



CITY OF SAINT PAUL
INTERDEPARTMENTAL MEMORANDUM

DATE: 09/30/11
TO: Christine Rozek
FROM: Bill Gunther *wtg*
RE: Green Mill Brewing CO
57 Hamline Ave S
Inspection Number: 11 270211
Inspection Date: 09/20/11

REQUEST FOR LICENSE ADVERSE ACTION

The Environmental Health Division conducted a re-inspection of the facility at 57 Hamline Ave S on 09/20/11 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 - PREP SURFACES -

Violation 1 Severity: CRITICAL (Major) Comply By: 08/24/11 Notice # 2

RECOMMENDED PENALTY:\$250

Cold food not maintained at 41 degrees Fahrenheit or less.
NEXT TO THE GRILL: ROASTED RED POTATOES RANGED FROM 40F (BOTTOM OF THE PAN) TO 72F (TOP OF THE PAN). THESE NEED TO BE HELD UNDER TEMPERATURE CONTROL.

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: 08/24/11 Notice # 2

RECOMMENDED PENALTY:\$250

Potentially hazardous hot foods not being maintained at proper temperatures. ON THE GRILL, A PAN OF HOLLANDAISE AT 109F, A PAN OF BLACK-BEAN CORN SALSA 110F.

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)

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 holding temperatures are a major cause of foodborne illness. In this case we have both a hot-holding and cold-holding violation.

Extent of deviation from statutory or regulatory requirements:

Both of these violations very significantly deviate from the required 41 F or below and 140 F or above.

Degree of willfulness or negligence:

Both of these violations should have been obvious to the staff since they are so far away for the required temperatures.

Demonstration of good faith efforts to correct a violation:

There does not appear to be any attempt to correct either of these violations.

cc: Pete Kishel R.S.
Ricardo Cervantes