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**RESTAURANT INSPECTION REPORT  
MINNESOTA**

**For more information about health inspections and criteria, please visit:**

**MINNEAPOLIS** - <http://www.health.state.mn.us/foodsafety/>

Address	City	Inspection Date	Result	Notes
15101 Cedar Ave., Apple Valley, MN 55124	Apple Valley	14-Nov	2 Critical	Improper handwashing witnessed, provide and maintain approved sanitizing solution in water with correct temp.
			2 Non critical	Store wiping clothes clean and dry or in approved sanitizing solution, hang mops properly.
9330 Baltimore St. NE, Blaine, MN 55449	Blaine	9-Nov	1 Critical	Maintain employee illness report.
			4 Non critical	Adequate handwashing facilities supplied and accessible, personal cleanliness, single use utensils properly stored and used, food and non food surfaces cleaned.
9600 Lyndale Ave. South, Bloomington, MN 55420	Bloomington	21-Dec	7 Critical	Management awareness, hands cleaned an properly washed, clean and maintain handwashing station, seperation of Raw & RTE foods, food surfaces cleaned to sight and touch, proper hot holding temps, Time control marking.
			6 Non critical	Personal cleanliness, Proper storage of utensils, Non food contact surfaces cleaned, food surfaces cleaned, hot & cold water pressure, Adequate ventalation & lighting in designated areas
5055 Central Ave NE., Columbia Hts, MN 55421	Columbia Heights	3-May	1 Critical	Proper date marking and disposition.
			1 Non critical	Provide fingernail brushes and handwashing sinks.

Address	City	Inspection Date	Result	Notes
3465 124th Ave. NW, Coon Rapids, MN 55433	Coon Rapids	29-Sep	1 Critical 2 Non critical	Foods potentially hazardous at 41 degrees. Adequate handwashing facilities supplied and accessible, Store wiping clothes clean and dry or in approved sanitizing solution.
919 W. Broadway Ave., Forest Lake, MN 55025	Forest Lake	25-Jan	1 Critical 3 Non Critical	Refrigerators under chicken prep line were not holding foods at 41 degrees or below. Must provide an appropriate test kit to measure sanitizer concentration. Refrigerators under prep line need serviced. Clean freezer near hand sink of crumbs and food debris. Fix mop sink head and atmospheric vacuum breaker to not leak.
329 Fire Monument Rd., Hinckley, MN, 55037*	Hinckley	2-Aug	3 Critical 2 Non critical	Foods potentially hazardous at 41 degrees, food discarded, provide and maintain approved sanitizing solution in water with correct temp, unapproved trapping devices. Store wiping clothes clean and dry or in approved sanitizing solution, provide temperature measuring device on refridgerated units.
1111 Cambridge St., Hopkins, MN 55343	Hopkins	17-Nov	5 Non critical	Label Bulk dry foods, Wiping cloth use, Utensil Storage, Hot water temperature, Clean and maintain physical facilities.
4515 S. Robert Trail, Inver Grove Hts., MN 55077	Inver Grove Hts.	6-Oct	1 Critical	Provide and maintain sanitizing solution.
9480 Dunkirk Ln. North, Maple Grove, MN 55311	Maple Grove	24-Mar	2 Critical 3 Non critical	Spoiled cross contamination of broken egg, date marking refridgerated foods. Proper storage of utensils, non food contact surfaced cleaned and maintained, physical facilities installed, maintained & clean.
608 Central Ave. NE, Minneapolis, MN 55414	Minneapolis	14-Mar	1 Critical	Clean surfaces contacting food that is not potentially hazardous: 1.at any time when contamination may have occurred; 2.at least once every 24 hours for iced tea dispensers and consumer self-service utensils; 3. before restocking condiment dispensers, display containers, and other consumer self-service equipment and utensils; 4. at a frequency specified by the manufacturer for ice bins,

			5 Non critical	<p>beverage dispensing nozzles, enclosed components of ice makers, beverage dispensing lines or tubes, coffee bean grinders, and water vending equipment.</p> <p>Clean non-food contact surfaces of equipment. Provide a temperature measuring device located in the warmest part of mechanically refrigerated units and in the coolest part of hot food storage units. Store all food in a clean, dry location; where it is not exposed to splash, dust or other contamination; and at least six (6) inches above the floor. Clean and maintain all physical facilities. Maintain clean all intake, exhaust and air ducts and change filters so they are not a source of contamination.</p>
3600 E. Lake St., Minneapolis, MN 55406	Minneapolis	3/14/14	5 categories-2 critical	No State Food License posted, Mgr. did not know how to report customer illness report. No employee illness log posted. Undercounter cooler at 48' Sanitize water not at 200PPM.
100 W. Lake St., Minneapolis, MN 55408	Minneapolis	6-Nov	8 Non critical	Rodent droppings, clean non food contact surfaces, clean surfaces of equipment, clean and maintain handwashing sinks, clean and maintain physical facilities, maintain the physical facilities in good repair. Clean and maintain basement restrooms, supply adequate amount of handsoap.
7741 Zane Ave., N. Brooklyn Park, MN 55443	North Brooklyn Park	15-Aug	3 Critical	Hand washing facilities supplied and accessible, foods potentially hazardous, Time procedures and records.
			8 Non critical	Thermometers provided, plumbing with proper backflow devices, contamination prevented during food prep & storage, Wiping clothes properly used & Stored, Inuse utensils properly stored, physical facilities installed, maintained & clean, compliance choking poster, hands cleaned and properly washed.
5950 Nova Scotia Ave. N, Oak Park Hts., MN 55082	Oak Park Heights	30-Aug	1 Critical	Provide and maintain approved sanitizing solution in water with correct temp.
			1 Non critical	Non food contact surfaces cleaned and maintained.

8011 Old Carriage Ct. N, Shakopee, MN 55379	Shakopee	13-Jul	No violations	
3240 W. Division St., St. Cloud, MN 56301	St. Cloud	14-Jun	2 categories out-non critical	Need temperture device -grill line refridgerators-need scientificant documnetation for hamburger cooking process.
505 Rice St., St. Paul, MN 55103	St. Paul	4-Nov	3 Critical	Foods potentailly hazardous at 41 degrees, food discarded. Pop nozzels had buildup of mold and syrup, maintain illness report.
			2 Non critical	Cooler running warm, hand sink being used as a dump sink.
1120 University Ave. W, St. Paul, MN 55104	St. Paul	10-Feb	1 Critical	Foods potentailly hazardous at 41 degrees.
			5 Non critical	Provide Temperature Measuring device on refrigerated units, Store wiping clothes clean and dry or in approved sanitizing solution, Porperly label Bulk foods, Clean and maintain physical facilities, Maintain access to handwashing stations.
1601 White Bear Ave. N., St. Paul, MN 55106	St. Paul	6-Oct	1 Non critical	