



CITY OF SAINT PAUL
INTERDEPARTMENTAL MEMORANDUM

DATE: 08/09/11
TO: Christine Rozek
FROM: Bill Gunther *wtg*
RE: Arby's
1807 Suburban Ave
Inspection Number: 11 238970
Inspection Date: 08/01/11

REQUEST FOR LICENSE ADVERSE ACTION

The Environmental Health Division conducted a re-inspection of the facility at 1807 Suburban Ave on 08/01/11 and is recommending license adverse action (Section 331A.11 of the Saint Paul Legislative Code). The food code violations listed below were noted as being uncorrected during the inspection. A copy of the full inspection report is attached.

The following penalties are being recommended:

Location: KITCHEN -

Violation 1 Severity: CRITICAL (Major) Comply By: 07/13/11 Notice # 2

RECOMMENDED PENALTY: \$250

Cold food not maintained at 41 degrees Fahrenheit or less. 47.1 F SLICED TURKEY IN PREP REFRIGERATOR, 50.1 F ROAST BEEF/CHEESE IN PREP REFRIGERATOR, 42.4 F MAYONNAISE IN PREP REFRIGERTOR, 42.8 F SLICED TOMATOES IN PREP REFRIGERATOR.

Maintain all cold potentially hazardous foods at 41 degrees Fahrenheit or below under mechanical refrigeration, to prevent bacterial growth and/or toxin production. (MN 4626.0395) MOVE POTENTIALLY HAZARDOUS FOODS TO WALKIN COOLER. ONE CONTAINER OF SLICED TURKEY WAS THROWN INTO GARBAGE CAN, CHECK REFRIGERANT LEVELS IN UNIT, CLEAN COMPRESSOR, PROVIDE COVERS FOR INDIVIDUAL PANS TO KEEP AT OR BELOW 41 F.

The penalties listed above were based on the food code penalty guideline and the following mitigating or aggravating factors:

Potential for harm or imminent threat to public health:

Improper food holding temperatures are a major cause of foodborne illness.

Extent of deviation from statutory or regulatory requirements:

The temperature of the turkey and roast beef are significantly above the required 41 F.

Demonstration of good faith efforts to correct a violation:

There does not appear to be any attempt to correcting the holding temperature violation.

cc: Bill Gunther
Ricardo X. Cervantes