



Minnesota
Department
of Health

Minnesota Department of Health
Division of Environmental Health, FPLS
P.O. Box 64975
St. Paul, MN 55164-0975
651-201-4500

Type: Full
Date: 02/08/17
Time: 09:09:37
Report: 7935171017

Food and Beverage Establishment Inspection Report

Page 1

Location:

Blue Moose Bar and Grill
507 2nd Street N.W.
East Grand Forks, MN 56721
Polk County, 60

Establishment Info:

ID #: 0012919
Risk: High
Announced Inspection: No

License Categories:

FBLB, HOSP, FBTW, FBME

Expires on: 12/31/17

Operator:

East River's Edge Corporation

Phone #: 2187736516
ID #: 07175

The violations listed in this report include any previously issued orders and deficiencies identified during this inspection. Compliance dates are shown for each item.

The following orders were issued during this inspection.

2-300 Personal Cleanliness**2-301.14 ** Critical Item ****

MN Rule 4626.0075 Food employees must thoroughly wash their hands and exposed portions of their arms:

1. before beginning or returning to work;
2. after touching body parts other than clean hands and clean, exposed portions of arms, after defecating, after contacting body fluids and discharges, after handling waste containing fecal matter, body fluids, or body discharges;
3. after using the toilet, at a handwash sink, in the toilet room;
4. after caring for, or handling support animals;
5. after coughing, sneezing, or using a handkerchief or disposable tissue;
6. after using tobacco, eating, or drinking;
7. after handling soiled equipment or utensils;
8. immediately before engaging in food preparation in the food preparation area;
9. during food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;
10. when switching between working with raw foods and working with ready-to-eat foods; or
11. after engaging in other activities that contaminate the hands.

DISH WASHER MUST WASH HANDS AFTER HANDLING DIRTY DISHES AND BEFORE TOUCHING CLEAN DISHES.

Comply By: 02/09/17

Type: Full
Date: 02/08/17
Time: 09:09:37
Report: 7935171017
Blue Moose Bar and Grill

Food and Beverage Establishment Inspection Report

Page 2

3-500D Microbial Control: disposition of food

3-501.18A ** Critical Item **

MN Rule 4626.0405 Discard all refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment which has not been consumed within seven calendar days from the date of preparation.

DISCARD PASTA DATED 1/30.

Comply By: 02/09/17

5-200A Plumbing: approved materials/design

5-202.11A1 ** Critical Item **

MN Rule 4626.1045 Provide and maintain the floor drain covers in good repair.

MISSING COVER AT DISH MACHINE FLOOR DRAIN.

Comply By: 02/09/17

3-300C Protection from Contamination: equipment/utensils, consumers

3-304.13B

MN Rule 4626.0285 Store wiping cloths clean and dry or in an approved sanitizing solution.

SANITIZING BUCKET FOR WAITRESSES BY THE BAR WAS 100 PPM QUAT SOLUTION.

WAITRESS CORRECTED ON SITE.

Corrected on Site

3-300C Protection from Contamination: equipment/utensils, consumers

3-305.11

MN Rule 4626.0300 Store all food in a clean, dry location; where it is not exposed to splash, dust or other contamination; and at least 6 inches above the floor.

CONTAINERS OF FOOD ON FLOOR IN WALK IN COOLERS/FREEZERS.

Comply By: 02/09/17

6-200 Physical Facility Design and Construction

6-201.18

MN Rule 4626.1370 Discontinue storing food or single-use items which are in opened packages in rooms with exposed studs, joists or rafters.

KEEP FOOD IN CASED LOTS WHEN STORED IN BASEMENT.

Comply By: 02/09/17

6-300 Physical Facility Numbers and Capacities

6-304.11A

MN Rule 4626.1475 Provide sufficient tempered makeup air and exhaust ventilation to keep rooms free of excessive heat, steam condensation, vapors, obnoxious or disagreeable odors, smoke, and fumes.

DISH MACHINE HOOD DIDN'T SEEM TO BE OPERATING PROPERLY. CONDENSATION FROM DISH MACHINE WAS ACCUMULATING ON WALL BY MACHINE.

Comply By: 02/09/17

Type: Full
Date: 02/08/17
Time: 09:09:37
Report: 7935171017
Blue Moose Bar and Grill

Food and Beverage Establishment Inspection Report

Page 3

6-500 Physical Facility Maintenance/Operation and Pest Control

6-501.14A

MN Rule 4626.1530 Maintain clean all intake and exhaust air ducts and change filters so they are not a source of contamination.

CLEAN DISH MACHINE HOOD - DUST OBSERVED HANGING FROM IT. ALSO, CLEAN VENTS
THROUGHOUT KITCHEN.

Comply By: 02/09/17

6-500 Physical Facility Maintenance/Operation and Pest Control

6-501.16

MN Rule 4626.1540 Hang mops to dry after each use and do not store mops in a manner that will soil walls, equipment or supplies.

Comply By: 02/09/17

Surface and Equipment Sanitizers

Quaternary Ammonia: = 200 ppm at Degrees Fahrenheit

Location: Sanitizing Buckets (4)

Violation Issued: No

Quaternary Ammonia: = 100 ppm at Degrees Fahrenheit

Location: Sanitizing Bucket

Violation Issued: Yes

Chlorine: = 50 ppm at Degrees Fahrenheit

Location: Bar Glass Washer

Violation Issued: No

Hot Water: = at 160 Degrees Fahrenheit

Location: Dish Machine

Violation Issued: No

Food and Equipment Temperatures

Process/Item: Cold Holding

Temperature: 39 Degrees Fahrenheit - Location: Salad Prep Cooler

Violation Issued: No

Process/Item: Cold Holding

Temperature: 37 Degrees Fahrenheit - Location: Salad Upright

Violation Issued: No

Process/Item: Cold Holding

Temperature: 40 Degrees Fahrenheit - Location: Prep Line - Sauce

Violation Issued: No

Process/Item: Cold Holding

Temperature: 31 Degrees Fahrenheit - Location: Walk In

Violation Issued: No

Type: Full
Date: 02/08/17
Time: 09:09:37
Report: 7935171017
Blue Moose Bar and Grill

Food and Beverage Establishment Inspection Report

Page 4

Process/Item: Re-Heating

Temperature: 200 Degrees Fahrenheit - Location: Shrimp Pasta

Violation Issued: No

Process/Item: Re-Heating

Temperature: 201 Degrees Fahrenheit - Location: Chicken

Violation Issued: No

Process/Item: Hot Holding

Temperature: 170 Degrees Fahrenheit - Location: Philli Cheese Sause

Violation Issued: No

Total Critical Orders This Report: 3

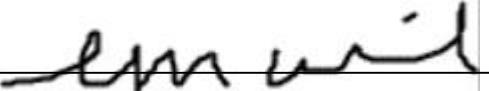
Total Non-Critical Orders This Report: 6

NOTE: All new food equipment must meet the applicable standards of NSF International. Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

I acknowledge receipt of the Minnesota Department of Health inspection report number 7935171017 of 02/08/17.

Certified Food Manager: Nate Sheppard

Certification Number: 67031 Expires: 03/29/19

Signed: 
nathan_sheppard@yahoo.com

Signed: 
Rebecca S. Tonneson R.S.
Environmental Health Specialist
Fergus Falls
218-332-5142
Rebecca.Tonneson@state.mn.us

Food Establishment Inspection Report

| | | | | | |
|---------------------------------------|---|--|------------------------------------|-------------------|-------------------------|
| MDH Minnesota Department of Health | Minnesota Department of Health Division of Environmental Health, FPLS P.O. Box 64975 St. Paul, MN 55164-0975 | No. of RF/PHI Categories Out | | 2 | Date 02/08/17 |
| | | No. of Repeat RF/PHI Categories Out | | 0 | Time In 09:09:37 |
| | | Legal Authority MN Rules Chapter 4626 | | | Time Out |
| Blue Moose Bar and Grill | | Address 507 2nd Street N.W. | City/State East Grand Forks, MN | Zip Code 56721 | Telephone 2187736516 |
| License/Permit # 0012919 | | Permit Holder East River's Edge Corporation | Purpose of Inspection Full | Est Type | Risk Category H |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| | | | | | | | |
|--|----------------|---|--|--|----------------|--|---|
| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item | | | | Mark "X" in appropriate box for COS and/or R | | | |
| IN= in compliance OUT= not in compliance N/O= not observed N/A= not applicable | | | | COS=corrected on-site during inspection | | R= repeat violation | |
| Compliance Status | | COS | R | Compliance Status | | COS | R |
| Demonstration of Knowledge | | | | Potentially Hazardous Food Time/Temperature | | | |
| 1A | IN OUT N/A | Certified food manager, duties | | 16 | IN OUT N/A N/O | Proper cooking time & temperature | |
| 1B | IN OUT | PIC knowledgeable; duties & oversight | | 17 | IN OUT N/A N/O | Proper reheating procedures for hot holding | |
| Employee Health | | | | 18 | IN OUT N/A N/O | Proper cooling time & temperature | |
| 2 | IN OUT | Management awareness; policy present | | 19 | IN OUT N/A N/O | Proper hot holding temperatures | |
| 3 | IN OUT | Proper use of reporting, restriction & exclusion | | 20 | IN OUT N/A | Proper cold holding temperatures | |
| Good Hygienic Practices | | | | 21 | IN OUT N/A N/O | Proper date marking & disposition | |
| 4 | IN OUT | N/O | Proper eating, tasting, drinking, or tobacco use | 22 | IN OUT N/A N/O | Time as a public health control: procedures & record | |
| 5 | IN OUT | N/O | No discharge from eyes, nose, and mouth | Consumer Advisory | | | |
| Preventing Contamination by Hands | | | | 23 | N/A in MN | Consumer advisory for raw or undercooked foods | |
| 6 | IN OUT | N/O | Hands clean & properly washed | Highly Susceptible Populations | | | |
| 7 | IN OUT N/A N/O | Hand contact with RTE foods restricted | | 24 | N/A in MN | Pasteurized foods used; prohibited foods not offered | |
| 8 | IN OUT | Adequate handwashing facilities supplied & accessible | | Chemical | | | |
| Approved Source | | | | 25 | IN OUT N/A | Food additives: approved & properly used | |
| 9 | IN OUT | Food obtained from approved source | | 26 | IN OUT | Toxic substances properly identified, stored, & used | |
| 10 | IN OUT N/A N/O | Food received at proper temperature | | 27 | IN OUT N/A | Conformance with Approved Procedures | |
| 11 | IN OUT | Food in good condition, safe, & unadulterated | | Risk factors (RF) are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions (PHI) are control measures to prevent foodborne illness or injury. | | | |
| 12 | IN OUT N/A N/O | Required records available; shellstock tags, parasite destruction | | | | | |
| Protection from Contamination | | | | | | | |
| 13 | IN OUT N/A | Food separated/protected from cross contamination | | | | | |
| 14 | IN OUT N/A | Food contact surfaces: cleaned & sanitized | | | | | |
| 15 | IN OUT | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | | | |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance

Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

| | | | | | | | |
|-------------------------------|---|---|---|-----|--|--|--|
| Safe Food and Water | | COS | R | COS | R | | |
| Proper Use of Utensils | | | | | | | |
| 28 | Pasteurized eggs used where required | | | 41 | In-use utensils: properly stored | | |
| 29 | Water & ice from approved source | | | 42 | Utensils, equipment & linens: properly stored, dried, & handled | | |
| 30 | N/A | Variance obtained for specialized processing methods, documentation on file | | 43 | Single-use & single service articles: properly stored & used | | |
| 31 | Proper cooling methods used; adequate equipment for temperature control | | | 44 | Gloves used properly | | |
| 32 | N/A | Plant food properly cooked for hot holding | | 45 | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | | |
| 33 | Approved thawing methods used | | | 46 | Warewashing facilities: installed, maintained, & used; test strips | | |
| 34 | Thermometers provided and accurate | | | 47 | Non-food contact surfaces clean | | |
| Utensil Equipment and Vending | | | | | | | |
| 35 | Food properly labeled; original container | | | 48 | Hot & cold water available; adequate pressure | | |
| 36 | Insects, rodents, & animals not present; no unauthorized persons | | | 49 | X | Plumbing installed; proper backflow devices | |
| 37 | X | Contamination prevented during food prep, storage & display | | 50 | Sewage & waste water properly disposed | | |
| 38 | Personal cleanliness | | | 51 | Toilet facilities: properly constructed, supplied, & cleaned | | |
| 39 | X | Wiping cloths: properly used & stored | | 52 | Garbage & refuse properly disposed; facilities maintained | | |
| 40 | Washing fruits & vegetables | | X | 53 | X | Physical facilities installed, maintained, & clean | |
| Physical Facilities | | | | 54 | X | Adequate ventilation & lighting; designated areas used | |
| Food Protection | | | | 55 | Compliance with MCIAA & Choking Poster | | |
| 35 | Food properly labeled; original container | | | 56 | Compliance with licensing & plan review | | |
| 36 | Insects, rodents, & animals not present; no unauthorized persons | | | | | | |
| 37 | X | Contamination prevented during food prep, storage & display | | | | | |
| 38 | Personal cleanliness | | | | | | |
| 39 | X | Wiping cloths: properly used & stored | | | | | |
| 40 | Washing fruits & vegetables | | X | | | | |

Food Recalls: _____

Person in Charge (Signature) *Rebecca Tonnesen*

Date: 02/09/17

Inspector (Signature) *Rebecca Tonnesen*Follow-up Needed: YES NO (Circle one)

Follow-up Date: / /