



CITY OF SAINT PAUL
INTERDEPARTMENTAL MEMORANDUM

DATE: 02/01/12
TO: Christine Rozek
FROM: Bill Gunther *WEG*
RE: Walgreens #06995
1788 Old Hudson Road
Inspection Number: 11 311097
Inspection Date: 01/23/12

REQUEST FOR LICENSE ADVERSE ACTION

The Environmental Health Division conducted a re-inspection of the facility at 1788 Old Hudson Road on 01/23/12 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: DISPLAY COOLER -

Violation 1 Severity: CRITICAL (Major) Comply By: 01/18/12 Notice # 2

RECOMMENDED PENALTY: \$200

Cold food not maintained at 41 degrees Fahrenheit or less. 53.2 F OSCAR MAYER SUB SANDWICH 12/25/11 DATE, 52.9 F BALLPARK FRANKS,

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) CHECK COLD AIR FLOW IN DISPLAY CASE (LUNCH MEAT SANDWICH AREA) CURTAIN BEHIND AREA MAY BE BLOCKING COLD AIR FLOW TO SANDWICH MEAT AND FRANKS IMMEDIATELY RELOCATE FRANKS AND SUB SANDWICH MEAT TO AREA CLOSER TO CONDENSER COILS/FANS

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 cold holding temperatures are significantly above the required 41 F.

History of noncompliance or compliance:

The establishment did correct two other critical violations.

Demonstration of good faith efforts to correct a violation:

The establishment did not offer any evidence of an attempt to correct the holding temperatures.

cc: Bill Gunther
Ricardo Cervantes