



CITY OF SAINT PAUL
INTERDEPARTMENTAL MEMORANDUM

DATE: 09/20/11
TO: Christine Rozek
FROM: Bill Gunther *WJH*
RE: Thai Ginger Deli
1001 Johnson Pkwy Unit 7
Inspection Number: 11 254020
Inspection Date: 08/22/11

REQUEST FOR LICENSE ADVERSE ACTION

The Environmental Health Division conducted a re-inspection of the facility at 1001 Johnson Pkwy on 08/22/11 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: . -

Violation 1 Severity: CRITICAL (Major) Comply By: 08/20/11 Notice # 2

RECOMMENDED PENALTY: \$250

Potentially hazardous hot foods not being maintained at proper temperatures. PORK ROLLS @ 95 DEGREES F.

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)

Location: . -

Violation 2 Severity: CRITICAL (Major) Comply By: 08/20/11 Notice # 2

RECOMMENDED PENALTY: \$150

Foods have not been properly marked with the time when they must be consumed or discarded. FOOD ITEMS ON DISPLAY ARE UNMARKED AS REQUIRED.

When using time only rather than time and temperature as a public health control, for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, the food must be marked or otherwise identified with the time within which the food is to be cooked, served, or discarded. (MN 4626.0410)

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:

For item #1, improper food holding temperatures are a major cause of foodborne illness. Item #2, improper holding time on food can result in bacterial growth which can cause foodborne illness.

Extent of deviation from statutory or regulatory requirements:

Item #1, pork rolls at 95 F are extremely out of range of the required holding temperature of 140 F.

Item #2, the foods were not marked at all.:

Demonstration of good faith efforts to correct a violation:

There does not appear to be any attempt to correct either violation.

cc: Bill Gunther
Ricardo X. Cervantes