

### **“CRITICAL ITEMS” FOUND DURING FOOD SERVICE INSPECTIONS**

The City of Bismarck’s Environmental Health Division began posting critical items noted during food service inspections on June 1, 2006. Violations noted during an inspection are categorized as either critical or core items. A “critical item” is defined as a provision of the food code whose application contributes directly to or supports the elimination, prevention, or reduction to an acceptable level, hazards associated with foodborne illness or injury. If you would like further clarification on a specific item, please contact Anton Sattler, Administrator at [asattler@nd.gov](mailto:asattler@nd.gov) or (701) 355-1400.

| FACILITY NAME:             | DATE:      | CRITICAL ITEMS:                                                                                                                                                                                                                                                                                                                                                                        | CORRECTED: |
|----------------------------|------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Elks Lodge 1199            | 1/3/2013   | <ul style="list-style-type: none"> <li>Date all potentially hazardous, ready to eat foods stored at the establishment for more than 24 hours. Significant amounts of roasted prime and beef as well as cut cooked sausage. Items dated 1/1/13.</li> </ul>                                                                                                                              | 1/3/2012   |
| Quizno’s Subs – Bowen      | 12/28/2012 | <ul style="list-style-type: none"> <li>Foods shall be cooled from 135°F to 41°F within six hours, provided they are cooled from 135°F to 70°F within the first two hours. Roasted green peppers placed in cooler.</li> <li>Personal items and drinks shall not be located on work prep stations. No consumption allowed in prep area. Items removed and surfaces sanitized.</li> </ul> | 12/28/2012 |
| Minerva’s Restaurant & Bar | 12/27/2012 | <ul style="list-style-type: none"> <li>Soups just placed in warmers were 127°F – shall be hot held at 135°F. Staff removed and reheated to 165°F.</li> <li>Dishwasher not sanitizing. Repair service called. Manually sanitize until repaired.</li> </ul>                                                                                                                              | 12/27/2012 |
| Chinatown Buffet           | 12/19/2012 | <ul style="list-style-type: none"> <li>Must use time as a control for tartar sauce and ranch dressing not maintained at 41°F or less. Mgr. discarded.</li> </ul>                                                                                                                                                                                                                       | 12/19/2012 |
| New Fortune Cookie         | 12/18/2012 | <ul style="list-style-type: none"> <li>Do not prep eggrolls or other foods in dining area on dining tables while customers are present. Eggrolls discarded.</li> <li>Ginger chicken and sesame chicken shall be hot held at 135°F or above. 109°F and 127°F respective temperatures. Both items discarded.</li> </ul>                                                                  | 12/18/2012 |
| Fireflour Pizza            | 12/13/2012 | <ul style="list-style-type: none"> <li>Mixer bowl and mixer hook in need of cleaning. Mgr. instructed staff to clean.</li> <li>Meat in cooler shall be date marked. Mgr. instructed staff to date mark.</li> </ul>                                                                                                                                                                     | 12/13/2012 |
| Ruby Tuesday Restaurant    | 12/12/2012 | <ul style="list-style-type: none"> <li>Grill hot hold warmer shall maintain food at 135°F or greater. Current temp was 115-119°F. Items discarded.</li> </ul>                                                                                                                                                                                                                          | 12/12/2012 |

|                                                |            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |            |
|------------------------------------------------|------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
|                                                |            | <ul style="list-style-type: none"> <li>Temperature control adjusted and water added to bath.</li> <li>Deli cold hold shall not be over stocked above chill line. Cut broccoli and snap peas were removed to lower unit to be maintained at 41°F. Current temp at 54°F.</li> </ul>                                                                                                                                                                                                                                                                  |            |
| McDonald's McRock N Roll Café – 605 E Main Ave | 12/11/2012 | <ul style="list-style-type: none"> <li>Employee failed to wash their hands before putting on gloves. Mgr. instructed employee to wash hands and put on a new pair of gloves.</li> </ul>                                                                                                                                                                                                                                                                                                                                                            | 12/11/2012 |
| Five Guys Burgers & Fries                      | 12/10/2012 | <ul style="list-style-type: none"> <li>Back hand sink was blocked by cart and broom. Mgr. relocated.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                    | 12/10/2012 |
| Radisson Inn                                   | 12/07/2012 | <ul style="list-style-type: none"> <li>Label all spray bottles that contain cleaners or sanitizers. Items labeled.</li> <li>Do not store personal beverages on food prep areas. Beverages discarded and surface sanitized.</li> </ul>                                                                                                                                                                                                                                                                                                              | 12/07/2012 |
| Kroll's Kitchen – South                        | 12/06/2012 | <ul style="list-style-type: none"> <li>Dishwasher is not sanitizing. Repair service called. Staff will manually sanitize until repaired.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                | 12/06/2012 |
| Hooters of America                             | 12/06/2012 | <ul style="list-style-type: none"> <li>Eliminate bare hand contact with ready to eat food. Mgr. instructed employee to wash hands and put on gloves.</li> <li>Bar dishwasher is not sanitizing. Repair service called. Staff shall use kitchen dishwasher or three compartment sink until repaired.</li> <li>Automatic sanitize dispenser was out of sanitizer. Mgr. had staff replace empty sanitizer.</li> <li>Hand sink on fryer line was obstructed – hand sink must be accessible at all times. Mgr. had staff remove obstruction.</li> </ul> | 12/06/2012 |
| Pizza Hut #2751-Broadway                       | 11/30/2012 | <ul style="list-style-type: none"> <li>Do not store spray bottles with cleaners on food prep surfaces. Item removed.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                    | 11/30/2012 |
| Subway – Walmart South                         | 11/29/2012 | <ul style="list-style-type: none"> <li>Deli meats between 51°F-53°F. Must be maintained at 41°F. Mgr. will discard in four hours.</li> <li>Deli style sandwich cooler shall hold food at 41°F or less. Adjusted dial to colder setting. Instructed to replace dial to accurately view temperature settings.</li> </ul>                                                                                                                                                                                                                             | 11/29/2012 |
| Bistro 1100                                    | 11/28/2012 | <ul style="list-style-type: none"> <li>Label all spray bottles containing chemical cleaner. Bottles were labeled by staff.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                              | 11/28/2012 |

|                           |            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |            |
|---------------------------|------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Golden Corral             | 11/28/2012 | <ul style="list-style-type: none"> <li>• Several items (deviled eggs &amp; macaroni salad) on the buffet were above 41°F. Cold held foods must be maintained at 41°F or less or use time as a public health control. Mgr. discarded.</li> <li>• Reach in chef cooler at 57°F. Mgr. discarded potentially hazardous foods (raw meats). Door self-closer repaired.</li> <li>• Backflow preventer required on north washroom faucet with attached hose. Mgr. removed hose.</li> </ul> | 11/28/2012 |
| Subway – Walmart North    | 11/27/2012 | <ul style="list-style-type: none"> <li>• Back hand sink obstructed by storage. Hand sinks must be accessible at all times. Staff removed obstructions.</li> </ul>                                                                                                                                                                                                                                                                                                                  | 11/27/2012 |
| Central Market            | 11/27/2012 | <ul style="list-style-type: none"> <li>• Top front package of boiled eggs in deli cooler at 48°F – must be 41°F or less. Sandwich meats in end of display cooler at 56°F – must be 41°F or less. Mgr. discarded products.</li> </ul>                                                                                                                                                                                                                                               | 11/27/2012 |
| Blarney Stone Pub         | 11/26/2012 | <ul style="list-style-type: none"> <li>• Courtyard bar glass washer shall dispense sanitizer during hours of operation. Service repair called.</li> </ul>                                                                                                                                                                                                                                                                                                                          | 11/26/2012 |
| Erberts & Gerberts        | 11/20/2012 | <ul style="list-style-type: none"> <li>• Do not store cleaners or other toxic chemicals on or above food prep surfaces. Items relocated.</li> </ul>                                                                                                                                                                                                                                                                                                                                | 11/20/2012 |
| Peacock Alley Bar & Grill | 11/19/2012 | <ul style="list-style-type: none"> <li>• Food contact surfaces in need of cleaning: conveyor oven and dough former. Staff will clean/sanitize before use.</li> </ul>                                                                                                                                                                                                                                                                                                               | 11/19/2012 |
| JL Beers                  | 11/19/2012 | <ul style="list-style-type: none"> <li>• Cook failed to wash hands after adjusting clothing before touching ready to eat burger buns. Mgr. instructed staff to wash hands and put on clean gloves.</li> </ul>                                                                                                                                                                                                                                                                      | 11/19/2012 |
| VFW Club                  | 11/16/2012 | <ul style="list-style-type: none"> <li>• Repair leaking drain at server station on west side of the bar. Mgr. shall call service repair.</li> </ul>                                                                                                                                                                                                                                                                                                                                | 11/16/2012 |
| O'Brians Tavern           | 11/16/2012 | <ul style="list-style-type: none"> <li>• Provide back flow preventer for mop-sink faucet with attached hose. Mgr. removed hose.</li> </ul>                                                                                                                                                                                                                                                                                                                                         | 11/16/2012 |
| Fiesta Villa              | 11/15/2012 | <ul style="list-style-type: none"> <li>• Uncovered beverages near mixer and kitchen hand sink. Mgr. discarded.</li> <li>• Sautéed onions setting out at 63°F and shredded chicken in warmer at 120°F. Hold held food must be maintained at 135°F. Mgr. discarded.</li> <li>• Food contact surfaces needing cleaning; broiler and tilt</li> </ul>                                                                                                                                   | 11/15/2012 |

|                                                    |            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |            |
|----------------------------------------------------|------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
|                                                    |            | kettle. Mgr. had staff clean.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |            |
| Stadium Sports Bar                                 | 11/14/2012 | <ul style="list-style-type: none"> <li>• Food contact surfaces of grill and broiler need cleaning.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | 11/14/2012 |
| Sam's Club                                         | 11/14/2012 | <ul style="list-style-type: none"> <li>• Reheating of chili in deli shall be completed to 165°F within two hours. Temperature at 157°F – discarded.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                           | 11/14/2012 |
| North Dakota State Capitol Café                    | 11/08/2012 | <ul style="list-style-type: none"> <li>• Walk in cooler temp at 54°F at air exchange unit. Potentially hazardous foods were discarded.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                        | 11/08/2012 |
| Cashwise Food                                      | 11/05/2012 | <ul style="list-style-type: none"> <li>• (5) containers of expired baby formula found. Mgr. discarded and instructed staff to inspect routinely.</li> <li>• Bakery dishwasher is not sanitizing. Mgr. called a repair company and instructed staff to use three compartment sink.</li> <li>• Back deli hand sink blocked by mop/mop bucket. Mgr. relocated.</li> </ul>                                                                                                                                                                                                                   | 11/05/2012 |
| Taco Palenque                                      | 11/02/2012 | <ul style="list-style-type: none"> <li>• Unknown fish from an questionable source in refrigerator. Mgr. stated the fish came from home and is not for public consumption. Mgr. was informed that all foods must come from approved sources. Mgr. will bring fish home at the end of the day.</li> <li>• Beef in (2) crockpots at 75°F and 84°F. Mgr. had staff discard</li> <li>• Ready to eat food stored near hand washing station and garbage. Mgr. relocated.</li> <li>• Employee consuming lunch on prep table. Mgr. discarded and instructed staff to sanitize surface.</li> </ul> | 11/02/2012 |
| Caffe Aroma                                        | 11/02/2012 | <ul style="list-style-type: none"> <li>• Do not obstruct rear hand sink with mop bucket and mop. Mgr. Do not store any item in hand sink. Items removed.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                      | 11/02/2012 |
| Dan's Supermarket #2<br>3101 N 11 <sup>th</sup> St | 11/02/2012 | <ul style="list-style-type: none"> <li>• Ice maker in produce department needs to be cleaned. Mgr. instructed staff to clean.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 11/02/2012 |
| Pita Pit                                           | 11/01/2012 | <ul style="list-style-type: none"> <li>• Employee failed to wash hands before putting on disposable gloves. Mgr. instructed employee to wash hands and then put gloves on.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                    | 11/01/2012 |

|                                               |            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |            |
|-----------------------------------------------|------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Fly-N-Buy                                     | 10/31/2012 | <ul style="list-style-type: none"> <li>• Proper dish washing procedure shall be employed: wash, rinse, sanitize (50-100ppm chlorine) &amp; air dry. No second rinse permitted. Process changed.</li> </ul>                                                                                                                                                                                                                                                                                                                          | 10/31/2012 |
| Rock N' 50's                                  | 10/29/2012 | <ul style="list-style-type: none"> <li>• Open beverage in food prep area. Mgr. discarded.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                | 10/29/2012 |
| Huhot                                         | 10/29/2012 | <ul style="list-style-type: none"> <li>• Employee drink on prep table. Mgr. removed.</li> <li>• Bottles in hand sink in grill area. Mgr. removed.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                        | 10/29/2012 |
| Applebees-North<br>3200 N 14 <sup>th</sup> St | 10/22/2012 | <ul style="list-style-type: none"> <li>• Food contact surface (broiler) in need of cleaning. Mgr. had staff clean.</li> <li>• Dishwasher not sanitizing. Repair service called. Staff instructed to sanitize in three compartment sink until repaired.</li> <li>• Storage in kitchen and bar hand sinks. Hand sinks shall be accessible to employees at all times. Mgr. had staff remove items in hand sinks.</li> </ul>                                                                                                            | 10/22/2012 |
| Holiday Inn Express & Suites                  | 10/22/2012 | <ul style="list-style-type: none"> <li>• Do not store any items or carts in front of employee hand sink. Hand sinks must be accessible to employees at all times. Items removed.</li> </ul>                                                                                                                                                                                                                                                                                                                                         | 10/22/2012 |
| Amvets Post #9                                | 10/22/2012 | <ul style="list-style-type: none"> <li>• Butter, whipped cream and ham in reach in cooler near beer cooler at 44-45°F. Mgr. instructed staff to move food into walk in cooler and called service repair.</li> <li>• Employee peeling eggs near where dishes were being washed. Mgr. instructed staff to peel eggs at a different location.</li> <li>• Employee peeling hard boiled eggs with bare hands. Bare hand contact with ready to eat foods is prohibited. Mgr. instructed staff to wash hands and put on gloves.</li> </ul> | 10/22/2012 |
| Cracker Barrel                                | 10/19/2012 | <ul style="list-style-type: none"> <li>• Employees preparing ready to eat foods with bare hands. Mgr. had employees wash hands and put on gloves.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                        | 10/19/2012 |
| Burgertime                                    | 10/18/2012 | <ul style="list-style-type: none"> <li>• Pulled pork that is reheated for hot holding must be heated to 165°F within two hours. Product discarded. Reheating procedure changed to achieve two hour period.</li> </ul>                                                                                                                                                                                                                                                                                                               | 10/18/2012 |
| Marlin's Family Restaurant                    | 10/18/2012 | <ul style="list-style-type: none"> <li>• Salad greens on buffet and cook line were 50°F – must be held at 41°F or less. Mgr. time stamped to discard in 4</li> </ul>                                                                                                                                                                                                                                                                                                                                                                | 10/18/2012 |

|                                          |            |                                                                                                                                                                                                                                                                                                                                   |            |
|------------------------------------------|------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
|                                          |            | <p>hours.</p> <ul style="list-style-type: none"> <li>Reheated chili soup put in warmer was 145°F – must be reheated to 165°F. Staff reheated to 165°F.</li> </ul>                                                                                                                                                                 |            |
| Bismarck Transition Center               | 10/17/2012 | <ul style="list-style-type: none"> <li>Taco meat at 114°F – must be held at 135°F or greater or 41°F or less. The taco meat was out of compliance for one hour. Staff placed in oven and reheated to 165°F within 2 hours.</li> </ul>                                                                                             | 10/17/2012 |
| Jack's Steakhouse & Saloon               | 10/10/2012 | <ul style="list-style-type: none"> <li>Onions, cheese, lettuce and tomatoes on salad prep station at 48°F. Mgr. discarded and called repair company.</li> <li>Uncovered employee drink on server prep area. Drink was removed.</li> <li>Sani-bucket stored on prep table by ready to eat food. Mgr. moved sani-bucket.</li> </ul> | 10/10/2012 |
| Sonnets                                  | 10/8/2012  | <ul style="list-style-type: none"> <li>Chicken salad, humus, guacamole and sprouts at 47.5°F. Mgr. will use time as a control and discard after 4 hours. Mgr. called service repair company.</li> <li>Meat slicer needs to be cleaned. Mgr. instructed staff to clean.</li> </ul>                                                 | 10/8/2012  |
| Subway – 414 S 3 <sup>rd</sup> St        | 10/8/2012  | <ul style="list-style-type: none"> <li>Toxic products such as cleaners shall be labeled. Spray bottle of cleaners labeled.</li> <li>Do not store or consume personal beverages on food prep surfaces. Beverages removed surfaces sanitized.</li> </ul>                                                                            | 10/8/2012  |
| Loyal Order of Moose                     | 10/5/2012  | <ul style="list-style-type: none"> <li>Label and date ready to eat foods with preparation or expiration dates. Pasta salads and vegetable salads unlabeled/dated. Items date marked with the day they were made.</li> </ul>                                                                                                       | 10/5/2012  |
| Taco John's (East) - 1922 E Broadway Ave | 10/4/2012  | <ul style="list-style-type: none"> <li>Do not store cleaning utensils in hand sink. Do not store waste basket in front of hand sink. Items removed.</li> </ul>                                                                                                                                                                    | 10/4/2012  |
| Country West Conoco                      | 10/3/2012  | <ul style="list-style-type: none"> <li>Provide food thermometer to check food temperatures. Mgr. will purchase.</li> </ul>                                                                                                                                                                                                        | 10/3/2012  |
| Huhot                                    | 10/1/2012  | <ul style="list-style-type: none"> <li>(2) Soups at 105°F-115°F- must be maintained at 135°F or greater. Mgr. had staff discard. Fish on buffet at 48°F- must be maintained at 41°F or less. Mgr. had staff discard.</li> <li>Peppers, sausage and potatoes in walk in cooler are not</li> </ul>                                  | 10/01/2012 |

|                                              |           |                                                                                                                                                                                                                                                                                           |            |
|----------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
|                                              |           | <ul style="list-style-type: none"> <li>date marked. Mgr. had staff date mark.</li> <li>Can opener needs to be cleaned. Mgr. instructed staff to wash.</li> </ul>                                                                                                                          |            |
| Subway – Rosser                              | 9/25/2012 | <ul style="list-style-type: none"> <li>No consumption of beverage at food prep station. Beverage removed, surface sanitized, employee washed hands.</li> </ul>                                                                                                                            | 9/25/2012  |
| Walrus                                       | 9/21/2012 | <ul style="list-style-type: none"> <li>Employee beverages not covered – dishwashing and front area. Mgr. discarded.</li> </ul>                                                                                                                                                            | 9/21/2012  |
| Western Plains Dakota Boys & Girls Ranch     | 9/19/2012 | <ul style="list-style-type: none"> <li>Label and date all ready to eat, potentially hazardous food prepared and held for more than 24hrs. Chicken alfredo discarded.</li> </ul>                                                                                                           | 9/19/2012  |
| Paradiso                                     | 9/19/2012 | <ul style="list-style-type: none"> <li>Dishwasher is not sanitizing. Repair service called. Staff will manually sanitize in sink until repaired.</li> </ul>                                                                                                                               | 9/19/2012  |
| Country Suites                               | 9/14/2012 | <ul style="list-style-type: none"> <li>Do not store toxic products on food prep counters. Items moved to lower separate shelving unit.</li> </ul>                                                                                                                                         | 9/14/2012  |
| Hong Kong Restaurant                         | 9/13/2012 | <ul style="list-style-type: none"> <li>Dishwasher not at proper sanitizing level. Mgr. called repair service.</li> <li>Spring Rolls in reach in fridge need to be date marked. Mgr. instructed staff to date mark.</li> </ul>                                                             | 9/13/2012  |
| Pizza Hut #2749 – North 12 <sup>th</sup> St. | 9/12/2012 | <ul style="list-style-type: none"> <li>Dressings &amp; salad lettuce in self-serve bar was between 46°F-50°F. Shall be maintained at 41°F or less. Mgr. discarded and repair service was called.</li> </ul>                                                                               | 9/12/2012  |
| Nibbles & Brunch                             | 9/07/2012 | <ul style="list-style-type: none"> <li>Salad at 65°F – staff forgot to turn on salad bar. Mgr. turned on salad bar and time marked food to be discarded at 3pm.</li> <li>Kuchen, borscht and knoephla soups are not date marked. Mgr. instructed staff to date mark.</li> </ul>           | 09/07/2012 |
| Perkins South                                | 9/05/2012 | <ul style="list-style-type: none"> <li>(1) unlidded employee drink on food prep area. Mgr. discarded.</li> </ul>                                                                                                                                                                          | 09/05/2012 |
| Little Cottage Café                          | 8/28/2012 | <ul style="list-style-type: none"> <li>Store raw meats or partially cooked meats in cooler, not at room temperature. Pork at 60°F discarded.</li> <li>Store raw meats on lowest shelf, do not store above ready to eat foods. Order of storage changed to raw on lowest shelf.</li> </ul> | 8/28/2012  |

|                                            |           |                                                                                                                                                                                                                                                                                                                |           |
|--------------------------------------------|-----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Arby's 3 – Rock Island                     | 8/27/2012 | <ul style="list-style-type: none"> <li>Employees who change task shall wash hands before donning new gloves.</li> </ul>                                                                                                                                                                                        | 8/27/2012 |
| TGI Friday's                               | 8/23/2012 | <ul style="list-style-type: none"> <li>Dishwasher is out of sanitizer and is not sanitizing. Staff will sanitize in three compartment sink until dishwasher sanitizer is refilled.</li> <li>Microwave oven interior is in need of cleaning.</li> </ul>                                                         | 8/23/2012 |
| Papa Murphy's                              | 8/17/2012 | <ul style="list-style-type: none"> <li>Do not obstruct hand sink with service cart. Sink must be accessible at all times of operation. Cart was removed.</li> <li>Date ready to eat foods held for more than 24 hours. Cooked chicken and cut produce items dated with production date.</li> </ul>             | 8/17/2012 |
| Taco John's/Good Times                     | 8/16/2012 | <ul style="list-style-type: none"> <li>Dishwasher is not sanitizing. Repair service called. Staff shall manually sanitize in 3 compartment sink until repaired.</li> </ul>                                                                                                                                     | 8/16/2012 |
| Wendy's – Expressway                       | 8/15/2012 | <ul style="list-style-type: none"> <li>Sanitizer in 3<sup>rd</sup> compartment shall test at approved levels. Drained and remixed quat sanitizer to 200ppm.</li> </ul>                                                                                                                                         | 8/15/2012 |
| Denny's Restaurant                         | 8/15/2012 | <ul style="list-style-type: none"> <li>Mechanical dishwasher was out of sanitizer. Refilled sanitizer.</li> <li>Do not store hydrated hashbrowns at room temperature. Must be stored at 41°F or less. Current temp was 55°F. Mgr. discarded.</li> </ul>                                                        | 8/15/2012 |
| Petro Serve USA 077<br>(1120 E Divide Ave) | 8/13/2012 | <ul style="list-style-type: none"> <li>Pizza prep cooler at 45°F. Mgr. closed cover and will monitor. Self-serve lettuce and diced tomatoes at 49°F. Mgr. discarded. Sandwiches in display cooler at 46°F. Mgr. discarded and will pre-chill newly made sandwiches before placing in display cooler</li> </ul> | 8/13/2012 |
| Bread Poets Baking Co.                     | 8/13/2012 | <ul style="list-style-type: none"> <li>Employee having bare hand contact with bread – near slicer. Mgr. had employee wear gloves.</li> </ul>                                                                                                                                                                   | 8/13/2012 |
| Wendy's West<br>(1615 Burnt Boat Dr.)      | 8/10/2012 | <ul style="list-style-type: none"> <li>Lettuce and tomatoes in top prep coolers were 51°F and 48°F respectively. Mgr. time stamped to discard within 2 hours (4 hours out of safe temp).</li> <li>Crispy chicken in hold drawer was 120°F. Mgr. discarded.</li> </ul>                                          | 8/10/2012 |
| Famous Dave's Restaurant                   | 8/9/2012  | <ul style="list-style-type: none"> <li>Meat or meat products must originate from an inspected source. Rattle snake meat was removed from premise.</li> </ul>                                                                                                                                                   | 8/9/2012  |

|                          |          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |          |
|--------------------------|----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| East 40 Food and Drink   | 8/9/2012 | <ul style="list-style-type: none"> <li>• Both line prep coolers at +55°F. Beef in large prep cooler was at 44°F-moved to walk in cooler. Rice, shrimp, tomatoes and salad in small prep cooler were discarded and repair service called.</li> <li>• (1) Employee drink on prep line. Mgr. discarded</li> <li>• Dishwasher is not sanitizing. Mgr. replaced sanitizer.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 8/9/2012 |
| Northbrook Tesoro        | 8/7/2012 | <ul style="list-style-type: none"> <li>• Sandwich cooler at 50°F. Food moved to walk in cooler and repair service called. Mgr. will check on having a cover built.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | 8/7/2012 |
| Space Aliens             | 8/3/2012 | <ul style="list-style-type: none"> <li>• Baked beans in hot hold at 48°F – must be maintained at 135°F. Beans were pulled and reheated to 165°F.</li> <li>• Case of raw chicken wings dated 7/10 shall be consumed by date of expiration. Chicken wings were discarded.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | 8/3/2012 |
| Simonson North           | 8/2/2012 | <ul style="list-style-type: none"> <li>• Pulled pork in warmer was at 101°F. Mgr. removed and reheated in microwave to 165°F</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 8/2/2012 |
| Buffalo Wild Wings       | 8/2/2012 | <ul style="list-style-type: none"> <li>• Employee drink on ice machine. Item removed.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 8/2/2012 |
| Grizzly's Grill N Saloon | 8/1/2012 | <ul style="list-style-type: none"> <li>• Salad station cooler – all food at 60°F. Salad dressing, cucumbers and tomatoes were discarded and Mgr. called service repair.</li> <li>• Two cooks failed to wash hands before putting on gloves. Mgr. instructed staff to wash hands and put on new gloves.</li> <li>• One unlidded employee drink on storage rack above uncovered food. Mgr. instructed staff to discard.</li> <li>• Need food grade gloves, not general purpose latex powdered gloves. Mgr. will purchase new gloves.</li> <li>• Ice machine has mold build up and needs to be cleaned. Mgr. had staff clean. Also, six food containers on storage rack still had food on them. Mgr. Instructed staff to re-wash.</li> <li>• Bar dishwasher at 10-25ppm. Shall be 50-100ppm. Mgr. called repair company and instructed staff to use main dishwasher until fixed.</li> </ul> | 8/1/2012 |