

CITY OF SAINT PAUL INTERDEPARTMENTAL MEMORANDUM

DATE:

10/18/10

TO:

Christine Rozek

FROM:

Bill Gunther Wilb

RE:

Pappy's Chicago Style Eatery

1783 Maryland Ave E

Inspection Number: 10 705340 Inspection Date: 09/13/10

REQUEST FOR LICENSE ADVERSE ACTION

The Environmental Health Division conducted a re-inspection of the facility at 1783 Maryland Ave E on 09/13/10 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: 09/09/10 Notice # 2

RECOMMENDED PENALTY: \$200

Cold food not maintained at 41 degrees Fahrenheit or less. PREP COOLER TEMPERATURES BETWEEN 48 AND 55 DEGREES F.

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)

Location: KITCHEN -

Violation 2 Severity: CRITICAL (Major) Comply By: 09/09/10 Notice # 2

RECOMMENDED PENALTY: \$125

Handwashing lavatories are not accessible for use, convenient or of sufficient number.

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LARGE KNIFE AND TOWEL FOUND IN HANDSINK.

Handwashing lavatory must be accessible to employees at all times. Do not store items in, on or near the handwashing lavatories. (MN 4626.1110)

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:

Violation 1, improper food holding temperatures are a major cause of foodborne illness. Violation 2, failure to properly wash hands between tasks allows for cross-contamination between raw and cooked foods and also for failure to properly wash your hands when you come back to the work station.

Extent of deviation from statutory or regulatory requirements:

Violation 1 is just into the significant range where rapid bacterial growth can occur Violation 2 is significant because the sink was not clear and also that it appears that the sink is being used for something other than a hand sink.

History of noncompliance or compliance:

We have had prior issue with this establishment

Demonstration of good faith efforts to correct a violation:

There does not appear to be on effort to correct either of the violations.

cc: Bill Gunther

Bob Kessler