


Food - Risk Based Inspection Report

	Department of Regulatory Services Division of Environmental Management & Safety Environmental Health & Food Safety 250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233 Web: http://www.ci.minneapolis.mn.us/environmental-health/	Total Violations	4	Date of Inspection	04/11/2012
	Critical Violations	2	Inspection Time	11:30 AM	
	License Current and Posted	Yes	Time Out	11:50 AM	
	Reinspection Needed	Yes			

Facility Name VELLEE TRUCK	Address 1210 BROADWAY W	City/State MINNEAPOLIS, MN	Zip Code 55411	Telephone (612) 232-0270
License # L318-50008	Owner WILLIAM XIONG	Inspection Purpose Routine	License Type FOOD MOBILE VEHICLE VENDOR	Risk Category 1

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status	Compliance Status
Foodborne Illness Risk Factors and Public Health Interventions	Foodborne Illness Risk Factors and Public Health Interventions
1A IN Certified food manager; and duties fulfilled.	15 IN Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B IN PIC knowledgeable, duties & oversight	16 N/A Proper cooking time and temperature
2 IN Management awareness and policy regarding handling employee health situations	17 N/A Proper reheating procedures for hot holding
3 IN Proper use of reporting, restriction & exclusion	18 N/A Proper cooling time and temperatures
4 Out Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served	19 IN Proper hot holding temperatures
5 IN Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles	20 IN Proper cold holding temperatures
6 IN Hands clean and properly washed	21 N/A Proper date marking and disposition
7 IN Direct hand contact with exposed, ready-to-eat food is limited by use of deli tissue, spatulas, tongs, dispensing equipment, or other utensils when possible	22 N/A Time as a public health control: procedures and records
8 IN Handwashing Facilities	25 N/A Food additives; approved and properly used
9 IN Food obtained from approved source	26 Out Toxic substances properly identified, stored & used
10 N/O Food received at proper temperature	27 N/A Compliance with HACCP plan and variance
11 IN Food in good condition, safe, and unadulterated	
12 N/A Required records available; shellstock tags, parasite destruction	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.
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	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
30 IN Variance obtained for specialized processing methods	45 Out Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31 IN Proper cooling methods used; adequate equipment for temperature control	46 IN Warewashing facilities: installed, maintained, and used; test strips.(Accurate thermometers,chemical test kits provided, gauge cock)
32 N/A Plant food properly cooked for hot holding	47 IN Nonfood contact surfaces clean
33 IN Approved thawing methods used	48 IN Hot and cold water available; capacity; adequate pressure
34 IN Thermometers provided and accurate	49 Out Plumbing installed, maintained,proper backflow devices
35 IN Food properly labeled; original container	50 IN Sewage and waste water properly disposed
36 IN Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present	51 IN Toilet facilities properly constructed, supplied and cleaned
37 IN Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	52 IN Garbage and refuse properly disposed: facilities maintained
38 IN Personal cleanliness (fingernails,jewelry,other clothing,hair restrains)	53 IN Physical facilities installed, maintained, and clean
39 IN Wiping cloths,sponges; properly used and stored	54 IN Adequate ventilation and lighting; designated areas used
40 IN Washing fruits and vegetables	55 IN Compliance with MCIAA and Choking Poster
41 IN In-use utensils; properly stored	56 IN Compliance with licensing and plan review
42 IN Utensils, equipment, and linens: properly stored, dried, and handled	57 IN Other Violations Noted
	58 IN City of Minneapolis Food Code

MATERIALS PROVIDED:

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp
Meat/Cheese (Cold-Hold Unit)	41 °F	°F	Rice (Hot-Hold Unit)	153 °F	°F			

SANITIZER INFORMATION

Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.

Construction, Equipment & Reinspection

Construction/Remodeling?	New Equipment	Emailed CIS/DR	Reinspection Needed	Reinspection Date
No	No	No		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
4	<p>(Critical) 2-401.11 Discontinue consuming food, use of an unapproved beverage containers, or use of tobacco in any form in food preparation or utensil washing areas. MN Rule 4626.0105</p> <p>BEVERAGE AT THE PREP TABLE. Correct By: 04/11/12</p>
26	<p>(Critical) 7-202.12A Use poisonous or toxic materials according to label directions and MN Statutes Chapter 18B and section 31.101, subdivision 3. MN Rule 4626.1610</p> <p>CONCENTRATION OF CHLORINE IN 3 COMP SINK MORE THAN 100 PPM. Correct By: 04/11/12</p>
45	<p>4-201.11B Provide or replace food service equipment to meet NSF International Standards. MN Rule 4626.0505</p> <p>DOMESTIC MICROWAVE IN THE VEHICLE. Correct By: 04/11/12</p>
49	<p>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</p> <p>HOT WATER FAUCET JAMMED DURING THE TIME OF INSPECTION. Corrected On-Site.</p>

Comments:
 THE INSPECTION CONDUCTED ON VEHICLE NUMBER YBE 1159 AND DECAL NUMBER 2013-0004 PROVIDED TO THE VENDOR. THE REPORT IS BEING EMAILED AT williamxiong@hotmail.com

Comments continued on next page.

