			Pre-Open	ning	Ins	pec	tion	n Report					
Department of Regulatory Services						Total Violation		s 3	Date of	08/03/2010			
city of lakes Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-67				Critical Violations			s 0	Inspection	00/03/2010				
			250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233			License Current an	nd No	Inspection	03:30 PM				
						Poste		Time					
						Reinspection		Time Out	04:00 PM				
		_	Web: http://www.ci.minneapolis.mn.us/env			•			a				
Facility Name SOPHEA FRESH FRUIT			Address			City/State IINNEAPOLIS, MN			Zip Code 00000	Telephone			
License # L158-50051			Owner			pection Purpose n Review			License Type FOOD MOBILE VENDOR	Risk Ca	Risk Category 2		
			FOODBORNE ILLNESS RISK					HEALTH INTERVEN	ITIONS	•			
	N=in co	mpliance OUT=no	ot in compliance N/O=not observed	N/A=n	ot app	licable		COS=corrected of	on-site during inspe	ection R=rep	eat violation		
Compliance Status COS R					R	Compliance Status COS R							
	Food Preopening					Food Preopening							
1	In	PIC Knowledgeabl	e; Duties & Oversight			14	In	n Clean and Sanitize All Equipment					
2	Out Adequate handwashing facilities supplied & accessible				15	In		Copy of Menu and Copy of Food					
3	Yes Coolers Operating to Proper Temperature with Internal						Construction Plan from Minneapolis Development Review						
4	Yes Dishmachine			-	16	In	Menu Review Complete						
5	Yes Temperature			_	17	N/A	Food Safety Training Conducted for Front Line Staff						
6	Yes Drying Space				18	N/A	Provided Food Safety Standard Implementation Guide						
7	Yes Adequate Ventilation				19	N/A	Provided APC Food Manager Emergency Preparedness Manual						
8	No 3 Compartment Sink				20	N/A	List of Food Suppliers Obtained and Entered into						
9	9 Yes Laminate Exposed Surfaces					20	14//	System					
10	Yes Seal the circumference of all pipe chases					21	N/A	Provided Educational Materials					
11	11 Yes Install Mop Hanger Over the Mop Snk for Proper					22	In	Certified Food manager in place					

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. X

- Critical Item Requiring Immediate Action

Food Safety Plan Review Final Inspection

City of Minneapolis Food Standard Orders

Other Violations Noted

MATERIALS PROVIDED:

23

24

25

Out

In

Out

1 | | 2 |

Drainage

Employee Storage

Adequate Hot Water

12

13

Yes

TEMPERATURE & EQUIPMENT INFORMATION

	Temperature	Dish Machine	Drying Space	Adequate Hot Water						
Temp	Item/Location	em/Location Type Racks		Heater Size	Location	Legs	Dedicated			

Construction, Equipment & Reinspection

 Construction/ Remodeling?
 New Equipment
 Emailed CIS/DR
 Reinspection Needed
 Reinspection Date

 No
 No
 No
 Yes
 8/18/10

			Pre-Opening	Inspection	Report					
1.	D	epartment of Regul	atory Services		Total Viola	tions 3		ate of	08/03/2010	
11	Division of Environmental Management & Safety Environmental Health & Food Safety 250 South Fourth Street, Room 414, Minneapolis, Min				Critical Violat	tions 0		Inspection		
/ minne				Minnesota 55415 License Current ar		NO.	Inspe	ction Time	03:30 PM	
			FAX: 612-673-2635 TTY: 6		Reinspe	ction	Tim	e Out	04:00 PM	
Web: http://www.ci.minr			neapolis.mn.us/environme	neapolis.mn.us/environmental-health/		eded No) Time		04.00 FW	
Facility Name SOPHEA FRESH FRUI		Address		City/State MINNEAPOLIS, MN	Zip Code 00000			elephone		
License # _158-50051	C	Owner		Inspection Purpose Plan Review		License T FOOD MOB VENDOR		Risk Category 2		
			SANITIZ	ZER INFORMATION		VENDOR				
Sanitizer Location	n	Method		Sanitizer PPM	Sanitizer Used		Water Temp.			
								_		
								-		
					•			\dashv		
OBSERVATIONS AND CORRECTIVE ACTIONS Item Violations cited in this report must be corrected within the time frames below. Jumber Violations Cited in this report must be corrected within the time frames below.										
	vide an ade	quate supply of har	nd cleanser at each hand	dwashing sink. MN Rul	le 4626.1440 Pro	ovide a handsink	on the trialor.	Corre	ct By:	
8-203.10 PREOPERATIONAL INSPECTIONS Did not pass Final Inspection. Please correct orders and notify Code Compliance Officer. MN State Statutes 4626.1745. Correct By: 08/04/10										
			on sink for washing or the	awing food. MN Rule 4	626.0780 provid	le aproduce prep	sink with a d	ain bo	ard. Correct	
Comments:										
			egulations which can be &stateId=23&stateName			arovoments need	lad to raduae	ho hor	olth and cafety	
isk factors. The	Jonn/index.as	Spx : clientia=11490	&State10=23&StateMaine	e=mininesota it lists coi	rections and imp	novements need	ied to reduce	ile lied	aitii aiiu salety	
			or during our discussion e listed. Please call me i				onsible for co	recting	ı all	
Failure to comply with a	nnlicable la	we and regulations	may result in civil, admir	nistrative or criminal en	forcement action	o If compliance i	s not achieve	the (Sitv	
official is authorized to i	ssue a minir	mum administrative	citation of \$200 per violation of citation of citation of similar repeat violations	ation and one hundred	dollar (\$100.00)					
			•			. Carana al acontos	atan Banaita		-to-ad	
			electrical and mechanic reet, Room 300, Minnea					ire obt	ained	
Inneapolis Licenses and Consumer Services grants FINAL approval for operation of the business at City Hall, 350 South 4th Street, Room 1-C, Minneapolis, MN.										
English - Attention. If you want help translating this information, call 612-673-2170 Spanish - Atencion. Si desea recibir assistencia gratuita para traducir esta informacion, llama 612-673-2700 Somali - Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac 612-673-3500										
Hmong - Ceeb toom. Yog koj xav tau kev pab txhais cov xov no rau koj dawb, hu 612-673-2800 Sign Language Interpreter - 612-673-3220 TTY: 612-673-2626										
Ryan Krick	046.57-	0507	Payer &	Cuch						
Code Compliance Office Ryan.Krick@ci.minneap		3597	1-yw M	NOVE L			Date: 08/03	/2010		

Date: 08/03/2010

Phen Krom owner