Descense if knownennen Maragement & Safety         Critical Valuation         Z         Implementant           Eventsering for the second state if the second state is the				Foo	od - Risk Based	Ins	spec	ction Report		-					
Environment		1			-			Total Violations	4		04/11/2012				
Linemeter         250 South Fourth Street, Rom 114, Minnespoin, Minnespoin, Minnespoin, Strift         Linemeter         Yes         Time Out         1130 AM           Facility Amere VelLEE RIXOL         Address Street, Rom 114, Minnespoin, Minnespoin, Street, St		Λ						Critical Violations	2						
Chy of laks         Process 62:673-7216 PAX: 62:673-6233         Renspection         Time Out         11:50 AM           Facility Name         Index own: Interception nuclear/comment-weativity         Renspection         Time Out         11:50 AM           Facility Name         Interception Purpose         Interception Purpose         Renspection         Facility 22:0:270         Risk Category           License #         Owner         Interception Purpose         License Type         Risk Category           Statistics         Owner         New Compliance         NUm Compliance <td></td> <td></td> <td>-</td> <td>polis 250 South Fourth Stree</td> <td>•</td> <td colspan="2">esota 55415</td> <td></td> <td>Yes</td> <td></td> <td>11:30 AM</td>			-	polis 250 South Fourth Stree	•	esota 55415			Yes		11:30 AM				
VELLEE TRUCK         120 BROADWAY W         NINKEAPOLIS, NN         55411         (012 323-0270           Licenses Bf         Owner         Rspection Purpose         License Type         Risk Category           Licenses Df         Foodborne finass Risk Factors and Public Health Interventions         Compliance Status         Foodborne finase Risk Factors and Public Health Interventions           1         IN         Control management awarness and policy regarding handling         17         NA         Proper code training and strapper dom to holding         Prodottion finase Risk Factors and Public Health Interventions           2         IN         Management awarness and policy regarding handling         17         NA         Proper code training and strapper dom holding           3         N         Product amagement awarness and policy regarding handling         18         NA         Proper code training and strapper dom holding           4         Material Sold or served         Code analysize sent down with exposed nocid, code analysize sent down with exposed nocid, code analysize sent down with exposed nocid, code analysize sent doward secod regarding award with and sold or served	-		Z city o					Reinspection		Time Out	11:50 AM				
VELLEE TRUCK         120 BROADWAY W         NINKEAPOLIS, NN         55411         (012 323-0270           Licenses Bf         Owner         Rspection Purpose         License Type         Risk Category           Licenses Df         Foodborne finass Risk Factors and Public Health Interventions         Compliance Status         Foodborne finase Risk Factors and Public Health Interventions           1         IN         Control management awarness and policy regarding handling         17         NA         Proper code training and strapper dom to holding         Prodottion finase Risk Factors and Public Health Interventions           2         IN         Management awarness and policy regarding handling         17         NA         Proper code training and strapper dom holding           3         N         Product amagement awarness and policy regarding handling         18         NA         Proper code training and strapper dom holding           4         Material Sold or served         Code analysize sent down with exposed nocid, code analysize sent down with exposed nocid, code analysize sent down with exposed nocid, code analysize sent doward secod regarding award with and sold or served	Faci	lity N	ame	Address	City/State		Zip (	Code		Telephon	e				
L318-50000         MILLIAM XIONG         Pouline         FOOD MOBILE VEHICLE VEHICLE VEHICLE VEHICLE         Main Compliance           IN         IN <td></td> <td></td> <td></td> <td>1210 BROADWAY W</td> <td>MINNEAPOLIS, MN</td> <td colspan="7"></td>				1210 BROADWAY W	MINNEAPOLIS, MN										
IN-Incompliance         NU-met projectable           Compliance Status         Compliance Status           IA         N. Certification         Second Status           IB         N. Proce disposition of returned, previously served, response and oblicy trilled.         Incompliance Status           IB         N. Proce disposition of returned, previously served, response and policy regarding handling employee hash situations         Incompliance Status           ID         N. Proce disposition of returned, previously served, response and policy regarding handling employee sent, dmin, and use tobacco only in designed areas / do not use a uteral more than once to tastic food that is sold or served         ID         NP Proper disposition of returned, previously served, response and disposition of previously served, response and the property used of the section designed employee sent, dmin, and use tobacco only in designed areas / do not use a uteral more than once to tastic food that is sold or served         ID         NP Proper dole holding temperatures 21 N/N. Proper data food holding temperatures 22 N/N. The as a public health control: procedures and records 22 N/N. Compliance with HACCP plan and variance           II         N. Food received at proper temperature (control with esposed in properity section on the section equipment, or other uterals when possible         26 Out         Toxe autosances properity used 20 N/N. Compliance Status           II         N. Food section and properity calculated interventions are control messures to properity used 31 N. Proper coding more to another most toreas to anonanustaton 31 N. Proper coding moretods cand alson and															
Compliance Status         Compliance Status           1A         N         Compliance Status           1A         N         Control Image, rand duke 4 somisping           1B         N         Control Image, rand duke 5 vorsight           1B         N         Control Image, rand duke 5 vorsight           2         N         Management awareness and policy regarding handling employee health situations           3         N         Proper departicing procedures for hor hording temperatures           4         Out Food employees excerting, construction 4 sociation           6         N         Food employees excerting, construction 4 sociation           7         N         Food employees excerting, construction 4 sociation           20         N         Proper cold hording temperatures           20         N         Proper cold noting temperatures           21         N/A         Proper cold noting temperatures           22         N/A         Food admitting sociation of temperatures           23         N         Proper cold noting temperatures           24         N         Proper cold noting temperatures           25         N         Food admitting sociation of temperatures           26         N         Proper cold noting temperatures															
Exactoreme lineses Risk Factors and Public Health Interventions         Exactors and Public Health Interventions           1A         NC entitled fead management avarances and policy regarding handling employee health situations         15         IN Proper releasing proviously served, reconditioned, and uppertures           1B         NP Charagement avarances and policy regarding handling employee health situations         15         IN Proper releasing proviously served, reconditioned, and uppertures           4         Out Food employees and, dimk, and use tabacco only in designed areas / on our use a uterally more than once to task food that is cold or served         18         NA Proper cooling time and temperatures           5         IN Food employees end, dimk, and use tabacco only in designed areas / on use a uterally service or single-use atribles         19         NA Proper cooling time and temperatures           6         IN Arado chan and properly washed         25         NA Food additives: approved and disposition           7         N Direct hord contral, with exposed (resh/theeting)         26         Out Toola subtainces micro additives a disposition of released on advariance           8         N Handwashing Facilities         20         Out Food reshred a used in the soft input washed           7         N Food separated/protected from cross contamination         21         NA Food additives: approved and variance           11         N Food recoring inthe posobitic proper tooling methods used direct advarian	0		01-1	IN=in complia	nce OUT=not in compliance				cable						
1A       N       Certified food manager, and duites fulfilled.         1B       N       For konsetgesheb, kolles & oversight         1B       N       For konsetgesheb, kolles & oversight         1B       N       For konsetgesheb, kolles & oversight         1B       N       Proper dosh bioling         1B       N       Prode molyces as and properly washed         1B       N       Prode additives: approprint         1D       NO       Food ade	Com			acc Rick Factors and Rublic H	colth Interventions										
TB         PIC knowledgeable, duties & oversight.           2         IN         Amageneti avareases and policy reparding handling.           3         IN         Proper use of reporting, reparding handling.           4         Out, Food employees earl, dink, and use tobacce only in degrature and temperatures.           5         IN         Proper rules of reporting, persition sneazing, coughing, or runw, nose do not use a utends. Immore than once to teste food that is sold or served.           6         IN         Amagenet avareases and policy reparding and sites.           6         IN         Food employees oral, dink, and use tobacce only in degratures.           20         IN         Proper coling time and temperatures.           21         IN         Proper coling dinte and the sold or served.           22         NA         Proper adate marking and diposition.           23         IN         Proper coling dinte and temperatures.           7         IN         Direct hand contrast with exposed, ready-to-eat food is time most temperature.           7         IN         Proper coling dime add temperatures.           11         IN         Food meander drom approved source.           13         N         Food contact with exposed, ready-to-eat food is time most temperature.           14         IN         Food meanderease at preventative m	1Δ					15					0115				
2         N         Management awareness and policy regarding handling employee health stutions           3         N         Proper use of reporting, restriction & acclusion           4         Out, Food employees act, drink, and use blackacco only in designated areas / do not use a utenal more than once to tasts food that is soid or served         IN         Proper cooling time and temperatures           5         IN         Food employees act, drink, and use blackacco only in designated areas / do not use a utenal more than once to tasts food that is soid or served         IN         Proper cooling time and temperatures           6         N         Food additives: approved and property used         IN         Proper cooling time and temperatures           7         IN         Direct thank concert with exposel, ready-to-eat food is timiled by use of teel times, envarped single-service or statistical property explanation;         IN         Food additives: approved and property aud           8         IN         Hand concert with exposel, ready-to-eat food is timiled by use of teel times, and property mathemating additives: approper proper practices or procedures identified as the most prevalent contributing factors of foodome illness or injury. Public Health Interventions are control measures to prevent foodome illness or injury.           10         NO         Food chall Practices         Cood Retail Practices           6         Good Retail Practices         Good Retail Practices         IN           11				0	J.	15	IIN			iy served,					
amployee health situations         17         NA         Proper releating procedures for hot holding           3         NP         Proper use of reporting restriction & exclusion         18         NA         Proper coling interpretatures           4         Out         Food employees exclusion innore than once to taste food that is sold or served         18         NA         Proper coling interpretatures           5         IN         Food employees experiencing presistent sneezing, coupling, or runny nose do not work with exposed food, clean equipment, uses a public health cance as a public health cance as a public struct and properly used         22         NA         Trade as a public struct and properly used           6         IN         Handa Clean and properly washed         27         NA         Cood addives: approved and properly used           7         IN         Direct hand contact with exposed, ready-to-est food is imple-use and properly identified, stored & used         28         NA         Food addives: approved and properly used           8         IN         Food obtained from approved source         Filk factors are improper practices or procedures identified as the most prevalent contribuing factors of obdobrom illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.           9         IN         Food obtained from approved source         Cood Retail Practices are preventative measures to control the addition of pabogens, chemicals, and					ding handling	16	N/A	,							
Generalization         Generalization         Generalization         Generalization           1         N         Proper to tholling temperatures         2         NA         Proper cold holding temperatures           2         NA         Proper cold holding temperatures         2         NA         The cold property sendericing presistent sneezing, coupling, or runny nose do not work with exposed food, clean equipment, transls, linens, unwraped single-service art single-use articles         2         NA         The cold transls, linens, unwraped single-service art single-use articles         2         NA         The cold transls, linens, unwraped single-service         2         NA         The cold transls, linens, unwraped single-service         2         NA         Compliance with HACCP plan and variance           7         IN         Direct hand contact with exposed, ready-to-est food is injury.         7         NA         Compliance with HACCP plan and variance           9         IN         Food obtained from approved source         10         NO         Food charder from cross contamination           11         IN         Food obtained from approved saurable, schellice as the most inpury.         Prevalent control measures to prevent foodborne illness or injury.           13         IN         Food separated/protected from cross contamination         10         NO         Source art strass andite for an approved source         10	Ľ					17	N/A	Proper reheating proce	dures for hot hol	ding					
designated areas / do not use a utensil more than once to that food that is dond areas in the container in the control process of a main and project and container in the project of the container in the control procedures and records           5         IN         Food employees experiencing persistent sneezing, coupling, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service         21         NA         Froper date marking and disposition           6         IN         Hands clean and properly used         25         NA         Frood addition the property deant descourses           7         IN         Direct hand contain with exposed, ready-to-eal tool is limited by use of delitissue, spatulas, tongs, dispensing equipment, or other utensils when possible         27         NA         Compliance are property dentified, state descourse           10         IN         Food received at proper temperature         11         IN         Food separated/protected from cross contamination           13         IN         Food separated/protected from cross contamination         Interventions are control measures to provent source           14         IN         Food separated/protected processing methods         24         IN         Single-service articles, roperty, and and make proper source           13         IN         Food separated/protected processing methods         24         IN         Single-service articles, roperty, stored & used <t< td=""><td>3</td><td>IN</td><td></td><td></td><td></td><td>18</td><td>N/A</td><td>Proper cooling time and</td><td>l temperatures</td><td></td><td></td></t<>	3	IN				18	N/A	Proper cooling time and	l temperatures						
istal food hal is sold or served         IN         Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, therails, lines, nurraped single-service or single-use articles         IN         Proper date marking and disposition           2         INA         Proper date marking and disposition           7         IN         Direct hand contract procedures and records equipment, or other utensis, knops, dispensing equipment, and inscrete expension approved source         IN         No         Compliance with HACCP plan and variance           10         NO         Food received at proper temperature         In         In         Food ontice variable, shollstock tags, parasite doestruction         In         No         Compliance Status           Cood Retail Practices are preventative measures to control the dottor specialized processing methods           28         IN         Pasteurized eggs used where required         IN         No           11         IN         Food opperet/subsciel direces         Good Retail Practices         Compliance Status           29         IN         Variance obtainied for spacinized processing methods         IN	4	Out				· • •									
5       IN       Food employees experiencing persistent sneezing, coupling, or runny nosed one twork with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles       2       INA       The as a public health control: procedures and records         6       IN       Hands clean and property washed       2       NA       Food additions; size, spatulas, tongs, dispensing equipment, or other utensils when possible         7       IN       Direct hand contact interocedures and records       2       NA       Compliance with HACCP plan and variance         8       IN       Handwashing Facilities       1       IN       Food obtained from approved source       1         9       IN       Food optained from approved source       1       1       IN       Food optained from approved source         10       NV Food obseparately/protected from cross contamination       1       1       1       1       No       Food separately/protected from cross contamination         14       IN       Food optice exciss are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.         Compliance Status       Compliance Status       Good Retail Practices       Good Retail Practices         28       IN       Pasteurized eggs used where required       4       IN       Sout food and nonfood-contact surfaces chanable, properify designe					ore than once to										
coupling, or runny nose do not work with exposed food, or single-use articles         22         N/A         Time as a policin featin control; procedures and records           6         IN         Hands clean and property washed         23         N/A         Food additives; appoint dentified, stored & used         24         N/A         Compliance with HACCP plan and variance           7         IN         Direct hand contact with exposed, ready-locat food is inimet by user diverse is the property washed         28         N/A         Compliance with HACCP plan and variance           8         IN         Handwashing Facilities         Risk factors are improper practices or procedures identified as the most interventions are control measures to prevent foodborne lifness or injury.           9         IN         Food obtained from approved source         Interventions are control measures to prevent foodborne lifness or injury.           10         INO         Food in good contiolin, safe, and unadulterated         Interventions are control measures to prevent foodborne lifness or injury.           13         IN         Food space contion, mean unadulterated         Interventions are control measures to prevent foodborne lifness or injury.           14         IN         Food contract surfaces: cleanal & annitzed         Immeasures to prevent foodborne lifness or injury.           13         IN         Prodo contract surfaces: cleanal & annitzed         Immeasures to prevent foodborne	5	IN													
or single-use articles         22         Out Toxic substances properly identified, stored & used           6         IN         Hands clean and properly washed         27         N/A         Compliance with HACCP plan and variance           7         IN         Direct hand contact with exposed, ready-to-eat food is limited by use of deli lissue, spatulas, tong, dispensing expupment, or other utensils when possible         7         N/A         Compliance with HACCP plan and variance           8         IN         Handwashing Facilities         Facilities <td< td=""><td></td><td></td><td>coughing, o</td><td>or runny nose do not work with</td><td>exposed food,</td><td></td><td colspan="6" rowspan="2">25 N/A Food additives; approved and properly used</td></td<>			coughing, o	or runny nose do not work with	exposed food,		25 N/A Food additives; approved and properly used								
6       IN       Hands clean and properly washed         7       IN       Direct hand contact with exposed, ready-to-eat food is inimited by use of elitissue, spatulas, longs, dispensing equipment, or other utensits) when possible       27       N/A       Compliance with HACCP plan and variance         8       IN       Handwashing Facilities       Initiand/washing Facilities       Initiand/washing Facilities         9       IN       Food received at proper temperature       Initiand/washing Facilities       Initiand/washing Facilities         11       IN       Food received at proper temperature       Initiand/washing Facilities       Initiand/washing Facilities         13       IN       Food contact surfaces: cleaned & sanitized       Cool Retail Practices         Coop Retaid Practices       Good Retail Practices       Coop Retail Practices         28       IN       Pasteurized tegs used where required       Initiance obtained for specialized processing methods         31       IN       Proper cooling methods used; adequate equipment for temperature control       Initiand properly socked for hot holding         31       IN       Proper cooling methods used; adequate equipment for temperature control       Initiand properly abeled; original container         32       INA       Paperoved tanking methods used methods used; resent       Initiand contact surfaces cleaned in thememeteres, chemical sustores for an					ped single-service										
7       IN       Direct hand contact with exposed, ready-to-eat food is imported within the possible equipment, or other utensils when possible         8       IN       Handwashing Facilities       Fisk 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.         9       IN       Food obtained from approved source       Fisk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.         10       INO       Food obtained from approved source       Fisk factors are improper practices or procedures identified as the most prevalent control measures to prevent foodborne illness or injury.         11       IN       Food ingood condition, safe, and unadulterated       Fisk factors are improper practices or procedures identified as the most prevalent control measures to prevent foodborne illness or injury.         12       NA       Required records available; shellstock tags, parasite destruction       Coop RatALLP2ACELES         Compliance Status       Coop RatALLP2ACELES       Good Retail Practices       Good Retail Practices         28       IN       Pasteurized eggs used where required       43       IN       Since and nonfood-contact surfaces cleanable, properly and and and corate         31       IN       Proper cooling methods used; adequate equipment for thotholding       Sin       A	6														
limited by use of deli itsue, spatulas, tongs, dispensing equipment, or other utensils when possible         Risk factors are improper practices or procedures identified as the most prevalent contributing factors of focothome illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.           9         IN         Food received at proper temperature         Interventions are control measures to prevent foodborne illness or injury.           11         IN         Food received at proper temperature         Interventions are control measures to prevent foodborne illness or injury.           12         NIA         Food obtained from approved source         Interventions are control measures to prevent foodborne illness or injury.           13         IN         Food received at swallable; shellstock tags, parasite destruction         Good Retail Practices           13         IN         Food contact surfaces: cleaned & sanitized         Coop RETALL PRACTICES           Compliance Status         Good Retail Practices         Compliance Status           28         IN         Pasteurized eggs used where required         43           30         IN         Variance obtained for specialized processing methods         44           31         IN         Proper cooling methods used; adequate equipment for temperature control         44           33         IN         Approved thawing methods used; adequate pressent, no unauthorized person; fo							N/A	Compliance with HACC	P plan and varia	ince					
equipment, or other utensits when possible           IN         Nandwashing Facilities           IN         Food brained from approved source           IN         No           Food procenceived at proper temperature         Interventions are control measures to prevent foodborne illness or injury.           IN         Food in good condition, safe, and unadulterated         Interventions are control measures to prevent foodborne illness or injury.           IN         Food procendition, safe, and unadulterated         Interventions are control measures to prevent foodborne illness or injury.           IN         Food procendition, safe, and unadulterated         Interventions are control measures to prevent foodborne illness or injury.           IN         Procend received at proper temperature control with gracines are control measures to prevent foodborne illness or injury.           IN         Prode frout control measures to prevent foodborne illness or injury.           IN         Prode frout control measures to control the addition of pathogens, chemicals, and physical objects into foods.           Compliance Status         Good Retail Practices         Compliance Status           IN         Prevalent control         So of properly condet for tholding         Interventional control developed and accurate           IN         Napproved hawing methods used;         Interventions are control         Interventions are control developed and accurate	ľ	IIN	limited by u	use of deli tissue, spatulas, ton	gs, dispensing		Risk f	actors are improper pract	ices or procedu	res identified as t	he most				
9       IN       Food obtained from approved source         10       N/O       Food in good condition, safe, and unadulterated         11       IN       Food in good condition, safe, and unadulterated         12       N/A       Required records available; shellstock tags, parasite         destruction       GOOD RETALL PRACTICES         Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.         Compliance Status       Good Retail Practices         28       IN       Pasteurized eggs used where required         29       IN       Water and ice from approved source         30       IN       Variance obtained for specialized processing methods         31       IN       Proper cooling methods used; adequate equipment for themperature control         32       IN/A Plant food properly cooked for hot holding         33       IN       Approved thawing methods used         34       IN       Food properly tableld; original container         36       IN       Insects, rooths, and animals not present; no unauthorized persons; food employees do not handle or care for animals present         37       IN       Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items         38       IN       Per				· · ·	e	prevalent contributing factors of foodborne illness or injury. Public Health									
10       N/O       Food received at proper temperature         11       IN       Food agoad 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 separated/protected from cross contamination         14       IN       Food contact surfaces: cleaned & sanitized         Cood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.         Cood Retail Practices				0			Interve	entions are control measu	ires to prevent for	odborne illness	or injury.				
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         Coopd Retail Practices          Used       N															
12       N/A       Required records available; shellstock tags, parasite destruction         13       IN       Food separated/protected from cross contamination         14       IN       Food separated/protected from cross control the addition of pathogens, chemicals, and physical objects into foods.         Compliance Status       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         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)         33       IN       Approved thawing methods used       47       IN       Noftood contact surfaces cleanable, properly disposed         34       IN       Insects, rodents, and animals not present; no unauthorized persent; food employees do not handile or care for animals pr					a vata d										
13       IN       Food separated/protected from cross contamination         14       IN       Food-contact surfaces: cleaned & sanitized         GOOD RETAIL PRACTICES         Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.         Compliance Status         Good Retail Practices         Good Retail Practices <td></td> <td></td> <td>Required r</td> <td>ecords available; shellstock tag</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>			Required r	ecords available; shellstock tag											
GOOD RETAIL PRACTICES           Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.           Compliance Status           Compliance Status           Good Retail Practices           Good Retail Practices           Compliance With Colspan="2">Good Retail Practices           Colspan="2"           Colspan="2" <td>40</td> <td>INI</td> <td></td> <td></td> <td>to minotion</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	40	INI			to minotion										
GOOD RETAL PRACTICES           Cood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.           Compliance Status           Good Retail Practices           Cood Retail PracticesCood Retail Practices			•	•											
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.           Compliance Status         Good Retail Practices           28         IN         Pasteurized eggs used where required         43         IN         Single-use and single-service articles; properly stored & used           30         IN         Variance obtained for specialized processing methods         44         IN         Gloves used properly           31         IN         Proper cooling methods used; adequate equipment for temperature control         45         Out         Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used           32         I/A         Plant food properly cooked for hot holding         44         IN         Narewashing facilities: installed, maintained, and used; test strips, (Accurate thermometers, chemical test kits provided, gauge cock)           34         IN         Food properly labeled; original container         48         IN         Hot and cold water available; capacity; adequate pressure           36         IN         Insects, rodents, and animals not present; no unauthorized pressent; food employees do not handle or care for animals present; no unauthorized items         49         Out         Plumbing installed, maintained, and cleaned           37         IN         Contamination prevented during food preparation, storage and display; segregated distressed products-non cri	14		1 000-00112				CTICE	s							
Compliance Status         Compliance Status           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         IN         Variance obtained for specialized processing methods         44         IN         Gloves used properly           31         IN         Proper cooling methods used; adequate equipment for temperature control         45         Out         Food and nonfood-contact surfaces cleanable, properly temperature control           32         N/A         Plant food properly cooked for hot holding         46         IN         Warewashing facilities: installed, maintained, and used; test strips. (Accurate thermometers, chemical test kits provided, gauge cock)           34         IN         Thermometers provided and accurate         47         IN         Nofood contact surfaces clean           36         IN         Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present         49         Out         Pluming installed, maintained, and cleaned           37         IN         Contamination prevented during food preparation, storage and display; segregated distressed products-non critical iterms         50         IN			Goo	d Retail Practices are preventa					physical objects	into foods.					
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       IN       Variance obtained for specialized processing methods       44       IN       Gloves used properly         31       IN       Proper cooling methods used; adequate equipment for temperature control       45       Out       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         33       IN       Approved thawing methods used       46       IN       Warewashing facilities: installed, maintained, and used; test strips. (Accurate thermometers, chemical test kits provided, gauge cock)         34       IN       Thermometers provided and accurate       47       IN       Nonfood contact surfaces clean         35       IN       Food properly labeled; original container       48       IN       Hot and cold water available; capacity; adequate pressure         36       IN       Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present       50       IN       Sewage and waste water properly disposed         37       IN       Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	Com	oliance				1									
29       IN       Water and ice from approved source         30       IN       Variance obtained for specialized processing methods         31       IN       Proper cooling methods used; adequate equipment for temperature control         32       N/A       Plant food properly cooked for hot holding         33       IN       Approved thawing methods used         34       IN       Thermometers provided and accurate         34       IN       Thermometers provided and accurate         36       IN       Insects, rodents, and animals not present; no unauthorized present         36       IN       Insects, rodents, and animals not present; no unauthorized present         37       IN       Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items         38       IN       Personal cleanliness (fingernails, jewelry, other clothing, hair restrains)         39       IN       Wiping cloths, sponges; properly used and stored         40       IN       In-use utensils; properly stored         41       IN       In-use utensils; properly stored         42       IN       Utensils, equipment, and linens: properly stored, dried, and handled				Good Retail Practices				Good	Retail Practices						
<ul> <li>44 IN Gloves used properly</li> <li>44 IN Gloves used properly</li> <li>44 IN Gloves used properly</li> <li>45 Out Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</li> <li>46 IN Warewashing facilities: installed, maintained, and used; test strips. (Accurate thermometers, chemical test kits provided, gauge cock)</li> <li>47 IN Nonfood contact surfaces clean</li> <li>48 IN Hot and cold water available; capacity; adequate pressure</li> <li>49 Out Plumbing installed, maintained, proper backflow devices</li> <li>50 IN Sewage and waste water properly disposed</li> <li>51 IN Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items</li> <li>38 IN Personal cleanliness (fingernails, jewelry, other clothing, hair restrains)</li> <li>39 IN Wiping cloths, sponges; properly used and stored</li> <li>40 IN Washing fruits and vegetables</li> <li>41 IN In-use utensils; properly stored</li> <li>42 IN Utensils, equipment, and linens: properly stored, dried, and handled</li> </ul>						43	IN	0	ervice articles; p	roperly stored &					
31       IN       Proper cooling methods used; adequate equipment for temperature control         32       N/A       Plant food properly cooked for hot holding         33       IN       Approved thawing methods used         34       IN       Thermometers provided and accurate         35       IN       Food properly labeled; original container         36       IN       Food properly labeled; original container         36       IN       Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present         37       IN       Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items         38       IN       Personal cleanliness (fingernails,jewelry, other clothing,hair restrains)         39       IN       Wiping cloths,sponges; properly used and stored         41       IN       In-use utensils; properly stored         42       IN       Utensils, equipment, and linens: properly stored, dried, and handled						4.4	INT								
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36       IN       Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present       48       IN       Flot and cold water available; capacity; adequate pressure         37       IN       Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items       50       IN       Sewage and waste water properly disposed         38       IN       Personal cleanliness (fingernails,jewelry,other clothing,hair restrains)       51       IN       Adequate ventilation and lighting; designated areas used         39       IN       Wiping cloths,sponges; properly used and stored       55       IN       Compliance with MCIAA and Choking Poster         41       IN       In-use utensils; properly stored       58       IN       City of Minneapolis Food Code         42       IN       Utensils, equipment, and linens: properly stored, dried, and handled       58       IN       City of Minneapolis Food Code						47	IN	Nonfood contact surface	es clean						
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40       IN       Washing fruits and vegetables       56       IN       Compliance with incensing and plan review         41       IN       In-use utensils; properly stored       57       IN       Other Violations Noted         42       IN       Utensils, equipment, and linens: properly stored, dried, and handled       58       IN       City of Minneapolis Food Code	39	IN	,	ths.sponges: properly used and	stored	-		•	ů.						
41     IN     In-use utensils; properly stored     57     IN     Other Violations Noted       42     IN     Utensils, equipment, and linens: properly stored, dried, and handled     58     IN     City of Minneapolis Food Code	-								ng and plan revi	ew					
42 IN Utensils, equipment, and linens: properly stored, dried, and handled			0						d Code						
			Utensils, e		stored, dried, and	58	IN	City of Minneapolis Foo	u CODE						
MATERIALS PROVIDED:					MATERIALS	PRO									

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[			FOO	od - Ris	SK E	Based Ins	pecti	on R	eport					
	Department of Regulatory Services								tal Violations	4	Date of Inspection	04/11/2012		
	AL		vision of Environmen ivironmental Health 8	° °	nt & Sa	afety		Critical Violations		2	Inspection			
	[ minned	polis 25	0 South Fourth Stree		Minnea	apolis, Minnesota 554	415	License Current and Posted Yes			Time	11:30 AM		
1	city o				X: 612-673-2635 TTY: 612-673-2233 apolis.mn.us/environmental-health/			Reinspection Needed Yes			Time Out	11:50 AM		
Facility VELLEE	<b>y Name</b> TRUCK	ADWAY W	City/State DWAY W MINNEAPOLIS, MN			Zip Code 55411				Telephone (612) 232-0270				
Licens L318-50		Owner WILLIAM X	liong	Inspectio Routine	n Pu			se Type Risk Category MOBILE VEHICLE VENDOR 1						
			FOODBORN	E ILLNESS F	RISK I	FACTORS AND P	UBLIC HI	EALTH I	NTERVENTI	ONS				
Ma	Item/Locatio		Food Temp			Item/Location		Temp	Air Temp Item/Location		Food Temp	Air Temp		
IVIE	Meat/Cheese (Cold-Hold Unit ) 41 °F °F Rice (Hot-Hold Unit ) 153 °F °F													
- See			Method Us		SA	NITIZER INFORM			Conitizor I	lood	Water T			
Sar	nitizer Location		Method US	ea		Sanitizer PPN	n		Sanitizer l	Jsea	Water Te	emp.		
			,	Cons	structi	ion, Equipment &	Reinspe	ction						
	nstruction/ modeling?	Ne	w Equipment	En	naileo	d CIS/DR	Re	einspection Needed Reinspection Date						
	No		No			No								
11						ONS AND CORRE			<u> </u>					
Item Number				Violations cited	d in this	s report must be corr	ected with	in the tim	e frames below	1.				
4	(Critical)2-401. areas. MN Rule		nue consuming foo	d, use of an u	unapp	roved beverage co	ntainers,	or use o	f tobacco in a	any form in food	preparation or ut	ensil washing		
			P TABLE. Correct											
26	(Critical)7-202. 4626.1610	12A Use po	isonous or toxic ma	aterials accor	ding t	o label directions a	ind MN S	tatutes C	Chapter 18B a	and section 31.1	01, subdivision 3	. MN Rule		
	CONCENTRATION OF CHLORINE IN 3 COMP SINK MORE THAN 100 PPM. Correct By: 04/11/12													
45	4-201.11B Provide or replace food service equipment to meet NSF International Standards. MN Rule 4626.0505													
49	DOMESTIC MICROWAVE IN THE VEHICLE. Correct By: 04/11/12													
	5-202.12A Provide a mixing valve or a combination faucet on the handwash sink to provide a minimum water temperature of 110 degrees F (43 degrees C). MN Rule 4626.1050													
		AUCET JAN	MMED DURING TH	IE TIME OF	INSPE	ECTION. Corrected	On-Site.							
	SPECTION CO		OON VEHICLE N ong@hotmail.con		BE 11	59 AND DECAL	NUMBEI	R 2013-	0004 PROV	IDED TO THE	VENDOR. TH	E REPORT		
			J =		Comm	ents continued on i	next nade							

## Food - Risk Based Inspection Report

1.		Department of Regu	atory Services		Total Violations	4	Date of Inspection	04/11/2012	
11		Division of Environmental Management & Safety Environmental Health & Food Safety			Critical Violations 2				
/ min	neapolis		et, Room 414, Minneapolis, Minnesota s	License Current and	Yes	Inspection Time	11:30 AM		
- ci	ty of lakes	Phone: 612-673-2170	FAX: 612-673-2635 TTY: 612-673-2233	Posted Reinspection					
		Web: http://www.ci.mi	nneapolis.mn.us/environmental-health/	Needed	Yes	Time Out	11:50 AM		
Facility NameAddressVELLEE TRUCK1210 BROADWAY W			City/State MINNEAPOLIS, MN	Zip Code <sup>55411</sup>			Telephone (612) 232-0270		
License # L318-50008	Owner WILLIAI	M XIONG	Inspection Purpose Routine		License Type Risk Category FOOD MOBILE VEHICLE VENDOR 1				
Comments:									
Failure to comply with authorized to issue a citation will double ea Permits must be seco Minneapolis Develop	h applicable minimum ac ach time for s ured for all co ment Review s and Consu	laws and regulations dministrative citation of same or similar repeat onstruction, plumbing v, 250 South 4th Stre mer Services grants	e if you have questions or need addit may result in civil, administrative or of \$200 per violation and one hundre t violations with in 24 months. I, electrical and mechanical work. W et, Room 300, Minneapolis, MN 554 FINAL approval for operation of the	criminal enf d dollar (\$1 ork must be 15, (612)-6 ousiness at	forcement action. If co 00.00) fee for any sub performed by a licens 73-3000 or dial 311, (f City Hall, 350 South 4	sequent re-insp sed contractor. F 512) 673-3300 (	pection. The amo Permits are obta TTY).	ount of the	
<ul> <li>English - Attention. If you want help understanding this information, call (612) 673-5844.</li> <li>Hmong - Ceeb toom. Yog koj xav tau kev pab txhais cov xov no rau koj dawb, hu (612) 673-2800.</li> <li>Spanish - Atención. Si desea recibir asistencia gratuita para traducir esta información, llame al (612) 673-2700.</li> <li>Somali - Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac (612) 673-3500.</li> </ul>									
Deaf and Hard of Hearing Access number:         (612)         673-3220         TTY line:         (612)         673-2626         HSG									
<b>Dave Singh</b> Code Compliance Of Davinderjit.Singh@ci		s.mn.us	Dounderzit Smyth	Doundhagit Sryn Affaetoa			Date: 04/11/2012		
<b>William Xiong</b> Person in charge			A + 100100 Date: 04/1						