be 50-100 ppm. New sanitizer will be installed. Will use 3 compartment sink to wash dishes.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Fries partially cooked and held at room temp - 80F. PHF shall be 41F or below. Put in cooler after cooking, or mark with a time and discard within 4 hours.</p> <p>3-501.15 Cooling Methods Priority foundation Stuffing, pasta, soup cooling in large containers with lids on. Ensure cooling food is no more than 4 inches deep, and leave completely uncovered until 41F. Food placed into smaller containers and left uncovered.</p> <p>6-301.12 Hand Drying Provision Priority foundation Paper towels needed for bar handsink. Paper towels needed for handwashing.</p>
Subway-North	Routine	1-16-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority, repeat Meatballs in hot hold at 115-120F. PHF shall be 135F or above. Had been in hot hold less than 4 hours - reheated to 165F. Temperature of water in hot holding unit is less than 120F - staff will monitor temperature to ensure it goes up.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handwashing sink is not operable - sensor does not work, staff using 3 compartment sink to wash hands. Handsinks shall be operational. Handsink will be fixed immediately.</p>
Perkins Restaurant South	Routine	1-15-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Hot hold chicken noodle soup - 125. Dishline cold bar - food was 50F, cover was removed and several containers missing, letting cold air out.</p>

			<p>PHF shall be 135F or above after cooking/reheating or 41F or below. Soup was in hot hold for less than 4 hours - reheated to 165F. Cold bar food voluntarily discarded.</p> <p>7-201.11 Separation-Storage Priority Bottle of degreaser stored on kitchen counter on top of cutting board. Store chemicals away from food and equipment. Bottle removed, cutting board cleaned.</p>
Good Shepherd Lutheran Church	Routine	1-15-19	Zero violations noted at time of inspection.
Burger King Yorktown	Routine	1-15-19	<p>2-402.11 Effectiveness-Hair Restraints (C) Two persons in food prep with long beards Persons in food prep shall wear protective beard restraints. Under 1/4 inch exempt. Manager will purchase.</p>
LaVonne's Cheese Button Factory Plus	Routine	1-14-19	<p>3-201.11 Compliance with Food Law Priority Canned beets in walk-in cooler. Food shall be from sources that comply with the law. Cannot can food in establishment, remove from establishment.</p> <p>3-202.15 Package Integrity Priority foundation Multiple cans with very large dents in storage - beets, fruit, etc. Food packages shall be in good condition and protect the integrity of its contents. Owner will discontinue use of food in dented cans.</p> <p>4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration Priority foundation Chlorine test strips needed for bleach sanitizer - shall be 50-100 ppm Adequate test strips needed.</p>
Ruth Meiers Hospitality House	Follow-Up	1-14-19	Food in walk-in cooler was 39-40F.
Sports Page	Routine	1-14-19	No violations noted at time of inspection.
Caffe Aroma LLC	Routine	1-14-19	<p>2-301.14 When to Wash (P) Person in food prep not washing hands when changing tasks and reapplying new gloves. Persons in food prep must wash hands between task and before applying gloves. Owner stopped practice and will educate staff.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Food contact surfaces not cleaned and sanitized before prepping foods. Food contact surfaces must be cleaned and sanitized before food prep begins and at minimum every 4 hours. Owner will employ new practice.</p> <p>6-301.12 Hand Drying Provision (Pf) No dispensed handtowels at handsink.. Disposable handtowels shall be dispensed. Will purchase new dispense. (Keep soap dispenser full)</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Food and non-food contact surfaces rear prep heavily soiled and in need of more frequent cleaning. Food and non-food surfaces shall be kept free of films and food debris, cleaned as often. Will schedule today.</p>

			3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in place. Must be approved levels.
Little Cottage Café	Routine	1-14-19	Zero violations noted at time of inspection.
Bismarck Emergency Food Pantry	Routine	1-14-19	No violations noted at time of inspection.
St. George Episcopal Memorial Church	Routine	1-11-19	Zero violations noted at time of inspection.
Darrell's Brew 'N' Que	Follow-Up	1-11-19	Follow-up inspection for repeat issues and recent water pipe break. More cleaning is taking place due to broken water pipe. New smoker installed this week where cooking, reheating, and hot holding will take place. All food will be reheated to 165F within 2 hours. Will hold food at 135F or above.
Burleigh County Roasting Co. LLC 701 Cycle	Routine	1-10-19	No violations noted at the time of inspection.
Pinehurst Subs LLC DBA Jimmy John's 1964	Routine	1-9-19	No violations noted at the time of inspection.
Fore Seasons Center	Routine	1-9-19	No violations noted at the time of inspection.
First Steps Learning Central	Routine	1-9-19	No violations noted at the time of inspection.
Ramada Limited Suites	Routine	1-8-19	Zero violations noted at time of inspection.
Los Lunas Mexican Restaurant	Routine	1-8-19	7-102.11 Common Name-Working Containers (Pf) Working containers with sanitizer and cleaners not labeled. Working containers shall carry common name of cleaner in use. labeled. 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Equipment and utensils used for food production soiled and in need of more frequent cleaning. Equipment shall be cleaned as often as necessary to keep clean. Will do today.
Marlin's Family Restaurant	Follow-Up	1-8-19	Follow-up based on previous inspection - meat slicer and dishwasher have been repaired. Progress made on cleaning - will continue to make improvements.
Perfect Start	Routine	1-8-19	No violations noted at the time of inspection.
Super Kids Jr. Academy	Routine	1-8-19	No violations noted at the time of inspection.
BisMan Food Coop	Routine	1-8-19	3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Leftovers in deli cooler marked 12/21 and 12/30 - well past 7 day date marking. PHF shall be dated and discarded within 7 days. Food was voluntarily discarded. 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Band saw in meat department has food debris inside lower portion. Food-contact surfaces shall be clean to sight and touch. Saw will be wash-rinse-sanitize-air dried.
Verge Fitness	Routine	1-7-19	No violations noted at the time of inspection.
Faith Lutheran Church	Routine	1-7-19	Zero violations noted at time of inspection.

Taco Del Mar	Routine	1-7-19	Zero violations noted at time of inspection.
Sushi Kabar – Dan’s North	Routine	1-7-19	3-501.13 Thawing Core Shrimp thawing in standing water. Thaw food under cold, running water or in the cooler.
Dan’s Supermarket #2 North 11 th St	Routine	1-7-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Deli cooler with to-go meals - food on bottom shelf was 45F on top layer. PHF shall be 41F or below. Food was placed in cooler that morning. Manager reorganized meals into single layers on bottoms shelf and educated staff.
Olive Garden Restaurant #1787	Routine	1-3-19	4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Food contact surfaces in continuous production not cleaned every 4 hours. Food contact surfaces shall be cleaned at 4 hour interval max. Utensils, knives, tongs, cutting boards and slicers all washed rinsed and sanitized. 4-901.11 Equipment and Utensils, Air-Drying Required (C) Dishware wet stacked. Clean dishware shall be air dried before stacking for storage. All affected items rewashed and air dried.
Darrell’s Brew ‘N’ Que	Follow-Up	1-3-19	3-403.11 Reheating for Hot Holding Priority Brisket not being reheated for hot holding correctly. Not reheated to 165F before placing in hot hold (oven). Reheat food to 165F within 2 hours before hot holding at 135F or above. Brisket placed in hot hold 1 hour ago - will be reheated to 165F within the next hour. 6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors, counters, all surfaces with debris. Physical facilities shall be cleaned as often as necessary.
It’s All Good DBA Pancho’s LaSalle	Routine	1-3-19	No violations noted at the time of inspection.
Erbert and Gerbert’s Sandwich Shop LaSalle	Routine	1-3-19	No violations noted at the time of inspection.
The Terrace	Routine	1-3-19	No violations noted at the time of inspection.
Sunrise Exxon	Routine	1-2-19	Zero violations noted at time of inspection.
Ruth Meiers Hospitality House	Routine	1-2-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Walk-in cooler - food was 44-45F. PHF shall be 41F or below. Call repair to fix cooler. 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. Slicer will be wash-rinse-sanitized. 6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors in cooler and kitchen, and walls in cooler. Physical facilities shall be cleaned as often as necessary.
Hampton Inn	Routine	1-2-19	7-202.12 Conditions of Use Priority Quaternary ammonia sanitizer concentration in 3 compartment sink is well

			<p>over 400 ppm. Chemicals shall be used in a way that does not make them toxic. Sanitizer should be 150-400 ppm. Call repair and add water to dilute sanitizer to approved levels.</p>
Stonehome Brew Co	Routine	1-2-19	<p>2-301.14 When to Wash (P) Food employees not washing hands between glove changes. Food employees must wash hands before donning gloves. Educated staff.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Employees with beards longer than 1/4 inch not protected.. Employees with beards must wear effective beard restraints Will purchase.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) In use utensils stored in warm water at 100F another in sanitizer solution. In use utensils shall be stored in product at temp or out of product and cleaned every 4 hours max. Stopped practice and educated staff.</p>
40 Steak and Seafood	Routine	1-2-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority Foundation Leftovers and other cooked food not dated marked in walk-in cooler and upright cooler in kitchen. PHF shall be marked with a date and discarded within 7 days. Leftovers and cooked food will be date marked.</p> <p>4-501.12 Cutting Surfaces Core Prep cooler cutting board in kitchen is badly scored - resurface or replace. Cutting boards shall be free of deep cuts of scoring.</p>