

QUARTERLY (July-September 2019) FOOD INSPECTIONS

FACILITY NAME:	TYPE:	DATE:	VIOLATIONS:
Stonehome Brew Co	Routine	9-30-19	<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>
Omkara LLC DBA Super 8 Motel	Follow-Up	9-30-19	Hand towel dispenser installed.
Olive Garden Restaurant #1787	Routine	9-30-19	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Salad bowl refrigerated cabinet and bread oven littered with food debris. Non-food contact surfaces and food contact surfaces shall be cleaned at least daily and stored in clean environment. Manager to have leaned today.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No high read thermometer on site to verify dish temp at 160F. Corporate claims not an FDA rule. High read thermo required Showed copy of code.</p> <p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) No ambient air thermos in two coolers. Ambient air thermos required. Will replace today.</p> <p>304.12 In-Use Utensils, Between-Use Storage (C) Knife and utensil storage in sanitizing solution. Utensil storage in product or outside of product on clean surface 4 hr max. Rewashed.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) All steel pans wet stacked. Dishware to be air dried. Rewashed and air dried.</p>
James River Café	Routine	9-30-19	<p>3-301.11 Preventing Contamination from Hands (P) Employee not washing hands donning gloves. Food employees must wash hands before donning gloves.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) No hair restraints in place for food prep employees. Food prep employees must wear effective hair restraints.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cut tomato and onion at held room temp. If food is held without temp control time must be recorded. Placed in ice bath.</p>
Los Luna's Mexican Restaurant	Routine	9-26-19	<p>3-301.11 Preventing Contamination from Hands (P) Handling RTE foods, shells, shredded lettuce and cheese with bare hands. RTE foods shall be handled with utensils or gloved hands. Provided utensils.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) Bar 3 comp sink with no detectable sanitizer in solution. Approved levels must be utilized.</p>

			<p>Added chlorine.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No test paper provided for sanitizer in use. To purchase.</p> <p>7-102.11 Common Name-Working Containers (Pf) 3 spray bottles without common name displayed. Must provide working containers with name of product. Labeled.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Rear prep tables and equipment surfaces exteriors and bar surfaces are in need of more frequent cleaning soiled. NF contact surfaces exposed to food and splash shall be cleaned daily every 24 hours.</p>
McDonald's – Main Street	Routine	9-26-19	No violations noted at the time of inspection.
Nutrition Ambition	Routine	9-26-19	No violations noted at the time of inspection.
Bistro 1100 Inc.	Routine	9-26-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handsink in kitchen used as a dump sink for ice. Handsinks shall be used for handwashing only. Instructed to use to wash hands only.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage Core Knives stored in sanitizer water. Store utensils on a clean, dry surface. Removed from sanitizer.</p>
Burger Time	Routine	9-26-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cut tomato, chopped onion both 47F in deli top make table. Reach in upright also 43-46F. PHF shall cold hold 41 F or lower. Both thermostats adjusted lower to reach temp.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloth solution not testing at approved levels. Quat shall be at 200-400 ppm. Dumped and remixed.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No quat test papers on premise. Test papers shall be provided. GM to purchase.</p> <p>4-602.13 Nonfood Contact Surfaces (C) Drive up speaker and exteriors of food equipment heavily spoiled and touched with gloved hands. NF contact surfaces shall be cleaned as often as necessary to keep clean or daily minimum. GM had items cleaned.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Ice scoop stored in soiled container with cloth liner. Utensils shall be stored in clean and cleanable surfaces, cloth non cleanable. Removed and provided new container and scoop.</p>
Noodlezip	Routine	9-26-19	<p>3-501.19 Time as a Public Health Control (P) Dried fruit rehydrated at room temp utilizing time as control without time or date stamp. If time is utilized a time stamp must be on product. Time stamped.</p>

			<p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) Repeat Commercial chest freezer in basement have no ambient air thermometers posted. Ambient air thermometer shall be posted in each unit. Will purchase.</p> <p>3-301.11 Preventing Contamination from Hands (P) Person in rear prep chopping produce touched face and nose with gloved hands and did not remove contaminated gloves or rewash hands. Person wearing gloves shall wash hands when changing tasks or when contamination occurs. Rewashed and changed.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Two persons with non-protected beards and one with no head hair restraint in place. All hair head or face shall be effectively restraint. Will purchase restraints.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No sanitizing solution in place during morning food prep. Sanitizer shall be in place during prep.</p>
Qdoba Mexican Grille	Routine	9-26-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Rice, chicken, both beans, beef all below 117F on hot hold. PHF shall hot hold 135 F or greater. Water well empty not making contact with container surface. Added hot water. No temps taken today at 2 pm.</p> <p>4-204. 117 Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers (Pf) Auto dispensing sanitizer over 600 ppm of quat. Approved quat at 200-400 ppm Called service to recalibrate.</p> <p>3-304. 14 Wiping Cloths, Use Limitation (C) No sani buckets set up at food prep stations. Sani solution shall be in place during operations.</p> <p>4-901 .11 Equipment and Utensils, Air-Drying Required (C) Stacks of clean dishware soiled and wet stacked. Clean dishware to be clean and air dried before stacking.</p> <p>6-301.11 Handwashing Cleanser,Availability (Pf) Hand soap dispensers empty. Hand soap must be dispensed.</p> <p>6-301.12 Hand Drying Provision (Pf) Rear handsink empty handtowel dispenser empty. Must be stocked at all times.</p> <p>4-501 .11 Good Repair and Proper Adjustment-Equipment (C)</p> <p>5-501.15 Outside Receptacles (C)</p> <p>6-201.17 Walls and Ceilings,Attachments (C)</p> <p>6-201.12 Floors, Walls, and Ceilings, Utility Lines (C)</p> <p>4-602. 13 Nonfood Contact Surfaces (C)</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf)</p> <p>2-402.11 Effectiveness-Hair Restraints (C)</p> <p>4-201.11 Equipment and Utensils-Durability and Strength (C)</p>
Legacy High School	Routine	9-25-19	No violations noted at the time of inspection.
Nardello's	Routine	9-24-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority

			<p>Meatballs hot holding at 115-120F. PHF shall be held at 135F or above after cooking/reheating. Ensure meatballs are reheated to 165F within 2 hours before hot holding - after reheating can hot hold at 135F or above. There should be enough sauce to cover meatballs.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking Core Employee drinks stored on top of food storage container. Areas for employee drinks should be removed from food and equipment.</p>
Pita Pit	Routine	9-24-19	No violations noted at the time of inspection.
The CraftCade LLC	Routine	9-23-19	<p>4-903.11 Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing Core Air conditioner condensate that is being piped from AC is stored in container that is stored with single-use items. Single-use items shall be protected from contamination. Moved container to floor.</p> <p>6-305.11 Designation-Dressing Areas and Lockers Core Employee cell phone on cutting board. Store employee items separately.</p>
Pride Manchester House	Routine	9-23-19	<p>3-301.11 Preventing Contamination from Hands Priority Cook not wearing gloves when contacting ready to eat food. Gloves, tissue paper, or utensils must be used to avoid contact with ready to eat food. Gloves were used.</p> <p>4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing Priority foundation Temperature indicating strips or waterproof thermometer with maximum temp recording needed to determine rinse temperature of dishwasher - should be 160F. Accurate testing device needed. Will purchase.</p> <p>3-501.13 Thawing Core Thawing food at room temperature. Thaw food in cooler, under cold running water, or as part of the cooking process. Food placed in cooler.</p>
Pancho's Mexican Restaurant Pinehurst	Routine	9-23-19	<p>2-301.15 Where to Wash (Pf) Employees not washing hands in handwash sink. Stated washing in restroom. Employees must wash hands in prep handwash sink before donning gloves. Instructed and educated staff.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Prep handsink heavily soiled and in need of more frequent cleaning. Handsinks shall be cleaned daily or as often as necessary to keep clean. Cleaned.</p> <p>4-204.117 Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers (Pf) Quat sanitizer in use over 400 ppm. Quat shall be used at 200-400ppm approved levels. To recalibrate dispenser.</p> <p>4-602.13 Nonfood Contact Surfaces (C) Rear prep non-food surfaces heavily soiled in need of more frequent</p>

			<p>cleaning. Cleaned as often as necessary to keep clean.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) Wet stacked clean dishware. Air dried before stacking.</p>
CVS Pharmacy #8628 South 3 rd Street	Routine	9-23-19	No violations noted at the time of inspection.
BECEP Head Start	Routine	9-23-19	Zero violations noted at time of inspection.
Northridge Elementary School	Routine	9-23-19	<p>6-201.12 Floors, Walls, and Ceilings, Utility Lines (C) Ceiling tiles removed for remodel and abatement in main kitchen prep and basement cafeteria. Waste and vent, sprinkler system and numerous trusses exposed. Finished ceiling required over prep and serving line in cafeteria. Will report to Admin to correct ASAP.</p>
La Quinta Inn and Suites Bismarck	Routine	9-23-19	No violations noted at the time of inspection.
Jimmy John's South 3 rd Street	Routine	9-23-19	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Tomato slicer needs to be cleaned - blades have a build-up. Food-contact surfaces shall be clean to sight and touch. Will be cleaned again.</p>
Law Enforcement Training Academy	Routine	9-20-19	Zero violations noted at time of inspection.
B and J Tesoro	Routine	9-20-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Hose bib attached to handsink faucet, Handsink shall be used for no other purpose than hand wash, Removed,</p>
Pizza Hut #2749 – North 12 th St	Routine	9-20-19	<p>4-501.14 Warewashing Equipment, Cleaning Frequency (C) Repeat 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. Will clean today after 4.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Pepperoni and sausage both above 41 F. 55-57F. PHF shall cold hold 41 f or below. Voluntarily discarded</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Rear hand-sink used to store dirty dish-ware. Hand sink must be unobstructed during all operations. Removed and cleaned sink.</p>
Dollar Tree #3226 Pinehurst	Routine	9-20-19	<p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Foods stored on floor walk in freezer. Foods stored off the floor. GM will place plastic.</p>
City Brew Coffee	Routine	9-20-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Hand washing sink used to store blender. Hand washing sinks shall be used for no other purpose than handwash. Removed utensils.</p> <p>6-301.12 Hand Drying Provision (Pf) Missing dispensed handtowels at front handsink. Hand towels shall be dispensed during operations. Put new roll in place.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) Missing high read thermometer for dishmachine. Must have high read thermometer for hot water sanitizing dishmachine.</p>

Brick Oven Bakery	Routine	9-19-19	<p>4-904.11 Kitchenware and Tableware-Preventing Contamination (C) Bread baskets lined with linens used for food contact may not be stored outside at any time. Food contact surfaces shall be stored protected from contamination. All taken inside kitchen.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No test papers on site for sanitizer in use. Must have sanitizer test kit or papers. Owner will purchase today.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) Non approved levels of sanitizer in use. Less than 100 ppm. Approved levels of quat sanitizer required 200-400 ppm. Dumped and remixed to approved levels.</p> <p>6-301.11 Handwashing Cleanser, Availability (Pf) No dispensed hand soap for service counter handsink. Dispensed handsoap required. Will supply today.</p> <p>6-301.12 Hand Drying Provision (Pf) No dispensed handtowels at front service counter handsink. Must be dispensed. Will purchase today.</p>
Taco John's North	Routine	9-19-19	<p>4-202.16 Nonfood-Contact Surfaces (C) Spilled food in both walk in cooler and freezer basement. Surface not intended for food contact shall be cleaned as often as necessary to keep clean. Will clean today.</p>
Wood House	Routine	9-19-19	<p>3-501.14 Cooling (P) Chicken Noodle at 57 F after more than 6 hours cooling and Chili at 70 after 3 hours of cooling. PHF shall cool from 135 to 70F in max 2 hours with 4 more hours to make 41F. Both reheated to 165.</p> <p>3-501.15 Cooling Methods (Pf) Large 5 gallon containers of soup will not cool. PHF shall be placed in shallow pans to facilitate rapid cooling. Will place in shallow pans in freezer now forward.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Sanitizing solution in buckets not testing approved levels. Sanitizer shall be 200-400 ppm for quat. Remixed manually.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Employees with beards longer than 1/4 inch not restrained. All hair and bears 1/4 inch and longer shall be effectively restraint. Applied net.</p> <p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) Missing high test thermometer for dish machine. High read thermo required or thermo papers to determine dish temp. Owner to order.</p>
Dunn Brothers Coffee	Routine	9-19-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Several items in prep cooler are not dated. PHF shall be dated and discarded within 7 days. GM dated food.</p>
Cathedral Grade School	Routine	9-19-19	Zero violations noted at time of inspection.
Shiloh Christian School	Routine	9-19-19	No violations noted at the time of inspection.

Century High School	Routine	9-19-19	No violations noted at the time of inspection.
Mainstay Suites	Routine	9-17-19	Zero violations noted at time of inspection.
Comfort Suites	Routine	9-17-19	Zero violations noted at time of inspection.
Quality Inn	Routine	9-17-19	Zero violations noted at time of inspection.
St. Mary's Academy	Routine	9-17-19	7-202.12 Conditions of Use Quaternary ammonia sanitizer concentration over 400 ppm. Should be 200 ppm. Chemicals shall be used according to labeled use and not be made toxic or corrosive. Remixed and tested at 200 ppm.
The Gifted Bean Coffee House	Routine	9-17-19	No violations noted at the time of inspection.
40 Steak and Seafood	Routine	9-17-19	6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors underneath equipment, behind grill line, shelving. Physical facilities shall be cleaned as often as necessary. Will schedule cleaning.
Western Plains Boys and Girls Ranch	Routine	9-16-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Pasta salad at 51 F no cooling bath or refrigeration. PHF shall cold hold at 41 F. Will provide ice bath.
Wachter Middle School	Routine	9-16-19	No violations noted at the time of inspection.
Sunrise Elementary School	Routine	9-16-19	No violations noted at the time of inspection.
Jeannette Myhre Elementary School	Routine	9-16-19	No violations noted at the time of inspection.
LaVonne's Cheesebutton Factory Plus	Routine	9-16-19	7-202.12 Conditions of Use Priority Quaternary ammonia sanitizer concentration in 3 compartment sink is 400 ppm. Chemicals shall not be made toxic or corrosive. Water added, diluted to 200 ppm.
Peacock Alley Bar & Grill	Routine	9-16-19	3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P) Cream sauce held for more than 11 days. Diced chicken held for more than 17 days. RTE food shall be cold held for mono more than 7 days. Both voluntarily discarded. 3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Cooked rice, cooked pastrami, deli turkey and ham not dated. RTE foods shall be dated with prep or expiration date. Approximate dates applied. 3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Deli, turkey, ham, sausage, pico, cream sauces all held at room temp 52-55 F without ice bath. PHF shall be cold held at 41F or below. All items out for less than 1 hour and returned to coolers. 54-302.14 Sanitizing Solutions, Testing Devices (Pf) REPEAT No test papers at bar glass washer. Must provide test papers. 6-201.11 Floors, Walls and Ceilings-Cleanability (C) REPEAT Wall near rear handsink open and non cleanable.

			Walls shall be smooth and cleanable. Owner to repair.
Humpback Sally's /510.2 /Luft	Follow-Up	9-13-19	All food is dated and less than 7 days old.
Holiday Inn Bismarck	Routine	9-12-19	3-501.13 Thawing (C) Raw salmon labeled to kept frozen or thaw for immediate service held at 41 F. Thawing not allowed in oxygen free pack. Must be opened or not thawed and held at 41 F. Opened packages to prevent anaerobic environment. 4-101.19 Nonfood-Contact Surfaces (C) Interiors and exteriors of cooler, freezers, butter sauce brushes and knives storage are heavily soiled. Non food contact surfaces shall be cleaned daily or as often as necessary to keep clean. Will will clean ASAP. 4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) Missing air thermometers in multiple under counter cooler/freezers. Ambient air thermometers shall be provided and posted conspicuously. Will purchase.
Grand China Restaurant Inc.	Follow-Up	9-12-19	Spoke with GM and she has ordered a new rice cooker. Both should arrive next couple of days. They will be using time as a control rather than temp. All rice will be marked and discarded at 4 hour intervals.
West Dakota Meats	Follow-Up	9-12-19	3-502.12 Reduced Oxygen Packaging, Criteria (P, Pf) Owner to work on HACCP Plan and submit by end of month. Will continue to date affected foods and discard at 14 days. He may also submit data on water activity and ph and seek variance.
St. Anne Grade School	Routine	9-11-19	No violations noted at the time of inspection.
Taco Bell North # 20954	Routine	9-11-19	6-201.12 Floors, Walls, and Ceilings, Utility Lines (C) Floors and walls in dining area and restrooms are in poor condition and soiled and in need of more frequent cleaning. Floors and walls shall be cleaned daily or as often as necessary to keep clean. GM was short staffed with only two closers last night and will have floors mopped today.
Perkins Restaurant South	Routine	9-11-19	2-401.11 Eating, Drinking, or Using Tobacco Core Employee drink stored on food prep area. Employee drinks shall be stored where they cannot contaminate food or equipment. Moved drink. 6-202.11 Light Bulbs, Protective Shielding Core One panel of fluorescent lights in back prep area missing a cover. Lights shall be shielded. Will shield. 6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - under equipment, inside coolers, fans above grills, floors, etc. Physical facilities shall be cleaned as often as necessary.
Simle Elementary School	Routine	9-11-19	No violations noted at the time of inspection.
Pioneer Elementary School	Routine	9-11-19	No violations noted at the time of inspection.
Tri Energy Coop – Broadway	Routine	9-11-19	No violations noted at the time of inspection.

Super Pumper #39 N 19 th Street	Routine	9-11-19	Zero violations noted at time of inspection.
Highland Acres Elementary School	Routine	9-10-19	No violations noted at the time of inspection.
Roosevelt Elementary School	Routine	9-10-19	No violations noted at the time of inspection.
Grimsrud Elementary School	Routine	9-10-19	No violations noted at the time of inspection.
Golf Etc.	Routine	9-10-19	No violations noted at the time of inspection.
Days Inn Bismarck	Routine	9-10-19	Zero violations noted at time of inspection.
Om Kara LLC DBA Super 8 Motel	Routine	9-10-19	6-301.12 Hand Drying Provision (Pf) Reinstall hand towel dispenser at handsink after repainting dining area. Handtowels shall be dispensed. Will hang today. 6-201.18 Walls and Ceilings, Studs, Joists, and Rafters (C) Missing sheet rock in rear dish area. Walls shall be smooth and cleanable. Will have done this week.
Burleigh County Roasting Company-YMCA	Routine	9-10-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Date marking is inconsistent - opened packages of meat (ham, turkey, pepperoni, etc.). Food has dates that are long past 7 days old but containers are full. PHF shall be dated and discarded within 7 days. Correct dates applied. Do not put new food on top of old food - will not reflect correct date marking. Use new containers each time. 5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handsink blocked with sanitizer bucket. Handsink shall be accessible at all times. Moved bucket. 4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Quaternary ammonia sanitizer test strips needed - should be 150-400 ppm. Adequate test kit needed. Will purchase. 3-304.14 Wiping Cloths, Use Limitation Core Wipe cloths stored on counters. Cloths shall be stored in sanitizer when not in use.
Little Cottage Café	Routine	9-10-19	3-304.14 Wiping Cloths, Use Limitation (C) Sanitizing solution for buckets greater than 400 ppm. Solution shall be approved levels 50-100 ppm. Remixed 7.1* 3-501.17 RTE Time/Temperature Control for Safety Food. Date Marking (Pf) Bacon setting at room temp 89F. Without time stamp. If time is control rather than temp discard time must be identified on product container. Timed for 6 pm discard.
Ichibann Cuisine Corp. DBA Kobe's	Routine	9-9-19	7-201.11 Separation-Storage Priority Chemicals stored above food and equipment in kitchen and sushi bar. Chemicals shall potentially contaminate food or equipment. Removed chemicals. 6-305.11 Designation-Dressing Areas and Lockers Core

			Several employee cell phones stored on work surfaces. Employees shall use designated areas for personal items. Phones were moved.
St. Mary's Central High School	Routine	9-9-19	No violations noted at the time of inspection.
Centennial Elementary School	Routine	9-9-19	No violations noted at the time of inspection.
Horizon Middle School	Routine	9-9-19	No violations noted at the time of inspection.
Liberty Elementary School	Routine	9-9-19	No violations noted at the time of inspection.
Little Caesars DBA Dakota Pizza LLC	Routine	9-9-19	Zero violations noted at time of inspection.
Elks Lodge 1199	Routine	9-9-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Pasta salads, cooked meats, deli meats and cut vegetables not labeled and dated. RTE foods shall be dated with prep or expiration dates. Dated. 3-305.11 Food Storage-Preventing Contamination from the Premises (C) Foods stored on floor walk in coolers, freezers and dry storage. Food are to be stored off the floor. Placed on shelving.
West Dakota Meats	Routine	9-9-19	3-502.12 Reduced Oxygen Packaging, Criteria (P, Pf) 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. He will apply dates going forward.
Humpback Sally's/510.2/Luft	Follow-Up	9-6-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Items in coolers and walk-in missing dates. PHF shall be dated. Instructed to date mark. 3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Food past 7 day date marking in walk-in cooler. PHF shall be discarded after 7 days. Discarded.
Tri Energy Coop – Centennial	Routine	9-6-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Containers pre cooked eggs, sausage, hot dogs, pepperoni and cheese all not dated rear refrigeration. All RTE foods shall be dated. Will put dates on best of knowledge. 3-305.12 Food Storage, Prohibited Areas (C) Lots of foods stored on floor of walk in freezer or stored in open boxes or containers. Food shall be stored off the floor and in covered containers. Will add shelving. 4-202.16 Nonfood-Contact Surfaces (C) Interiors of coolers and freezers soiled with dry food debris. NF contact surfaces shall be cleaned daily to prevent buildup. Will complete today. 3-304.14 Wiping Cloths, Use Limitation (C) No sanitizing solution set up in food prep area. Sanitizer solution shall be in place during operations. Mixed and put in place.

Will Moore Elementary School	Routine	9-5-19	No violations noted at the time of inspection.
Martin Luther School	Routine	9-5-19	4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration Priority foundation Chlorine test strips needed to determine bleach sanitizer concentration - should be 100 ppm. Accurate test kit needed. Will purchase.
Applebees South	Routine	9-5-19	4-602.13 Nonfood Contact Surfaces Core Ice bin in bar - counter above is moldy - clean. Nonfood contact surfaces shall be cleaned as often as necessary. -202.13 Insect Control Devices, Design and Installation Core Fly strip hung above clean dishes. Strips shall not be hung above food and equipment. 3-501.15 Cooling Methods Core Noodles cooling in walk-in were 55-60F and covered. Food was cooled on speed racks but placed into containers and covered before reaching 41F. Leave food uncovered until down to 41F. Noodles were placed back on speed racks and uncovered. Ensure food is not covered or combined into large portions until it reaches 41F.
Fairfield Inn – South	Routine	9-5-19	Zero violations noted at time of inspection.
Hit the Spot	Routine	9-4-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Food needs to be dated with date it came out of freezer and placed into cooler or the date prepared if kept in the cooler and not placed in the freezer - deli meat, coleslaw, tomatoes, cut lettuce, etc. PHF shall be dated and discarded within 7 days. Will be more consistent with date marking.
Sushi Kabar – Dan’s South	Follow-Up	9-4-19	PH meter on site. Food handler demonstrated ph of rice at 3.5 to 3.6.
BisMan Food Coop	Routine	9-4-19	3-501.15 Cooling Methods Core Quinoa and brussel sprouts cooling with covers on. Food shall be uncovered while cooling. Uncovered - also applies to chicken, etc.
China Star	Follow-Up	9-4-19	Previous violations have been fixed.
Dorothy Moses Elementary School	Routine	9-4-19	No violations noted at the time of inspection.
Victor Solheim Elementary School	Routine	9-4-19	No violations noted at the time of inspection.
St. Mary’s Grade School	Routine	9-4-19	No violations noted at the time of inspection.
Bismarck High School	Routine	9-4-19	Zero violations noted at time of inspection.
Sanford Hospital	Routine	9-4-19	Zero violations noted at the time of inspection.
Dairy Queen North	Routine	9-3-19	4-203.11 Temperature Measuring Devices, Food-Accuracy (Pf) Three reach in coolers, freezers without thermometers posted. Thermometers must be posted.
Buffalo Wild Wings S 3 rd Street	Routine	9-3-19	4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency Priority Wing sauce buckets not wash-rinse-sanitized at least every 4 hours. Food contact surfaces shall be wash-rinse-sanitized at least every 4 hours. Will implement. Includes cutting boards, knives, tongs, etc. 2-401.11 Eating, Drinking, or Using Tobacco

			Core Employee food stored in kitchen. Employee food must be stored separately.
Robert Miller Elementary School	Routine	9-3-19	No violations noted at the time of inspection.
Rita Murphy Elementary School	Routine	9-3-19	No violations noted at the time of inspection.
Open Door Community Center	Routine	9-3-19	4-204.112 Temperature Measuring Devices-Functionality (Pf) No high read thermometer or test papers on site. High read thermo or temp test strips required. Will purchase.
Domino's Pizza #1872 – Century	Routine	9-3-19	6-301.12 Hand Drying Provision (Pf) No disposable hand towels at main handsink. Disposable towels must be dispensed. Truck came and was short will have delivered today. 3-304.14 Wiping Cloths, Use Limitation (C) No wiping solution set in place. Sanitizer solution shall be in place during all operations of food prep. Put in place.
Ramada Bismarck Hotel	Routine	9-3-19	3-501.15 Cooling Methods (Pf) 300 lbs cooked taco meat covered tight with plastic and foil. PHF shall be cooled in open containers to facilitate rapid cooling. Un covered and placed on cooling racks in walk in. 3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Coleslaw and a number of foods not dated or labeled with expiration dates. RTE foods must be date marked. Discarded. 3-305.11 Food Storage-Preventing Contamination from the Premises (C) Foods stored in open containers and on the floor walk in cooler and freezer. Food to be stored in covered containers off the floor. 5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink obstructed with boxes. Handsink must be unobstructed. Removed. 6-301.11 Handwashing Cleanser, Availability (Pf) No handsoap at Bar Handsink. Must be provided. 6-301.12 Hand Drying Provision (Pf) No dispensed hantowels at bar. Must be dispensed. 4-302.14 Sanitizing Solutions, Testing Devices (Pf) No test papers for sanitizer in use bar. Test papers required. 2-402.11 Effectiveness-Hair Restraints (C)
Arrowhead Plaza Drug	Routine	8-29-19	No violations noted at the time of inspection.
Williquors, Inc.	Routine	8-29-19	No violations noted at the time of inspection.
Taco Johns West	Routine	8-28-19	4-501.14 Warewashing Equipment, Cleaning Frequency (C) Dishmachine has a heavy lime deposit. Dish machines shall be cleaned at least every 24 hours. Will schedule today. 4-901.11 Equipment and Utensils, Air-Drying Required (C) Clean steel containers wet stacked after washed. Clean equipment shall be air dried before stacking together.

			<p>2-301.14 When to Wash (P) Employee returned from restroom and did not wash hands before donning new gloves. Employees must wash hands before donning gloves. Educated and had him wash and reapply.</p>
Wendy's – Expressway	Routine	8-28-19	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Salad spinner still has food debris. Food-contact surfaces shall be clean to sight and touch. Will be wash-rinse-sanitized again.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability Core Grout on floor tiles in kitchen need to be repaired. Floors shall be easily cleanable.</p>
New Song Church	Routine	8-28-19	<p>3-301.11 Preventing Contamination from Hands (P, Pf, C) Food handler cutting lettuce with bare hands. RTE food require food handlers to wash hands and wear protective gloves. Educated staff and had wash and apply gloves.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No wiping cloth solution or spray solution set up or available in prep area. Sanitizer solution shall be available during all operations. Mixed and put in place.</p> <p>7-209.11 Storage-Other Personal Care Items (C) Personal cell phone stored on food contact surface with ready to eat food. Personal items shall not be stored with food or on food contact surfaces. Removed.</p>
Humpback Sally's/510.2/Luft	Routine	8-28-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority, repeat Food in prep cooler and walk-in cooler past its 7 day date marking. PHF shall be discarded within 7 days. Food was voluntarily discarded.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation, repeat Food in prep coolers needs to be date marked - cook foods, cut vegetables, etc. PHF shall be dated and discarded within 7 days. Instructed to date mark. Will go through and check food that is not dated and discard if date is unknown or over 7 days.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handsink in bar blocked with sanitizer bucket. Handsink shall be accessible. Remove.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core Wipe cloths sitting on counters, prep surfaces. Keep in wipe cloth buckets.</p>
Texas Roadhouse	Routine	8-28-19	Zero violations noted at time of inspection.
Pirogue Grille, Inc.	Routine	8-27-19	Zero violations noted at time of inspection.
Burger King #2209 S 3 rd Street	Routine	8-27-19	4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf)

			<p>Exteriors of equipment such as warmer/hot hold units and fryer soiled. Equipment shall be cleaned as often as necessary to keep free of buildup debris. GM will schedule later today.</p>
China Garden	Routine	8-27-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Egg rolls, par cooked vegetables, par cooked chicken, pork and beef, egg drop soup all at room temp ranging from 58-85F. PHF shall be time stamped to indicate prep or expiration times if time is used as control rather than temp. All items time stamped approximate prep times and will be discarded if not used in 4 hour window of food safety.</p> <p>6-301.12 Hand Drying Provision (Pf) Front handsink missing disposable hand towels. Disposable handtowels must be dispensed at all times. New roll put in place. New dispenser required.</p>
China Star	Routine	8-27-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Rice held at 110F. salad bar items above 41F - cheesecake, pie, watermelon, etc. PHF shall be 135F or above after cooking or reheating. Cold food shall be 41F or below. Rice marked with a time, will discard in 4 hours. Salad bar - mark food with a time and discard every 4 hours.</p> <p>3-501.15 Cooling Methods Priority foundation, repeat Noodles cooling in large, covered containers. Cool food in small amounts - no more than 4 inches deep. Leave uncovered until 41F. Placed into smaller portions and uncovered.</p> <p>7-202.12 Conditions of Use Priority Bleach sanitizer concentration above 100 ppm. Chemicals shall not be toxic or corrosive. Will remix.</p> <p>4-101.19 Nonfood-Contact Surfaces Core Metal shelving in kitchen is rusted. Some handles of utensils are covered in duct tape. Non-food contact surfaces shall be easily cleanable. Reseal shelving, get new utensils.</p> <p>6-202.13 Insect Control Devices, Design and Installation Core Fly strips used in kitchen. Cannot use fly strips in kitchen.</p>
Prairie Pointe Assisted Living	Routine	8-27-19	<p>4-602.13 Nonfood Contact Surfaces Core Removable shelf in walk-in cooler has mold. Non-food contact surfaces shall be cleaned as often as necessary.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking Core Employee drinks and personal items stored on food prep counter. Employee drinks and personal items shall be stored separately from food and equipment.</p>
Baptist Health Care Center	Routine	8-27-19	No violations noted at the time of inspection.
Pizza Ranch	Routine	8-26-19	<p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloth solutions not in place at stations. Wiping cloth solutions shall be in place during operations. Mixed and put in place.</p>

			<p>2-402.11 Effectiveness-Hair Restraints (C) Four persons with beards longer than 1/4 inch. Beards shall have effective restraints. Will purchase beard nets.</p> <p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) No high read thermometer to measure dishwasher water temp. High read thermo shall be in place to determine dish temp achieved. Goal 160F. Owner will purchase.</p>
Duke's Pizza	Routine	8-26-19	No violations noted at the time of inspection.
Gateway Kentucky Fried Chicken	Routine	8-26-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer in mechanical dishwasher is 0 ppm. Sanitizer concentration shall be 100 ppm. Repair called, will use 3 compartment sink until fixed.</p> <p>6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed Core Tiles around floor drain in kitchen are broken, not sloped to drain into floor drain. Floor shall be sloped to drain.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - equipment, floors, etc. Physical facilities shall be cleaned as often as necessary.</p>
Northbrook MVP	Routine	8-26-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Hot dogs uncooked RTE in undated containers. RTE foods shall be dated with expiration or discard dates.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloth solution not testing with approved sanitizer levels. Wiping solutions shall be at approved levels 200-400 ppm quat or 50-100 ppm chlorine. Remixed and put in place.</p>
Amvets Post #9	Follow-Up	8-26-19	Cooler and dishwasher have been repaired and are temping ok.
Subway – Rosser	Routine	8-23-19	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Dishware not being rinsed between wash and sanitize steps. Dishware must be washed, rinsed, sanitized and air dried in that order. Missing a plug for three comp sink will purchase today until then dishware will be sprayed off with wand.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Two employees consuming beverages stored on food prep tables with open tops. No consumption of food in food prep areas allowed- designated break areas only. Removed cleaned and educated staff.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Bread and sandwich knives dipped in water without approved levels of sanitizer. Food contact surfaces must have approved levels of sanitizer when utilized in this manner 50-100 ppm chlorine Remixed and put in place.</p> <p>5-202.12 Handwashing Sinks, Installation ((Pf, C) Mixing valve on handsink not functioning. No hot water flow.</p>

			Mixing valves must be in place and in good repair. Manager to replace ASAP and report to this office upon completion.
Dan's Supermarket #12 Turnpike Ave	Routine	8-23-19	Zero violations noted at time of inspection.
La Enchilada	Routine	8-22-19	<p>6-301.12 Hand Drying Provision Priority foundation Handsink needs paper towels. Handsink shall be supplied with paper towels. Will purchase.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer in dishwasher is 0 ppm. Sanitizer concentration shall be 0 ppm. Repair called.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Cooked/prepared food in walk-in not dated. PHF shall be dated. Will date food, discard within 7 days.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises Core Canned goods stored on floor in kitchen. Store food off the ground.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors, walls, shelves, etc. Physical facilities shall be cleaned as often as necessary.</p>
Eagles Club	Routine	8-21-19	Zero violations noted at time of inspection.
McDonald's McRace Stop	Routine	8-21-19	Zero violations noted at time of inspection.
Sickies Garage	Routine	8-21-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Corned beef dated 8/10 past its 7 day date marking. PHF shall be dated and discarded within 7 days. Voluntarily discarded.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Bar dishwasher chlorine sanitizer concentration is 0 ppm. Chlorine sanitizer concentration shall be 100 ppm. Repair was called.</p>
Subway of Eckroth	Routine	8-21-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Hot hold meatballs were 110-165F. PHF shall be 135F or above after cooking/reheating. Reheated to 165F in microwave. Use probe thermometers to take temps, not surface thermometers. Hot well did not have any water in it. After microwaving, stir contents and let food sit for a few minutes to distribute heat.</p> <p>2-301.14 When to Wash Priority Employees did not wash hands after cleaning/switching tasks before moving on to other tasks and food prep. Wash hands after contaminated or switching tasks. Instructed to wash.</p>
Corner Café	Routine	8-20-19	3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation

			<p>Opened packages of deli meat not marked with a date. PHF shall be dated and discarded within 7 days. Instructed to date.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage Dowel for crepes stored in standing water. Store utensils on a clean, dry surface or in water that is 41F or below or 135F or above.</p>
Cash Wise Foods South 12 th Street	Routine	8-20-19	<p>6-501.12 Cleaning, Frequency and Restrictions Core Filters in deli need to be cleaned. Physical facilities shall be cleaned as often as necessary.</p>
Soup Café	Routine	8-19-19	<p>7-202.12 Conditions of Use Priority Chlorine (bleach) sanitizer concentration in 3 compartment sink above 200 ppm. Chemicals shall not be used in a way that makes them toxic or corrosive. Concentration should be 100 ppm. Remixed. Use same concentration for spray bottles.</p>
Grand China Restaurant Inc.	Routine	8-16-19	<p>8-201.13 When a HACCP Plan is Required (C) Utilizing acidified rice in cooked sushi foods. Must submit HACCP plan to include a PH meter to measure rice PH. Will submit and purchase meter.</p> <p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Walk in cooler full of undated RTE and par cooked foods. RTE foods shall be dated with prep or use by dates. Staff labeled food.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) RTE foods stored uncovered in walk in cooler and freezer. Foods shall be covered to prevent possible contamination. Covers applied.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) In use utensils stored in product with handles touching product. Bowls without handles used. Utensils must be stored with handle upright and no bowls used to dispense food. Removed bowls and placed scoops upright in product.</p>
Petro Serve USA 077	Routine	8-15-19	<p>2-301.14 When to Wash (P) Employees changing tasks and did not wash hands before donning new gloves. Food employees must wash hands before donning new gloves. Stopped and educated staff.</p> <p>2-301.15 Where to Wash (Pf) Food prep employee washed hands in detergent water of 3 comp sink. Handsinks shall be only approved place for required handwash. Stopped and rewashed in handsink.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Reach in cooler door of walk in cooler is heavily soiled and littered with food debris. NF contact surfaces shall be cleaned as often as necessary to keep clean. Will have done today. Reach in freezer display littered with spilled food. Shall be cleaned as often as necessary to keep clean.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Beards longer than 1/4 inch not protected. Beards need to be netted with effective hair restraint. Will apply.</p>

			<p>6-303.11 Intensity-Lighting (C) Missing light and light shield walk in freezer. Must have required foot candles of light in cooler and must be shielded or shatter proof. Will provide.</p> <p>No test papers for sanitizer.</p>
Toasted Frog West	Follow-Up	8-15-19	<p>Kitchen dishwasher - utensil surface temp is 160F or above.</p> <p>Food is within date -Reminder - day that you open the package/prepare food counts as day 1</p>
Northside Market	Routine	8-15-19	<p>3-501.14 Cooling Priority Soup in walk-in cooler from yesterday was 46F - all other food was 40F. PHF shall cool from 135F-70F in 2 hours, and 70-41F in 4 hours. Voluntarily discarded. Using an ice bath to cool soups - leave in ice bath until food is 41F or below.</p>
The Grate Outdoors	Routine	8-14-19	Zero violations noted at time of inspection.
Charras Mexican Restaurant	Routine	8-14-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Cut vegetables setting at room temp 70 F on Guacamole cart without expiration time. PHF using time as control must be time stamped. Placed day dots on corners of containers indicating expiration times.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Shrimp at 51 F in loser grill cooler drawer. Raw foods shall be held at 41 F or below. Ice added to shallow pans to cool.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Ice scoops stored with handle contacting ice and square container utilized for rice and bean scoop. Scoops shall have handles upright and not contacting food. Scoops must have handle to prevent bare hand contact. Placed out of ice and removed from rice.</p> <p>4-202.11 Food-Contact Surfaces-Cleanability (Pf) Molcajete stone utilized on cart to make guacamole and not changed or sterilized every 4 hours. Food contact surfaces shall be cleaned or exchanged every 4 hours max.</p>
Walmart Supercenter #1534 – Rock Island	Routine	8-14-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Deli display cooler with potato/crab salad - crab salad containers over stacked and were 50F. Potato salad was 44-48F towards front of cooler. PHF shall be 41F or below. Do not stack containers so high, cooler will also be cleaned and monitored.</p>
Bread Poets Baking Co.	Routine	8-14-19	Zero violations noted at time of inspection.
Grand 22 Theatres	Routine	8-14-19	No violations noted at the time of inspection.
Blarney Stone Pub	Follow-Up	8-14-19	Cooler is 41F and below.
Russian Olive Catering/Bitty Bean	Routine	8-13-19	Zero violations noted at time of inspection.
Buffalo Wings and Rings	Routine	8-13-19	No violations noted at the time of inspection.
Longhorn Steakhouse #5557	Routine	8-13-19	<p>3-501.14 Cooling (P) Prime ribs still 74 F after more than 3.5 hours of cooling. PHF shall cool to 70 f in max of 2 hours. Voluntarily discarded.</p> <p>3-501.15 Cooling Methods (Pf)</p>

			<p>Prime rib cooled in large loin not cut into pieces to facilitate cooling. PHF shall be prepped into portions capable of cooling in 2 hours to 70F. Will Change procedure.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Dish area and rear prep walls and table shelving heavily soiled. NF contact surfaces shall be cleaned as often as necessary to keep clean. Will have deep cleaned this week.</p> <p>6-301.11 Handwashing Cleanser, Availability (Pf) Non functional handsoap dispensers (two). Handsoap must be dispensed during operations. Will replace tomorrow.</p> <p>6-301.12 Hand Drying Provision (Pf) No dispensed handtowels mean rear prep handsink. Hand towels must be dispensed during operations. Replaced.</p>
Denny's Restaurant	Routine	8-13-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine concentration in mechanical dishwasher is 0 ppm. Chlorine concentration shall be 100 ppm. New bucket of chemical ordered, will ensure concentration is 100 ppm.</p> <p>4-501.11 Good Repair and Proper Adjustment-Equipment Core Cooler under counter in kitchen - standing water on bottom shelf. Equipment shall be maintained in good repair. Will call repair.</p>
Toasted Frog West	Follow-Up	8-13-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Some food in pizza cooler is past 7 day date marking. PHF shall discarded within 7 days. Voluntarily discarded.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine concentration in bar dishwasher is 10 ppm. Chlorine sanitizer concentration shall be 100 ppm. Call repair.</p> <p>4-703.11 Hot Water and Chemical-Methods Priority Utensil surface temp in kitchen dishwasher is below 160F. Utensil surface temp shall be 160F or above in a dishwasher using hot water to sanitizer. Call repair.</p>
Wide Eyed	Routine	8-12-19	Zero violations noted at time of inspection.
Sleep Inn & Suites	Routine	8-12-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Fridge in serving area - food is 47-48F. PHF shall be 41F or below. Temperature will be turned down and internal food temp monitored. If not 41F or below repair fridge. Yogurt and eggs will be stored in kitchen fridge overnights.</p>
Sushi Kabar – Dan's South	Routine	8-12-19	<p>8-103.12 Conformance with Approved Procedures (P, Pf) Acidified rice testing at 4.3 to 4.5 with no corrective action or recording of readings taking place. Acidified rice shall meet specified parameters in code less than 4.1 required. Added more vinegar to bring final reading at 3.8.</p>

			<p>2-301.14 When to Wash (P) Employee returned to work and changing tasks without hand wash before applying new gloves. Must wash hands before applying new gloves. Stopped and required handwash.</p> <p>3-501.13 Thawing (C) Thawing raw tuna in standing 54 Water room temp. Thawing must be done by approved practices. Tuna placed in cooler.</p>
Dan's Supermarket #3 South Washington	Routine	8-12-19	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Deli slicers cleaned at end of day stated by deli PIC. Food contact surfaces shall be cleaned at max every 4 hours. Will change procedures.</p> <p>2-201.11 Responsibility of Permit Holder, Person in Charge, and Conditional Employees (Pf) No one in deli could repeat proper sanitization procedures, food safe temps or ppm for sanitizer in use. PIC shall demonstrate food safety thru certification or verbally when directed. Will work with staff to educate.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Cold process room temp about 45F on thermometer, Food ranged from 42F- 48F. PHF shall hold 41 F o below. GM to adjust and monitor thermostat.</p>
Jack's Steakhouse & Saloon	Routine	8-12-19	No violations noted at the time of inspection.
3andME LLC	Routine	8-10-19	No violations noted at the time of inspection.
Up North Catering	Routine	8-10-19	<p>Chlorine test strips needed.</p> <p>Cooler - temp was 45=46F -Should be 41F or below.</p>
Amvets Post #9	Routine	8-9-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Food in walk-in cooler is 47-48F. PHF shall be 41F or below. PHF voluntarily discarded and repair will be called.</p> <p>4-703.11 Hot Water and Chemical-Methods Utensil surface temp in mechanical dishwasher did not reach 160F. Utensil surface temp in a mechanical dishwasher using heat to sanitize shall be at least 160F. Repair will be called. Machine will be used for washing and rinsing, will manually sanitize with bleach (100 ppm).</p>
Blarney Stone Pub	Follow-Up	8-9-19	Checked cooler - repair had been in, food removed from middle 2 shelves. Bottom shelf - food is still 44F.
Caribou Coffee – Kirkwood	Routine	8-8-19	<p>2-301.14 When to Wash Priority Employee did not wash hands after handling money and before putting on gloves. Employees must wash hands before putting on gloves. Instructed to wash hands.</p>
La Carreta of Bismarck, Inc.	Routine	8-8-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Handsink main kitchen obstructed with dishes, ice bucket and service cart. Handsink must be unobstructed during all operations. Removed items.</p> <p>2-301.14 When to Wash (P) Cooks moving between cleaning and food prep without handwash and</p>

			<p>proper gloving. Persons in food prep shall wash hands when changing tasks and before closing up. Removed gloves washed hands and reapplied.</p> <p>3-501.14 Cooling (P) Rice cooked and cooled 15 hours ago still covered and at 51 F. Rice and PHF shall be cooled in max of 6 hours to 41F. Voluntarily discarded.</p>
Toasted Frog West	Routine	8-8-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Cooked/prepped food not dated. Date PHF, discard in 7 days. Discarded.</p> <p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Multiple foods past 7 day date marking. Discard food within 7 days. Discarded food.</p> <p>2-301.14 When to Wash Priority Employees did not wash hands before food prep. Must wash hands before food prep. Instructed to wash.</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization Priority Bar dishwasher chlorine is 0 ppm. Shall be 100 ppm. Repair called.</p> <p>4-703.11 Hot Water and Chemical-Methods Priority Kitchen dishwasher - utensil surface temp below 160F. Shall be 160F or above. Called repair.</p> <p>4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing Priority foundation Dishwasher temperature indicating strips needed - 160F. Testing devices needed.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability Core Broken and cracked tiles by dishwasher. Floors shall be easily cleanable.</p>
White House Cafeteria	Routine	8-8-19	<p>4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature (Pf) Dish machine only reaching 149F. Required 180F to bring dish temp to 160F. Owner adjusted thermostat.</p> <p>4-202.18 Ventilation Hood Systems, Filters (C) Air handling vents in dish machine room are in need of more frequent cleaning. Air handling vents shall be free of dust lint and debris. Owner to clean.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability (C) Missing ceiling tile in dish room. Ceilings shall be in good repair and cleanable.</p>
Marlin's Family Restaurant	Routine	8-7-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition</p>

			<p>Priority Several containers of food in walk-in cooler past 7 day date marking. Food shall be dated and discarded within 7 days. Instructed to discard.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks stored on prep counters. Drinks shall not contaminate food or equipment. Drinks were moved.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors and equipment. Physical facilities shall be cleaned as often as necessary.</p>
Blarney Stone Pub	Routine	8-7-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority, repeat Upright cooler on far left of kitchen - food on middle to bottom shelves is 44-47F. PHF shall be 41f or below. Staff will remove some food to create airflow and check internal food temps, will call repair if not below 41F.</p>
Sixteen03 Main Events	Routine	8-6-19	<p>4-201.12 Food Temperature Measuring Devices Priority Thermometers needed to check internal food temperatures. Thermometers shall be provided. Will purchase.</p>
Dairy Queen – Expressway	Routine	8-6-19	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency Priority Blizzard mixing machines and other food contact surfaces in continuous use throughout the day not wash-rinse-sanitized at least once every 4 hours. Food contact surfaces shall be washed and sanitized every 4 hours while in use. Instructed on proper washing and sanitizing.</p> <p>2-401.11 Eating, Drinking, or Using Tobacco Core Employee drinks stored above food prep surfaces. Employee drinks shall not contaminate food or equipment. Will move.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors, equipment, etc. Physical facilities shall be cleaned as often as necessary.</p>
Kroll's North	Routine	7-30-19	<p>2-401.11 Eating, Drinking, or Using Tobacco (C) Three employees consuming beverage in food prep areas. Employee may not consume food and beverage in food prep areas. All drinks discarded and areas cleaned.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Sanitizer solution over 500ppm. Solution shall be 50-100 ppm for chlorine. Remixed to approved levels.</p>
Cherry Berry North	Routine	7-30-19	Zero violations noted at time of inspection.
CVS Pharmacy #8614 Calgary Ave	Routine	7-30-19	Zero violations noted at time of inspection.
Perfect Start	Routine	7-29-19	No violations noted at the time of inspection.
Holiday Station Store #458 Trenton Drive	Routine	7-29-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Front handsink obstructed by sheet pans. Handsinks shall be unobstructed during operations. Removed sheet pans.</p>
Paradiso of Bismarck, Inc	Routine	7-29-19	4-901.11 Equipment and Utensils, Air-Drying Required (C)

			<p>Dishware wet stacked. Dishware shall be air dried before stacking. Removed and rewashed and air dried.</p> <p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Cutting boards and knives not cleaned every 4 hours. Food contact surfaces shall be cleaned at minimum every 4 hours. Surfaces rewashed.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Bowl used a scoop in diced tomato. Scoops shall have handle with handle presented upright. Removed from product.</p>
Super Kids Jr. Academy	Routine	7-29-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority Lunch meat past its 7 day date marking in cooler. PHF shall be dated and discarded within 7 days. Voluntarily discarded.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handwashing sink being used for dishes and food prep. Handwashing sinks shall be used for handwashing only. Will only use for handwashing.</p>
Schwan's Home Service Inc.	Routine	7-29-19	Zero violations noted at time of inspection.
Church of Ascension	Routine	7-29-19	No violations noted at the time of inspection.
Papa Murphy's South Bismarck	Routine	7-26-19	Zero violations noted at time of inspection.
Taco John's South 3 rd Street South	Routine	7-26-19	Zero violations noted at time of inspection.
Sunrise Exxon	Routine	7-25-19	<p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Food, ice in walk in freezer and food in dry storage stored on floor. Food shall be stored off the floor. Will move to shelving today.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Sloppy joe sitting at room temp 58 F. PHF shall be kept below 41 or above 135F. Returned to fridge.</p>
Johnny Carino's	Routine	7-25-19	<p>3-501.13 Thawing (C) Chicken thawing at room temp in standing water. PHF shall be thawed under refrigeration or by approved practices. Put in bowl under running water.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) Numerous dish ware wet stacked and soiled in clean dish storage area. Dishware shall be air dried and cleaned before stacking and storing. Removed from clean dish area and returned to dishwash area to be rewashed.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair (C) Broken and damage lexan with sharp edges used to store food. Dish ware shall be in good repair and cleanable. GM discarded.</p>
Oahu Sushi One Inc.	Routine	7-25-19	<p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Cutting board washed with soap only over a dirty 3 compartment sink. Dishes shall be wash-rinse-sanitized. Dishes shall only be wash-rinse-sanitized in a clean 3 compartment sink using all 3 compartment for dishes.</p>

			<p>7-202.12 Conditions of Use Priority Several chlorine sanitizer buckets are over 200 ppm. Chemicals shall not be made toxic. Remixed, concentration was 100 ppm.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core, repeat Cleaning needed - floors under and behind equipment, shelves. Physical facilities shall be cleaned as often as necessary.</p> <p>6-202.15 Outer Openings, Protected Core Back screen door is not sealed along all edges to protect against rodents and insects. Outer openings shall prevent entry of rodents and insects.</p>
Sunrise Exxon	Routine	7-25-19	<p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Food, ice in walk in freezer and food in dry storage stored on floor. Food shall be stored off the floor. Will move to shelving today.</p> <p>3-501.16 and Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Sloppy joe sitting at room temp 58 F. PHF shall be kept below 41 or above 135F. Returned go fridge.</p>
Boneshaker Coffee Company	Routine	7-25-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation, repeat Opened packages of deli meat are not marked with a date. PHF shall be marked with a date and discarded within 7 days. Instructed to date mark.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core Wipe cloths stored on counter at coffee station. Store wipe cloths in a sanitizer solution.</p>
Pinehurst Subs DBA Jimmy John's 1964	Routine	7-24-19	No violations noted at the time of inspection.
Sleepy Hollow Theatres and Arts	Routine	7-23-19	No violations noted at the time of inspection.
Frybread Mama's	Routine	7-23-19	No violations noted at the time of inspection.
AMC Classic Bismarck 8	Routine	7-23-19	<p>6-301.11 Handwashing Cleanser, Availability (Pf) No hand soap dispensed at rear handsink. Handsoap must be dispensed during operations.. Will provide.</p> <p>6-301.12 Hand Drying Provision (Pf) No handtowels dispensed at rear handsink. Handtowels shall be dispensed during operations. Will restock.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No sanitizer in place. Sanitizer to be dispensed during operations. Mixed and put in place.</p>
Home 2 Suites by Hilton – Bismarck	Routine	7-23-19	Zero violations noted at time of inspection.
Panera Bread #1837	Routine	7-23-19	<p>4-703.11 Hot Water and Chemical-Methods Priority Utensil surface temperature in hot water mechanical dishwasher was below 160F. Utensil surface temperature shall be at least 160F. Repair was called.</p>

Soul Nutrition	Routine	7-22-19	6-501.19 Closing Toilet Room Doors Core Restroom doors need to be self closing - spring loaded hinge or spring attached to top of door. Restroom doors shall be self closing.
Red Lobster #487	Routine	7-22-19	4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Veggie slicers have food debris after being cleaned. Food-contact surfaces shall be clean to sight and touch. Slicers were washed again.
Sam's Club	Follow-Up	7-22-19	Mechanical dishwasher in bakery is 160F using temperature indicating strips.
Vintner's Cellar Winery	Routine	7-19-19	6-301.11 Handwashing Cleanser, Availability (Pf) No handsoap for handsink. Handsoap shall be dispensed. Will provide. 6-301.12 Hand Drying Provision (Pf) No dispensed handtowels at handsink. Handtowels shall be dispensed. Will provide.
Darrell's Brew N Que – Mobile	Routine	7-18-19	4-501.11 Good Repair and Proper Adjustment 3 compartment sink faucet must be anchored to sink wall. Owner will anchor in 1 week.
Walmart Super Center #3648-Skyline	Routine	7-18-19	3-501.14 Cooling (P) Whole chickens still at 81 after 2 hours. PH foods shall cool from 135 to 70 in 2 hours with an additional 4 hours to reach 41 F. Voluntarily discarded.
Dan's Supermarket #14 Yorktown	Routine	7-18-19	4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing Priority foundation Temperature indicating strips needed for deli mechanical dishwasher - should read 160F. Temperature indicator needed for measuring utensil surface temperature. Will purchase.
Johnson's Meat	Routine	7-17-19	Zero violations noted at time of inspection.
TFE – Summer Food School Program	Routine	7-17-19	0 Violations noted at time of inspection.
Midway Tavern	Routine	7-17-19	No violations noted at the time of inspection.
Candlewood Suites	Routine	7-17-19	No violations noted at the time of inspection.
St. Mary's HS Mobile Unit DBA Holy Chow	Routine	7-16-19	Zero violations noted at time of inspection.
Space Aliens Grill & Bar	Routine	7-16-19	3-501.15 Cooling Methods Priority foundation Ribs that had just been cooked being held at room temperature for long amounts of time while being shredded, temp was 120F. Chicken munchies in walk-in cooler, covered and in a large container, were 55F. Cooling food shall not be held at room temp or covered/placed in large containers. Ribs - place ribs that are not going to be shredded in walk-in or freezer that are not going to be immediately prepped. Munchies - usually use freezer to cool food down to 41F, keep in freezer longer. All food moved to freezer. 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Pizza dough cutter covered with food debris. Food-contact surfaces shall be cleaned to sight and touch.

			<p>Will take apart and wash-rinse-sanitize.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Chlorine test strips needed for dishwasher. Accurate test kit needed.</p>
Kidz First Childcare Center	Routine	7-16-19	No violations noted at the time of inspection.
Fireflour Pizza	Follow-Up	7-16-19	All product is within date.
Bismarck Transition Center	Routine	7-15-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer concentration in mechanical dishwasher is 0 ppm. Chlorine sanitizer concentration shall be 100 ppm. Repair was called. Will manually sanitize after washing in dishwasher.</p>
America's Best Value Inn & Suites	Routine	7-15-19	Zero violations noted at time of inspection.
A & B Pizza – South	Routine	7-15-19	<p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness Priority Chlorine sanitizer concentration in bar mechanical dishwasher is 0 ppm. Chlorine sanitizer concentrations shall be 100 ppm. Sanitizer was empty. Replace and prime tubes.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Quaternary ammonia test strips needed to check sanitizer concentration. Should be 150-400 ppm. Accurate test kit needed.</p>
Bruno's Pizza	Routine	7-15-19	<p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking Core Employees eating in kitchen and storing drinks on surfaces with food and equipment. Separate area for eating and drinking required.</p>
The Terrace	Routine	7-15-19	<p>3-501.15 Cooling Methods Core Chili cooling in walk-in cooler is covered. Cooling food shall be uncovered. Removed cover. Will leave cooling food uncovered until down to 41F.</p>
Shogun Sushi & Hibachi	Routine	7-15-19	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Bar sinks set up with sanitizer in middle step with clear rinse last step. Utensil wash shall have wash, rinse, sanitize and air dry in that order. Drained and filled with proper sequence.</p> <p>6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking (C) Three employees consuming food and beverage on food prep surfaces. Employees shall not consume food on food prep areas and must only consume in designated break areas. Stopped practice cleaned areas and educated staff.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloth solution testing low levels sanitizer and not present in kitchen area. Wiping solution shall be in place during all times of operation. Remixed and put in place.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C) Cups used in dry goods without handles to dispense product, ice cream scoop stored in standing water. Scoops must be stored upright in dry product and stored in running water or above 135 or below 41F. Removed.</p>

Cracker Barrel	Routine	7-10-19	<p>7-201.11 Separation-Storage (P) Degreaser stored on top of dish machine and clean dishware. Toxic cleaners shall not be stored in manner to contaminate clean equipment or utensils. Removed and cleaned area.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloth solution did not test in one bucket and was over 100 ppm in source container. Wiping cloth solution shall be of approved concentrations of 50-100 ppm chlorine. Remixed and dumped.</p> <p>4-602.13 Nonfood Contact Surfaces (C) Interior of salad prep cooler in need of more frequent cleaning. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Will have done today.</p>
Walrus	Routine	7-10-19	<p>3-502.12 Reduced Oxygen Packaging, Criteria (P) Fish still not removed from oxygen free packaging as directed on label Fish to remain frozen or removed from oxygen free pack. Fish opened onsite.</p>
Burger King Yorktown	Routine	7-9-19	Zero violations noted at time of inspection.
Good Shepherd Lutheran Church	Routine	7-9-19	Zero violations noted at time of inspection.
Dakota Zoo Concessions	Follow-Up	7-8-19	<p>4-501.11 Good Repair and Proper Adjustment-Equipment (C) Repeat Missing condenser cover on upright freezer Equipment shall be in good repair with covers in place. Will replace. Manager submitted a work order and will resubmit another today.</p>
Epic Nutrition	Routine	7-8-19	<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Using handwash sink to rinse blenders. Handwashing sinks shall be used for handwashing only and be accessible. Will rinse blenders in 3 compartment sink.</p>
Starving Rooster	Routine	7-8-19	<p>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.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) Clean dish ware wet stacked. Clean dish ware shall be air dried before stacking.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Wiping cloths not stored in solution. Wiping cloths are to be stored in solution between uses. Placed in solution.</p>
Burleigh County Roasting Co. LLC 701 Cycle	Routine	7-8-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Opened packages of meat and thawed egg are not marked with a date. PHF shall be dated and discarded within 7 days. Will mark with a date.</p> <p>3-304.14 Wiping Cloths, Use Limitation Core Wipe cloths stored on counters. Store wipe cloths in a sanitizer solution when not in use.</p>
Walrus	Follow-Up	7-8-19	<p>3-502.12 Reduced Oxygen Packaging, Criteria (P, Pf) Salmon and tuna thawed in oxygen free packaging. Fish labeled to be thawed for immediate use must be cooked immediately or removed from packaging to thaw. Both removed from packaging.</p>

			<p>Repeat Violation 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. Interior temp of 58F of entire unit. PHF shall cold hold at 41F or below All items will be pulled to walk in cooler upon lunch rush over. Red River to return after lunch to repair.</p>
Maple View Memory Care	Routine	7-8-19	No violations noted at the time of inspection.
Final Gravity LLC dba Bismarck Brewing	Routine	7-3-19	6-202.15 Outer Openings, Protected Core Garage door and out door opened and not screened/protected. All outer openings should be screened or protected.
Ale Works, LLC	Routine	7-3-19	No violations noted at the time of inspection.
It's All Good Inc. DBA Pancho's LaSalle Drive	Routine	7-3-19	3-501.14 Cooling Priority Black beans cooked last night were 44-57F. PHF shall cool from 135-70F in 2 hours, and 70-41 within 4 hours. Food was voluntarily discarded. Using ice baths until down to 70F or lower, then placing in walk-in cooler. Can leave uncovered in walk-in cooler. Don't stack warm pans together.
Dollar Tree #7147 LaSalle Drive	Routine	7-3-19	No violations noted at the time of inspection.
Erbert and Gerbert's Sandwich Shop LaSalle Drive	Routine	7-3-19	No violations noted at the time of inspection.
Subway-North North 12 th Street	Follow-Up	7-3-19	Checked hot holding temperatures - 145F and above.
Rebuild Nutrition	Routine	7-2-19	No violations noted at the time of inspection.
Schweitzer's Gourmet Meats	Routine	7-2-19	8-103.12 Conformance with Approved Procedures Priority Not using the cooking and cooling log that was approved with the original HACCP plan. Need to date packages with original packaging date. Need to use all approved procedures and forms. Using a form, just not the right one. Use the form included with HACCP plan. Date packages of jerky with original packaging date - not date label was made. 4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Quaternary ammonia test strips needed to check sanitizer concentration. Should be 150-400 ppm. Accurate test strips needed.
My Place Hotel	Routine	7-2-19	Zero violations noted at time of inspection.
HuHot Restaurant	Routine	7-2-19	No violations noted at the time of inspection.
Mo's Snow Shack II	Routine	7-1-19	Zero violations noted at time of inspection.
Active Nutrition	Routine	7-1-19	No violations noted at the time of inspection.
Tonka Group DBA Elbow Room/Roundhouse	Routine	7-1-19	3-501.19 Time as a Public Health Control Priority Fries sitting at room temperature using time as a control not being visibly marked with a time that they were prepared. Food using time as a control shall be visibly marked and discarded within 4 hours. Will be marked with a time.

			<p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handsinks in kitchen and bars have dishes stored in them or are used for washing. Handsinks shall be used for handwashing only. Removed items.</p> <p>4-501.12 Cutting Surfaces Core Cutting boards are scored and not easily cleanable. Cutting boards shall be easily cleanable.</p>
Subway-North North 12 th Street	Routine	7-1-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority, repeat Meatballs and soups in hot hold were 100-110F. PHF shall be held at 135F or above. Have been in hot holding less than 2 hours, will be reheated to 165F. Will check internal temperature with a probe thermometer.</p>
First Steps Learning Center Central	Routine	7-1-19	No violations noted at the time of inspection.
Taco Del Mar	Routine	7-1-19	Zero violations noted at time of inspection.
Judy's Place	Routine	7-1-19	Zero violations noted at time of inspection.
Fireflour Pizza	Routine	7-1-19	<p>3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition Priority, repeat Sausage with date 6/21 past 7 day date marking. PHF shall be discarded within 7 days. Discarded.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority foundation Meat slicer in back still has food debris. Food contact surfaces shall be clean to sight and touch. Will wash-rinse-sanitize again.</p> <p>3-301.11 Preventing Contamination from Hands Priority Cook touching ready to eat food with bare hands. Ready to eat food shall not be touched with bare hands - use gloves, utensils, etc. Cheese was discarded.</p>