

## QUARTERLY (April-June 2019) FOOD INSPECTIONS

FACILITY NAME:	TYPE:	DATE:	VIOLATIONS:
The Candy Emporium LLC DBA North Woods Candy	Routine	6-28-19	Zero violations noted at time of inspection.
Masonic Center	Routine	6-28-19	Zero violations noted at time of inspection.
Papa Murphy's North Bismarck	Routine	6-28-19	Zero violations noted at time of inspection.
MacKenzie River Pizza Co	Routine	6-28-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Chicken cubed setting at room temp while prepping over 60F. Potentially hazardous foods shall cold hold at 41F or below. Item placed on sheet pan in cooler to rapidly cool.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloth solutions not testing to approved levels. Wiping solutions must be changed frequently enough to maintain approved sanitizer levels. Remixed.</p> <p>4-501.14 Warewashing Equipment, Cleaning Frequency (C) Dish machine and ware washing area heavily soiled. Ware washing area and equipment shall be cleaned daily or at frequency to keep clean. Employee assigned to clean area.</p>
Loaf n Jug #682 East Rosser	Routine	6-27-19	Zero violations noted at time of inspection.
Walrus	Routine	6-27-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cold hold deli top not holding temp for prep ingredients topside. Items ranged from 53-66F. PHF shall cold hold at 41F or below. All items voluntarily discarded. Red River Refrigeration to repair 9 am 6/28.</p> <p>3-501.14 Cooling (P) Minestrone soup at 120 F after 1 hour in cooler. PHF shall cool to 70 F in max 2 hours. Items removed from large container and placed in shallow pans in freezer.</p> <p>3-501.15 Cooling Methods (Pf) Large volume of soup 4 gallons in upright rectangular container on floor of cooler. Food shall be in shallow pans and stored on racks to facilitate rapid cooling.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) 3 employee with unrestrained beards over 1/4 inch in length. Beards are to be restraint if longer than 1/4 inch.</p>
EAT Restaurant LLC	Routine	6-26-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Temperature in beverage cooler is in the upper 50s. PHF shall be 41F or below. Repair cooler. Spring rolls prepared this morning were moved to a new cooler.</p> <p>3-304.15 Gloves, Use Limitation Priority Employees not changing gloves after touching outer clothing or cleaning. Employees must change gloves after they become contaminated - cleaning, touching clothing/face/body, touching raw meat, etc. Educated employees.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating/drinking/smoking</p>

			<p>Core Employees eating in dish area. Employees shall only eat in a designated area away from food and equipment. Will discontinue.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks stored in coolers and on clean equipment. Employee drinks shall be stored where they cannot contaminate food or equipment.</p>
N & K Safari Market	Routine	6-26-19	<p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Core Food packaged in store needs store information listed on the food package. Food labels shall include - store information, ingredients, weight, date Will include information on labels.</p>
Big Boy Mobile Food Unit	Routine	6-25-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Paper towels, sanitizer buckets, etc. stored in handsink. Handsinks shall be accessible. Removed items from handsink.</p>
Pub 21	Routine	6-25-19	<p>5-203.11 Handwashing Sinks-Numbers and Capacities Priority foundation Handwashing sink for bar needed. Handwashing sink must be made available for behind the bar. Designate one sink as handwashing only and stock with soap and paper towels.</p> <p>6-301.12 Hand Drying Provision Priority foundation No paper towels available for handsink in kitchen. Paper towels shall be made available.</p>
La Tejana Mexican Market	Routine	6-25-19	<p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Container stored on tray with raw animal blood in cooler in storage room. Food shall not be subject to contamination. Clean trays used to thaw raw meat on after meat has thawed.</p> <p>2-301.15 Where to Wash Priority foundation Cook washing hands by dipping in 3 compartment sink. May only wash hands in handwashing sink. Instructed to use handwash sink only - must also use soap and wash for 20 seconds.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core Cloths for wiping counters and equipment stored on counter - store in a bucket of sanitizer. Wipe cloths shall be stored in a sanitizer solution.</p>
Hillside Aquatic Complex	Routine	6-24-19	No violations noted at the time of inspection.
EverSpring Inn & Suites	Routine	6-24-19	No violations noted at the time of inspection.
Dollar Tree #3609 South 12 <sup>th</sup> Street	Routine	6-21-19	Zero violations noted at time of inspection.
Kum & Go #0813	Routine	6-21-19	<p>7-201.11 Separation-Storage (P) Do not store cleaning chemicals in 3 comp sink. Cleaning compound shall be in chemical storage area. Will clean and remove.</p>
Perkins Restaurant & Baker North Bismarck	Routine	6-21-19	<p>6-301.11 Handwashing Cleanser, Availability Priority foundation Handsink next to kitchen/dish area missing handsoap.</p>

			<p>Handsoap shall be available at all times. Will replace.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Employee cell phone stored on kitchen counter. Non-food contact surfaces shall be free from contamination. Cell phone moved.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core, repeat Cleaning needed - floors underneath coolers in kitchen, insides of coolers, counters, etc. Physical facilities shall be cleaned as often as necessary.</p> <p>6-202.11 Light Bulbs, Protective Shielding Core Panel of fluorescent lights in kitchen missing plastic cover. Lights shall be shielded or covered.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core, repeat Employee drinks stored above food and equipment in kitchen and uncovered. Employee drinks shall not contaminate food or equipment and shall be covered. Moved and covered.</p>
Caribou Coffee Co. – South 3 <sup>rd</sup> St	Routine	6-20-19	<p>2-301.14 When to Wash (P) All employees in food prep not washing hands before handling RTE foods and or Changing tasks(cleaning floors donning gloves without handwash). Food prep employees must wash hands before donning gloves and when changing tasks. Must educate staff.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Employee (male) with hair hanging forward outside of hat and exposed unprotected beard. Effective hair restraints shall be worn. Employee to pull hair under hat and shave beard.</p> <p>7-209.11 Storage-Other Personal Care Items (C) Personal cell phones stored on food contact surfaces. Personal devices making contact with face and mouth must not be stored on food contact surfaces. Removed and cleaned area.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Not a one sanitizer bucket set up after being open for more than 5 hours. Sanitizer solution shall be in place during operations. Put in place.</p>
Chinatown Buffet	Routine	6-20-19	<p>4-703.11 Hot Water and Chemical-Methods (P) Dish machine not dispensing sanitze.r Dish machine shall dispense approved levels of sanitizer 50 ppm chlorine Called service man. Service man arrive and repaired dish machine while I was on premise.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Raw beef, raw chicken, par cooked chicken balls, par cooked shrimp and pork all setting at room temp 62-71F. PHF shall cold hold below 41 or hot hold above 135. All beef cooked off immediately and remain items placed in walk in cooler.</p> <p>3-501.13 Thawing (C) Chicken Thawing at room temp. PHF shall thaw at approved methods. Placed in walk in cooler.</p>

			<p>3-304.14 Wiping Cloths, Use Limitation (C) Not one sanitizing solution bucket in place. Sanitizer solution shall be in place during operations. Put in place.</p> <p>3-501.19 Time as a Public Health Control (P, Pf, C) Raw and cooked sushi utilizing time as control but without time documentation. If time is used as control must be documented. All voluntarily discarded.</p>
Capital Ice Complex	Routine	6-20-19	Zero violations noted at time of inspection.
Radisson Inn	Follow-Up	6-20-19	Chef sent picture of cleaned dishwasher curtains.
Taco Bell North #20954	Follow-Up	6-19-19	Hand Sink installed and operational.
Haaland Field Concessions	Routine	6-19-19	Zero violations noted at time of inspection.
Hong Kong Restaurant Inc	Routine	6-19-19	<p>2-301.14 When to Wash More employee handwashing needed. Employees must wash hands after touching raw meat, personal items (cell phones), after taking breaks, when contaminated, etc. Educated on proper handwashing. After touching raw meat - wash hands before touching cooler hands and other equipment.</p> <p>3-501.15 Cooling Methods Priority foundation Chicken cooling in a large bucket - will cut later this afternoon and placed in freezer. Still need to take steps to cool correctly even if you will be cutting later. Egg roll filling cooling in large amounts. Cool food in small amounts - no more than 4 inches deep. Will start practicing proper cooling.</p>
Radisson Inn	Follow-Up	6-19-19	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation, repeat Dishwasher curtains have mold and debris. Non-food contact surfaces shall be free of accumulations. Will be replaced, will scrub and clean current ones and send picture.</p>
Clem Kelly Concessions	Routine	6-19-19	0 violations noted at time of inspection.
Hot Dogkota Mobile	Follow-Up	6-18-19	Provided dispensed handtowels and handsoap.
Hot Dogkota Mobile	Follow-Up	6-18-19	<p>2-301.14 When to Wash (P) Person working booth did not wash hands before donning gloves. Hands must be washed before donning gloves. Rewashed but no dispensed toweling.</p> <p>6-301.12 Hand Drying Provision (Pf) No dispensed handtowels at booth. Dispensed hand towels are required to operate. Will purchase by tomorrow.</p> <p>3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Chopped onion at 60F . No ice in bath only water. PHF shall maintain 41F or below. Ice placed in water bath.</p> <p>3-602.11 Food Labels (Pf, C) Brats in clear packaging not showing USDA or state inspected label Foods shall originate from inspected sources and carry appropriate labeling. Curt to provide label.</p>
Taco Bell North #20954	Routine	6-18-19	5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Rear handsink no longer attached to wall. Lying on boxes on floor.

			<p>Front handsink used to store trays and tray washing, obstructed. Handsinks shall be operational and unobstructed at all time of operation. Plumber called and to be on site in 20 minutes.</p> <p>6-501.12 Cleaning, Frequency and Restrictions (C) Front of house in soiled and stained tile. In need of more frequent cleaning. Shall be cleaned as often as necessary to keep clean and free of food debris. Person sent out to scrub.</p>
Church of Corpus Christi	Routine	6-18-19	No violations noted at the time of inspection.
Noodlezip	Routine	6-18-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Brisket setting at room temp 49-60 F. PHF shall cold hold at 41 F or below or above 135F. Placed back in cooler until further slicing.</p> <p>3-501.13 Thawing (C) Thawing fish roll at room temp. Thawing shall be done under refrigeration or in uninterrupted cooking process. Returned to cooler.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No wiping cloth buckets in place. Wiping cloth sanitizer shall be put place during operations. Put in place.</p>
Dakota Zoo Concessions	Routine	6-18-19	<p>2-301.15 Where to Wash (Pf) Employees washing hands in 2 comp dish sink not handsink. Employees must wash in designated handsink. Educated staff.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink used to store dish drainer and dishware. Handsink must be unobstructed and not used for any other purpose. Removed and educated staff.</p> <p>3-301.11 Preventing Contamination from Hands (P) Employees handling ready to eat foods without gloves. RTE foods must be handled with glove hands. Glove applied.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Employees storing partially consumed food with inspected product. No personal food stored in cooler/freezers.. Removed</p> <p>2-402.11 Effectiveness-Hair Restraints (C) 1 of 4 persons in food pre with hair restraints applied 3 with none. Effective hair restraints shall be worn. Hat to be worn.</p> <p>4-501.11 Good Repair and Proper Adjustment-Equipment (C) Missing condenser cover on upright freezer. Equipment shall be in good repair with covers in place. Will replace or purchase.</p>
Superslide Amusement Park	Routine	6-18-19	Zero violations noted at time of inspection.
Ground Round	Routine	6-17-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Bar handwashing sink being used as a dump sink for ice from drinks. Handwash sinks shall be used for no other purpose. Will only use as a handwash sink.</p>
Basin Electric Headquarters	Routine	6-17-19	Zero violations noted at time of inspection.

Radisson Inn	Routine	6-17-19	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation, repeat Dishwasher curtains have mold and debris. Non-food contact surfaces shall be free of accumulations. Will be replaced.</p> <p>3-304.11 Food Contact with Equipment, Utensils, and Linens Priority, repeat Employee cell phone sitting on food prep surface in kitchen. Food shall only contact clean surfaces. Phone moved, surface cleaned.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency Priority Can opener has food debris. Food-contact surfaces shall be wash-rinse-sanitize-air dried. Ran through dishwasher.</p>
Lucky's 13 Pub	Routine	6-17-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Hand sink at Pantry station not accessible. Soiled tub dishware and equipment in access lane. Handsinks must be accessible during operations. Will move tub and move equipment to allow access.</p> <p>7-201.11 Separation-Storage (P) Sanitizer stored on food prep counter with food. Toxic products shall not be stored with food or in manner to contaminate. Removed.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in sani buckets, soiled rags stored outside of bucket on food contact surfaces. Working container must contain approved levels. Remixed and placed rags in solution.</p> <p>4-602.13 Nonfood Contact Surfaces (C) Non food contact surfaces of equipment and tables, carts etc. heavily soiled. NF contact surfaces shall be cleaned as often as necessary to keep clean. Will schedule today.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) Clean dish ware wet stacked. Dishware shall be air dried. Rewashed and air dried.</p>
Runnings Farm & Fleet	Routine	6-14-19	Zero violations noted at time of inspection.
Target Café	Routine	6-14-19	Zero violations noted at time of inspection.
Target Retail Store	Routine	6-14-19	Zero violations noted at time of inspection.
Caribou Coffee Co. – Yorktown	Routine	6-13-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Raw eggs being held on counter are 70F. PHF shall be 41F or below. Claim to use time as a control (discarding food every 4 hours). To use time as a control versus temperature - must visibility keep track of time food is out of temperature.</p>
Kinderkidz Learning Center Bismarck	Routine	6-13-19	<p>4-501.12 Cutting Surfaces Core Cutting boards are scratched and not easily cleanable - replace. Cutting surfaces shall be smooth and easily cleanable.</p>
The Junction	Routine	6-12-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Dirty dishes stored in employee handwashing sink. Handwashing sink to be used for handwashing only. Item removed.</p>

Hot Dogkota Mobile	Routine	6-12-19	<p>3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding (P)  Mac and cheese, chili, cheese and kraut all hot held at 113-115F.  Chopped onion, sweet pickle relish, dill relish all at 55-58F.  PHF shall hot hold at 135 or stored below 41F.  Reheated on grill.</p> <p>3-403.11 Reheating for Hot Holding (P)  Mac and cheese, chili, cheese and kraut all 113F after 1.75 hours in steam table.  PHF open from unopened commercial package shall be reheated to 135 for hot hold and service.  Reheated to 135 on grill.</p> <p>2-301.14 When to Wash (P)  Hands not washed before donning gloves or moving between raw and ready to eat.  Must wash hands before donning gloves or changing tasks.</p> <p>6-301.12 Hand Drying Provision (Pf)  Hand towels not dispensed.  Must be dispensed.  Purchase dispenser.</p> <p>2-301.12 Cleaning Procedure (P)  Not utilizing 20 second hand wash. Only a rinse.  Must wash hands for 20 seconds.  Educated.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C)  No sanitizer solution.  Must be in place.</p>
Broadway Grill and Tavern	Routine	6-12-19	<p>3-403.11 Reheating for Hot Holding  Priority  Foods to be reheated are being placed cold into hot holding units and warmers - food was 90-110F with less than 1 hour to reheat.  Reheat to 165F within 2 hours.  Food was placed on stovetop to rapidly heat to 165F or marked with the time it will be discarded by (4 hours after removing from cooler). Do not use hot holding units and warmers for reheating.</p> <p>4-202.11 Food-Contact Surfaces-Cleanability  Priority  Plastic stirring spoons in kitchen are badly warped and not easily cleanable.  Food-contact surfaces shall be easily cleanable.  Replace.</p>
Elk's Aquatic Center – Sand Castle Shack	Routine	6-11-19	<p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy  Priority foundation  Thermometers needed to measure air temperatures of cooler and freezers.  Cooler - 41F or below, freezers - 0F or below.  Accurate thermometers needed.</p>
Cakes by Kersten	Routine	6-11-19	No violations noted at time of inspection.
North Dakota State Capitol Café	Routine	6-11-19	Zero violations noted at time of inspection.
CHI – St. Alexius Medical Center	Routine	6-11-19	No violations noted at the time of inspection.
Northern Nutrition	Routine	6-10-19	<p>4-101.19 Nonfood-Contact Surfaces  Core  Absorbent cloth mat used as a non-food contact surface.  Non-food contact surfaces shall be smooth and easily cleanable.</p>
TSB, LLC Which Wich Superior Sandwiches	Routine	6-10-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)  Sliced deli meats and meat balls held and served past posted expiration dates.  RTE foods shall be discarded when expiration dates have passed.</p>

			<p>Voluntarily discarded.</p> <p>2-402.11 Effectiveness-Hair Restraints (C)  Person prepping and handling food with unprotected beard.  Beards are to be protected. 1/4 inch policy allows 2 day growth exemption.  Removed from food prep.</p>
The Pier Bar and Grill	Routine	6-10-19	<p>3-501.15 Cooling Methods  Priority foundation  Taco and nacho meat cooling on the counter.  Food shall be cooled using effective methods.  Place food in the walk-in cooler right away, ensure food is no more than 4 inches deep, and leave uncovered until down to 41F.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness  Priority foundation  Bar mechanical dishwasher - chlorine sanitizer concentration is 10 ppm.  Chlorine sanitizer concentration shall be 100 ppm.  Will call repair. Use 3 compartment sink or kitchen dishwasher until fixed.</p> <p>3-304.14 Wiping Cloths, Use Limitation  Core  Wipe cloth sanitizer bucket - sanitizer concentration below 100 ppm.  Sanitizer concentration shall be 200 ppm.  Remixed.</p>
Edgewood Senior Living	Routine	6-10-19	No violations noted at the time of inspection.
Child's Hope Learning Center	Routine	6-10-19	Zero violations noted at time of inspection.
Mo's Snow Shack South Washington	Routine	6-7-19	Zero violations noted at time of inspection.
Country Club/Lady J's Catering	Routine	6-7-19	<p>7-102.11 Common Name-Working Containers (Pf)  Working container of sanitizer not labeled.  Working containers shall carry common name.  Labeled.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf)  Several unknown foods not carrying dates or food labels.  PHF shall carry prep or expiration dates.  Discarded voluntarily.</p> <p>4-202.11 Food-Contact Surfaces-Cleanability (Pf)  Duct tape wrapped around prep table legs not cleanable.  Surfaces must be cleanable and smooth no adhesives.  Will remove and clean.</p>
McDonalds – Country West	Routine	6-6-19	Zero violations noted at time of inspection.
Borrowed Bucks Roadhouse	Routine	6-6-19	<p>4-501.12 Cutting Surfaces  Core  Cutting boards heavily scored/scratched - replace or sand.  Cutting boards shall be smooth and easily cleanable.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness  Priority  Small bar dishwasher - chlorine sanitizer concentration is 0 ppm.  Chlorine sanitizer concentration should be 100 ppm.  Will repair.</p>
Primrose of Bismarck	Routine	6-6-19	No violations noted at the time of inspection.
Runway Express Mart	Routine	6-6-19	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P)  Dishes washed soap only not rinsed and sanitized.  Dishware required to be washed, rinsed, sanitized and air dried in that order.  Educated staff. Staff was told to wash in single front sink only. Informed</p>

			<p>dishes to be done in 3 comp in rear prep area</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No test papers for sanitizer in use. Testing papers shall be provided. Will purchase.</p>
Hot Dogkota	Routine	6-5-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) Chlorine Sanitizer at 10 ppm. Dishware shall be sanitizer at 50-100 ppm. Remixed to approved levels.</p> <p>6-301.12 Hand Drying Provision (Pf) No hand towels dispensed at handsink. Disposable handtowels shall be dispensed during operation. New roll put in place.</p>
Butterhorn	Routine	6-5-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cooler under grill - food 45-47F. Cooler across from grill - food 44-48F. Stock in cooler across from oven on top portion sitting on top of other containers - 54F. PHF shall be 41F or below. Call repair. Discard food that has been in cooler for more than 1-2 days.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Multiple foods in all coolers do not have date markings. PHF shall be dated. Voluntarily discarded if date prepared unknown.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Multiple foods in coolers are past 7 day date markings. PHF shall be dated and discarded within 7 days. Voluntarily discarded.</p> <p>3-501.15 Cooling Methods Core Soup (salad cooler) &amp; fries (walk-in) cooled while covered. Leave food uncovered in coolers until down to 41F.</p> <p>6-301.14 Handwashing Signage Core Handwashing signs for handwashing sinks needed. Signage for all handwash sinks needed.</p>
Adom African Market LLC	Routine	6-5-19	<p>3-602.11 Food Labels (Pf, C) Dried fish two different species without labels. PHF shall carry label to identify weight, price and ingredients. Will make labels or placards for fish.</p>
Eerbert and Gerbert's South 9 <sup>th</sup> Street	Routine	6-5-19	<p>4-501.12 Cutting Surfaces Core Gluten free cooler cutting board scored and not easily cleanable. Replace or sand. Cutting boards shall be easily cleanable.</p>
Scotty's	Routine	6-5-19	<p>3-501.15 Cooling Methods (Pf, C) Taco meat still at 65F and in covered air tight container. PHF shall be cooled in open containers that facilitate rapid cooling. Removed cover and educated staff.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Main grill cook without any hair restraints, flowing hair. Effective hair restraints shall be worn to prevent contamination. Applied effective restraint.</p>
Simonson North	Routine	6-5-19	<p>Zero violations noted at time of inspection.</p>

Sushi Kabar (In Cash Wise)	Routine	6-4-19	No violations noted at the time of inspection.
Cash Wise Foods (North)	Routine	6-4-19	4-302.14 Sanitizing Solutions, Testing Devices Sanitizer test strips needed for deli and meat 3 compartment sinks - quaternary for deli and produce dishwasher - chlorine. Adequate test strips needed. Deli test strips stocked, will order strips for meat and produce. Quaternary sanitizer concentration 150-400 ppm, chlorine sanitizer concentration 100 ppm.
LBI Papa John's – North Washington	Routine	6-4-19	No violations noted at the time of inspection.
Main Bar	Routine	6-4-19	Zero violations noted at time of inspection.
Peacock Alley Bar & Grill	Follow-Up	6-4-19	Paper towels dispensed.
Famous Dave's	Routine	6-3-19	7-202.12 Conditions of Use Priority Chlorine sanitizer concentration in bar 3 compartment sink was 200 ppm - should only be 100 ppm. Chemicals shall be used in a way that does not make them toxic. Water added - concentration down to 100 ppm.
Extreme Nutrition	Routine	6-3-19	No violations noted at the time of inspection.
Tap In Tavern	Routine	6-3-19	4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Dish procedure not correct. Rinse was last step. Dish procedure shall be wash, rinse, sanitize and air dry in that order. Changed practice.
Ramkota Hotel & Conference Center	Routine	6-3-19	6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Two employees consuming food and beverage in food prep area. No consumption of food or beverage in food prep area allowed. Removed sanitized affected areas.  2-402.11 Effectiveness-Hair Restraints (C) Main line cook no effective hair restraint. Effective hair restraints must be applied. Applied.  3-304.14 Wiping Cloths, Use Limitation (C) No sanitizer buckets in place main kitchen. Sanitizer shall be in place during operations. Mixed and put in place.
McDonald's – Expressway	Routine	5-31-19	No violations noted at the time of inspection.
Riverwood Golf Course/Hat Trick Grill	Routine	5-31-19	6-301.12 Hand Drying Provision (Pf) No dispensed towels. Dispenser empty. Disposable handtowels must be dispensed. Will ask again to have dispenser refilled.  4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Food contact dishware and utensils not washed rinsed and sanitized. Food contact surfaces shall be washed, rinsed, sanitized and air dried. Changed procedure and rewashed.  6-202.15 Outer Openings, Protected (C) Outside door open allowing insect and bird access. Doors must be screened or closed. Door closed.  4-201.11 Equipment and Utensils-Durability and Strength (C) Residential fridge not holding temp and unable to segregate raw and ready to eat foods due to storage space.

			NSF fridge required as per City of Bismarck Ordinance. Tim will purchase new NSF fridge.
YOUvitalize	Routine	5-30-19	5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Repeat Violation No hand washing sign posted hand handsink. Handwashing procedure required posting. Will post.  4-301.11 Cooling, Heating, and Holding Capacities-Equipment (Pf) Reach in cooler and salad/wrap cooler both exceeding 41F. Product temps ranged from 47-42 F. Freezer at 9F. Facilities shall hold foods at 41 f or below. Freezer shall be at 0F. Will adjust thermostat.
Prince Vee Bakery LLC	Routine	5-30-19	No violations noted at the time of inspection.
Loyal Order of Moose	Routine	5-29-19	5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) No posted signs on handwash stations. Signage shall be posted at handwash stations. Will post.
Anima Cucina	Routine	5-29-19	5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Using deli handsink to dump liquids. Handsink shall be for handwashing only. Will only use sink for handwashing.  6-301.12 Hand Drying Provision Priority foundation Wine bar handsink out of paper towels. Paper towels needed for handwashing. Will supply.
Superpumper-40 Tacoma Avenue	Routine	5-29-19	Zero violations noted at time of inspection.
Little Caesars Pizza #300 N 14 <sup>th</sup> Street	Routine	5-29-19	4-101.11 Characteristics-Materials for Construction and Repair (P, C) Pizza sauce spout is taped with Duct tape and holding food debris. Food contact surfaces shall be smooth and cleanable and repaired with cleanable materials or replaced with original parts. Unit order and will remove tape to make cleanable.
40 Steak and Seafood	Routine	5-29-19	7-201.11 Separation-Storage Priority Propane canister stored on work counter. Chemicals shall be stored separate from food and equipment. Canister moved.  6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors and walls in kitchen coated in grease and food debris. Physical facilities shall be cleaned as often as necessary.  6-201.12 Floors, Walls, and Ceilings, Utility Lines Core Flooring in prep area coated with grease and not able to be cleaned - needs to be repaired/replaced. Floor shall be smooth and easily cleanable.  2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks stored on food prep counters. Store employee food and drinks separate from food and equipment.  4-501.12 Cutting Surfaces Core Cutting board in kitchen badly scored and not easily cleanable - replace. Cutting boards shall be smooth and easily cleanable.
J's International Enterprises	Routine	5-28-19	Zero violations noted at time of inspection.

Stonehome Brew Co	Routine	5-28-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P) Two containers of Pasta exceeded 7 days for hold. RTE food shall not be held for more than 7 days. Both items discarded.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) Three comp sink not testing with approved quat sanitizer levels. Approved levels of 2-400 ppm for quat sanitized. Dumped and remixed.</p>
Burleigh County Senior Adult Center	Routine	5-28-19	<p>3-501.11 Frozen Food Core Air temp in north two door freezer was 30F. Freezer shall be 0F or below. Food voluntarily discarded.</p>
Ichibann Cuisine Corp. DBA Kobe's	Routine	5-28-19	All pervious violations have been fixed.
Burly Bagels	Routine	5-24-19	No violations noted at the time of inspection.
Country House Deli	Routine	5-23-19	<p>3-501.15 Cooling Methods Core Rice was covered while cooling. Leave cooling food completely uncovered until down to 41F.</p>
Buffalo Wild Wings North	Routine	5-22-19	<p>2-301.14 When to Wash (P) Prep cook moved between raw product to ready to eat food without handwash between glove application. First step before applying gloves is to wash hands. Educated staff.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Two employees with long netted beards. Food prep shall wear effective bear restraints.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Wing sauce buckets not cleaned at max of every 4 hours. Food contact surfaces in continuous production shall be cleaned by every 4 hour period. Educated staff.</p>
Frozen Treats	Routine	5-22-19	0 violations noted at time of inspection.
A Little Taste of Mexico	Routine	5-22-19	<p>3-403.11 Reheating for Hot Holding (P) Chicken, pork and beef not reheated to 165 for hot held. Hot held at 117F. RTE foods shall be to 165 in no more than 2 hours. All meats reheated to 165F immediately less than 1 hour hot held at 117.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) No detectable sanitizer in 3 comp sink. Shall have approved levels of quaternary ammonia 200-400 ppm. Remixed and tested.</p> <p>4-302.12 Food Temperature Measuring Devices (Pf) No accurate food thermometers to measure food temps. Must provide accurate thermometers for food prep. Will purchase.</p>
Bistro 1100 Inc.	Routine	5-22-19	<p>7-202.12 Conditions of Use Priority Quaternary ammonia sanitizer in bar 3 compartment is over 300 ppm. Should only be 200 ppm. Chemicals shall not be used in a way that makes them toxic and corrosive. Water added, tested at 200 ppm.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core</p>

			Multiple employee drinks stored on food prep surfaces. Store food and drinks away from food and equipment.
Bismarck Event Center	Routine	5-22-19	No violations noted at the time of inspection.
Little Einsteins	Routine	5-21-19	4-204.115 Warewashing Machines, Temperature Measuring Devices Priority foundation Temperature indicating strips that detect 160F needed for mechanical dishwasher - have strips, but they read 180F. Accurate testing device needed. Will purchase.
Ichibann Cuisine Corp. DBA Kobe's	Routine	5-21-19	3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Cooked noodles stored under raw meat in walk-in cooler. RTE food shall be stored above raw food. Noodles moved to top shelf.  3-501.19 Time as a Public Health Control Priority Tempura using time as a control not discarded after 4 hours - new time label made without discarding food. Food must be discarded after 4 hour. Food discarded.  4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Cook rinsed utensils under running water instead of using dishwasher. Dishes and utensils shall be wash-rinse-sanitized. Instructed to wash all dishes properly.  3-501.15 Cooling Methods Core Cooling noodles were covered. Food that is cooling shall be uncovered until down to 41F or below.
Los Luna's Mexican Restaurant	Routine	5-21-19	7-102.11 Common Name-Working Containers (Pf) Three spray bottles not labeled with common name of chemical. Chemicals out of original container shall be labeled. Relabeled.  6-301.11 Handwashing Cleanser, Availability (Pf) Hand soap dispenser empty. Hand soap shall be dispensed. Refilled.  4-602.13 Nonfood Contact Surfaces (C) Main kitchen and prep area non food contact surfaces soiled and in need of more frequent cleaning. Non food contact surfaces shall be cleaned as often as necessary to keep clean. Will schedule today.
Olive Garden Restaurant #1787	Routine	5-21-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Appetizer cooler food range from 60-47F. Container of spiral pasta on top sauce make table 55F. Lower pasta units running at 47F. Salad cooler items 47-42 F. PHF shall cold hold at 41F or below. Lower cooler not turned on. Spiral pasta discarded. Other lower unit on central monitor showing 47 for last 10 minutes. Will be monitored remotely.  7-201.11 Separation-Storage (P) Chemical storage degreaser on food prep station. Chemical storage in manner not to contaminate food or food equipment.  4-302.14 Sanitizing Solutions, Testing Devices (Pf) No device or test papers to ensure dish temp achieves 160F. No chlorine test papers for bar.

			Testing devices shall be in place. Will provide and corporate will call on Dish temp device requirement.
Coffee Cravers Roasterie	Routine	5-21-19	No violations noted at the time of inspection.
BisMan Food Coop	Follow-Up	5-20-19	3-502.12 Reduced Oxygen Packaging, Criteria Priority Vacuum packaged jerky still sold in coolers. HACCP plan needed for vacuum packaging food. Removed from cooler, discard. Can only store and sell frozen if there is no HACCP plan.
Arby's North	Routine	5-20-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Deli make cooler (main) display at 48F. Products ranging from 43-55F. Internal thermo reading 46F. PHF shall be cold held at 41F or below Called service man and called District Manager.  2-301.14 When to Wash (P) Food prep employee not washing hands before applying gloves. Rinsed hands not more the 3 seconds. Food prep persons must wash hands before donning gloves. Educated staff asked DM to address with staff.  2-302.11 Maintenance-Fingernails (Pf) Employee with large long polished nails working with food no gloves. Employees working with exposed food must wear gloves in good condition and sound. Educated staff.  4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P, C) Roast slicer, scale and utensils used in continuous production cleaned 5.45 hours earlier. Food contact surfaces shall be cleaned at max of 4 hour interval. Cleaned.  3-304.14 Wiping Cloths, Use Limitation (C) All wiping solutions did not test at approved levels Solutions must be approved levels
Missouri Slope/Valley View Heights	Routine	5-20-19	No violations noted at the time of inspection.
Green Food 2 Go Inc.	Routine	5-20-19	Zero violations noted at time of inspection.
Touchmark on West Century	Routine	5-20-19	4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority, repeat Chlorine sanitizer concentration in mechanical dishwasher is 0 ppm. Sanitizer concentration shall be 100 ppm. Will be repaired.
Caffe Aroma LLC	Follow-Up	5-17-19	5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability (C) No covered receptacle for restroom. Must provide covered receptacle. Will purchase today.  6-301.11 Handwashing Cleanser, Availability (Pf) No handsoap in restroom. Must provide dispensed soap for restroom. Will provide today.  4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) No thermometers in all coolers and freezers. Shall provide thermos for coolers and freezers. Will purchase today.
Starbucks Coffee #54770	Routine	5-16-19	4-204.115 Warewashing Machines, Temperature Measuring Devices Priority foundation

43 <sup>rd</sup> Ave			Temperature indicating strips or waterproof thermometer with maximum temperature button needed to check mechanical dishwasher sanitization temperature - should be 160F. Accurate measuring device needed. Will purchase.
Treats and Eats	Routine	5-16-19	Zero violations noted at time of inspection.
Scheels	Routine	5-16-19	3-501.15 Cooling Methods Priority foundation Soup in walk-in cooler cooled in large amounts. Ensure food is no more than 4 inches deep when cooling. Will cool food in smaller amounts, place in cooler right away to cool, and leave uncovered until down to 41F.
Grand Junction Grilled Subs	Routine	5-15-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Partially cooked fries stored at room temperature before final cooking. PHF shall be 41F or below. Instructed to use time as a control. Visibly mark food with a time and discard within 4 hours.  3-501.15 Cooling Methods Priority Partially cooked fries cooling in fridge with lid on. Leave cooling food uncovered until down to 41F. Uncovered. Break into smaller portions as well.  4-501.12 Cutting Surfaces Core Prep cooler cutting board and cutting board in back are heavily scored and can no longer be cleaned. Cutting surfaces must be easily cleanable. Can be replaced or sanded.  6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors and equipment in kitchen and grill areas. Physical facilities shall be cleaned as often as necessary.
Caffe Aroma LLC	Routine	5-15-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) RTE foods not dated. RTE foods must be dated. Will label and date.  4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Entire food prep area, and food equipment heavily soiled and not cleaned every 4 hours or daily for equipment. Food contact surfaces used in continuous production shall be cleaned every 4 hours and others daily. Will complete today recheck tomorrow.  4-602.13 Nonfood Contact Surfaces (C) Non food surfaces in production area heavily soiled interiors and exteriors, gaskets, handles. Shall be cleaned as often as necessary to keep clean. Will done by 4/16.  4-101.11 Characteristics-Materials for Construction and Repair (P, C) Raw wood used n drain board. Food contact counter south wall peeling no longer cleanable. Raw wood to be sealed and food contact surfaces shall be smooth and cleanable. Will repair 7 days.  3-304.14 Wiping Cloths, Use Limitation (C) No wiping cloths or solutions in place. Must have approved sanitizer.

Sky Zone	Routine	5-15-19	3-602.11 Food Labels Core Packaged food for customer self-service needs to have a label. Business name, list of ingredients (greatest to least), and allergens (milk, wheat, eggs, etc.).
John's Meat Market	Routine	5-15-19	Zero violations noted at time of inspection.
Bismarck Holiday Inn Express & Suites	Routine	5-14-19	Zero violations noted at time of inspection.
Peacock Alley Bar & Grill	Routine	5-14-19	4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Food contact surfaces rear prep table and deli prep boards soiled not cleaned between shifts. Interiors reach in prep coolers need cleaning. Food contact surfaces shall be washed rinsed and sanitized every 4 hours. Will have cleaned this evening.  6-301.12 Hand Drying Provision (Pf). REPEAT Handtowels at bar and not dispensed. Handtowels shall be dispensed to prevent contamination with wet and soiled hands. Will provide.  4-302.14 Sanitizing Solutions, Testing Devices (Pf) No test papers at bar glass washer. Must provide test papers.  4-602.13 Nonfood Contact Surfaces (C) Rear prep area in need of routine cleaning, exteriors and interiors of reach in soiled. Non-food contact shall be cleaned as often as necessary to keep clean. Will have done this evening.  6-201.11 Floors, Walls and Ceilings-Cleanability (C) Wall near rear handsink open and non-cleanable. Walls shall be smooth and cleanable. Owner to repair.  3-501.13 Thawing (C) Vegetables thawing at room temp. thaw in cooler.
Sushi Kabar – Dan's North	Routine	5-14-19	No violations noted at the time of inspection.
Dan's Supermarket #2 N 11 <sup>th</sup> Street	Routine	5-14-19	3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Priority Deli - packaging cooked rotisserie chicken next to breasting station for raw chicken. Raw chicken station was not being used at the time but had been used that morning and had not been cleaned yet. Cross contamination between raw and ready to eat food shall be prevented. Will find another area to package ready to eat food.
LaVonne's Cheesebutton Factory Plus	Routine	5-13-19	No violations noted at the time of inspection.
Magic Candle Cakery LLC	Routine	5-13-19	Zero violations noted at time of inspection.
Corral Bar	Routine	5-13-19	Zero violations noted at time of inspection.
Dairy Queen-West	Routine	5-13-19	6-301.11 Handwashing Cleanser, Availability Priority foundation Employee restroom does not have a supply of handsoap. Soap needed for all handwash sinks.  6-501.19 Closing Toilet Room Doors Core Employee restroom does not have a self-closing door.

			<p>Restroom doors shall be self-closing.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises Core Ice cream mix stored on floor of walk-in cooler. Store food at least 6 inches off the ground.</p>
Barnes & Noble	Routine	5-13-19	<p>3-301.11 Preventing Contamination from Hands (P) Persons handling RTE foods without gloves.. RTE foods require use of gloves or utensils Educated staff to apply gloves.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No high read thermometer for for high temp dishmachine. High temp dish shall have high read thermo external. Will purchase.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Persons with no head or beard hair restraints working with RTE prepping foods. Effective hair restraints shall be worn for beards more than 1/4 inch. Will provide.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco (C) Employees drinking and storing product on food contact surfaces. No consumption in food prep or in areas where it may contaminate food or food equipment. Removed and must clean area.</p>
BisMan Food Coop	Follow-Up	5-13-19	<p>3-502.12 Reduced Oxygen Packaging Priority, repeat Salami, cheese, and jerky vacuum packaged. HACCP plan needed for vacuum packaging. Discontinue practice, pull all items from retail space and discard. Can store frozen without HACCP plan.</p>
Roosevelt Place Hotel	Routine	5-10-19	<p>4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration Priority foundation Test strips needed to determine concentration of quaternary ammonia sanitizer concentration. Should be 150-400 ppm. Accurate testing device needed. Will purchase.</p>
Off The Hook Seafood LLC	Routine	5-10-19	No violations noted at the time of inspection.
Lucky's Bar and Lounge	Routine	5-9-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) All foods in deli top cooler temping 51-53 F. PHF shall hold 41 F or below. Brian called service man to repair today.</p> <p>4-301.11 Cooling, Heating, and Holding Capacities-Equipment (Pf) Deli top cooler not able to hold 41 F or below. Equipment shall maintain 41F or below. Service called.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No test papers present at bar for sanitizer in use. Test papers shall be available for product used. Will purchase.</p>
Sam's Club	Routine	5-8-19	<p>4-703.11 Hot Water and Chemical-Methods Priority Bakery mechanical dishwasher not reaching 160F on utensil surfaces. Utensil surface temp shall be at least 160F. Will be repaired. Can wash-rinse in dishwasher and sanitize in 3-compartment sink.</p> <p>4-204.115 Warewashing Machines, Temperature Measuring Devices Priority Foundation Temperature indicating strips needed for mechanical dishwasher - should</p>

			read a temp of 160F. Accurate testing device needed.
Crossmark	Routine	5-8-19	No violations noted at the time of inspection.
Hardee's North	Routine	5-8-19	6-501.12 Cleaning, Frequency and Restrictions (C) Walls, large equipment, floor, interior of reach in coolers, cooler handles, and non-food contact surfaces throughout establishment are in need of deep cleaning. Food debris accumulated under equipment and shelving walk ins and main kitchen area. The physical facilities shall be cleaned as often as necessary to keep them clean. Manager will ensure that establishment undergoes deep cleaning process.  3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Roast beef setting at rook temp 60F after prepping. PHF shall maintain 41 F during. During prep take out smaller batches to assure temp stays close to 41F. Will adjust batch size.
Ramada Bismarck Hotel	Routine	5-8-19	2-401.11 Eating, Drinking, or Using Tobacco (C) Repeat 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 contaminate. Manager removed.  6-201.11 Floors, Walls and Ceilings-Cleanability (C) Repeat 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.  3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Ready to eat foods deli meats not dated. RTE foods shall carry expiration dates. Items voluntarily discarded or dated with production dates.
Laughing Sun Brewing Company	Routine	5-7-19	3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P) RTE foods held for more than 7 days, pork 3/28, hot dogs 4/30 and unmarked pork unknown date RTE fully cooked foods shall be discarded after 7 days. All voluntarily discarded.  3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Numerous foods without dates of prep or expiration. Food shall be labeled and dated. Some dates applied some voluntarily discarded.  7-102.11 Common Name-Working Containers (Pf) Four working containers of cleaning chemicals and sanitizer not labeled. Working containers of chemicals must be labeled. All applied.  7-201.11 Separation-Storage (P) Toxic chemicals stored on food contact or utensil wash. Toxic chemicals must be stored separate.  2-402.11 Effectiveness-Hair Restraints (C) Two with long beards. Beards to be protected.
Subway- Walmart Supercenter South	Follow-Up	5-7-19	Meatballs were 145F or above.
Little Cottage Café	Routine	5-7-19	2-301.14 When to Wash (P) Employee washing hands in three comp sink.

			<p>Handsink with dispensed soap and toweling is only designated handwash station. Rewashed in handsink. 3 comp to be cleaned before use.</p> <p>3-301.11 Preventing Contamination from Hands (P.) Food prep employees not wearing gloves and handling ready to eat foods. Toast etc. Food prep employees shall wear gloves when handling RTE foods. Applied gloves after handwash.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Equipment exteriors have lint and grease buildup and buildup along grill sides. NF equipment shall be cleaned as often as necessary to keep clean. Will schedule.</p>
Memory Makers LLC DBA Edible Arrangements	Routine	5-7-19	No violations noted at the time of inspection.
Five Guys Burgers & Fries	Routine	5-7-19	No violations noted at the time of inspection.
Edwinton Brewing	Routine	5-6-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) RTE meats not dated, cooked chili not dated. RTE foods held for more than 24 hours shall carry expiration or prep dates. Items voluntarily dated.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Utensils used for soup dispensing lying at room temp for more than 4 hours. Utensils used for food contact but kept at room temp must be cleaned or replaced with new every 4 hours. Removed and provided a clean utensil.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco (C) Employee consuming beverage from open glass and storing on food contact surface. Employees may consume but in a manner not to contaminate food or food equipment. Removed and cleaned area.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Small Plastic cups without handles used to dispense relishes and stored in food. Utensils shall be stored with handle upright to prevent food contact. Removed and voluntarily discarded.</p> <p>3-305.11 Food Storage Provide shelving for food storage walk ins.</p>
BisMan Food Coop	Routine	5-6-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority, repeat Salad bar - food is 60F. Hot hold - chicken and tuna is 120-130F. PHF shall be 41F or below or 135F or above. Voluntarily discarded. Will not use units until repaired. Bone broth is slightly low, will monitor temp - 135F or above.</p> <p>3-502.12 Reduced Oxygen Packaging Priority, repeat Salami, cheese, and jerky vacuum packaged. HACCP plan needed for vacuum packaging. Discontinue practice. Can only keep jerky for 7 days. Can store frozen without HACCP plan.</p> <p>4-204.115 Warewashing Machines, Temperature Measuring Devices Priority foundation Temperature indicating device needed for dishwasher. Indicating strips or waterproof thermometer with maximum temp button needed - measure 160F Will purchase.</p>

			<p>6-301.14 Handwashing Signage Core Handsinks missing signage. Handsinks need signage.</p>
Exploring Minds Development Center	Routine	5-6-19	No violations noted at the time of inspection.
Early Childhood Learning Center 4 <sup>th</sup> Street	Routine	5-6-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Opened packages of deli meat and pepperoni not marked with a dated. PHF shall be dated and discarded within 7 days. Instructed to date mark.</p> <p>6-202.11 Light Bulbs, Protective Shielding Core Multiple light covers are broken. Lights shall be shielded and fixtures maintained in good repair - replace covers.</p>
Wendy's Restaurant – North	Routine	5-6-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Rear handsink used to store cooling containers for chili. Handsinks shall not be obstructed during operations. Remove water containers.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Reach in freezer for chicken products littered with food debris. walk in freezer floor littered with food debris and spills. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Will clean today.</p>
El Jefe Food Express	Routine	5-4-19	<p>04-07 Priority PHF hot and cold hold* Beans and rice 62F. Potentially hazardous foods shall be cold held at 41F or hot held at 135F or above.</p> <p>04-59 Priority General water supply* No running water for handsink or 3 comp sink. Must provide running water when operating.</p> <p>04-75 Handsink Priority Foundation Handsink used to store food. Handsink must be accessible during operations.</p> <p>04-51 sanitizer solution No sanitizer solution in unit. Must provide sanitizer solution when operating.</p> <p>04-83 openings core Rear door down during operations. Must be tight fitting doors or screened to prevent insect access.</p>
Burleigh/Morton County Detention Center	Routine	5-3-19	<p>2-301.14 When to Wash (P) Person applied gloves without handwash. Must wash hands before donning new gloves. Stopped washed and reapplied new gloves.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cooked carrots and peas mixed setting at room temp from lunch 80F. PHF shall be kept at 41F or below or 135 F or above in not in act of cooling in refrigerated storage. Carrots and peas reheated to 165F. Items had been out of compliance for about three hours. 1 hour short of automatic discard.</p>
Hampton Inn & Suites	Routine	5-3-19	Zero violations noted at time of inspection.
Toasted Frog West	Follow-Up	5-2-19	Food is dated. Sink hot water is fixed.

			Ceiling tiles will be cleaned this weekend. Estimates for floor repair are being gathered.
Northland Pace	Routine	5-2-19	No violations noted at the time of inspection.
Pizza Hut #2751 S. 12 <sup>th</sup> Street	Routine	5-2-19	No violations noted at the time of inspection.
Americinn of Bismarck	Routine	5-2-19	Zero violations noted at time of inspection.
Subway-3 <sup>rd</sup> St	Routine	5-1-19	4-201.12 Food Temperature Measuring Devices Priority, repeat Thermometer with a probe needed for measuring food temperatures. Accurate probe thermometer needed. Surface temperature thermometer available, but need one with a probe.
Perkins Restaurant South	Routine	5-1-19	2-301.14 When to Wash Priority Employee cleaning dirty dishes did not wash hands before handling packaged food. Wash hands after touching dirty dishes. Washed hands.  4-101.11 Characteristics Priority Veggie dicer has chipped metal. Food-contact surfaces shall be safe. Discontinue use.  Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Pie cooler is over 50F. PHF shall be 41F. Pies moved to bottom shelf - colder.  6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors, hood vents, etc. Physical facilities shall be cleaned as often as necessary.  5-501.13 Receptacles Core Large trash bin on wheels is badly cracked. Receptacles shall prevent leaks.
Bismarck I-94 Exxon	Routine	5-1-19	Zero violations noted at time of inspection.
Starbucks Coffee #2719 – S 3 <sup>rd</sup>	Routine	5-1-19	4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing Priority foundation Waterproof thermometer with maximum recording feature or temperature indicating strips (160F) needed to check final rinse temp of mechanical dishwasher. Testing device needed for mechanical dishwasher using heat to sanitize. Will purchase.
Terra Nomad Company	Routine	4-30-19	3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Food past 7 day date marking. PHF shall be dated and discarded within 7 days. Voluntarily discarded.
Fabian Seafood	Routine	4-30-19	Zero violations noted at time of inspection.
Great Pretzels Inc – Auntie Anne's 3505	Routine	4-30-19	Zero violations noted at time of inspection.
Luna Fusion	Routine	4-30-19	No violations noted at the time of inspection.
Taco Bell North #20954	Routine	4-29-19	2-401.11 Eating, Drinking, or Using Tobacco (C) Eating food while prepping foods for customers. Storing partially consumed

			<p>food on cutting/make board. No consumption of food where it may contaminate food or food contact surfaces. Removed and cleaned area. Washed hands.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Two persons in food prep with unprotected beards. Beards shall be effectively protected. Applied restraints.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Hand wash station heavily soiled and in poor repair. Water barely discharging. Maintenance and cleaning of handwash station shall be in good repair. Will have GM address.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Prep counters and food dispensing and cutting utensils heavily soiled and not cleaned every 4 hours. Food and non-food contact surfaces shall be cleaned as often as necessary. Surfaces cleaned.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Entire prep, rear and front heavily soiled.</p>
Walmart Supercenter #1537 – Rock Island	Routine	4-29-19	No violations noted at the time of inspection.
Good Road Recovery Center	Routine	4-29-19	Zero violations noted at time of inspection.
Subway – Walmart Supercenter South	Routine	4-29-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority, repeat Hot hold meat balls are 95-110F. PHF shall be held at 135F or above after cooking/reheating. Hot wells have been repaired multiple times over the last few weeks, food still not being held hot enough. Staff marked meatballs with time prepared and time that they will be discarded - no more than 4 hours. Staff will continue to mark meatballs with a time and discard every 4 hours until hot wells can be repaired and work.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking Core Employee drink, personal items stored on food prep surfaces. Drink not covered. Store drinks and personal items in designated areas. Cover drinks.</p>
Domino's Pizza-S. Washington	Routine	4-26-19	<p>2-402.11 Effectiveness-Hair Restraints (C) Two persons with long unprotected beards. Beards shall be netted or protected if longer than 1/4 inch Will shave today and maintain.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No wiping cloth solution in place during operations. Approved levels of sanitizer shall be in place during operations. Mixed and put in place.</p>
China Garden	Follow-Up	4-26-19	<p>3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P) Raw beef being washed and stored in mop/dump sink on floor. Raw chicken stored over RTE vegetables. At all times food is to be protected from contamination and unclean surfaces and environments. Beef voluntarily discarded - Chicken placed on lowest shelf.</p> <p>3-501.13 Thawing (C) Thawing chicken and beef at room temp.</p>

			Thawing shall be done by approved methods. Both placed in walk in cooler to thaw.
China Garden	Follow-Up	4-25-19	4-301.11 Cooling, Heating, and Holding Capacities-Equipment (Pf) Walk in cooler running at 50F. Cold hold shall be held at 41F. Adjusted thermostat downward and will monitor and called Red River Refrigeration for service call. Instructed if not repaired by tomorrow all food to be discarded.  3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cut vegetable par cooked foods 50-57F setting in cooler overnight. PHF shall cold hold at 41F or below or 135F or above. Red River refrigeration called to repair. Food to be discarded by tomorrow if not repaired.
La Enchilada	Follow-Up	4-25-19	Previous violations have been addressed.
Yim Siam Thai	Routine	4-25-19	No violations noted at the time of inspection.
Taco Johns – East	Routine	4-25-19	4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Veggie slicer has food debris. Food contact surfaces shall be clean to sight and touch. Will be cleaned.
Mocha Momma's Coffee	Routine	4-24-19	Zero violations noted at time of inspection.
China Garden	Routine	4-24-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cut vegetable par cooked 74-109 F setting at room temp, par cooked breaded chicken 109F. PHF shall cold hold at 41F or below or 135F or above. Items placed in walk in cooler. PIC stated product out for no more than 1 hour.  4-301.11 Cooling, Heating, and Holding Capacities-Equipment (Pf) Walk in cooler running at 50F. Cold hold shall be held at 41F. Adjusted thermostat downward and will monitor.  3-304.12 In-Use Utensils, Between-Use Storage (C) Utensils, slicer all soiled and stored on heavily soiled shelving. Food contact utensils shall be stored on clean surfaces. Removed and run through dishwasher.  4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) No high read thermometer for dish machine. High read thermo shall be provided. Will purchase. Supplied with email.  4-901.11 Equipment and Utensils, Air-Drying Required (C) Clean dishware wet stacked. Dishware shall be air dried before stacking. Rerun and air dried.
Toasted Frog West	Routine	4-24-19	3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Pizza ingredients past 7 day date marking. PHF past 7 day date marking shall be discarded. Discarded.  3-501-17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Pizza ingredients not dated. PHF shall be dated.

			<p>Instructed to date mark.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Hot water for back handsink not operable. Handsink shall have not water. Will repair.</p> <p>6-201-11 Floors, Walls and Ceilings-Cleanability Core Floor tile by dish machine broken/cracked. Ceiling tiles are heavily soiled. Floors shall be smooth and easily cleanable - replace. Clean ceiling tiles.</p> <p>6-301.14 Handwashing Signage Core Handsinks do not have signage. Handsinks shall have handwashing signage.</p> <p>4-501.12 Cutting Surfaces Core Cutting boards scored, not easily cleanable. Sand or replace boards.</p>
Pirogue Grille, Inc.	Routine	4-23-19	Zero violations noted at time of inspection.
The CraftCade LLC	Routine	4-23-19	<p>7-202.12 Conditions of Use Priority Chlorine sanitizer in bar 3 compartment sink above 200 ppm. Chemicals shall not be made toxic and used in accordance with labels - should be 100 ppm. Added water, diluted sanitizer to 100 ppm.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Chlorine test strips needed for chlorine sanitizer in bar 3 compartment sink. Accurate testing device needed. Will purchase.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Soup past 7 day date marking. Discard PHF after 7 days. Voluntarily discarded.</p>
First Presbyterian Church	Routine	4-23-19	Zero violations noted at time of inspection.
Augusta Place	Routine	4-23-19	No violations noted at the time of inspection..
The Salvation Army	Routine	4-22-19	<p>4-204.115 Warewashing Machines, Temperature Measuring Devices Priority foundation Temperature indicating strips or waterproof thermometer with maximum temp recording feature needed to check rinse temperature of mechanical dishwasher. Strips or thermometer needed for a mechanical dishwasher using heat to sanitize. Will purchase - temperature of rinse cycle should be at least 160F.</p>
Subway – Walmart North	Routine	4-22-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Front handsink has hot and cold water hooked up opposite. Rear handsink used to store utensils and cleaning supplies. Handsinks shall be used for nothing else other than handwash. Water supply shall be in good repair. Will repair mixed temps and removed storage.</p> <p>6-301.12 Hand Drying Provision (Pf) No disposable handtowels in rear handsink dispenser. Dispensed handtowels shall be available at all times of operation. Will order appropriate toweling.</p>

Sixteen03 Main Events	Routine	4-22-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Cooler across from pizza oven - food was 49F. PHF shall be 41F or below. Repair will be called.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Pizza toppings not marked with a date after opening packages. PHF shall be dated and discarded within 7 days. Will state marking all PHF with a date.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises Core Boxes stored on floor of walk-in cooler downstairs. Food shall be kept off the ground.</p>
Stamart #15	Routine	4-22-19	Zero violations noted at time of inspection.
All-4-You Childcare	Routine	4-18-19	<p>4-101.19 Nonfood-Contact Surfaces Core Dishes and equipment stored in fabric storage totes. Nonfood contact surfaces shall nonabsorbent and easily cleanable.</p>
La Enchilada	Follow-Up	4-18-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Kitchen handsink blocked with dishes. Keep handsink accessible at all times. Dishes removed.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drink sitting on cutting board. Store personal drinks and food away from food and equipment. Moved drink.</p>
Red Carpet #2 South Washington	Routine	4-18-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Deli meats and hot dogs not dated in open containers walk in cooler. RTE foods shall be dated with consume by or prep dates. Labels and dates applied.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Open containers of foods walk in cooler and freezers. Food shall be stored protected from contamination and off the floor. Bags closed and covers applied.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Rear prep, pizza oven, cart3 comp sink, walk in cooler and freezer all heavily soiled. NF contact surfaces shall be cleaned as often as necessary to keep clean. Will schedule.</p> <p>6-303.11 Intensity-Lighting (C) Walk in coolers and freezer do not have required foot candles of lighting inside. Coolers and freezers shall be equipped with required foot candle of lighting.</p> <p>6-501.12 Cleaning, Frequency and Restrictions (C) Floors throughout Store especially walk ins, restrooms, and storage areas under and behind shelving heavily soiled and littered with food debris. Walk in pop cooler stick to floor.</p>
Sushi Kabar – Dan's South	Routine	4-17-19	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Cutting boards and utensil exceeded 4 hour cleaning requirement. Cutting boards, knives and any other equipment or utensils shall be cleaned every 4 hours. Items taken to dish area to be cleaned.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C)</p>

			Wiping cloths stored on counter room temp. Wiping cloths shall be stored in solution when not in use.
Dan's Supermarket #3 South Washington	Routine	4-17-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Food stored in Production room 47-49 F. Included cut Mellons, deli meats, cheese, diced onions, cut carrots, imitation crab. PHF shall be held at 41 F or below. Production room thermostat adjusted to 41F or below. Items at discretion of management voluntarily discarded or salvaged based on time out of compliance.  4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Meat slicers not cleaned every 4 hours. No one in deli aware of last cleaning. Log indicated last cleaning 4/12. Food contact surfaces in continuous production shall be cleaned at max 4 hour intervals. Staff immediately started to clean.
Kroll's Kitchen – South	Routine	4-17-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Ready to eat meats pulled from freezer not dated. RTE foods shall carry pull date or expiration date. Will date going forward.
China Star	Routine	4-16-19	3-501.15 Cooling Methods Priority foundation Noodles cooling in walk in cooler in large containers that are covered. Cool food in small amounts (food should be no more than 4 inches deep) and leave uncovered until down to 41F. Food was uncovered and cooled in smaller portions.
First Steps Learning Center East	Routine	4-16-19	4-901.11 Equipment and Utensils, Air-Drying Required (C) Child serving dishes wet stacked. Dishware and utensils shall be air dried before stacking. Utilized other set for today.
Longhorn Steakhouse #5557	Routine	4-16-19	6-301.12 Hand Drying Provision (Pf) Bar hand towel dispenser mounted under sink and not functioning not accessible. Disposable hand towels shall be dispensed at handsinks. Will provide trifold dispenser for bar top dispensing.  4-901.11 Equipment and Utensils, Air-Drying Required (C) Clean dishware wet stacked. Clean dishware shall be air dried before stacking. Rewashed and air dried.  4-502.11 Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices (C) Cutting boards deeply grove and stained no longer cleanable. Cutting boards shall be in good repair and cleanable. Will purchase new.
Smoothie Spot	Routine	4-16-19	No violations noted at the time of inspection.
O'Brians Tavern	Routine	4-15-19	Zero violations noted at time of inspection.
Sweet Treats Cupcake Bar and Bakery	Routine	4-15-19	2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks uncovered and sitting on food prep surfaces along with cell phone. Drinks shall be covered and stored away from food and equipment.
Jack's Steakhouse & Saloon	Routine	4-15-19	4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency Priority Meat grinder has food debris. Food contact surfaces shall be clean to sight and touch. Will clean and will maintain clean.  3-501.15 Cooling Methods

			<p>Core Rice cooling in walk-in cooler is 70F and covered. Cooling food shall be uncovered until down to 41F.</p>
La Carreta of Bismarck, Inc	Routine	4-15-19	<p>3-501.14 Cooling (P) Pork Carnitas prepared on 4/13 and still at 48F on 4/15. PHF shall cool to 41 in max 6 hours. Voluntarily discarded.</p> <p>3-501.15 Cooling Methods (Pf, C) Large deep pans contains pork and grease stored on top of each other in speed rack. Cooling shall be done in shallow pans with separation and uncovered to facilitate rapid cooling. Do not stack in rack. Changed practice educated staff.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Rice hot held at 107 F. PHF shall be hot held at 135F or greater. Rice just under 4 hours old and reheated to 165F.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Open food more than 2 days old no longer cooling in open containers. Food that is no longer cooling and in long term storage shall be in covered containers. Covers applied.</p> <p>6-301.12 Hand Drying Provision (Pf) No disposable hand towels dispensed at hand sink. Disposable hand towels shall be in place during operations. Restocked with purchased toweling. No store ice buckets under dispenser.</p>
Tri Energy Coop – W Divide	Routine	4-12-19	<p>3-304.14 Wiping Cloths, Use Limitation (C) No sanitizing bucket set up front stations food prep and cleaning. Sanitizer solution shall be in place during operations. Mixed and put in place.</p> <p>Single Service Storage SS hot dog boats stored with food contact upright and exposed. SS items shall be stored inverted or in manner to protect from contamination. Inverted.</p>
Stadium Sports Bar	Routine	4-12-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) Bar glass sanitizing solution only 10 ppm. Sanitizer shall be at approved levels 50-100 ppm. Remixed to 100 ppm.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No test papers for bar sanitizer in use. Test papers shall be on premise. Will purchase.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Cutting boards deeply groves and not cleanable, dishtable and dish machine heavily soiled, mold on walls dish area. Food and non-food contact surfaces shall be cleaned at least every 4 hours for food contact and as needed for NF contact to keep clean. Will have done today.</p> <p>4-204.11 Ventilation Hood Systems, Drip Prevention (C) Vent hood dripping onto floor beside pizza oven. Drip pans shall be of adequate size and dumped daily to prevent spillage.. Will clean today.</p>
La Enchilada	Routine	4-11-19	<p>3-501.14 Cooling Priority</p>

			<p>Menudo made this morning 70F in walk-in, in a large container with lid on. Cool food - 135-70-F in 2 hours, 70-4F in 4 hours. Discarded. Place food in cooler right away, uncovered until 41F, food no more than 4 inches deep.</p> <p>3-304.15(A) Gloves, Use Limitation Priority Cooks not changing gloves after contaminated. Change gloves after cleaning, touching clothing, raw meat, phones, etc. Instructed to change gloves.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Dishwasher chlorine concentration 0 ppm. Should be 100 ppm. Call repair. Can wash-rinse in dishwasher, sanitize in 3 comp sink.</p> <p>6-301.12 Hand Drying Provision PF Handsink in back needs paper towels. Paper towels needed at all times.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance PF Kitchen handsink blocked with dishes. Handsinks shall be unobstructed.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks and food on food prep surface. Keep employee food and drinks separate.</p>
St. Gabriel's Community Skilled Care	Routine	4-11-19	Zero violations noted at time of inspection.
Interstate A & B Pizza	Routine	4-10-19	Zero violations noted at time of inspection.
Edgewood Senior Living, LLC Colorado Lane	Routine	4-10-19	No violations noted at the time of inspection.
Applebees-North	Routine	4-9-19	<p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) Water high read thermometer non-functioning. No staff or manager on phone could make function. High read thermometer shall be in good repair and operational. Will purchase disc type. Sent email.</p> <p>4-202.18 Ventilation Hood Systems, Filters (C) Hood filter broke and allowing air to bypass filters into exhaust. Hood filters shall be in good repair and tight fitting. Will replace.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Dish area in main kitchen soiled and has foul odor. NF contact surfaces shall be cleaned as often as necessary to keep clean and odorless. Will schedule today.</p>
Marlin's Family Restaurant	Routine	4-9-19	<p>3-502.12 Reduced Oxygen Packaging, Criteria Priority Vacuum packaged sausage in walk-in cooler. HACCP plan needed when vacuum packaging food. Discontinue practice. Can keep vacuum packaged food in freezer without a HACCP plan - but must cut bag open once food is brought out to thaw to allow oxygen in bag. Sausage was cut open in walk-in cooler.</p>
Grand China Restaurant, Inc.	Routine	4-9-19	<p>3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cut vegetables, raw shrimp and raw chicken setting at room temp.</p>

			<p>Potentially hazardous foods shall be stored at 41F or lower or above 135. All items moved to coolers or discarded.</p> <p>3-501.13 Thawing (C) Thawing shrimp and chicken at room temp. Thawing must be done by approved methods. All returned to cooler.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloth solution did not. Test at approved levels. Wiping solution shall be at 200 ppm quat or 50 ppm chlorine. Remixed to approved levels.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Numerous open containers of RTE foods stored in open containers in walk in. Food shall be stored in covered sealed containers to prevent possible contamination. Covers or film applied.</p>
Sidelines Sports Bar	Routine	4-9-19	<p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Chlorine test strips needed to check sanitizer concentration in 3 compartment sink, should be 50-100 ppm. Accurate testing device needed.</p>
BSC Food Service/NECE Center	Routine	4-8-19	No violations noted at the time of inspection.
BSC Food Service – Student Union	Routine	4-8-19	<p>3-501.14 Cooling Priority Turkey cooling from 4/7 was 45F (breasts) and 50F (sliced). Turkey was covered with tinfoil. Did not cool fast enough. Ground hamburger cooling from this morning is 90F and covered. PHF shall cool from 135-70F within 2 hours and from 70-41F within 4 hours. Turkey was voluntarily discarded. Cooling food will be left uncovered until down to 41F.</p>
JLB-Bis Inc DBA JL Beers	Routine	4-8-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Quaternary ammonia sanitizer concentration for 3 compartment sink and sanitizer buckets is 0 ppm. Sanitizer concentration shall be 200 ppm. Repair will be called. Bleach (chlorine) will be used until repaired - use test strips to ensure it is 100 ppm. Do not mix bleach and quaternary ammonia.</p>
Dan's Super Market #12	Routine	4-8-19	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Deli knife storage case and knives heavily soiled. Foods contact surfaces shall be cleaned as often as necessary to keep clean. Area cleaned and sanitized.</p> <p>4-501.14 Warewashing Equipment, Cleaning Frequency (C) Dish machine in deli with large amounts of lime scale inside and outside-top of machine crusted. Ware washing facility shall be cleaned as often as necessary to keep clean. Will schedule today.</p> <p>Single Service Storage (C) Single service stored unprotected and upright with food contact surface exposed. Single service shall be stored inverted or in sealed bags or containers. Items inverted or returned to bags.</p>
A & B Pizza South Inc. – Kirkwood Mall	Routine	4-8-19	<p>3-501.16(A) (1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Pizza sauce out at room temp 59F. If time is used a control must document time or store at 41F or under. Moved to lower refrigerator unit.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Interior of deli style lower unit soiled with food.</p>

			NF contact shall be cleaned as often as necessary to keep clean. Will clean today.
Charras Mexican Restaurant	Routine	4-5-19	3-305.11 Food Storage-Preventing Contamination from the Premises (C) Raw meat stored on floor of dry storage area in open containers. Food shall be stored off the floor and in covered containers. Moved to walk in cooler shelves.  3-501.13 Thawing (C) Raw meat thawing at room temp. Food shall be thawed by approved methods in cooler, running cold water or part of a cooking process. All items returned to walk in cooler.
3Be Meats LLC	Routine	4-5-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Deli Meats RTE undated and in open unlabeled bags. RTE deli meats need to be dated with open date or date of expiration when out of original packaging. Owner will have dated today.
Wachter Middle School	Follow-Up	4-5-19	Dishwasher hot water sanitization temperature was above 160F.
Taco Bell #19530 South Washington	Routine	4-4-19	7-202.12 Conditions of Use Priority Quaternary sanitizer concentration in 3 compartment sink is well over 400 ppm. Chemicals shall not be used in a way that makes them toxic and corrosive. Water added to sanitizer - was at 300 ppm. Dispensing system is broke, will test sanitizer each time it is dispensed to ensure it is 150-400 ppm.  3-304.14 Wiping Cloths, Use Limitation Core Sanitizer concentration in wipe cloth container is 0ppm. Sanitizer concentration shall be 150-400 in wipe cloth containers. Replaced water.
Country West MVP Store	Routine	4-4-19	Zero violations noted at time of inspection.
Texas Roadhouse	Routine	4-4-19	4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Cutting boards used on prep lines and clip boards used in meat room soiled and molded need cleaning or replacement . Food contact surfaces shall be in good repair and cleaned as often as necessary. Will replace.  5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Two handsinks obstructed with tools and salad spinner. Handsink in meat room faucet not upright falls over. Handsinks shall be accessible and in good repair. Removed items and will repair.
Expressway Suites	Routine	4-3-19	No violations noted at the time of inspection.
St. Vincent's Nursing Home	Routine	4-3-19	No violations noted at the time of inspection.
Red Carpet Carwash	Routine	4-3-19	3-305.11 Food Storage-Preventing Contamination from the Premises (C) Open food in walk in freezers and stored on floor. Food shall be stored in covered containers and off the floor. Sealed bags and moved to shelving.  3-304.12 In-Use Utensils, Between-Use Storage (C) Scoops used to dispense bulk food stored in container with handle making contact with food. Utensils can be stored in food but handle must be upright. Removed.  3-304.14 Wiping Cloths, Use Limitation (C) No detectable sanitizer in solution bucket.

			Approved levels of sanitizer must be in place. Remixed.
Bismarck Courtyard	Routine	4-3-19	4-101.19 Nonfood-Contact Surfaces (C) Interior of microwave heavily soiled and in need of more frequent cleaning. NF contact shall be cleaned as often as necessary to keep clean.
Power Plate Meals, LLC	Routine	4-2-19	Zero violations noted at time of inspection.
Schlotsky's	Routine	4-2-19	No violations noted at the time of inspection.
Ruby Tuesday	Routine	4-2-19	2-301.14 When to Wash (P) Prep employees switching task and changing gloves without handwash. Employee touching mouth with open hand and reapplying gloves without handwash. All food employees must wash hands before donning new gloves and are required to change gloves when switching tasks. Stopped and had employees wash and reapply gloves.  2-401.11 Eating, Drinking, or Using Tobacco (C) Employee beverages consumed in food prep and stored on food prep surface. May not consume in food prep area and must store not to contaminate. Removed and educated.  4-101.19 Nonfood-Contact Surfaces (C) Exteriors of equipment, ovens,dishwasher heavily soiled and all in need of more frequent cleaning. NF contact shall be cleaned as often as necessary to keep clean. Scheduled.  4-202.18 Ventilation Hood Systems, Filters (C) All hood filters are gapping and allowing grease vapors to move into exhaust stack. Hood filters shall be tight fitting. Will purchase new.
Denny's Restaurant	Routine	4-2-19	3-304.15(A) Gloves, Use Limitation Priority Employee did not change gloves after cracking raw shell eggs. Gloves shall be changed when contaminated - after touching raw meat/eggs, cleaning, touching face and personal items, etc. Gloves were changed. Change gloves immediately after contaminated, do not touch other equipment.
Sickies Garage	Routine	4-1-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Top of prep cooler with sandwich toppings - food was 50F. PHF shall be 41F or below. Lids were closed and temperature will be monitored to ensure food is 41F or below.
McDonald's State Street	Routine	4-1-19	Zero violations noted at time of inspection.
Arby's 3 – Rock Island Place	Routine	4-1-19	Zero violations noted at time of inspection.
Capital Nutrition	Routine	4-1-19	6-301.12 Hand Drying Provision Priority Foundation Paper towels needed for handwashing sink. Paper towels needed for handwashing at all times.
Lord of Life Lutheran Church	Routine	4-1-19	Zero violations noted at time of inspection.