



CITY OF SAINT PAUL  
INTERDEPARTMENTAL MEMORANDUM

DATE: 12/20/11  
TO: Christine Rozek  
FROM: Bill Gunther  
RE: Corner Meats & Grocery  
516 Rice St  
Inspection Number: 11 300677  
Inspection Date: 12/06/11

**REQUEST FOR LICENSE ADVERSE ACTION**

The Environmental Health Division conducted a re-inspection of the facility at 516 Rice St on 12/06/11 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: BUTCHER - SERVICE

Violation 1 Severity: CRITICAL (Minor) Comply By: 11/12/11 Notice # 3

RECOMMENDED PENALTY: \$200

A Hazard Analysis and Critical Control Point, HACCP, plan for any foods which are prepared using special processing methods has not been submitted. USE VACUUM PACKAGING.

Potentially hazardous foods that are packaged using a reduced oxygen packaging method must be prepared in accordance with an approved HACCP plan that: 1. identifies the food to be packaged; 2. limits food packaged to food that does not support the growth of *Clostridium botulinum*; 3. specifies how the food will be maintained at 41 degrees Fahrenheit; 4. describes how the package will be labeled for display; 5. limits the shelf life to no more than 14 days from packaging to consumption or the original manufacturers, sell by, or, use by, date, whichever occurs first; 6. includes operational procedures; and 7. describes the training program for the individual responsible for the reduced oxygen packaging operation. (MN 4626.0420)

Location: GENERAL - BUTCHER

Violation 2 Severity: CRITICAL (Minor) Comply By: 09/30/11 Notice # 4

RECOMMENDED PENALTY: \$250

There is evidence of insects, rodents, or other pests on the premises. RAT DROPPINGS AT ENTRANCE TO BACK ROOM AND SEVERAL AREA IN THE DRY STORAGE ROOM.

Exterminate rats and remove all rat droppings from the food facility. (MN 4626.1565)

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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:**

Violation #1 deals with the need to have an approved HACCP plan for vacuum pack foods.

If a food is improperly vacuum-packed, it could allow for the growth of botulism organisms which is a serious foodborne illness

Violation #2 deals with signs of a rat infestation.

**Extent of deviation from statutory or regulatory requirements:**

No foods should be in vacuum packaging unless there is an approved HACCP plan. Also, no rodents should be in a food establishment.

**History of noncompliance or compliance:**

Violation #1 has been called for the last three inspections without it being corrected.

Violation #2 has been called for the last four inspections without correction.

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

There has been no demonstration of an attempt to correct these violations.

cc: Bill Gunther  
Ricardo Cervantes