

QUARTERLY (October-December 2019) FOOD INSPECTIONS

FACILITY NAME:	TYPE:	DATE:	VIOLATIONS:
Basin Electric Headquarters	Routine	10-17-19	Zero violations noted at time of inspection.
Schlotzky's	Routine	10-17-19	No violations noted at the time of inspection.
Taco John's – East	Routine	10-17-19	No violations noted at the time of inspection.
Good Road Recovery Center	Routine	10-16-19	6-201.18 Walls and Ceilings, Studs, Joists, and Rafters (C) Exposed roof joist because of missing ceiling tile. Prep areas shall have finished ceiling. Manager to have maintenance replace. 2-402.11 Effectiveness-Hair Restraints (C) No hair restraint worn while prepping. Prep employees shall wear effective hair restraints. Applied.
Yim Siam Thai	Routine	10-16-19	No violations noted at the time of inspection.
Lord of Life Lutheran Church	Routine	10-16-19	Zero violations noted at time of inspection.
BSC Food Service – Student Union	Routine	10-16-19	No violations noted at the time of inspection.
MacKenzie River Pizza Co	Routine	10-16-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Pulled pork, chicken verde, onion soup all below 117F, under grill meat cooler 45-47 F product temps and pizza cooler 45-48F. PHF shall hot hold at 135F or above or cold hold at 41F or below. Reheated hot hold and turned down coolers. 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Food contact bowls, knives, cutting boards and utensils in continuous production not cleaned every 4 hours. FC surfaces shall be cleaned at max of 4 hour intervals. Run through dishmachine. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P) Bar glass dishwasher not sanitizing. Must have dispensed sanitizer for final step. Called service. 4-602.13 Nonfood Contact Surface (C) Underside of deli top hoods, can opener, service carts, cooler interiors and prep tables lower shelving heavily soiled and not cleaned daily. NF contact surfaces shall be cleaned daily. Put on list for today. 2-301.14 When to Wash (P) Handling raw product with gloved hands and utensils. Did not wash hands before donning new gloves. Must wash hands before donning new gloves. 4-101-11 Characteristics-Materials for Construction and Repair (C) Cloth used on food contact surface with cutting boards. Cloth not cleanable. Removed. 3-304.12 In-Use Utensils, Between-Use Storage (C) In use utensils stored in 77F water. Utensils to be stored in product or outside for 4 hour max. Sent to dish machine replaced with clean. 4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf)

			<p>No thermometer in pizza cooler. All coolers must have thermos posted.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Bar handsink heavily soiled and used to store items. Removed items and scrubbed sink.</p>
Lucky's 13 Pub	Routine	10-15-19	<p>4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P) Mixing bowls for salads and pasta utensils and cutting boards not cleaned at max every 4 hours. Food contact surfaces in continuous use shall be at a rate of max every 4 hours. All items sent to be cleaned and sanitized or replaced.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Five persons in food prep with unprotected beards. Beards are to be effectively restraint. Will purchase nets or shave to 1/4 inch.</p> <p>4-901.11 Equipment and Utensils, Air-Drying Required (C) Stack of clean dishware wet stacked. Clean dishware to be air dried before stacking.</p>
Mocha Momma's Coffee	Routine	10-15-19	Zero violations noted at time of inspection.
Hong Kong Restaurant Inc.	Routine	10-15-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Chopped cabbage sitting out at room temperature after cutting. PHF shall be 41F or below. Move all food to coolers after cutting/preparing. Do not leave food sitting out on counters, should always be in a cooler or a hot holding unit.</p> <p>3-501.15 Cooling Methods Priority foundation Rice cooling in large amounts - food is over 4 inches deep. Food shall be cooled in smaller amounts - food should be no more than 4 inches deep, leave food uncovered until down to 41F. Rice will be cooled in smaller amounts. All hot food shall be cooled this way.</p> <p>6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - coolers, counters, equipment, etc. Physical facilities shall be cleaned as often as necessary.</p> <p>3-501.13 Thawing Core Shrimp and chicken cooling in standing water. Cool food under cold, running water or in the cooler.</p>
O'Brian's Tavern	Routine	10-15-19	<p>3-501-16 Time/Temperature Control for Safety Food, Hot and Cold Holding (P) Deli top cooler running at 44F. PHF shall cold hold at 41F or below. Owner turned down thermostat and will monitor.</p>
St. Gabriel's Community Skilled Care	Routine	10-15-19	No violations noted at the time of inspection.
Augusta Place	Routine	10-15-19	No violations noted at the time of inspection.
McDonald's State Street	Routine	10-14-19	Zero violations noted at time of inspection.
Interstate A & B Pizza	Routine	10-14-19	<p>4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) No high test thermometer on site for high temp dish machine in use. Must provide a high read thermometer. Owner to order.</p>
Huhot Restaurant	Routine	10-14-19	<p>7-202.12 Conditions of Use Priority Quaternary sanitizer concentration over 400 ppm.</p>

			<p>Chemicals shall be used in accordance with the law and not be made toxic or corrosive. Water added and diluted to 200 ppm. Concentration should be 200-400 ppm per instructions. Repair will be called.</p> <p>4-202.16 Nonfood-Contact Surfaces Core Paneling next to prep sink and racks in walk-in cooler need to be cleaned. Nonfood contact surfaces shall be cleaned as often as necessary.</p>
JLB-Bis, Inc DBA JL Beers	Routine	10-14-19	No violations noted at the time of inspection.
Noah's Ark Daycare & Preschool	Routine	10-14-19	No violations noted at the time of inspection.
Stamart East Divide	Routine	10-14-19	Zero violations noted at time of inspection.
First Steps Learning Center East	Routine	10-14-19	<p>42.1 4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf) No high test thermo for dish machine. Must provide High read thermometer for dish machine. Manager will order today.</p>
La Tejana Mexican Market	Routine	10-14-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking Priority foundation Date marking for cooked food, sliced vegetables needed if not going to be used within 24 hours. PHF shall be dated and discarded within 7 days. Instructed to date mark food - discard within 7 days.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handwashing sink blocked by garbage can and dishes. Handwashing sink shall be accessible at all times. Moved garbage can and dishes.</p> <p>6-301.12 Hand Drying Provision Priority foundation Paper towels needed for handwashing sink. Paper towels shall be provided. Will purchase.</p>
Red Carpet #2 South Washington	Routine	10-10-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Hot dogs and RTE foods in walk in cooler not date stamped. RTE foods shall be date stamped. Will date with today's date.</p> <p>4-101.19 Nonfood-Contact Surfaces (C) Walk in cooler in complete disarray and heavily soiled. NF contact surfaces shall be cleaned as often as necessary to keep clean. Will clean tomorrow morning.</p> <p>6-202.14 Toilet Rooms, Enclosed (C) Men's restroom heavily soiled and need of more frequent cleaning. Restrooms to be cleaned as often as necessary to keep clean. Will schedule.</p>
Taco Bell #19530 South Washington	Routine	10-10-19	No violations noted at the time of inspection.
Ramkota Hotel & Conference Center	Routine	10-10-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) All deli meats and pasta salads not dated deli top cooler. RTE foods to be dated. Chef placed the prep dates on items.</p> <p>3-501.15 Cooling Methods (C) Soup and cooked covered in act of cooling. Foods to be uncovered to facilitate rapid cooling. Uncovered and ice wand applied to soup.</p>

			<p>2-401.11 Eating, Drinking, or Using Tobacco (C) Consumption of beverage in food prep and storage on food contact surface. No consumption or storage on food contact surfaces. Removed.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Beards and hair over 1/4 inch unprotected. Beards and hair to be effectively restraint. Will shave.</p> <p>7-102.11 Common Name-Working Containers (Pf) Unlabeled spray bottles. Must have common name. Labeled.</p> <p>7-201.11 Separation-Storage (P) Sanitizer on food contact surface. Shall not be stored on food contact surface. Removed.</p>
Domino's Pizza-S. Washington	Routine	10-10-19	<p>7-102.11 Common Name-Working Containers (Pf) Unlabeled spray bottles in rear storage rack. Toxic chemicals out of original container must have common name labeled. Labeled with name.</p> <p>3-501.13 Thawing (C) Alfredo sauce thawing in standing water room temp 68 F. PHF shall be thawed with approved methods, cooler or running cold water flowing over product. Remove and placed in cooler portions to cool faster.</p> <p>2-402.11 Effectiveness-Hair Restraints (C) Two employees with long unprotected beards. Beards are to be effectively restraint. Will purchase nets or shave by tomorrow.</p>
Smoothie Spot	Routine	10-10-19	<p>6-301.12 Hand Drying Provision Priority foundation No paper towels available for drying hands after handwashing. Paper towels shall be supplied. Will purchase.</p>
The Salvation Army	Routine	10-10-19	No violations noted at the time of inspection.
Sushi Kabar (In Cash Wise)	Routine	10-9-19	No violations noted at the time of inspection.
Cash Wise Foods (North)	Routine	10-9-19	No violations noted at the time of inspection.
Taco Bell #23194 Rock Island Place	Routine	10-9-19	No violations noted at the time of inspection.
Subway – Walmart Supercenter South	Routine	10-9-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Hot hold soup - left hand side is 110-115F. PHF shall be 135F or above after cooking/reheating. Voluntarily discarded. Hot holding unit may need to be repaired or replaced - staff will monitor food temps and discard food if it falls below 135F.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Priority Vegetable slicers have visible food debris. Food-contact surfaces shall be clean to sight and touch. Will wash and sanitize again.</p>
Big Boy	Routine	10-9-19	No violations noted at the time of inspection.
Exceptionally Nuts	Routine	10-8-19	No violations noted at the time of inspection.

Edgewood Senior Living, LLC. Colorado Lane	Routine	10-8-19	6-403.11 Designated Areas-Employee Accommodations for eating /drinking/smoking Core Employee drinks stored on prep tables. Employee drinks shall be stored away from food and equipment. Will designate an area for employee drinks. 3-304.14 Wiping Cloths, Use Limitation Core Wipe bucket sanitizer concentration below 100 ppm for quaternary ammonia. Sanitizer concentration shall be 150-400. Will call repair.
Sushi Kabar – Dan’s North	Routine	10-8-19	No violations noted at the time of inspection.
Dan’s Supermarket #2 North 11 th Street	Routine	10-8-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Grab and go meals/pasta salads display cooler - food was 48-55F. PHF shall be 41F or below. Repair was already onsite, food was in the process of being discarded. Deli will continually monitor internal food temps - will ensure they are 41F or below.
Pony Express Shell	Routine	10-4-19	Zero violations noted at time of inspection.
EAT Restaurant LLC	Routine	10-3-19	3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Walk-in cooler - food temperatures vary between 45-48F. Air temperature is 40F. PHF shall be 41F or below. Repair will be called and temperatures will be monitored. 5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handsinks blocked with equipment/trash can. Handsinks shall be accessible at all times. Removed items.
Perkin’s Restaurant South	Follow-Up	10-3-19	Inspection to check cleaning - extensive cleaning has been done in kitchen.
Arby’s 3 – Rock Island Place	Routine	10-3-19	2-402.11 Effectiveness-Hair Restraints (C) Three prep persons with long beards more than 1/4 inch and not restraint. Beards must be effectively restraint while prepping food. All applied nets.
St. Vincent’s Nursing Home	Routine	10-3-19	No violations noted at the time of inspection.
Perkin’s Restaurant & Bakery North	Routine	10-3-19	7-202.12 Conditions of Use Priority Quaternary ammonia sanitizer concentration over 400 ppm - dispensing unit from back sink. Chemicals shall not be made toxic or corrosive. Water added - will repair dispensing unit. 6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors, equipment, coolers, shelving, etc. Physical facilities shall be cleaned as often as necessary.
Stadium Sports Bar	Routine	10-3-19	4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Food prep surfaces such as tables, utensils, deli top coolers, steam wells, microwave and clean stacked dishware all heavily soiled. Night crew left with nothing cleaned before exiting building and leaving all soiled. Managers to coordinate duties. 3-304.14 Wiping Cloths, Use Limitation (C) Sanitizing solution only 100 ppm. Approved levels of sanitizer required 200-400 ppm quat.

			<p>Remixed.</p> <p>4-202.11 Food-Contact Surfaces-Cleanability (Pf) Plastic rectangular food containers soiled and covered in food film and stacked as clean units. Plastic shall be in good repair and cleanable. Broken, blistered and non cleanable units to be discarded. Will replace.</p> <p>4-101.11 Characteristics-Materials for Construction and Repair (P) Cloth used as food contact surface with cutting boards. Cloth non cleanable and not approved as food contact surface. Removed.</p> <p>6-201.11 Floors, Walls and Ceilings-Cleanability (C) Floors in walkin and under and behind equipment heavily soiled.</p>
Tri Energy Coop – W Divide	Routine	10-3-19	<p>2-103.11 Person in Charge-Duties (Pf) No person in charge of facility. During hours of operation a person must be designated as in charge and capable of decision making on food safety. GM to designate.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) No sanitizing solution in place during operation. Approved levels of sanitizer shall be in place during operations. Mixed and put in place.</p>
Butterhorn	Routine	10-2-19	<p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Onions and pickles on top of grill cooler double panned - were 50F. Drawer cooler - food was 44-45F. PHF shall be 41F or below. Onions and pickles voluntarily discarded - do not double pan food. Repair drawer cooler - discard any food that is over 5 days old.</p> <p>6-301.14 Handwashing Signage Core Handwashing signage not available for all hand sinks. Handwashing signage needed for all handwashing sinks.</p>
3Be Meats LLC	Routine	10-2-19	Zero violations noted at time of inspection.
Chinatown Buffet	Routine	10-2-19	<p>3-501.17 RTE Time/Temperature Control for Safety Food, Date Marking (Pf) Cut vegetables, par cooked chicken, pork and shrimp not dated. RTE foods shall be dated with prep or discard dates. All items dated with yesterday date.</p> <p>3-305.11 Food Storage-Preventing Contamination from the Premises (C) Food stored in walk in cooler/freezer without covers/. Bulk bins no lids. Food shall be covered or sealed to prevent possible contamination. Covers applied.</p> <p>5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf) Rear prep handsink obstructed with sharpening stone and utensils. Handsinks shall be for no other purpose and un-obstructed. Removed and cleaned.</p> <p>3-304.14 Wiping Cloths, Use Limitation (C) Sanitizer levels below approved levels. Must be 50-100 ppm. Remixed.</p> <p>4-302.14 Sanitizing Solutions, Testing Devices (Pf) No sanitizer papers on premise. Must have papers for sanitizer in use. Will purchase today.</p> <p>3-304.12 In-Use Utensils, Between-Use Storage (C)</p>

			Utensils in bulk bins stored with handle contacting food, some cans. Utensils stored handle up in product.
DW Meats & Sausage	Routine	10-2-19	Zero violations noted at time of inspection.
Broadway Grill and Tavern	Routine	10-2-19	4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency Priority Pans holding PHF not being rotated at least every 7 days - adding new food to pans that are over 7 days old. Pans must be rotated when food is rotated. Food was voluntarily discarded. Will rotate pans with every new product. 3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding Priority Food in sham and hot hold unit (left, counter) is below 135F. Food reheated, placed in sham, then moved to hot hold. Food shall be 135F or above. Sham will be repaired and hot hold will be monitored.
Sweet Treats Cupcake Bar and Bakery	Routine	10-2-19	7-202.12 Conditions of Use Priority Chlorine bleach sanitizer concentration in spray bottle well over 200 ppm. Chemicals shall not be made toxic or corrosive. Diluted bottle to 100 ppm. 6-501.12 Cleaning, Frequency and Restrictions Core Cleaning needed - floors (especially in back area), counters, shelves, etc. Physical facilities shall be cleaned as often as necessary.
Radisson Inn	Routine	10-2-19	4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Quaternary ammonia sanitizer test strips needed. Accurate test strips shall be provided. Will purchase. 4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing Priority foundation Temperature indicating strips or waterproof thermometer with maximum temperature reading capability needed for mechanical dishwasher - should read 160F. Accurate testing device needed. Will purchase.
Classic Nutrition	Routine	10-1-19	No violations noted at the time of inspection.
By the Batch	Routine	10-1-19	Zero violations noted at time of inspection.
Ground Round	Routine	10-1-19	3-403.11 Reheating for Hot Holding Priority Taco meat in hot hold was below 135F. Not reheated properly before placing in hot hold. PHF shall be reheated to 165F within 2 hours, then can hold at 135F or above. Placed in microwave to reheat.
Rock N' 50's	Routine	10-1-19	3-301.11 Preventing Contamination from Hands (P, Pf, C) Wait staff plating salad with bare hands. Not using utensils or gloves to handle lettuce. Food prep shall wash hands apply gloves and or use utensils when prepping RTE foods. Stopped dumped affected product.
Famous Dave's	Routine	10-1-19	3-501.15 Cooling Methods Priority foundation Chili and au jus prepared today were in large, covered containers in walk-in cooler - food temp was 65-85F. Food shall be cooled in shallow pans, or ice baths and remain uncovered until down to 41F.

			Food was initially cooled in ice baths then placed in containers before cooling to 41F.
Wingate	Routine	10-1-19	6-301.11 Handwashing Cleanser, Availability Priority foundation Handsink does not have a supply of hand soap. Hand soap needed at all times. Will supply.
All 4 You Childcare	Routine	10-1-19	3-201.11 Compliance with Food Law Priority Hamburger meat cooked in owner's home kitchen. Food must be cooked and prepared in a licensed kitchen. Will be cooked in daycare kitchen. 4-302.14 Sanitizing Solutions, Testing Devices Priority foundation Quaternary ammonia test strips needed to check sanitizer concentration - should be 200 ppm. Adequate test strips needed. 5-205.11 Using a Handwashing Sink-Operation and Maintenance Priority foundation Handsink blocked with supplies. Handsink shall be accessible at all times. Removed items. Only wash hands in handsink. 6-501.115 Prohibiting Animals Priority foundation Cat and dog on premises allowed access to kitchen. Animals prohibited from kitchen. Will keep gate closed at all times.