



CITY OF SAINT PAUL  
INTERDEPARTMENTAL MEMORANDUM

DATE: 09/20/11  
TO: Christine Rozek  
FROM: Bill Gunther  
RE: Capitol Deli 88 Oriental Foods  
291 University Ave W  
Inspection Number: 11 259775  
Inspection Date: 09/12/11

**REQUEST FOR LICENSE ADVERSE ACTION**

The Environmental Health Division conducted a re-inspection of the facility at 291 University Ave W on 09/12/11 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:

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Location: FRONT COUNTER -

Violation 1 Severity: CRITICAL (Major) Comply By: 08/28/11 Notice # 2

RECOMMENDED PENALTY: \$250

Potentially hazardous hot foods not being maintained at proper temperatures. IN THE STEAM TABLE: QUAIL 120F, BBQ PORK 98F, HMONG EGG ROLLS 122F AND FISH WAS AT 108F.

Maintain all hot, potentially hazardous foods at 140 degrees Fahrenheit or above to prevent bacterial growth and/or toxin production. Roast beef may be held at 130 degrees Fahrenheit if cooked in accordance with specified time and temperature requirements. (MN 4626.0395)

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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:**

All of the temperatures are very significantly off of the required 140 F.

**Demonstration of good faith efforts to correct a violation:**

There does not appear to be any attempt at correcting this violation.

cc: Bill Gunther  
Ricardo X. Cervantes