


### Food - Risk Based Inspection Report

 <p><b>Health Department</b>                  Division of Environmental Management                  Food, Lodging &amp; Pools                  250 South Fourth Street, Room 510, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmentalhealth/index.htm">http://www.ci.minneapolis.mn.us/environmentalhealth/index.htm</a></p>	Total Violations	0	Date of Inspection	11/01/2016
	Critical Violations	0	Inspection Time	10:10 AM
	License Current and Posted	Yes		
	Reinspection Needed	No	Time Out	10:40 AM
<b>Facility Name</b> MN INTERNATIONAL MIDDLE SCHOOL	<b>Address</b> 277 12TH AVE	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55401	<b>Telephone</b> (651) 230-4600
<b>License #</b> L316-50225	<b>Owner</b> ABDIRASHID WARSAME	<b>Inspection Purpose</b> Routine	<b>License Type</b> INSTITUTIONAL FOOD	<b>Risk Category</b> 2
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>				
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable				
<b>Compliance Status</b>		<b>Compliance Status</b>		
Foodborne Illness Risk Factors and Public Health Interventions		Foodborne Illness Risk Factors and Public Health Interventions		
1A	IN Certified food manager; and duties fulfilled.	15	IN Proper disposition of returned, previously served, reconditioned, and unsafe foods	Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.
1B	IN PIC knowledgeable, duties & oversight	16	N/O Proper cooking time and temperature	
2	IN Management awareness and policy regarding handling employee health situations	17	N/O Proper reheating procedures for hot holding	
3	IN Proper use of reporting, restriction & exclusion	18	N/O Proper cooling time and temperatures	
4	IN Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served	19	IN Proper hot holding temperatures	
5	IN Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles	20	IN Proper cold holding temperatures	
6	IN Hands clean and properly washed	21	IN Proper date marking and disposition	
7	IN Direct hand contact with exposed, ready-to-eat food is limited by use of deli tissue, spatulas, tongs, dispensing equipment, or other utensils when possible	22	N/A Time as a public health control: procedures and records	
8	IN Handwashing Facilities	25	N/A Food additives; approved and properly used	
9	IN Food obtained from approved source	26	IN Toxic substances properly identified, stored and used	
10	N/O Food received at proper temperature	27	N/A Compliance with HACCP plan and variance	
11	IN Food in good condition, safe, and unadulterated			
12	N/A Required records available; shellstock tags, parasite destruction			
13	IN Food separated/protected from cross contamination			
14	IN Food-contact surfaces: cleaned & sanitized			
<b>GOOD RETAIL PRACTICES</b>				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
<b>Compliance Status</b>		<b>Compliance Status</b>		
Good Retail Practices		Good Retail Practices		
28	IN Pasteurized eggs used where required	43	IN Single-use and single-service articles; properly stored & used	
29	IN Water and ice from approved source	44	IN Gloves used properly	
30	N/A Variance obtained for specialized processing methods	45	IN Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
31	IN Proper cooling methods used; adequate equipment for temperature control	46	IN Warewashing facilities: installed, maintained, and used; test strips.(Accurate thermometers, chemical test kits provided, gauge cock)	
32	N/A Plant food properly cooked for hot holding	47	IN Nonfood contact surfaces clean	
33	N/O Approved thawing methods used	48	IN Hot and cold water available; capacity; adequate pressure	
34	IN Thermometers provided and accurate	49	IN Plumbing installed, maintained, proper backflow devices	
35	IN Food properly labeled; original container	50	IN Sewage and waste water properly disposed	
36	IN Insects, rodents, and animals not present	51	IN Toilet facilities properly constructed, supplied and cleaned	
37	IN Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	52	IN Garbage and refuse properly disposed: facilities maintained	
38	IN Personal cleanliness (fingernails,jewelry,other clothing,hair restraints)	53	IN Physical facilities installed, maintained, and clean	
39	IN Wiping cloths, sponges; properly used and stored	54	IN Adequate ventilation and lighting; designated areas used	
40	IN Washing fruits and vegetables	55	IN Compliance with MCIAA and Choking Poster	
41	IN In-use utensils; properly stored	56	IN Compliance with licensing and plan review	
42	IN Utensils, equipment, and linens: properly stored, dried, and handled	57	N/A Other: Water Vending, Food Carts, Mobile Units	
		58	IN City of Minneapolis Food Code	



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MATERIALS PROVIDED:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Item/Location	Item Location Description	Food Temp	Air Temp	Item/Location	Item Location Description	Food Temp	Air Temp	Item/Location	Item Location Description	Food Temp	Air Temp
Raw Hamburger (Walk-In Cooler)	Walk In	38°F	36°F	Milk(Walk-In Cooler)	Walk In	34°F	36°F	Milk(Walk-In Cooler)	Walk In	38°F	36°F
Salad Dressing(Walk-In Cooler)	Walk In	35°F	36°F	Pizza(Hot-Hold Unit)	Hot Hold Cart	183°F	180°F	Mixed Vegetables (Hot-Hold Unit)	Service	157°F	

SANITIZER INFORMATION

Sanitizer Location	Sanitizer Location Description	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.
3 compartment sink	Dispenser	Chemical Sanitizer	= 200	Quaternary Ammonium	
3 compartment sink	In Use	Chemical Sanitizer	= 200	Quaternary Ammonium	
sanitizer bucket	Service Area	Chemical Sanitizer	= 200	Quaternary Ammonium	
sanitizer bucket	Prep Area	Chemical Sanitizer	= 200	Quaternary Ammonium	

CONSTRUCTION & EQUIPMENT

Construction/Remodeling?	New Equipment	Emailed CIS/DR
No	No	No

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number: Violations cited in this report must be corrected within the time frames below.

**Comments:**

Email report to [lillyn@iecmail.net](mailto:lillyn@iecmail.net) and [abdirashidai@iecmail.net](mailto:abdirashidai@iecmail.net)

Report will also be mailed to the facility as the emails have not been received in the past, even as attached to emails that were direct replies to emails from the chef.

The facility was in excellent shape. Observed the employees to be following good food safety practices. No violations noted.

**CERTIFIED FOOD MANAGER INFORMATION**

Certification #: 70394 Name: LILLY NELSON

This inspection report is based on City of Minneapolis regulations which can be viewed at the following website: <http://library.municode.com/index.aspx?clientId=11490&stateId=23&stateName=minnesota> It lists corrections and improvements needed to reduce the health and safety risk factors. The conditions noted were identified either by observation or during our discussion of your current safety standards/systems. You are responsible for correcting all violations noted above immediately or by the fix-by-date listed. Please call me if you have questions or need additional information.

Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent re-inspection. The amount of the citation will double each time for same or similar repeat violations with in 24 months.

Permits must be secured for all construction, plumbing, electrical and mechanical work. Work must be performed by a licensed contractor. Permits are obtained at Minneapolis Development Review, 250 South 4th Street, Room 300, Minneapolis, MN 55415, (612)-673-3000 or dial 311, (612) 673-3300 (TTY).

Minneapolis Licenses and Consumer Services grants FINAL approval for operation of the business at City Hall, 350 South 4th Street, Room 1-C, Minneapolis, MN.

If you need this material in an alternative format, please call the Minneapolis Health Department at (612) 673 2301 or email [health@minneapolismn.gov](mailto:health@minneapolismn.gov). Deaf and hard-of-hearing persons may use a relay service to call 311 agents at (612) 673 3000. TTY users may call (612) 673 2157 or (612) 673 2626.

Attention: If you have any questions regarding this material, please call 311 or (612) 673-2301;

**Hmong** - Ceeb toom. Yog koj xav tau kev pab txhais cov xov no rau koj dawb, hu (612) 673-2800;

**Spanish** - Atención. Si desea recibir asistencia gratuita para traducir esta información, llame al teléfono (612) 673-2700;

**Somali** - Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjammada macluumaadkani oo lacag la' aan wac (612) 673-3500.

Report Received by: **Lilly Nelson**  
Chef

Jeremy Shields  
Health Inspector,  
[Jeremy.Shields@Minneapolismn.gov](mailto:Jeremy.Shields@Minneapolismn.gov)

Date: 11/01/2016