

## **Index of evidence packet for Tayo Coffee & Ice Cream**

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**City of Minneapolis**  
**Licenses and Consumer Services Division**  
 350 South Fifth Street Room 1-C City Hall  
 Minneapolis, Minnesota 55415  
[www.minneapolismn.gov](http://www.minneapolismn.gov)



Spanish- Atención. Si desea recibir asistencia gratuita para traducir esta información, llame 612-673-2700  
 Somali- Ogow. Haddii aad doonaysic in lagaa kaalmeeyo tarjamadda macluumaadkan ee lacag la'aan wac 612-673-3500  
 Hmong- Caeib toom. Yog koj xov tau kev pab txhais cov xov no rau koj dawb, hu 612-673-2800  
 English- Attention. If you need this material in an alternate format, have questions, are deaf or hard-of-hearing, please call 612-673-3000.  
 TTY: 612-673-2826 or 612-673-2157

**Tayo Coffee and Ice Cream, LLC**  
**10532 Pond Curve**  
**Woodbury, MN 55129**

09-APR-13  
 Request Number: 13-0970351

**NOTICE TO APPEAR AT A LICENSE SETTLEMENT CONFERENCE**

RE: Tayo Coffee and Ice Cream  
 2910 Pillsbury Avenue, Suite 132  
 Minneapolis, MN 55408  
 Food Manufacturer L149-50887

**BY ORDER OF THE REGULATORY, ENERGY AND ENVIRONMENT COMMITTEE  
 OF THE MINNEAPOLIS CITY COUNCIL:**

**DATE: April 25, 2013**  
**TIME: 2:00 p.m.**  
**PLACE: Room 1-C, Minneapolis City Hall**  
**350 South 5<sup>th</sup> Street, Minneapolis, MN 55415**

**REGARDING: Food Manufacturer L149-50887**

Please be advised that a licensing settlement conference of the Licenses and Consumer Services will be held at the above time and place to consider corrective action on your licenses due to:

1. 259.250 (2) Business License Management Responsibilities. It shall be the responsibility of the licensee to maintain and operate the business in compliance with all applicable laws and ordinances, including zoning, fire, environmental health, environmental management, license, food, liquor, housing and building codes.
  - a. October 18, 2011—Routine inspection--eight health violations; six non-critical (no certified food manager, towel dispenser inoperative, improper mop water disposal, non-NSF approved equipment), two critical (unapproved food source, cold food at improper temperature).
  - b. November 16, 2011—Re-inspection—five health violations; four non-critical, one critical

c. December 1, 2011—Site visit—three non-critical violations

d. October 24, 2012—Routine inspection—21 violations; 15 non-critical, 6 critical; three \$200.00 citations issued totaling \$600.00 (paid at compliance meeting January 25, 2013).

e. November 29, 2012—Re-inspection—17 health violations; 11 non-critical, six critical; three \$400.00 citations issued totaling \$1,200.00 (remain unpaid)

f. January 17, 2013—2<sup>nd</sup> re-inspection—ten health violations; five non-critical, five critical; two \$800.00 citations issued totaling \$1,600.00. (remain unpaid)

g. February 13, 2013—Site visit—six violations; four non-critical, two critical; three \$200.00 citations issued totaling \$600.00. (remain unpaid)

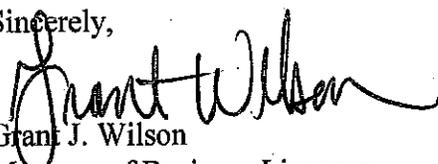
2. 259.15/360.140—Requires all fees/fines claims be paid prior to issuing a license or renewing a license. A compliance meeting was conducted on January 25, 2013, and a payment plan was set up. As of April 10, 2013, no payments have been received. Total fees owed are \$3,700.00.

The Minneapolis Code of Ordinances is available at:

- ◆ Minneapolis Public Library, Government Documents Section
- ◆ City Clerk's Office, Room 304 City Hall, 350 So. 5<sup>th</sup> St.
- ◆ [www.minneapolismn.gov/government/laws](http://www.minneapolismn.gov/government/laws)

Failure to appear may jeopardize your license. Please notify us if legal counsel will represent you at this license settlement conference. If you have any questions, please contact License Inspector Greg Buenning at 612-673-3851.

Sincerely,

  
Grant J. Wilson  
Manager of Business Licenses  
Licenses and Consumer Services

For additional information visit our website at [www.minneapolismn.gov/business-licensing](http://www.minneapolismn.gov/business-licensing)

ALL MATERIAL AND SERVICES ARE AVAILABLE IN ACCESSIBLE FORMATS  
TTY NUMBER: 612-673-2157



City of Minneapolis  
 Licenses and Consumer Services  
 350 South 5<sup>th</sup> Street - Room 1C  
 Minneapolis, MN 55415-1391  
 Phone: 612-673-2080  
 Fax: 612-673-3399 TTY: 612-673-2157  
[www.ci.minneapolis.mn.us/business-licensing](http://www.ci.minneapolis.mn.us/business-licensing)

LICENSE ID #	L149-50887
CSR:	NMS
Date:	3/27/12

## LICENSE RENEWAL APPLICATION

BACKGROUND INFORMATION			
Type of License for Renewal	Applicant's Name (Last, First, MI)		
L149 50887 Food Manufl.			
Name of Business	Minnesota Sales Tax ID Number, Social Security Number, or Individual Tax ID Number		
Tayo Coffee and Ice Cream LLC.	45-3218031		
Business Address	City	State	Zip Code
2910 Pillsbury Ave, MPLS	Minneapolis	MN	55408
Mailing Address if Different	City	State	Zip Code
10532 Pond Curve, Woodbury, MN 55129			
Telephone Number	E-mail Address		
9082268-2788	AMSULEIMAN@SMAIL.COM		
Have you been convicted of a crime in the past five years?	How many seats do you have for customers?		
<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	12		
Have there been any changes to your business including but not limited to new owners, partners or corporate officers; expansion of your premises or services; number of customer seats or contact information? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO If Yes, list the specific changes.			
1.			
2.			
3.			
<input type="checkbox"/> I understand I am required to report any change to my business to the City of Minneapolis Division of Licenses and Consumer Services.			

WORKERS' COMPENSATION		
Workers' Compensation Company (Insurance Company Name)	Policy Number	Dates of Coverage Starting Ending
Or		
I certify that I am not required to carry workers' compensation insurance because: <input checked="" type="checkbox"/> I am self insured. <input type="checkbox"/> I am the sole proprietor and I have no employees. <input type="checkbox"/> I have no employees who are covered by workers' compensation law. Only employees who are specifically exempted by statute are not covered by the workers' compensation law. These include: spouse, parents, and children regardless of age. All other workers whose work is controllable by the employer must be covered.		

VERIFICATION	
<p>The data which you furnish on this application will be used by the City of Minneapolis to assess your qualifications for licensure. This information is required by law. Disclosure of this information is voluntary. You are not legally required to provide this data, however if you fail to do so, the City of Minneapolis may be unable to process this application. Disclosure of your Social Security number, Minnesota Tax ID Number, or Individual Tax ID Number is required by Minnesota Statutes 270C.72 and your Social Security number may be requested by and released to the Minnesota Commissioner of Revenue. After issuance of a license, all information contained in this application, except your Social Security Number, will be public information pursuant to Minnesota Statutes, Chapter 13. The information provided above will be verified by the Minnesota Department of Labor and Industry and individuals are subject to a \$2,000 penalty if the information is false.</p>	
<p>A SIGNATURE IS REQUIRED IN ORDER TO PROCESS THIS APPLICATION</p>	
<p>I, (name) <u>Abdi M. Suleiman</u>, certify or declare under penalty of perjury under the laws of the State of Minnesota that the foregoing is true and correct. All information given is subject to verification by the State of Minnesota.</p>	
SIGNATURE OF APPLICANT	DATE 03/23/2011
PRINT NAME <u>Abdi M. Suleiman</u>	TITLE <u>Owner</u>

CITY OF MINNEAPOLIS  
LICENSES AND CONSUMER SERVICES  
350 SOUTH FIFTH STREET, ROOM 1-C, CITY HALL  
MINNEAPOLIS, MN 55415

CITATION NOTICE  
VIOLATIONS OF THE CODE OF ORDINANCES

TAYO COFFEE & ICE CREAM LLC  
ABDI M SULEIMAN  
2910 PILLSBURY AVE #132  
MINNEAPOLIS, MN 55408

06-JAN-12

Request number: 12-0890884

RE: 2910 PILLSBURY AVE 132

Enclosed is an administrative citation that has been issued for noncompliance of city ordinances as follows:

Minneapolis Code of Ordinances Chapter 188.160 requires all persons or business entities engaging in the operation of a food establishment-food restaurant or enterprise to obtain a City of Minneapolis food license.

Inspector's Comments: On November 22, 2011 an inspection of your business revealed that you had 15 chairs in your business. Your clerk at the time was told to reduce the number of chairs to 12. In addition, you were issued a written notice that you cannot have more than 12 chairs in your business. A follow-up was completed and you did comply with that request.

On January 5, 2012 it was learned that you again had 15 chairs in your business. The same clerk was on duty and he was told you cannot have more than 12 chairs in your business per your license requirement. You must either reduce the number of chairs to 12 or upgrade your food manufacturer license to that of a restaurant license which would allow you to have more than 12 chairs.

The fine amount for this citation is indicated on the citation. Failure to pay this citation before 26-JAN-12 will result in an additional late fee penalty. . If you fail to comply with the above city ordinance, additional citations may be issued and fines may double daily. Nonpayment of fines may result in loss of your business license.

You may request a hearing to contest this citation. A request for a hearing must be in writing and must be received within twenty days from issuance of the citation. Your inspector cannot waive, reduce or dismiss this fine. If you decide to request a hearing, please be aware that the hearing officer has the following authority:

- (1) Mediate and enforce a settlement of the dispute;
- (2) Determine whether a violation occurred;
- (3) Dismiss the administrative citation;
- (4) Impose the scheduled fine;
- (5) Reduce, stay or waive a scheduled fine upon compliance with appropriate conditions; or
- (6) Increase the scheduled fine when the actual costs of enforcement are shown by a preponderance of the evidence to be greater than the amount of the scheduled fine.

**IF YOU HAVE ANY QUESTIONS ABOUT THESE ORDERS, OR IF YOU ARE NOT THE OWNER, AGENT, OR OCCUPANT, PLEASE CALL THE INSPECTOR LISTED BELOW.**

The Minneapolis Code of Ordinances is available at:

- Minneapolis Public Library, Government Documents Section
- City Clerk's Office, Room 304 City Hall, 350 South 5<sup>th</sup> Street
- [www.minneapolismn.gov/government/laws](http://www.minneapolismn.gov/government/laws)  
Information on business licenses can be reached on line at  
[www.minneapolismn.gov/business-licensing](http://www.minneapolismn.gov/business-licensing) .

ALL MATERIALS AND SERVICES ARE AVAILABLE IN ACCESSIBLE FORMATS

TTY NUMBER: 612-673-3300

GREG BUENNING, LICENSING INSPECTOR, Phone: (612) 673-3851

Office hours 8:00 a.m. -- 4:00 p.m.

**English-** Attention. If you want help translating this information, call 612-673-2080.

**Spanish-** Atención. Si desea recibir asistencia gratuita para hablar con alguien en español llame 612-673-2700

**Somali-** Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac 612-673-3500

**Hmong-**Ceeb toom. Yog koj xav tau kev pab txhais cov xov no rau koj dawb, hu 612-673-2800

**Sign Language Interpreter-** 612-673-3220 TTY: 612-673-2626

CITY OF MINNEAPOLIS  
LICENSES AND CONSUMER SERVICES DIVISION  
ROOM 1-C CITY HALL  
350 SOUTH 5TH STREET  
MINNEAPOLIS, MINNESOTA 55415

**ADMINISTRATIVE CITATION**

This citation charges you with a violation of Minneapolis City Code of Ordinances.  
For information on how to respond to this citation, see the reverse side of this form.

06-JAN-12

TAYO COFFEE & ICE CREAM LLC  
ABDI M SULEIMAN  
2910 PILLSBURY AVE #132  
MINNEAPOLIS, MN 55408

**Violation number:** 12-0890884  
**Violation Location:** 2910 PILLSBURY AVE 132  
**Violation Date:** 05-JAN-12

**Violation:** LR159  
Failure to obtain a food restaurant license per MCO 188.160

**FINE:** \$250 (If not paid by a 10% late payment fee will be added)

GREG BUENNING, LICENSING INSPECTOR, Phone: (612) 673-3851

**Warning – Failure to respond to this citation within twenty (20) days will result in increased penalties and fees assessed.**

**Make Checks Payable to:** MINNEAPOLIS FINANCE DEPARTMENT

**DO NOT COMBINE THIS PAYMENT WITH ANY OTHER CITY BILLING**

MICRO-PERFORATED: Detach and return this portion with payment. Do not fold this.

**ADMINISTRATIVE CITATION BILLING STATEMENT**

<b>Location:</b> 2910 PILLSBURY AVE 132	<b>MAIL PAYMENTS TO</b> Licenses and Consumer Services Division 350 South 5 <sup>th</sup> St, Room 1-C Minneapolis MN 55415-1316	<b>Date Due</b>	<b>Amount Due Now \$250</b>
<b>Please write this number on your check: 12- 0890884</b>		<b>Amount Due After Above Due Date:</b> \$ 275	

TAYO COFFEE AND ICE CREAM  
2910 PILLSBURY AVE – SUITE 132  
MINNEAPOLIS, MN 55408

### HISTORY

10-18-11 Routine inspection. 8 violations: 2 critical, 6 regular.

Critical: unapproved food source, cold food at improper temperature

Regular: no State registered certified food manager, towel dispenser not working, relocate towel dispenser, improper dispensing utensil, non-nsf approved equipment, improper mop water disposal.

11-16-11 Reinspection. 5 violations: 1 critical, 4 regular

Critical: Unapproved food source

Regular: non-NSF approved equipment, clean non-food contact surfaces, clean facilities, improper mop water disposal

*Sent an application to register the certified food manager with the State.*

12-1-11 Site Visit. 3 violations

Regular: absorbent material on shelving, clean non-food contact surfaces, clean facilities

*Asked them to contact me regarding their progress on the certified food manager application – no response*

10-24-12 Routine Inspection. 21 violations: 6 critical, 15 regular

Critical: Untrained person in charge, no employee illness log, employee not washing hands when returning to work, unapproved food source, not sanitizing as last step, cold food at improper temp

Regular: No State registered certified food manager, soap dispenser empty, no fingernail brush, opened packages of food, need thermometer in cooler, need ingredient lists for food from supplier, need wiping cloth bucket, improper non-food contact surface, using cardboard box for storage, clean non-food contact surfaces, plumbing issues, improper mop storage, clean facilities, remove unnecessary articles, cooking without ventilation.

Citation issued: No State registered certified food manager - \$200, Demonstration of knowledge/untrained PIC \$200, unapproved source/no receipts from supplier \$200 - Total: \$600.00

11-29-12 Reinspection. 17 violations: 6 critical, 11 regular

Critical: Untrained person in charge, no employee illness log, unapproved food source, unpackaged, hardened cheese on site – cannot be sold, not sanitizing as last step, cold food at improper temp

Regular: No State registered certified food manager, towel dispenser empty, no fingernail brush, need thermometer in cooler, need ingredient lists for food from supplier, using cardboard box for storage, clean non-food contact surfaces, plumbing issues, clean facilities, remove unnecessary articles, cooking without ventilation.

Citation issued: No State registered certified food manager \$400, Demonstration of knowledge/untrained PIC \$400, unapproved source/no receipts from supplier \$400, Ventilation required \$200 – Total: \$1400.00

1-17-13 2<sup>nd</sup> Reinspection: 10 violations: 5 critical, 5 regular

Critical: Untrained person in charge, no employee illness log, unapproved food source, not sanitizing as last step, cold food at improper temp

Regular: No State registered certified food manager, no fingernail brush at the handsink, empty towel dispenser, need ingredient lists for food from supplier, cooking without ventilation.

Citation issued: Demonstration of knowledge/untrained PIC \$800, unapproved source/no receipts from supplier \$800 - Total: \$1600.00

1-25-13 Compliance Meeting

2-13-13 Site visit: 6 violations, 2 critical, 4 regular

Critical: Untrained person in charge, cold food at improper temp

Regular: No State registered certified food manager, no fingernail brush at the handsink, empty towel dispenser, need ingredient lists for food from supplier

Citation issued: empty paper towels \$200, no fingernail brush \$200, cold holding \$200: Total: \$600.00

This site visit was conducted in conjunction with a Compliance Meeting that was held on 1-25-13. The conditions of the compliance meeting are not being met so a License Settlement Conference is being scheduled.

CITATIONS

Late fees waived.

On payment plan for EHFS12-00241 (\$600), EHFS12-00272 (\$1400), and EHFS13-00021 (\$1600).

Also owes \$100 second reinspection fee for inspection dated 1/17/13 which is also included in this payment plan amount.

Total Due at the time of the Compliance meeting \$3700.00

EHFS12-00241 citation paid \$600 cash at the compliance meeting.

As per the compliance meeting – total amount remaining due \$3100.00: The operator will pay \$1250 on 3/7/13, and \$1250 on 4/7/13. (Will need an additional payment of \$600.)

**NO PAYMENT RECEIVED ON 3-7-13.**

Additional citation issued after inspection dated 2-13-13: EHFS13-00048 \$600.00

Total amount still due: \$3700.00

# Food - Risk Based Inspection Report

 <b>Department of Regulatory Services</b> Division of Environmental Management & Safety Environmental Health & Food Safety 250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233 Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a>	Total Violations	3	Date of Inspection	12/01/2011
	Critical Violations	0	Inspection Time	03:15 PM
	License Current and Posted	Yes		
	Reinspection Needed	No	Time Out	11:15 AM

Facility Name TAYO COFFEE & ICE CREAM	Address 2910 PILLSBURY AVE #132	City/State MINNEAPOLIS, MN	Zip Code 55408	Telephone (908) 268-2788
License # L149-50887	Owner ABDI M SULEIMAN	Inspection Purpose Site Visit	License Type FOOD MANUFACTURER	Risk Category 2

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status	Compliance Status
Foodborne Illness Risk Factors and Public Health Interventions	Foodborne Illness Risk Factors and Public Health Interventions
1A N/O Certified food manager; and duties fulfilled.	15 N/O Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B N/O PIC knowledgeable, duties & oversight	16 N/O Proper cooking time and temperature
2 N/O Management awareness and policy regarding handling employee health situations	17 N/O Proper reheating procedures for hot holding
3 N/O Proper use of reporting, restriction & exclusion	18 N/O Proper cooling time and temperatures
4 N/O Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served	19 N/O Proper hot holding temperatures
5 N/O Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles	20 N/O Proper cold holding temperatures
6 N/O Hands clean and properly washed	21 N/O Proper date marking and disposition
7 N/O Direct hand contact with exposed, ready-to-eat food is limited by use of deli tissue, spatulas, tongs, dispensing equipment, or other utensils when possible	22 N/O Time as a public health control: procedures and records
8 N/O Handwashing Facilities	25 N/O Food additives; approved and properly used
9 N/O Food obtained from approved source	26 N/O Toxic substances properly identified, stored & used
10 N/O Food received at proper temperature	27 N/O Compliance with HACCP plan and variance
11 N/O Food in good condition, safe, and unadulterated	
12 N/O Required records available; shellstock tags, parasite destruction	
13 N/O Food separated/protected from cross contamination	
14 N/O Food-contact surfaces: cleaned & sanitized	

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

### GOOD RETAIL PRACTICES

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

Compliance Status	Compliance Status
Good Retail Practices	Good Retail Practices
28 N/O Pasteurized eggs used where required	43 N/O Single-use and single-service articles; properly stored & used
29 N/O Water and ice from approved source	44 N/O Gloves used properly
30 N/O Variance obtained for specialized processing methods	45 Out Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31 N/O Proper cooling methods used; adequate equipment for temperature control	46 N/O Warewashing facilities: installed, maintained, and used; test strips.(Accurate thermometers,chemical test kits provided, gauge cock)
32 N/O Plant food properly cooked for hot holding	47 Out Nonfood contact surfaces clean
33 N/O Approved thawing methods used	48 N/O Hot and cold water available; capacity; adequate pressure
34 N/O Thermometers provided and accurate	49 IN Plumbing installed, maintained,proper backflow devices
35 N/O Food properly labeled; original container	50 N/O Sewage and waste water properly disposed
36 N/O Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present	51 N/O Toilet facilities properly constructed, supplied and cleaned
37 N/O Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	52 N/O Garbage and refuse properly disposed: facilities maintained
38 N/O Personal cleanliness (fingernails,jewelry,other clothing,hair restrains)	53 Out Physical facilities installed, maintained, and clean
39 N/O Wiping cloths,sponges; properly used and stored	54 N/O Adequate ventilation and lighting; designated areas used
40 N/O Washing fruits and vegetables	55 N/O Compliance with MC/IAA and Choking Poster
41 N/O In-use utensils; properly stored	56 N/O Compliance with licensing and plan review
42 N/O Utensils, equipment, and linens: properly stored, dried, and handled	57 N/O (Other)Water Vending
	58 N/O City of Minneapolis Food Code

# Food - Risk Based Inspection Report

 <b>Department of Regulatory Services</b> Division of Environmental Management & Safety Environmental Health & Food Safety 250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233 Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a>	Total Violations	3	Date of Inspection	12/01/2011
	Critical Violations	0	Inspection Time	03:15 PM
	License Current and Posted	Yes		
	Reinspection Needed	No	Time Out	11:15 AM

Facility Name TAYO COFFEE & ICE CREAM	Address 2910 PILLSBURY AVE #132	City/State MINNEAPOLIS, MN	Zip Code 55408	Telephone (908) 268-2788
License # L149-50887	Owner ABDI M SULEIMAN	Inspection Purpose Site Visit	License Type FOOD MANUFACTURER	Risk Category 2

MATERIALS PROVIDED								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp

SANITIZER INFORMATION				
Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.

CONSTRUCTION & EQUIPMENT		
Construction/Remodeling?	New Equipment	Emailed CIS/DR
N/A	N/A	No

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
45	4-101.11B Remove all multi-use equipment, utensils, and food storage containers that are not durable, corrosion-resistant, and nonabsorbent. MN Rule 4626.0450 NEWSPAPER IS BEING PUT UNDER THE TWO BURNER UNIT. REMOVE THE NEWSPAPER AND JUST MAINTAIN THE SHELF CLEAN. ABSORBENT, NON-CLEANABLE MATERIAL SUCH AS NEWSPAPER IS NOT ALLOWED. <b>Correct By: 12/05/11</b>
47	4-601.11C Clean non-food contact surfaces of equipment and maintain free of accumulations of dust, dirt, food residue, and other debris. MN Rule 4626.0840 SOME DRINK MIX WAS SPILLED ONTO THE SECOND SHELF OF A SMALL CART - MOUSE DROPPINGS OBSERVED ON THE CART. CLEAN THE CART - NO FOOD DEBRIS SHOULD BE LEFT SPILLED AT NIGHT.  CLEAN THE SHELF WHERE THE TWO BURNER UNIT IS STORED. Repeat Violation. Originally Cited On 11/16/11 <b>Correct By: 12/05/11</b>
53	6-501.12A Clean and maintain clean all physical facilities. MN Rule 4626.1520 CLEAN THE FLOORS THROUGHOUT THE FACILITY. MOUSE DROPPINGS OBSERVED. YOU MUST CLEAN THE FLOORS AT THE FLOOR/WALL JUNCTURES EVERY NIGHT AND THEN CHECK AGAIN IN THE MORNING FOR ANY ACTIVITY DURING THE NIGHT. THE FLOORS MUST BE CLEANED AGAIN IN THE MORNINGS IF EVIDENCE OF PESTS ARE FOUND.  Repeat Violation. Originally Cited On 11/16/11 <b>Correct By: 12/05/11</b>

**Comments:**  
 email to licensee [amsuleiman@gmail.com](mailto:amsuleiman@gmail.com)

CHECK WITH THE BUILDING OWNER - THERE MAY BE A MOP SINK INSTALLATION IN THE WORKS FOR YOUR SIDE OF THE BUILDING. IF SO, USE THE MOP SINK TO DISCARD MOP WATER.

**\*\*CONTACT ME AS TO THE PROGRESS ON YOUR STATE CERTIFIED FOOD MANAGER CERTIFICATE.**

Comments continued on next page.



# Food - Risk Based Inspection Report

 <b>Department of Regulatory Services</b> Division of Environmental Management & Safety Environmental Health & Food Safety 250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233 Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a>	Total Violations	5	Date of Inspection	11/16/2011
	Critical Violations	1	Inspection Time	01:00 PM
	License Current and Posted	Yes		
	Reinspection Needed	Yes	Time Out	01:25 PM

Facility Name TAYO COFFEE & ICE CREAM	Address 2910 PILLSBURY AVE #132	City/State MINNEAPOLIS, MN	Zip Code 55408	Telephone (908) 268-2788
License # L149-50887	Owner ABDI M SULEIMAN	Inspection Purpose Reinspection	License Type FOOD MANUFACTURER	Risk Category 2

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status	Compliance Status
Foodborne Illness Risk Factors and Public Health Interventions	Foodborne Illness Risk Factors and Public Health Interventions
1A IN Certified food manager; and duties fulfilled.	15 N/O Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B N/O PIC knowledgeable, duties & oversight	16 N/O Proper cooking time and temperature
2 N/O Management awareness and policy regarding handling employee health situations	17 N/O Proper reheating procedures for hot holding
3 N/O Proper use of reporting, restriction & exclusion	18 N/O Proper cooling time and temperatures
4 N/O Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served	19 N/O Proper hot holding temperatures
5 N/O Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles	20 IN Proper cold holding temperatures
6 N/O Hands clean and properly washed	21 N/O Proper date marking and disposition
7 N/O Direct hand contact with exposed, ready-to-eat food is limited by use of deli tissue, spatulas, tongs, dispensing equipment, or other utensils when possible	22 N/O Time as a public health control: procedures and records
8 IN Handwashing Facilities	25 N/O Food additives; approved and properly used
9 Out Food obtained from approved source	26 N/O Toxic substances properly identified, stored & used
10 N/O Food received at proper temperature	27 N/O Compliance with HACCP plan and variance
11 N/O Food in good condition, safe, and unadulterated	
12 N/O Required records available; shellstock tags, parasite destruction	
13 N/O Food separated/protected from cross contamination	
14 N/O Food-contact surfaces: cleaned & sanitized	

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

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

Compliance Status	Compliance Status
Good Retail Practices	Good Retail Practices
28 N/O Pasteurized eggs used where required	43 N/O Single-use and single-service articles; properly stored & used
29 N/O Water and ice from approved source	44 N/O Gloves used properly
30 N/O Variance obtained for specialized processing methods	45 Out Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31 N/O Proper cooling methods used; adequate equipment for temperature control	46 N/O Warewashing facilities: installed, maintained, and used; test strips.(Accurate thermometers,chemical test kits provided, gauge cock)
32 N/O Plant food properly cooked for hot holding	47 Out Nonfood contact surfaces clean
33 N/O Approved thawing methods used	48 N/O Hot and cold water available; capacity; adequate pressure
34 N/O Thermometers provided and accurate	49 Out Plumbing installed, maintained,proper backflow devices
35 N/O Food properly labeled; original container	50 N/O Sewage and waste water properly disposed
36 N/O Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present	51 N/O Toilet facilities properly constructed, supplied and cleaned
37 N/O Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	52 N/O Garbage and refuse properly disposed: facilities maintained
38 N/O Personal cleanliness (fingernails,jewelry,other clothing,hair restraints)	53 Out Physical facilities installed, maintained, and clean
39 N/O Wiping cloths,sponges; properly used and stored	54 N/O Adequate ventilation and lighting; designated areas used
40 N/O Washing fruits and vegetables	55 N/O Compliance with MCIAA and Choking Poster
41 IN In-use utensils; properly stored	56 N/O Compliance with licensing and plan review
42 N/O Utensils, equipment, and linens: properly stored, dried, and handled	57 N/O (Other)Water Vending
	58 N/O City of Minneapolis Food Code

# Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; Food Safety                  250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a></p>	Total Violations	5	Date of Inspection	11/16/2011
	Critical Violations	1	Inspection Time	01:00 PM
	License Current and Posted	Yes		
	Reinspection Needed	Yes	Time Out	01:25 PM

Facility Name TAYO COFFEE & ICE CREAM	Address 2910 PILLSBURY AVE #132	City/State MINNEAPOLIS, MN	Zip Code 55408	Telephone (908) 268-2788
License # L149-50887	Owner ABDI M SULEIMAN	Inspection Purpose Reinspection	License Type FOOD MANUFACTURER	Risk Category 2

**MATERIALS PROVIDED - FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp
FISH AND BEEF SAMBUSA(Cold-Hold Unit)	41°F	0°F			

Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.

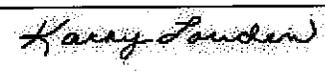
Construction/Remodeling?	New Equipment	Emailed CIS/DR
No	No	No

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below.
1A	4626.2010 Subp. 1 Item 4626.2010 Subp. 1, which was cited on the previous inspection dated 10/18/11, has been abated as of today's inspection. Originally Cited On 10/18/11
8	6-301.12AB Item 6-301.12AB, which was cited on the previous inspection dated 10/18/11, has been abated as of today's inspection. Originally Cited On 10/18/11
8	6-301.14 Item 6-301.14, which was cited on the previous inspection dated 10/18/11, has been abated as of today's inspection. Originally Cited On 10/18/11
9	<b>(Critical)</b> 3-201.11A Remove all unapproved foods from the premises. All food must be obtained from approved sources. Minnesota Rule 4626.0130 THERE WERE NO CURRENT RECEIPTS FOR SOME FOODS. THERE WAS A MISUNDERSTANDING THAT **ALL** FOODS THAT ARE READY TO EAT AND ARE PURCHASED ELSEWHERE MUST HAVE RECEIPTS, NOT JUST SAMBUSA. THIS ISSUE WAS DISCUSSED WITH AYANLE AND LICENSEE ABDI. THEY WILL BE SURE TO GET RECEIPTS FROM NOW ON. CITATIONS WILL BE ISSUED FOR FUTURE VIOLATIONS. Corrected On-Site. Repeat Violation. Originally Cited On 10/18/11
20	<b>(Critical)</b> 3-501.16B Item 3-501.16B, which was cited on the previous inspection dated 10/18/11, has been abated as of today's inspection. Originally Cited On 10/18/11
41	3-304.12A Item 3-304.12A, which was cited on the previous inspection dated 10/18/11, has been abated as of today's inspection. Originally Cited On 10/18/11
45	4-201.11B Provide or replace food service equipment to meet NSF International Standards. MN Rule 4626.0505 THE DOMESTIC FREEZER IS STILL ON SITE. THEY ASSURED ME THAT THIS WOULD BE REMOVED FROM THE PREMISES TONIGHT. Repeat Violation. Originally Cited On 10/18/11 <b>Correct By: 11/20/11</b>
47	4-601.11C Clean non-food contact surfaces of equipment and maintain free of accumulations of dust, dirt, food residue, and other debris. MN Rule 4626.0840 CLEAN THE LOWER SHELF OF THE PREP TABLE - MOUSE DROPPINGS OBSERVED. <b>Correct By: 11/20/11</b>
49	5-203.13 Provide a mop sink or curbed floor sink and drain with a faucet accessible for supplying drinking water at all times for the disposal of mop water. MN Rule 4626.1080 AYANLE WAS STILL DISCARDING MOP WATER OUTSIDE. THIS IS NOT ACCEPTABLE. YOU CAN USE THE FLOOR DRAIN ON A TEMPORARY BASIS. I JUST RECEIVED WORD THAT THEY ARE INSTALLING A MOP SINK TO BE USED BY THE MALL TENANTS - THE MOP SINK MAY BE INSTALLED ON THIS END OF THE BUILDING. PLEASE FOLLOWUP WITH THE BUILDING OWNER AS TO THE STATUS OF THE MOP SINK. Repeat Violation. Originally Cited On 10/18/11 <b>Correct By: 11/20/11</b>
53	6-501.12A Clean and maintain clean all physical facilities. MN Rule 4626.1520 CLEAN THE FLOOR THROUGHOUT THE PREMISES - MOUSE DROPPINGS OBSERVED BEHIND EQUIPMENT ALONG FLOOR/WALL JUNCTURES. Repeat Violation. <b>Correct By: 11/20/11</b>

**Comments:**  
 email report to Abdi Suleiman at [amsuleiman@gmail.com](mailto:amsuleiman@gmail.com)  
 I am emailing an application for the State certified food manager certificate with this report.  
 Comments continued on next page.

## Food - Risk Based Inspection Report

	<b>Department of Regulatory Services</b> Division of Environmental Management & Safety Environmental Health & Food Safety 250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233 Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a>			Total Violations	5	Date of Inspection	11/16/2011
				Critical Violations	1	Inspection Time	01:00 PM
				License Current and Posted	Yes		
				Reinspection Needed	Yes	Time Out	01:25 PM
<b>Facility Name</b>	<b>Address</b>	<b>City/State</b>	<b>Zip Code</b>	<b>Telephone</b>			
TAYO COFFEE & ICE CREAM	2910 PILLSBURY AVE #132	MINNEAPOLIS, MN	55408	(908) 288-2788			
<b>License #</b>	<b>Owner</b>	<b>Inspection Purpose</b>	<b>License Type</b>	<b>Risk Category</b>			
L149-50887	ABDI M SULEIMAN	Reinspection	FOOD MANUFACTURER	2			
<b>Comments:</b>							
<p>This inspection report is based on City of Minneapolis regulations which can be viewed at the following website: <a href="http://library.municode.com/index.aspx?clientId=11490&amp;stateId=23&amp;stateName=minnesota">http://library.municode.com/index.aspx?clientId=11490&amp;stateId=23&amp;stateName=minnesota</a> It lists corrections and improvements needed to reduce the health and safety risk factors. The conditions noted were identified either by observation or during our discussion of your current safety standards/systems. You are responsible for correcting all violations noted above immediately or by the fix-by-date listed. Please call me if you have questions or need additional information.</p> <p>Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent re-inspection. The amount of the citation will double each time for same or similar repeat violations with in 24 months.</p> <p>Permits must be secured for all construction, plumbing, electrical and mechanical work. Work must be performed by a licensed contractor. Permits are obtained at Minneapolis Development Review, 250 South 4th Street, Room 300, Minneapolis, MN 55415, (612)-673-3000 or dial 311. (612) 673-3300 (TTY).</p> <p>Minneapolis Licenses and Consumer Services grants FINAL approval for operation of the business at City Hall, 350 South 4th Street, Room 1-C, Minneapolis, MN.</p>							
<p><b>English</b> - Attention. If you want help understanding this information, call (612) 673-5844.  <b>Hmong</b> - Ceab toom. Yog koj xav tau kev pab txhais cov xov no rau koj dawb, hu (612) 673-2800.  <b>Spanish</b> - Atención. Si desea recibir asistencia gratuita para traducir esta información, llame al (612) 673-2700.  <b>Somali</b> - Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac (612) 673-3500.  <b>Deaf and Hard of Hearing Access number:</b> (612) 673-3220 <b>TTY line:</b> (612) 673-2626 <b>HSG</b></p>							
<b>Kathy Louden</b> Code Compliance Officer, 612-673-3869 Kathy.Louden@ci.minneapolis.mn.us					<b>Date:</b> 11/16/2011		

# Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; Food Safety                  250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a></p>	Total Violations	17	Date of Inspection	11/29/2012	
	Critical Violations	6		Inspection Time	02:20 PM
	License Current and Posted	Yes	Time Out		02:50 PM
	Reinspection Needed	Yes			
<b>Facility Name</b> TAYO COFFEE & ICE CREAM	<b>Address</b> 2910 PILLSBURY AVE #132	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55408	<b>Telephone</b> (908) 268-2788	
<b>License #</b> L149-50887	<b>Owner</b> ABDI M SULEIMAN	<b>Inspection Purpose</b> Reinspection	<b>License Type</b> FOOD MANUFACTURER	<b>Risk Category</b> 2	
<b>FOODBORNE ILLNESS, RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>					
IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable					
<b>Compliance Status</b>		<b>Compliance Status</b>			
<b>Foodborne Illness, Risk Factors and Public Health Interventions</b>		<b>Foodborne Illness, Risk Factors and Public Health Interventions</b>			
1A	Out	Certified food manager; and duties fulfilled.	15	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B	Out	PIC knowledgeable, duties & oversight	16	N/O	Proper cooking time and temperature
2	N/O	Management awareness and policy regarding handling employee health situations	17	N/O	Proper reheating procedures for hot holding
3	Out	Proper use of reporting, restriction & exclusion	18	N/O	Proper cooling time and temperatures
4	N/O	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served	19	N/O	Proper hot holding temperatures
5	N/O	Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles	20	Out	Proper cold holding temperatures
6	N/O	Hands clean and properly washed	21	N/O	Proper date marking and disposition
7	N/O	Direct hand contact with exposed, ready-to-eat food is limited by use of deli tissue, spatulas, tongs, dispensing equipment, or other utensils when possible	22	N/O	Time as a public health control: procedures and records
8	Out	Handwashing Facilities	25	N/O	Food additives; approved and properly used
9	Out	Food obtained from approved source	26	N/O	Toxic substances properly identified, stored & used
10	N/O	Food received at proper temperature	27	N/O	Compliance with HACCP plan and variance
11	Out	Food in good condition, safe, and unadulterated	Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.		
12	N/O	Required records available; shellstock tags, parasite destruction			
13	IN	Food separated/protected from cross contamination			
14	Out	Food-contact surfaces: cleaned & sanitized			
<b>GOOD RETAIL PRACTICES</b>					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
<b>Compliance Status</b>		<b>Compliance Status</b>			
<b>Good Retail Practices</b>		<b>Good Retail Practices</b>			
28	N/O	Pasteurized eggs used where required	43	N/O	Single-use and single-service articles; properly stored & used
29	N/O	Water and ice from approved source	44	N/O	Gloves used properly
30	N/O	Variance obtained for specialized processing methods	45	Out	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31	N/O	Proper cooling methods used; adequate equipment for temperature control	46	N/O	Warewashing facilities: installed, maintained, and used; test strips.(Accurate thermometers, chemical test kits provided, gauge cock)
32	N/O	Plant food properly cooked for hot holding	47	Out	Nonfood contact surfaces clean
33	N/O	Approved thawing methods used	48	N/O	Hot and cold water available; capacity; adequate pressure
34	Out	Thermometers provided and accurate	49	Out	Plumbing installed, maintained, proper backflow devices
35	Out	Food properly labeled; original container	50	N/O	Sewage and waste water properly disposed
36	N/O	Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present	51	N/O	Toilet facilities properly constructed, supplied and cleaned
37	N/O	Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	52	N/O	Garbage and refuse properly disposed: facilities maintained
38	N/O	Personal cleanliness (fingernails, jewelry, other clothing, hair restrains)	53	Out	Physical facilities installed, maintained, and clean
39	N/O	Wiping cloths, sponges; properly used and stored	54	N/O	Adequate ventilation and lighting; designated areas used
40	N/O	Washing fruits and vegetables	55	N/O	Compliance with MCIAA and Choking Poster
41	N/O	In-use utensils; properly stored	56	N/O	Compliance with licensing and plan review
42	N/O	Utensils, equipment, and linens: properly stored, dried, and handled	57	N/A	(Other) Water Vending
			58	Out	City of Minneapolis Food Code

# Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; Food Safety                  250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a></p>	Total Violations	17	Date of Inspection	11/29/2012
	Critical Violations	6	Inspection Time	02:20 PM
	License Current and Posted	Yes	Time Out	02:50 PM
	Reinspection Needed	Yes		

Facility Name TAYO COFFEE & ICE CREAM	Address 2910 PILLSBURY AVE #132	City/State MINNEAPOLIS, MN	Zip Code 55408	Telephone (908) 268-2788
License # L149-50887	Owner ABDI M SULEIMAN	Inspection Purpose Reinspection	License Type FOOD MANUFACTURER	Risk Category 2

**MATERIALS PROVIDED**

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp
BEEF SAMBUSA (Cold-Hold Unit)	36 °F	°F	BEEF SAMBUSA (Cold-Hold Unit)	43 °F	°F
Air Temperature (Cold-Hold Unit)	°F	20 °F			

SANITIZER INFORMATION				
Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.

**CONSTRUCTION & EQUIPMENT**

Construction/Remodeling?	New Equipment	Emailed CIS/DR
No	No	No

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below.
1A	4626.2010 Subp. 1 Employ one full-time State Certified Food Manager for the establishment. MN Rule 4626.2010 NO FULL TIME STATE CERTIFIED FOOD MANAGER ON SITE.  THIS MUST BE ADDRESSED. A CITATION WAS ISSUED IN THE PAST, ANOTHER IS BEING ISSUED DUE TO NO ACTION TAKEN. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 12/20/12</b>
1B	<b>(Critical)</b> 2-102.11 The person in charge must adequately demonstrate knowledge of foodborne disease prevention, time and temperature control for potentially hazardous foods, safe food handling procedures, cleaning and sanitization procedures, plumbing cross connection control, identification of critical points for required HACCP plans, and other areas as required by rule. MN Rule 4626.0030 THE PERSON IN CHARGE HAS NOT BEEN PROPERLY TRAINED. DID NOT KNOW SANITIZATION PROCEDURES, THE HANDSINK WAS NOT STOCKED SO PROPER HANDWASHING IS NOT TAKING PLACE, FACILITY CLEANING IS NOT TAKING PLACE, RECEIPTS AND INGREDIENT INFORMATION NOT BEING OBTAINED FROM SUPPLIER, COOKING SOUP WITHOUT VENTILATION, ETC. THIS HAS BEEN CITED IN THE PAST - ANOTHER CITATION IS BEING ISSUED.  THE PERSON IN CHARGE <b>**MUST**</b> BE PROPERLY TRAINED. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b>
3	<b>(Critical)</b> 2-201.15B The person-in-charge shall record all reports of diarrhea or vomiting made by food employees and report those illnesses to the regulatory authority at the specific request of the regulatory authority. Minnesota Rule 4626.0060 MUST MAINTAIN AN EMPLOYEE ILLNESS LOG ON SITE. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b>
8	6-301.11B Provide and maintain a fingernail brush at the handwashing sink used by employees. MN Rule 4626.1440 THERE WAS NO FINGERNAIL BRUSH AT THE HANDSINK. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b>
8	8-301.12AB Provide and maintain at each handwash sink in the food preparation and warewash areas a supply of individual disposable towels or a continuous towel system that supplies the user with a clean towel. MN Rule 4626.1445 THE TOWEL DISPENSER WAS EMPTY AT THE HANDSINK. Repeat Violation. Originally Cited On 10/18/11 <b>Correct By: 11/29/12</b>
9	<b>(Critical)</b> 3-201.11A Remove all unapproved foods from the premises. All food must be obtained from approved sources. Minnesota Rule 4626.0130 THERE WERE NO RECEIPTS ON SITE FROM THE WHOLESALER OR CATERER LOCATED UPSTAIRS IN THIS BUILDING. IF YOU DO NOT HAVE RECEIPTS, THE PRODUCT IS CONSIDERED FROM AN UNAPPROVED SOURCE.  A CITATION HAS BEEN ISSUED IN THE PAST. ANOTHER CITATION IS BEING ISSUED AS THERE HAS BEEN NO ACTION TAKEN. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b>
11	<b>(Critical)</b> 3-101.11 Remove all adulterated food from the premises immediately. MN Rule 4626.0125 A PACKAGE OF HARDENED, PARTIALLY EXPOSED CHEESE WAS STILL ON SITE - SAME PACKAGE THAT WAS ON SITE AT THE INSPECTION DATED 10-24-12. THIS WAS DISCARDED AT THE TIME OF INSPECTION. Corrected On-Site.
13	3-302.11A4 Item 3-302.11A4, which was cited on the previous inspection dated 10/24/12, has been abated as of today's inspection. Originally Cited On 10/24/12

Observations and Corrective Actions continued on next page.

# Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; Food Safety                  250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a></p>	Total Violations	17	Date of Inspection	11/29/2012
	Critical Violations	6	Inspection Time	02:20 PM
	License Current and Posted	Yes		
	Reinspection Needed	Yes	Time Out	02:50 PM

<b>Facility Name</b> TAYO COFFEE & ICE CREAM	<b>Address</b> 2910 PILLSBURY AVE #132	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55408	<b>Telephone</b> (908) 268-2788
<b>License #</b> L149-50887	<b>Owner</b> ABDI M SULEIMAN	<b>Inspection Purpose</b> Reinspection	<b>License Type</b> FOOD MANUFACTURER	<b>Risk Category</b> 2

Violations cited in this report must be corrected within the time frames below.

Item Number	Description
14	<p><b>(Critical)</b> 4-703.11 Sanitize food contact surfaces of equipment and utensils after cleaning using one of the following methods:                      A. Immersion for at least 30 seconds in hot water maintained as specified in rule;                      B. Using mechanical hot water operations that achieve a utensil surface temperature of 180 degrees F (71 degrees C) and are set up and maintained in accordance with the specifications of NSF International and the manufacturer's data plate; or                      C. Using an approved chemical sanitizer in manual or mechanical operations for 10 seconds for chlorine and 30 seconds for all other chemical sanitizer or an exposure time used in relation with a combination of temperature, concentration, and pH.MN Rule 4626.0905                      THE PERSON IN CHARGE IS NOT SANITIZING THE DISHES PROPERLY WHEN WAREWASHING. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>
20	<p><b>(Critical)</b> 3-501.16B Maintain all cold, potentially hazardous foods at 41 degrees F (5 degrees C) or below under mechanical refrigeration, to prevent bacterial growth and/or toxin production. MN Rule 4626.0395                      BEEF SAMBUSA AT 43°F - THIS PRODUCT WAS LOCATED ON THE TOP SHELF OF THE DISPLAY CASE, UNDER THE LIGHT. THE REST OF THE PRODUCTS IN THE UNIT WERE AT 41°F OR LESS. DO NOT STORE READY TO EAT, POTENTIALLY HAZARDOUS FOODS ON THE TOP SHELF UNDER THE LIGHT. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>
34	<p>4-204.112A Provide a temperature measuring device located in the warmest part of mechanically refrigerated units and in the coolest part of hot food storage units. MN Rule 4626.0820                      NEED A COOLER THERMOMETER IN THE DISPLAY CASE. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>
35	<p>3-602.11 Label all packaged food for sale in the establishment as specified in 3-602.11. MN Rule 4626.0435                      YOU MUST OBTAIN INGREDIENT LISTS FOR THE PRODUCTS YOU OBTAIN FROM THE WHOLESALE OR CATERER LOCATED UPSTAIRS. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>
45	<p>4-101.11B Remove all multi-use equipment, utensils, and food storage containers that are not durable, corrosion-resistant, and nonabsorbent. MN Rule 4626.0450                      THE SAME CARDBOARD BOX WAS OBSERVED ON THE FLOOR UNDER THE THREE COMPARTMENT SINK - DISCARD THE CARDBOARD BOX - IT CANNOT BE USED FOR STORAGE HERE. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>
47	<p>4-601.11C Clean non-food contact surfaces of equipment and maintain free of accumulations of dust, dirt, food residue, and other debris. MN Rule 4626.0840                      CLEAN THE SHELVING THROUGHOUT - DEBRIS AND MOUSE DROPPINGS OBSERVED. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>
49	<p>5-205.15B Maintain the plumbing system in good repair. MN Rule 4626.1130                      REPAIR THE LEAK UNDER THE FIRST COMPARTMENT OF THE THREE COMPARTMENT SINK. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>
53	<p>6-501.12A Clean and maintain clean all physical facilities. MN Rule 4626.1520                      CLEAN THE FLOORS THROUGHOUT - MOUSE DROPPINGS OBSERVED. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>
53	<p>6-501.114 Remove all unnecessary articles and litter from the premises which are not pertinent to the current operation of the food establishment. MN Rule 4626.1580                      REMOVE UNUSED EQUIPMENT THAT IS STORED ON THE LOWER SHELF OF THE PREP TABLE. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>
58	<p>188.440 In addition to ventilation requirements found in the Minnesota Food Code, ventilation hoods or canopies shall be installed over equipment where grease vapors, smoke, steam, odor, and heat are produced in the preparation of food. The ventilation systems shall be installed in strict conformity to existing city ordinances. (99-Or-119, § 1, 10-29-99)                      SOUP WAS BEING COOKED ON AN ELECTRIC BURNER THAT IS PLACED ON THE FLOOR. YOU CANNOT COOK ON SITE AS THERE IS NO HOOD VENTILATION SYSTEM. IMMEDIATELY DISCONTINUE COOKING SOUP ON SITE.                       YOU CAN ONLY HAVE ONE ONE-BURNER UNIT ON SITE - TO BE USED FOR TEA.                       AT THE INSPECTION DATED 10-24-12 YOU WERE ORDERED TO DISCONTINUE COOKING SOUP BECAUSE THERE IS NO VENTILATION ON SITE. THIS IS CONTINUING SO A CITATION IS BEING ISSUED. Repeat Violation. Originally Cited On 10/24/12 <b>Correct By: 11/29/12</b></p>

**Comments:**  
 email report to [amsuleiman@gmail.com](mailto:amsuleiman@gmail.com) and mail to the store  
**Comments continued on next page.**



# Food - Risk Based Inspection Report

 <b>Department of Regulatory Services</b> Division of Environmental Management & Safety Environmental Health & Food Safety 250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233 Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a>	Total Violations	8	Date of Inspection	10/18/2011
	Critical Violations	2		Inspection Time
	License Current and Posted	Yes	Time Out	
	Reinspection Needed	Yes		

Facility Name TAYO COFFEE & ICE CREAM	Address 2910 PILLSBURY AVE #132	City/State MINNEAPOLIS, MN	Zip Code 55408	Telephone (908) 268-2788
License # L149-50887	Owner ABDI M SULEIMAN	Inspection Purpose Routine	License Type FOOD MANUFACTURER	Risk Category 2

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status	Compliance Status
Foodborne Illness Risk Factors and Public Health Interventions	Foodborne Illness Risk Factors and Public Health Interventions
1A <b>Out</b> Certified food manager; and duties fulfilled.	15 <b>IN</b> Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B <b>IN</b> PIC knowledgeable, duties & oversight	16 <b>N/A</b> Proper cooking time and temperature
2 <b>IN</b> Management awareness and policy regarding handling employee health situations	17 <b>N/A</b> Proper reheating procedures for hot holding
3 <b>IN</b> Proper use of reporting, restriction & exclusion	18 <b>N/A</b> Proper cooling time and temperatures
4 <b>IN</b> Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served	19 <b>N/A</b> Proper hot holding temperatures
5 <b>IN</b> Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles	20 <b>Out</b> Proper cold holding temperatures
6 <b>IN</b> Hands clean and properly washed	21 <b>N/A</b> Proper date marking and disposition
7 <b>IN</b> Direct hand contact with exposed, ready-to-eat food is limited by use of deli tissue, spatulas, tongs, dispensing equipment, or other utensils when possible	22 <b>N/A</b> Time as a public health control: procedures and records
8 <b>Out</b> Handwashing Facilities	25 <b>N/A</b> Food additives; approved and properly used
9 <b>Out</b> Food obtained from approved source	26 <b>IN</b> Toxic substances properly identified, stored & used
10 <b>N/O</b> Food received at proper temperature	27 <b>N/A</b> Compliance with HACCP plan and variance
11 <b>IN</b> Food in good condition, safe, and unadulterated	
12 <b>N/A</b> Required records available; shellstock tags, parasite destruction	
13 <b>IN</b> Food separated/protected from cross contamination	
14 <b>IN</b> Food-contact surfaces: cleaned & sanitized	

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

### GOOD RETAIL PRACTICES

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

Compliance Status	Compliance Status
Good Retail Practices	Good Retail Practices
28 <b>IN</b> Pasteurized eggs used where required	43 <b>IN</b> Single-use and single-service articles; properly stored & used
29 <b>IN</b> Water and ice from approved source	44 <b>IN</b> Gloves used properly
30 <b>IN</b> Variance obtained for specialized processing methods	45 <b>Out</b> Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31 <b>IN</b> Proper cooling methods used; adequate equipment for temperature control	46 <b>IN</b> Warewashing facilities: installed, maintained, and used; test strips.(Accurate thermometers, chemical test kits provided, gauge cock)
32 <b>IN</b> Plant food properly cooked for hot holding	47 <b>IN</b> Nonfood contact surfaces clean
33 <b>IN</b> Approved thawing methods used	48 <b>IN</b> Hot and cold water available; capacity; adequate pressure
34 <b>IN</b> Thermometers provided and accurate	49 <b>Out</b> Plumbing installed, maintained, proper backflow devices
35 <b>IN</b> Food properly labeled; original container	50 <b>IN</b> Sewage and waste water properly disposed
36 <b>IN</b> Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present	51 <b>IN</b> Toilet facilities properly constructed, supplied and cleaned
37 <b>IN</b> Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	52 <b>IN</b> Garbage and refuse properly disposed: facilities maintained
38 <b>IN</b> Personal cleanliness (fingernails, jewelry, other clothing, hair restrains)	53 <b>IN</b> Physical facilities installed, maintained, and clean
39 <b>IN</b> Wiping cloths, sponges; properly used and stored	54 <b>IN</b> Adequate ventilation and lighting; designated areas used
40 <b>IN</b> Washing fruits and vegetables	55 <b>IN</b> Compliance with MCLIAA and Choking Poster
41 <b>Out</b> In-use utensils; properly stored	56 <b>IN</b> Compliance with licensing and plan review
42 <b>IN</b> Utensils, equipment, and linens: properly stored, dried, and handled	57 <b>IN</b> (Other)Water Vending
	58 <b>IN</b> City of Minneapolis Food Code

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	<b>Department of Regulatory Services</b> Division of Environmental Management & Safety Environmental Health & Food Safety 250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233 Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a>	Total Violations	8	Date of Inspection	10/18/2011
		Critical Violations	2	Inspection Time	02:55 PM
		License Current and Posted	Yes		
		Reinspection Needed	Yes	Time Out	03:30 PM
<b>Facility Name</b>	<b>Address</b>	<b>City/State</b>	<b>Zip Code</b>	<b>Telephone</b>	
TAYO COFFEE & ICE CREAM	2910 PILLSBURY AVE #132	MINNEAPOLIS, MN	55408	(908) 268-2788	
<b>License #</b>	<b>Owner</b>	<b>Inspection Purpose</b>	<b>License Type</b>	<b>Risk Category</b>	
L149-50887	ABDI M SULEIMAN	Routine	FOOD MANUFACTURER	2	
<b>MATERIALS PROVIDED</b>					
1   EMPLOYEE ILLNESS LOG					
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>					
<b>Item/Location</b>	<b>Food Temp</b>	<b>Air Temp</b>	<b>Item/Location</b>	<b>Food Temp</b>	<b>Air Temp</b>
Sambusa (Cold-Hold Unit)	73°F	°F	NONE (MILK COOLER)	0°F	42°F
<b>SANITIZER INFORMATION</b>					
<b>Sanitizer Location</b>	<b>Method Used</b>		<b>Sanitizer PPM</b>	<b>Sanitizer Used</b>	<b>Water Temp.</b>
sanitizer bucket	Chemical Sanitizer		= 50	Chlorine	
<b>CONSTRUCTION &amp; EQUIPMENT</b>					
<b>Construction/Remodeling?</b>	<b>New Equipment</b>			<b>Emailed CIS/DR</b>	
No	No			No	
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
Violations cited in this report must be corrected within the time frames below.					
<b>Item Number</b>					
1A	4626.2010 Subp. 1 Employ one full-time State Certified Food Manager for the establishment. MN Rule 4626.2010 THERE IS NO STATE REGISTERED CERTIFIED FOOD MANAGER HERE. AYOULE STATED THAT HE ATTENDED A CLASS BUT DID NOT PASS. BY THE TIME OF THE REINSPECTION, YOU MUST SCHEDULE TO ATTEND THE CLASS OR RETAKE THE TEST. YOU MUST COMPLETE THIS REQUIREMENT AS SOON AS POSSIBLE. AFTER YOU PASS AN APPROVED CLASS, YOU MUST REGISTER WITH THE STATE. YOU MUST THEN POST THE STATE CERTIFICATE ON SITE, NOT THE CLASS CERTIFICATE. <b>Correct By: 10/24/11</b>				
8	6-301.12AB Provide and maintain at each handwash sink in the food preparation and warewash areas a supply of individual disposable towels or a continuous towel system that supplies the user with a clean towel. MN Rule 4626.1445 THE TOWEL DISPENSER WAS NOT IN WORKING ORDER SO THE SINGLE SERVICE TOWELS WERE NOT AVAILABLE FOR USE. <b>Correct By: 10/24/11</b>				
8	6-301.14 Remove the single use towel dispenser, soap, and fingernail brush from food preparation sinks, utensil washing sinks, and mop sinks. MN Rule 4626.1455 THE TOWEL DISPENSER IS LOCATED OVER THE DRAINBOARD OF THE THREE COMPARTMENT SINK. RELOCATE THE TOWEL DISPENSER SO IT IS LOCATED OVER THE HANDSINK. <b>Correct By: 10/24/11</b>				
9	<b>(Critical)</b> 3-201.11A Remove all unapproved foods from the premises. All food must be obtained from approved sources. Minnesota Rule 4626.0130 SOME FOOD PRODUCTS ARE SUPPLIED BY SOM AMERICA. FOR EVERY DELIVERY THEY MAKE TO YOUR STORE, THEY MUST PROVIDE A RECEIPT WITH THE FOLLOWING INFORMATION: NAME OF SUPPLIER ADDRESS OF SUPPLIER NAME OF EACH PRODUCT DELIVERED (THIS MUST BE SPECIFIC SUCH AS BEEF SAMBUSA, FISH SAMBUSA - NOT JUST SAMBUSA) AMOUNT OF EACH PRODUCT DELIVERED DATE OF DELIVERY. THESE RECEIPTS MUST BE KEPT ON SITE AT YOUR ESTABLISHMENT. THERE WAS SOME CAKE ON SITE - REPACKAGED IN BAGGIES. YOU MUST HAVE A RECEIPT FOR THE CAKE AS WELL. IF YOU DO NOT HAVE RECEIPTS, THE PRODUCT WILL BE CONSIDERED FROM AN UNAPPROVED SOURCE. THE PRODUCT WILL BE DISCARDED AND A CITATION WILL BE ISSUED. <b>Correct By: 10/24/11</b>				
20	<b>(Critical)</b> 3-501.16B Maintain all cold, potentially hazardous foods at 41 degrees F (5 degrees C) or below under mechanical refrigeration, to prevent bacterial growth and/or toxin production. MN Rule 4626.0395 SAMBUSA WAS AT 73°F. THESE WERE DISCARDED AT THE TIME OF INSPECTION. YOU HAVE A SMALL DISPLAY CASE ON SITE - THIS UNIT IS NOT MEANT TO COOL FOODS, IT IS MEANT TO HOLD AND DISPLAY FOOD AT 41°F OR LESS. THIS MEANS THAT ALL FOOD PUT INTO THE UNIT MUST BE AT 41°F OR LESS. WHEN YOU RECEIVE PRODUCT FROM SOM AMERICA, YOU MUST CHECK THE TEMPERATURE. IF IT IS NOT AT 41°F OR LESS YOU MUST REJECT IT AND ASK THEM TO NOT DELIVER PRODUCT TO YOU UNLESS IT IS AT PROPER TEMPERATURE. YOU DO NOT HAVE COOLING FACILITIES AT YOUR ESTABLISHMENT.  THE MILK COOLER WAS AT 42°F - YOU SHOULD TURN THIS DOWN A LITTLE SO THAT IT IS AT 41°F OR LESS. <b>Correct By: 10/24/11</b>				
41	3-304.12A Store food preparation or dispensing utensils in the food with the handles above the top of the food within the container, in running water or sufficient velocity to flush particulates to the drain, or on a clean and sanitized portion of the food preparation table if the utensil is cleaned and sanitized at least every four hours, or in another approved, protected location. MN Rule 4626.0275 A CUP WAS BEING USED TO DISPENSE SUGAR - YOU NEED SCOOPS WITH HANDLES SO THAT THE SCOOP CAN BE STORED WITH THE HANDLE EXTENDING OUT OF THE FOOD PRODUCT. <b>Correct By: 10/24/11</b>				
Observations and Corrective Actions continued on next page.					

## Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; Food Safety                  250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a></p>	Total Violations	8	Date of Inspection	10/18/2011
	Critical Violations	2	Inspection Time	02:55 PM
	License Current and Posted	Yes		
	Reinspection Needed	Yes	Time Out	03:30 PM
<b>Facility Name</b> TAYO COFFEE & ICE CREAM	<b>Address</b> 2910 PILLSBURY AVE #132	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55408	<b>Telephone</b> (908) 268-2788
<b>License #</b> L149-50887	<b>Owner</b> ABDI M SULEIMAN	<b>Inspection Purpose</b> Routine	<b>License Type</b> FOOD MANUFACTURER	<b>Risk Category</b> 2

Violations cited in this report must be corrected within the time frames below.

Item Number	Description
45	4-201.11B Provide or replace food service equipment to meet NSF International Standards. MN Rule 4626.0505 THERE IS A CHEST FREEZER ON SITE WITH THE NAME "PROFESSIONAL SERIES" - THIS IS LABELED AS A HOUSEHOLD FREEZER. SOMEONE HAS PLACED AN NSF APPROVED STICKER ON THE UNIT, HOWEVER, IT IS NOT NSF APPROVED. IT MUST BE REMOVED FROM THE PREMISES. ONLY NSF APPROVED EQUIPMENT CAN BE BROUGHT ON SITE - READ THE MANUFACTURERS DATE PLATE INFORMATION OR UNIT CUT SHEET TO BE SURE THE EQUIPMENT IS NSF APPROVED BEFORE YOU PURCHASE IT. <b>Correct By: 10/24/11</b>
49	5-203.13 Provide a mop sink or curbed floor sink and drain with a faucet accessible for supplying drinking water at all times for the disposal of mop water. MN Rule 4626.1080 MOP WATER IS BEING DISCARDED OUTSIDE. THIS IS NOT ACCEPTABLE. YOU EITHER HAVE TO INSTALL A MOP SINK IN YOUR FACILITY OR USE A MOP SINK PROVIDED IN THE BUILDING. <b>Correct By: 10/24/11</b>

**Comments:**  
 email report to drabikar2009@hotmail.com

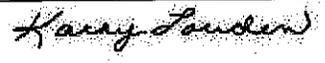
This inspection report is based on City of Minneapolis regulations which can be viewed at the following website: <http://library.municode.com/index.aspx?clientId=11490&stateId=23&stateName=minnesota> It lists corrections and improvements needed to reduce the health and safety risk factors. The conditions noted were identified either by observation or during our discussion of your current safety standards/systems. You are responsible for correcting all violations noted above immediately or by the fix-by-date listed. Please call me if you have questions or need additional information.

Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent re-inspection. The amount of the citation will double each time for same or similar repeat violations with in 24 months.

Permits must be secured for all construction, plumbing, electrical and mechanical work. Work must be performed by a licensed contractor. Permits are obtained at Minneapolis Development Review, 250 South 4th Street, Room 300, Minneapolis, MN 55415, (612)-673-3000 or dial 311, (612) 673-3300 (TTY).

Minneapolis Licenses and Consumer Services grants FINAL approval for operation of the business at City Hall, 350 South 4th Street, Room 1-C, Minneapolis, MN.

**English** - Attention. If you want help understanding this information, call (612) 673-5844.  
**Hmong** - Ceeb toom. Yog koj xav tau kev pab txhais cov xov no rau koj dawb, hu (612) 673-2800.  
**Spanish** - Atención. Si desea recibir asistencia gratuita para traducir esta información, llame al (612) 673-2700.  
**Somali** - Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac (612) 673-3500.  
**Deaf and Hard of Hearing Access number:** (612) 673-3220 **TTY line:** (612) 673-2626 HSG

Kathy Louden Code Compliance Officer, 612-673-3869 Kathy.Louden@ci.minneapolis.mn.us		<b>Date:</b> 10/18/2011
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	Critical Violations	6	Inspection Time	01:20 PM
	License Current and Posted	Yes		
	Reinspection Needed	No	Time Out	02:00 PM

<b>Facility Name</b> TAYO COFFEE & ICE CREAM	<b>Address</b> 2910 PILLSBURY AVE #132	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55408	<b>Telephone</b> (908) 268-2788
<b>License #</b> L149-50887	<b>Owner</b> ABDI M SULEIMAN	<b>Inspection Purpose</b> Routine	<b>License Type</b> FOOD MANUFACTURER	<b>Risk Category</b> 2

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable

Compliance Status	Compliance Status
Foodborne Illness Risk Factors and Public Health Interventions	Foodborne Illness Risk Factors and Public Health Interventions
1A <b>Out</b> Certified food manager; and duties fulfilled.	15 <b>IN</b> Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B <b>Out</b> PIC knowledgeable, duties & oversight	16 <b>N/A</b> Proper cooking time and temperature
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3 <b>Out</b> Proper use of reporting, restriction & exclusion	18 <b>N/A</b> Proper cooling time and temperatures
4 <b>IN</b> Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served	19 <b>IN</b> Proper hot holding temperatures
5 <b>IN</b> Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles	20 <b>Out</b> Proper cold holding temperatures
6 <b>Out</b> Hands clean and properly washed	21 <b>N/A</b> Proper date marking and disposition
7 <b>N/O</b> Direct hand contact with exposed, ready-to-eat food is limited by use of deli tissue, spatulas, tongs, dispensing equipment, or other utensils when possible	22 <b>N/A</b> Time as a public health control: procedures and records
8 <b>Out</b> Handwashing Facilities	25 <b>N/A</b> Food additives; approved and properly used
9 <b>Out</b> Food obtained from approved source	26 <b>IN</b> Toxic substances properly identified, stored & used
10 <b>N/O</b> Food received at proper temperature	27 <b>N/A</b> Compliance with HACCP plan and variance
11 <b>IN</b> Food in good condition, safe, and unadulterated	<div style="border: 1px solid black; padding: 5px;">                     Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.                 </div>
12 <b>N/A</b> Required records available; shellstock tags, parasite destruction	
13 <b>Out</b> Food separated/protected from cross contamination	
14 <b>Out</b> Food-contact surfaces: cleaned & sanitized	

**GOOD RETAIL PRACTICES**

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

Compliance Status	Compliance Status
Good Retail Practices	Good Retail Practices
28 <b>IN</b> Pasteurized eggs used where required	43 <b>IN</b> Single-use and single-service articles; properly stored & used
29 <b>IN</b> Water and ice from approved source	44 <b>IN</b> Gloves used properly
30 <b>N/A</b> Variance obtained for specialized processing methods	45 <b>Out</b> Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31 <b>IN</b> Proper cooling methods used; adequate equipment for temperature control	46 <b>IN</b> Warewashing facilities: installed, maintained, and used; test strips. (Accurate thermometers, chemical test kits provided, gauge cock)
32 <b>IN</b> Plant food properly cooked for hot holding	47 <b>Out</b> Nonfood contact surfaces clean
33 <b>N/A</b> Approved thawing methods used	48 <b>IN</b> Hot and cold water available; capacity; adequate pressure
34 <b>Out</b> Thermometers provided and accurate	49 <b>Out</b> Plumbing installed, maintained, proper backflow devices
35 <b>Out</b> Food properly labeled; original container	50 <b>IN</b> Sewage and waste water properly disposed
36 <b>IN</b> Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present	51 <b>IN</b> Toilet facilities properly constructed, supplied and cleaned
37 <b>IN</b> Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	52 <b>IN</b> Garbage and refuse properly disposed: facilities maintained
38 <b>IN</b> Personal cleanliness (fingernails, jewelry, other clothing, hair restraints)	53 <b>Out</b> Physical facilities installed, maintained, and clean
39 <b>Out</b> Wiping cloths, sponges; properly used and stored	54 <b>IN</b> Adequate ventilation and lighting; designated areas used
40 <b>IN</b> Washing fruits and vegetables	55 <b>IN</b> Compliance with MCLAA and Choking Poster
41 <b>IN</b> In-use utensils; properly stored	56 <b>IN</b> Compliance with licensing and plan review
42 <b>IN</b> Utensils, equipment, and linens: properly stored, dried, and handled	57 <b>N/A</b> (Other) Water Vending
	58 <b>Out</b> City of Minneapolis Food Code

# Food - Risk Based Inspection Report

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Facility Name TAYO COFFEE & ICE CREAM	Address 2910 PILLSBURY AVE #132	City/State MINNEAPOLIS, MN	Zip Code 55408	Telephone (908) 268-2788
License # L149-50887	Owner ABDI M SULEIMAN	Inspection Purpose Routine	License Type FOOD MANUFACTURER	Risk Category 2

**MATERIALS PROVIDED**

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp
SAMBUSA (Cold-Hold Unit)	65 °F	°F	NAFAQU (Cold-Hold Unit)	48 °F	°F	Air Temperature (Cold-Hold Unit)	°F	29 °F

SANITIZER INFORMATION				
Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.

**CONSTRUCTION & EQUIPMENT**

Construction/Remodeling?	New Equipment	Emailed CIS/DR
No	No	No

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below.
1A	4626.2010 Subp. 1 Employ one full-time State Certified Food Manager for the establishment. MN Rule 4626.2010 ABDI SULEIMAN HAS ATTENDED A CERTIFIED FOOD MANAGER COURSE, HOWEVER, THERE IS NO STATE CERTIFICATE POSTED. ONCE A **FULL TIME** EMPLOYEE PASSES AN APPROVED CLASS, THEY MUST REGISTER WITH THE STATE BY MAILING THE STATE A COPY OF THEIR CLASS CERTIFICATE, \$35, AND A REGISTRATION FORM. ONCE YOU RECEIVE THE STATE CERTIFICATE, IT MUST BE POSTED ON SITE, NOT THE CLASS CERTIFICATE.  BE SURE THAT THE PERSON WHO ATTENDS THE CLASS IS A FULL TIME EMPLOYEE AND THAT THEY REGISTER WITH THE STATE AFTER PASSING A CLASS.  THIS HAS BEEN CITED TWICE IN THE PAST SO A CITATION IS BEING ISSUED. Repeat Violation. Originally Cited On 10/18/11 <b>Correct By: 11/14/12</b>
1B	(Critical) 2-102.11 The person in charge must adequately demonstrate knowledge of foodborne disease prevention, time and temperature control for potentially hazardous foods, safe food handling procedures, cleaning and sanitization procedures, plumbing cross connection control, identification of critical points for required HACCP plans, and other areas as required by rule. MN Rule 4626.0030 THE PERSON IN CHARGE HAS NOT BEEN PROPERLY TRAINED - HE DID NOT KNOW PROPER FOOD TEMPERATURES, DID NOT KNOW HOW TO SET UP THE THREE COMPARTMENT SINK FOR WAREWASHING, DID NOT KNOW WHAT THE CHLORINE TEST KIT WAS FOR OR HOW TO USE IT, FOOD WAS ACCEPTED ON SITE AT IMPROPER TEMPERATURE, THE STORE NEEDS CLEANING, THE PERSON IN CHARGE HAS NOT BEEN TRAINED ON EMPLOYEE ILLNESS, PROPER HANDWASHING IS NOT TAKING PLACE, ETC. THERE IS A SEVERE LACK OF KNOWLEDGE ON THE PART OF THE PERSON IN CHARGE OF RUNNING THIS ESTABLISHMENT - THIS IS NOT ACCEPTABLE. THE PERSON LEFT IN CHARGE MUST BE PROPERLY TRAINED. A CITATION IS BEING ISSUED. <b>Correct By: 10/24/12</b>
3	(Critical) 2-201.15B The person-in-charge shall record all reports of diarrhea or vomiting made by food employees and report those illnesses to the regulatory authority at the specific request of the regulatory authority. Minnesota Rule 4626.0060 THE PERSON IN CHARGE DID NOT KNOW ABOUT THE EMPLOYEE ILLNESS LOG - A SAMPLE LOG WAS LEFT ON SITE AT THE TIME OF INSPECTION. PUT THE LOG INTO A FOLDER THAT CAN BE FOUND BY THE PERSON IN CHARGE UPON REQUEST BY THE INSPECTOR. <b>Correct By: 10/24/12</b>
6	(Critical) 2-301.14 Food employees must thoroughly wash their hands and exposed parts 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 mater, 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 tissues; 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. MN Rule 4626.0075 THE PERSON IN CHARGE RETURNED TO WORK FROM PRAYERS AND DID NOT WASH HANDS PRIOR TO SERVING CUSTOMERS. BE SURE TO BE WASHING HANDS AS INDICATED ABOVE <b>Correct By: 10/24/12</b>
8	6-301.11A Provide an adequate supply of hand cleanser at each handwashing sink. MN Rule 4626.1440 THE SOAP DISPENSERS WERE EMPTY AT THE HANDSINK. <b>Correct By: 10/24/12</b>
8	6-301.11B Provide and maintain a fingernail brush at the handwashing sink used by employees. MN Rule 4626.1440 THERE WAS NO FINGERNAIL BRUSH AT THE HANDSINK. <b>Correct By: 10/24/12</b>

Observations and Corrective Actions continued on next page.

# Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; Food Safety                  250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a></p>	Total Violations	21	Date of Inspection	10/24/2012
	Critical Violations	6	Inspection Time	01:20 PM
	License Current and Posted	Yes		
	Reinspection Needed	No	Time Out	02:00 PM
<b>Facility Name</b> TAYO COFFEE & ICE CREAM	<b>Address</b> 2910 PILLSBURY AVE #132	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55408	<b>Telephone</b> (908) 268-2788
<b>License #</b> L149-50887	<b>Owner</b> ABDI M SULEIMAN	<b>Inspection Purpose</b> Routine	<b>License Type</b> FOOD MANUFACTURER	<b>Risk Category</b> 2

Violations cited in this report must be corrected within the time frames below.

Item Number	Violations cited in this report must be corrected within the time frames below.
9	<p><b>(Critical)</b> 3-201.11A Remove all unapproved foods from the premises. All food must be obtained from approved sources. Minnesota Rule 4626.0130 MANY COOKED PRODUCTS WERE RECEIVED FROM A WHOLESALER AND A CATERER LOCATED UPSTAIRS - THERE WERE NO RECEIPTS ON SITE, SO THE PRODUCTS ARE CONSIDERED FROM AN UNAPPROVED SOURCE. FOR EACH DELIVERY, YOU MUST HAVE RECEIPTS WITH THE NAME AND ADDRESS OF THE SUPPLIER, THE NAME AND AMOUNT OF EACH PRODUCT DELIVERED, AND THE DATE. YOU MUST HAVE RECEIPTS FOR EACH DELIVERY OR THE SOURCE IS CONSIDERED UNAPPROVED. THIS HAS BEEN DISCUSSED AT LENGTH IN THE PAST AND IS NOT BEING COMPLIED WITH SO A CITATION IS BEING ISSUED. Repeat Violation. Originally Cited On 10/18/11 <b>Correct By: 10/24/12</b></p>
13	<p>3-302.11A4 Food shall be protected from cross-contamination by storing the food in packages, covered containers or wrappings. LARGE PACKAGES OF CHEESE WERE STORED IN THE PREP COOLER - PACKAGES WERE OPENED AND NOT COVERED. STORE FOOD PROPERLY COVERED. (MUCH OF THE CHEESE WAS HARDENED) <b>Correct By: 10/24/12</b></p>
14	<p><b>(Critical)</b> 4-703.11 Sanitize food contact surfaces of equipment and utensils after cleaning using one of the following methods:                  A. Immersion for at least 30 seconds in hot water maintained as specified in rule;                  B. Using mechanical hot water operations that achieve a utensil surface temperature of 160 degrees F (71 degrees C) and are set up and maintained in accordance with the specifications of NSF International and the manufacturer's data plate; or                  C. Using an approved chemical sanitizer in manual or mechanical operations for 10 seconds for chlorine and 30 seconds for all other chemical sanitizer or an exposure time used in relation with a combination of temperature, concentration, and pH.MN Rule 4626.0905                  THE PERSON IN CHARGE EXPLAINED WAREWASHING AND IS NOT USING A SANITIZER AS THE LAST STEP. WAREWASHING WAS EXPLAINED TO THE PERSON IN CHARGE AT THE TIME OF INSPECTION. <b>Correct By: 10/24/12</b></p>
20	<p><b>(Critical)</b> 3-501.16B Maintain all cold, potentially hazardous foods at 41 degrees F (5 degrees C) or below under mechanical refrigeration, to prevent bacterial growth and/or toxin production. MN Rule 4626.0395                  BEEF SAMBUSA AT 65°F - DISCARDED AT THE TIME OF INSPECTION.                  NAFUQU AT 48°F - DISCARDED AT THE TIME OF INSPECTION.                  FOODS MUST BE RECEIVED FROM THE SUPPLIER AT 41°F OR YOU MUST REJECT THE PRODUCT.                  THIS MUST BE STRICTLY FOLLOWED. THE DISPLAY COOLER IS MEANT TO DISPLAY PRODUCT THAT IS ALREADY COLD, IT IS NOT MEANT TO COOL PRODUCT. Repeat Violation. Originally Cited On 10/18/11 <b>Correct By: 10/24/12</b></p>
34	<p>4-204.112A Provide a temperature measuring device located in the warmest part of mechanically refrigerated units and in the coolest part of hot food storage units. MN Rule 4626.0620                  PROVIDE A THERMOMETER IN THE DISPLAY CASE.                  THERE WAS A THERMOMETER IN THE PREP COOLER, HOWEVER, IT WAS TAPED UPSIDE DOWN SO IT COULD NOT BE READ AND COULD NOT BE TURNED AROUND WITHOUT REMOVING THE TAPE - DISPLAY THE THERMOMETER SO IT CAN BE READ. <b>Correct By: 10/24/12</b></p>
35	<p>3-602.11 Label all packaged food for sale in the establishment as specified in 3-602.11. MN Rule 4626.0435                  PRODUCTS ARE RECEIVED FROM MANUFACTURER LOCATED UPSTAIRS. BECAUSE YOU DID NOT MAKE THE PRODUCT AND THE PRODUCT IS NOT PACKAGED FROM A SUPPLIER WITH INGREDIENTS LISTED, YOU MUST OBTAIN AN INGREDIENT LIST FROM YOUR SUPPLIER FOR THE SAMBUSA, BUR, BAJIYA, NAFUQU, CAKES, ETC.                  KEEP THE INGREDIENT LIST IN A FOLDER OR OTHER METHOD AND HAVE THE INGREDIENT LISTS AVAILABLE UNPON CUSTOMER REQUEST. <b>Correct By: 10/24/12</b></p>
39	<p>3-304.13B Store wiping cloths clean and dry or in an approved sanitizing solution. MN Rule 4626.0285                  DAMP CLOTH OBSERVED ON THE COUNTER - STORE DAMP CLOTHS IN A WIPING CLOTH BUCKET WITH AN APPROVED SANITIZER. <b>Correct By: 10/24/12</b></p>
45	<p>4-101.111 Remove non-food-contact surfaces that are not corrosion-resistant, non-absorbent, smooth, and easy to clean. MN Rule 4626.0495                  REMOVE THE PAPER LINING THE SHELVES ON THE CART LOCATED AT THE END OF THE THREE COMPARTMENT SINK. <b>Correct By: 10/24/12</b></p>
45	<p>4-101.11B Remove all multi-use equipment, utensils, and food storage containers that are not durable, corrosion-resistant, and nonabsorbent. MN Rule 4626.0450.                  A CARDBOARD BOX WAS ON THE COUNTER - USED FOR STORAGE OF DIXIE PRODUCTS. REMOVE THE CARDBOARD AND PROVIDE A CONTAINER THAT CAN BE ROUTINELY WASHED, RINSED, AND SANITIZED. Repeat Violation. Originally Cited On 12/01/11 <b>Correct By: 10/24/12</b></p>
47	<p>4-601.11C Clean non-food contact surfaces of equipment and maintain free of accumulations of dust, dirt, food residue, and other debris. MN Rule 4626.0840                  THE TWO ONE BURNER UNITS ARE ENCRUSTED WITH FOOD DEBRIS - CLEAN                  CLEAN ALL SHELVING - FOOD DEBRIS AND DIRT ON SHELVING.                  CLEAN THE COVERS OF STORAGE CONTAINERS - DEBRIS OBSERVED.                  CLEAN THE STAINLESS STEEL CART AT THE END OF THE THREE COMPARTMENT SINK. Repeat Violation. Originally Cited On 12/01/11 <b>Correct By: 10/24/12</b></p>
49	<p>5-205.15B Maintain the plumbing system in good repair. MN Rule 4626.1130                  THE HOT WATER AT THE HANDSINK MEASURED 83°F. HOT WATER AT HANDSINKS MUST BE 110-130°F                  THERE IS A LEAK UNDER THE THREE COMPARTMENT SINK - REPAIR. <b>Correct By: 10/24/12</b></p>

Observations and Corrective Actions continued on next page.

# Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; Food Safety                  250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a></p>	Total Violations	21	Date of Inspection	10/24/2012
	Critical Violations	6	Inspection Time	01:20 PM
	License Current and Posted	Yes		
	Reinspection Needed	No	Time Out	02:00 PM

<b>Facility Name</b> TAYO COFFEE & ICE CREAM	<b>Address</b> 2910 PILLSBURY AVE #132	<b>City/State</b> MINNEAPOLIS, MN	<b>Zip Code</b> 55408	<b>Telephone</b> (908) 268-2788
<b>License #</b> L149-50887	<b>Owner</b> ABDI M SULEIMAN	<b>Inspection Purpose</b> Routine	<b>License Type</b> FOOD MANUFACTURER	<b>Risk Category</b> 2

Violations cited in this report must be corrected within the time frames below.

Item Number	Description	Status
53	6-501.16 Hang mops to dry after each use and do not store mops in a manner that will soil walls, equipment, or supplies. MN Rule 4626.1540 THE MOP WAS OBSERVED STORED IN THE MOP BUCKET. MOPS SHOULD BE HUNG OVER A MOP SINK SO THEY CAN DRIP DRY INTO THE SINK <b>By: 10/24/12</b>	Correct
53	6-501.12A Clean and maintain clean all physical facilities. MN Rule 4626. CLEAN THE FLOORS THROUGHOUT - MOUSE DROPPINGS OBSERVED BEHIND EQUIPMENT AND AT THE FLOOR/WALL JUNCTURES THROUGHOUT. Repeat Violation. Originally Cited On 12/01/11 <b>Correct By: 10/24/12</b>	
53	6-501.114 Remove all unnecessary articles and litter from the premises which are not pertinent to the current operation of the food establishment. MN Rule 4626.1580 AN UNUSED FLAT COOKING UNIT WAS ON SITE, AND OTHER EQUIPMENT WAS OBSERVED ON THE LOWER SHELF UNDER THE BEVERAGE MACHINES. THE COOKING UNIT IS NOT ALLOWED HERE AND THE OTHER EQUIPMENT IS NOT BEING USED. REMOVE ANYTHING THAT DOES NOT PERTAIN TO THE CURRENT OPERATION OF THE ESTABLISHMENT.  REMOVE ANY CARDBOARD FROM THE PREMISES - THIS CAN BE USED FOR HARBORAGE FOR UNWANTED PESTS. WE ARE REQUIRING THAT ALL FOOD ESTABLISHMENTS IN THE MALL WORK CLOSELY WITH THEIR PEST CONTROL OPERATOR TO HELP ELIMINATE PESTS FROM THE PREMISES. I AM SENDING AN INFORMATION SHEET REGARDING ISSUES DISCUSSED AT A RECENT MEETING HELD AT THE MALL - THERE WAS NO REPRESENTATIVE FROM YOUR STORE PRESENT. <b>Correct By: 10/24/12</b>	
58	188.440 In addition to ventilation requirements found in the Minnesota Food Code, ventilation hoods or canopies shall be installed over equipment where grease vapors, smoke, steam, odor, and heat are produced in the preparation of food. The ventilation systems shall be installed in strict conformity to existing city ordinances. (99-Or-119, § 1, 10-29-99) SOUP WAS BEING COOKED ON A ONE BURNER COOKING UNIT, SET ON THE FLOOR. THIS IS NOT ACCEPTABLE. THERE IS NO VENTILATION OVER THE UNIT AND ITEMS ARE SET ON THE FLOOR. IMMEDIATELY DISCONTINUE COOKING SOUP. <b>Correct By: 10/24/12</b>	

**Comments:**  
THE REPORT WILL BE MAILED TO THE STORE AS WELL AS EMAILED TO THE OWNER AT [amsuleiman@gmail.com](mailto:amsuleiman@gmail.com)

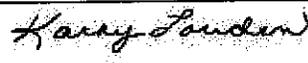
This inspection report is based on City of Minneapolis regulations which can be viewed at the following website: <http://library.municode.com/index.aspx?clientId=11490&stateId=23&stateName=minnesota> It lists corrections and improvements needed to reduce the health and safety risk factors. The conditions noted were identified either by observation or during our discussion of your current safety standards/systems. You are responsible for correcting all violations noted above immediately or by the fix-by-date listed. Please call me if you have questions or need additional information.

Failure to comply with applicable laws and regulations may result in civil, administrative or criminal enforcement action. If compliance is not achieved, the City official is authorized to issue a minimum administrative citation of \$200 per violation and one hundred dollar (\$100.00) fee for any subsequent re-inspection. The amount of the citation will double each time for same or similar repeat violations with in 24 months.

Permits must be secured for all construction, plumbing, electrical and mechanical work. Work must be performed by a licensed contractor. Permits are obtained at Minneapolis Development Review, 250 South 4th Street, Room 300, Minneapolis, MN 55415, (612)-673-3000 or dial 311, (612) 673-3300 (TTY).

Minneapolis Licenses and Consumer Services grants FINAL approval for operation of the business at City Hall, 350 South 4th Street, Room 1-C, Minneapolis, MN.

**English** - Attention. If you want help understanding this information, call (612) 673-5844.  
**Hmong** - Ceeb toom. Yog koj xav tau kev pab txhais cov xov no rau koj dawb, hu (612) 673-2800.  
**Spanish** - Atención. Si desea recibir asistencia gratuita para traducir esta información, llame al (612) 673-2700.  
**Somali** - Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac (612) 673-3500.  
**Deaf and Hard of Hearing Access number:** (612) 673-3220    **TTY line:** (612) 673-2626    HSG

Kathy Louden Code Compliance Officer, 612-673-3869 Kathy.Louden@ci.minneapolis.mn.us		Date: 10/24/2012
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# Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; Food Safety                  250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a></p>	Total Violations	6	Date of Inspection	02/13/2013
	Critical Violations	2	Inspection Time	11:55 AM
	License Current and Posted	Yes	Time Out	12:20 PM
	Reinspection Needed	Yes		

Facility Name TAYO COFFEE & ICE CREAM	Address 2910 PILLSBURY AVE #132	City/State MINNEAPOLIS, MN	Zip Code 55408	Telephone (908) 268-2788
License # L149-50887	Owner ABDI M SULEIMAN	Inspection Purpose Site Visit	License Type FOOD MANUFACTURER	Risk Category 2

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status	Compliance Status
Foodborne Illness Risk Factors and Public Health Interventions	Foodborne Illness Risk Factors and Public Health Interventions
1A <b>Out</b> Certified food manager; and duties fulfilled.	15 N/O Proper disposition of returned, previously served, reconditioned, and unsafe foods
1B <b>Out</b> PIC knowledgeable, duties & oversight	16 N/O Proper cooking time and temperature
2 N/O Management awareness and policy regarding handling employee health situations	17 N/O Proper reheating procedures for hot holding
3 <b>IN</b> Proper use of reporting, restriction & exclusion	18 N/O Proper cooling time and temperatures
4 N/O Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served	19 N/O Proper hot holding temperatures
5 N/O Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles	20 <b>Out</b> Proper cold holding temperatures
6 N/O Hands clean and properly washed	21 N/O Proper date marking and disposition
7 N/O Direct hand contact with exposed, ready-to-eat food is limited by use of deli tissue, spatulas, tongs, dispensing equipment, or other utensils when possible	22 N/O Time as a public health control: procedures and records
8 <b>Out</b> Handwashing Facilities	25 N/O Food additives; approved and properly used
9 <b>IN</b> Food obtained from approved source	26 N/O Toxic substances properly identified, stored & used
10 N/O Food received at proper temperature	27 N/O Compliance with HACCP plan and variance
11 N/O Food in good condition, safe, and unadulterated	
12 N/O Required records available; shellstock tags, parasite destruction	
13 N/O Food separated/protected from cross contamination	
14 N/O Food-contact surfaces: cleaned & sanitized	

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

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

Compliance Status	Compliance Status
Good Retail Practices	Good Retail Practices
28 N/O Pasteurized eggs used where required	43 N/O Single-use and single-service articles; properly stored & used
29 N/O Water and ice from approved source	44 N/O Gloves used properly
30 N/O Variance obtained for specialized processing methods	45 N/O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
31 N/O Proper cooling methods used; adequate equipment for temperature control	46 N/O Warewashing facilities: installed, maintained, and used; test strips. (Accurate thermometers, chemical test kits provided, gauge cock)
32 N/O Plant food properly cooked for hot holding	47 N/O Nonfood contact surfaces clean
33 N/O Approved thawing methods used	48 N/O Hot and cold water available; capacity; adequate pressure
34 N/O Thermometers provided and accurate	49 N/O Plumbing installed, maintained, proper backflow devices
35 <b>Out</b> Food properly labeled; original container	50 N/O Sewage and waste water properly disposed
36 N/O Insects, rodents, and animals not present; no unauthorized persons; food employees do not handle or care for animals present	51 N/O Toilet facilities properly constructed, supplied and cleaned
37 N/O Contamination prevented during food preparation, storage and display; segregated distressed products-non critical items	52 N/O Garbage and refuse properly disposed; facilities maintained
38 N/O Personal cleanliness (fingernails, jewelry, other clothing, hair restraints)	53 N/O Physical facilities installed, maintained, and clean
39 N/O Wiping cloths, sponges; properly used and stored	54 N/O Adequate ventilation and lighting; designated areas used
40 N/O Washing fruits and vegetables	55 N/O Compliance with MCIAA and Choking Poster
41 N/O In-use utensils; properly stored	56 N/O Compliance with licensing and plan review
42 N/O Utensils, equipment, and linens: properly stored, dried, and handled	57 N/O (Other) Water Vending
	58 N/O City of Minneapolis Food Code

# Food - Risk Based Inspection Report

 <p><b>Department of Regulatory Services</b>                  Division of Environmental Management &amp; Safety                  Environmental Health &amp; Food Safety                  250 South Fourth Street, Room 414, Minneapolis, Minnesota 55415                  Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233                  Web: <a href="http://www.ci.minneapolis.mn.us/environmental-health/">http://www.ci.minneapolis.mn.us/environmental-health/</a></p>	Total Violations	6	Date of Inspection	02/13/2013
	Critical Violations	2	Inspection Time	11:55 AM
	License Current and Posted	Yes	Time Out	12:20 PM
	Reinspection Needed	Yes		

Facility Name TAYO COFFEE & ICE CREAM	Address 2910 PILLSBURY AVE #132	City/State MINNEAPOLIS, MN	Zip Code 55408	Telephone (908) 268-2788
License # L149-50887	Owner ABDI M SULEIMAN	Inspection Purpose Site Visit	License Type FOOD MANUFACTURER	Risk Category 2

**MATERIALS PROVIDED**  
**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp	Item/Location	Food Temp	Air Temp
SAMBUSA (Cold-Hold Unit)	46 °F	50 °F	NAFAQU (Cold-Hold Unit)	46 °F	°F			

SANITIZER INFORMATION				
Sanitizer Location	Method Used	Sanitizer PPM	Sanitizer Used	Water Temp.

CONSTRUCTION & EQUIPMENT		
Construction/Remodeling?	New Equipment	Emailed CIS/DR
N/A	N/A	No

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below.
1A	4626.2010 Subp. 1 Employ one full-time State Certified Food Manager for the establishment. MN Rule 4626.2010 ONE EMPLOYEE, DAHIR JAMA IS SCHEDULED FOR A CLASS ON MARCH 7, 2013. AFTER HE PASSES THE CLASS AND RECEIVES THE CLASS CERTIFICATE, HE MUST REGISTER WITH THE STATE BY SENDING THE STATE A COPY OF THE CLASS CERTIFICATE, \$35, AND A COMPLETED REGISTRATION FORM. AFTER HE RECEIVES THE STATE CERTIFICATE, IT MUST BE POSTED ON SITE. Repeat Violation. Originally Cited On 01/17/13 <b>Correct By: 03/06/13</b>
1B	(Critical) 2-102.11 The person in charge must adequately demonstrate knowledge of foodborne disease prevention, time and temperature control for potentially hazardous foods, safe food handling procedures, cleaning and sanitization procedures, plumbing cross connection control, identification of critical points for required HACCP plans, and other areas as required by rule. MN Rule 4626.0030 FOOD AT IMPROPER TEMP IN THE DISPLAY CASE, HANDSINK NOT STOCKED WITH TOWELS OR FINGERNAIL BRUSH (THE EXPLANATION WAS THAT IT'LL BE THERE TOMORROW) THIS INDICATES LACK OF KNOWLEDGE ABOUT HANDWASHING, THE DISPLAY CASE AND THE POTENTIALLY HAZARDOUS FOODS WERE AT IMPROPER TEMPERATURE. ALL ISSUES INDICATE A LACK OF KNOWLEDGE ON THE PART OF THE PERSON IN CHARGE. Repeat Violation. Originally Cited On 01/17/13 <b>Correct By: 02/13/13</b>
8	6-301.12AB Provide and maintain at each handwash sink in the food preparation and warewash areas a supply of individual disposable towels or a continuous towel system that supplies the user with a clean towel. MN Rule 4626.1445 TOWEL DISPENSER EMPTY AT THE HANDSINK. Repeat Violation. Originally Cited On 01/17/13 <b>Correct By: 02/13/13</b>
8	6-301.11B Provide and maintain a fingernail brush at the handwashing sink used by employees. MN Rule 4626.1440 NO FINGERNAIL BRUSH AT THE HANDSINK. Repeat Violation. Originally Cited On 01/17/13 <b>Correct By: 02/13/13</b>
20	(Critical) 3-501.16B Maintain all cold, potentially hazardous foods at 41 degrees F (5 degrees C) or below under mechanical refrigeration, to prevent bacterial growth and/or toxin production. MN Rule 4626.0395 THE DISPLAY COOLER WAS OBSERVED AT 50°F, AND SAMBUSAS WERE OBSERVED AT 46°F. NAFAQU WAS ALSO OBSERVED AT 46°F. THE POTENTIALLY HAZARDOUS FOODS WERE DISCARDED AT THE TIME OF THE SITE VISIT. Repeat Violation. Originally Cited On 01/17/13 <b>Correct By: 02/13/13</b>
35	3-602.11 Label all packaged food for sale in the establishment as specified in 3-602.11. MN Rule 4626.0435 NEED INGREDIENT LISTS FOR ALL PRODUCTS SUPPLIED BY THE DISTRIBUTOR LOCATED UPSTAIRS - FOR SAMBUSA, NAFAQU, BUR, ETC.... KEEP THE INGREDIENT LISTS IN A FOLDER, NOTEBOOK, ETC SO THAT IT IS AVAILABLE UPON CUSTOMER REQUEST. Repeat Violation. Originally Cited On 01/17/13 <b>Correct By: 02/13/13</b>

**Comments:**  
 This site visit was conducted after a compliance meeting, which was held on February 7, 2013. At that compliance meeting it was agreed that logs were to be maintained for the handsink and for receiving. There were logs on site, but they were not being filled out and there were significant violations for each issue. This indicates non-compliance with the conditions agreed upon at the Compliance Meeting.

Licensing has been informed and we will be moving forward with a License Settlement Conference and further action against your license.

Citations are being issued for the violations observed at this site visit.

**Comments continued on next page.**



# ADMINISTRATIVE CITATION

Department of Regulatory Services  
 Division of Environmental Management & Safety  
 Environmental Health & Food Safety  
 250 South Fourth Street, Room 414, Minneapolis, MN 55415  
 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233  
 Web: <http://www.ci.minneapolis.mn.us/environmental-health>

This citation charges you with a violation of Minneapolis City Code of Ordinances.

**CITATION NUMBER: EHFS12-00241**

**License Information**

Name (Last, First, Middle)

SULEIMAN, ABDI M.

Street Address, City, State, Zip Code

2910 PILLSBURY AVE #132 MINNEAPOLIS MN 55408

Issue Date	Due Date	Date of Birth (mo/day/year)	Sex	Phone Number
10/25/2012	11/24/2012		<input checked="" type="checkbox"/> Male <input type="checkbox"/> Female	(908) 268-2788

**Business Information (if applicable)**

Name of Business (DBA)

TAYO COFFEE & ICE CREAM

Address of Business

2910 PILLSBURY AVE 132 MINNEAPOLIS, MN 55408

Business Owner/Licensee  Property Owner  Other  (explain)

**Violation Information**

Violation Date	Violation Time	<input checked="" type="checkbox"/> Repeat Violation	<input type="checkbox"/> Continuing Violation
10/24/2012	1:20 PM		

Address of Violation

2910 PILLSBURY AVE 132 MINNEAPOLIS, MN 55408

Violation Number(s) & Description

1. 4626.2010 Subp. 1 - CERTIFIED FOOD MANAGER REQUIREMENTS FOR FOOD ESTAB	Citation Amount
	\$200.00
2. 2-102.11 - DEMONSTRATION	\$200.00
3. 3-201.11A - COMPLIANCE WITH FOOD LAW	\$200.00
4.	\$600.00

**Total Amount:**

**Administrative Hearing Fees:**

Grand Total:	\$600.00
Code Compliance Officer	Signature
	Phone Number

Kathy Loudon

*Kathy Loudon*

612-673-3869

Comments

Warning - Failure to respond to this citation within twenty (20) days will result in increased penalties and fees assessed.

Served:  In Person  By Mail  By Email Page 1 of 1

## Responding to the Citation

You must pay the scheduled civil fine or request a hearing within twenty (20) days after the issuance of this Administrative Citation. Failure to respond to this citation will result in increased penalties and late fees.

**Paying the Fines** - By paying the fine, you are admitting to the violation  
**To Pay By Mail:** Send check or money order with the copy of the Administrative Citation to the Manager of Environmental Management & Safety. The check or money order should be made out to the Minneapolis Finance Department.

**Mail Payments to:**

City of Minneapolis  
 Department of Regulatory Services  
 Environmental Health & Food Safety  
 250 South 4th Street, Room 414  
 Minneapolis, MN 55415

**To Pay in Person:** Deliver the payment with the copy of the Administrative Citation to the office of Environmental Health. Office hours are 8:00 a.m. to 4:30 p.m. Monday through Friday.

### Contesting the Violation - Requesting a Hearing

To contest the violation and request a hearing, you must mail or deliver in person a written request to the Manager of Environmental Management & Safety. Please include the copy of the Administrative Citation with your request.

You will be notified of a hearing date and the name of a hearing officer within 60 days from the receipt of the request.

### Repeat Violations

Fines double when a citation is issued for a violation for which a fine has already been issued, up to a maximum of \$2,000 per violation.

### Continuing Violations

Fines can be issued on a daily basis after the fix-by date until compliance occurs.

### Questions

If you have questions concerning the actual violation noted on the front of this form, please call the number listed next to the name of the Code Compliance Officer.

259.15 (2)

# ADMINISTRATIVE CITATION

Department of Regulatory Services  
 Division of Environmental Management & Safety  
 Environmental Health & Food Safety  
 250 South Fourth Street, Room 414, Minneapolis, MN 55415  
 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233  
 Web: <http://www.ci.minneapolis.mn.us/environmental-health/>

This citation charges you with a violation of Minneapolis City Code of Ordinances.

**CITATION NUMBER: EHFS12-00272**

<b>License Information</b>	
Name (Last, First, Middle) SULEIMAN, ABDI M.	
Street Address, City, State, Zip Code 2910 PILLSBURY AVE #132 MINNEAPOLIS MN 55408	
Issue Date 12/06/2012	Due Date 01/05/2013
Date of Birth (mo/day/year)	Sex <input checked="" type="checkbox"/> Male <input type="checkbox"/> Female
Phone Number (908) 268-2768	
<b>Business Information (if applicable)</b>	
Name of Business (DBA) TAYO COFFEE & ICE CREAM	
Address of Business 2910 PILLSBURY AVE 132 MINNEAPOLIS, MN 55408	
Business Owner/Licensee <input checked="" type="checkbox"/>	Property Owner <input type="checkbox"/>
Other <input type="checkbox"/> (explain)	
<b>Violation Information</b>	
Violation Date 11/29/2012	Violation Time 2:20 PM
<input checked="" type="checkbox"/> Repeat Violation <input type="checkbox"/> Continuing Violation	
Address of Violation 2910 PILLSBURY AVE 132 MINNEAPOLIS, MN 55408	
Violation Number(s) & Description	Citation Amount
1. 4626:2010 Supp. 1 - CERTIFIED FOOD MANAGER REQUIREMENTS FOR FOOD ESTAB	\$400.00
2. 2-102.11 - DEMONSTRATION	\$400.00
3. 3-201.11A - COMPLIANCE WITH FOOD LAW	\$400.00
4. 188.440 - Ventilation required	\$200.00
<b>Total Amount:</b>	<b>\$1,400.00</b>
<b>Administrative Hearing Fees:</b>	<b>\$0.00</b>
<b>Grand Total:</b>	<b>\$1,400.00</b>
Code Compliance Officer Kathy Louden	Signature <i>Kathy Louden</i>
	Phone Number 612-673-3869
Comments repeat violations - citation being emailed as well as mailed to the store.	
<b>Warning - Failure to respond to this citation within twenty (20) days will result in increased penalties and fees assessed.</b>	
Served: <input type="checkbox"/> In Person <input type="checkbox"/> By Mail <input checked="" type="checkbox"/> By Email	Page 1 of 1

## Responding to the Citation

You must pay the scheduled civil fine or request a hearing within twenty (20) days after the issuance of this Administrative Citation. Failure to respond to this citation will result in increased penalties and late fees.

**Paying the Fines** - By paying the fine, you are admitting to the violation  
**To Pay By Mail:** Send check or money order with the copy of the Administrative Citation to the Manager of Environmental Management & Safety. The check or money order should be made out to the Minneapolis Finance Department.

**Mail Payments to:**  
 City of Minneapolis  
 Department of Regulatory Services  
 Environmental Health & Food Safety  
 250 South 4th Street, Room 414  
 Minneapolis, MN 55415

**To Pay in Person:** Deliver the payment with the copy of the Administrative Citation to the office of Environmental Health. Office hours are 8:00 a.m. to 4:30 p.m. Monday through Friday.

## Contesting the Violation - Requesting a Hearing

To contest the violation and request a hearing, you must mail or deliver in person a written request to the Manager of Manager of Environmental Management & Safety. Please include the copy of the Administrative Citation with your request.

You will be notified of a hearing date and the name of a hearing officer within 60 days from the receipt of the request.

## Repeat Violations

Fines double when a citation is issued for a violation for which a fine has already been issued, up to a maximum of \$2,000 per violation.

## Continuing Violations

Fines can be issued on a daily basis after the fix-by date until compliance occurs.

## Questions

If you have questions concerning the actual violation noted on the front of this form, please call the number listed next to the name of the Code Compliance Officer.

# ADMINISTRATIVE CITATION

Department of Regulatory Services  
 Division of Environmental Management & Safety  
 Environmental Health & Food Safety  
 250 South Fourth Street, Room 414, Minneapolis, MN 55415  
 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233  
 Web: <http://www.ci.minneapolis.mn.us/environmental-health/>

This citation charges you with a violation of Minneapolis City Code of Ordinances.

**CITATION NUMBER: EHFS13-00021**

<b>License Information</b>	
Name (Last, First, Middle) SULEIMAN, ABDI M.	
Street Address, City, State, Zip Code 2910 PILLSBURY AVE #132 MINNEAPOLIS MN 55408	
Issue Date	Due Date
01/25/2013	02/24/2013
Date of Birth (mo/day/year)	Sex
	<input checked="" type="checkbox"/> Male <input type="checkbox"/> Female
Phone Number	(908) 268-2788
<b>Business Information (if applicable)</b>	
Name of Business (DBA) TAYO COFFEE & ICE CREAM	
Address of Business 2910 PILLSBURY AVE 132 MINNEAPOLIS, MN 55408	
Business Owner/Licensee <input checked="" type="checkbox"/>	Property Owner <input type="checkbox"/>
Other <input type="checkbox"/> (explain)	
<b>Violation Information</b>	
Violation Date	Violation Time
01/17/2013	1:15 PM
Address of Violation	2910 PILLSBURY AVE 132 MINNEAPOLIS, MN 55408
Violation Number(s) & Description	Citation Amount
1. 2-102.11 - DEMONSTRATION	\$800.00
2. 3-201.11A - COMPLIANCE WITH FOOD LAW	\$800.00
3.	
<b>Total Amount:</b>	\$1,600.00
<b>Administrative Hearing Fees:</b>	\$0.00
<b>Grand Total:</b>	\$1,600.00
Code Compliance Officer	Signature
Kathy Loudon	<i>Kathy Loudon</i>
Phone Number	612-673-3869
Comments repeat violations	
<b>Warning - Failure to respond to this citation within twenty (20) days will result in increased penalties and fees assessed.</b>	
Served: <input type="checkbox"/> In Person <input type="checkbox"/> By Mail	<input checked="" type="checkbox"/> By Email
Page 1 of 1	

## Responding to the Citation

You must pay the scheduled civil fine or request a hearing within twenty (20) days after the issuance of this Administrative Citation. Failure to respond to this citation will result in increased penalties and late fees.

**Paying the Fines - By paying the fine, you are admitting to the violation To Pay By Mail:** Send check or money order with the copy of the Administrative Citation to the Manager of Environmental Management & Safety. The check or money order should be made out to the Minneapolis Finance Department.

**Mail Payments to:**  
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 Department of Regulatory Services  
 Environmental Health & Food Safety  
 250 South 4th Street, Room 414  
 Minneapolis, MN 55415

**To Pay in Person:** Deliver the payment with the copy of the Administrative Citation to the office of Environmental Health. Office hours are 8:00 a.m. to 4:30 p.m. Monday through Friday.

## Contesting the Violation - Requesting a Hearing

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## Repeat Violations

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## Continuing Violations

Fines can be issued on a daily basis after the fix-by date until compliance occurs.

## Questions

If you have questions concerning the actual violation noted on the front of this form, please call the number listed next to the name of the Code Compliance Officer.

# ADMINISTRATIVE CITATION

Department of Regulatory Services  
 Division of Environmental Management & Safety  
 Environmental Health & Food Safety  
 250 South Fourth Street, Room 414, Minneapolis, MN 55415  
 Phone: 612-673-2170 FAX: 612-673-2635 TTY: 612-673-2233  
 Web: <http://www.ci.minneapolis.mn.us/environmental-health/>

This citation charges you with a violation of Minneapolis City Code of Ordinances.

**CITATION NUMBER: EHFS13-00048**

License Information	
Name (Last, First, Middle)	SULEIMAN, ABDI M.
Street Address, City, State, Zip Code	2910 PILLSBURY AVE #132 MINNEAPOLIS MN 55408
Issue Date	Due Date
02/20/2013	03/22/2013
Date of Birth (mo/day/year)	Sex
	<input checked="" type="checkbox"/> Male <input type="checkbox"/> Female
Phone Number	(908) 268-2788
Business Information (if applicable)	
Name of Business (DBA)	TAYO COFFEE & ICE CREAM
Address of Business	2910 PILLSBURY AVE 132 MINNEAPOLIS, MN 55408
Business Owner/Licensee <input checked="" type="checkbox"/>	Property Owner <input type="checkbox"/>
Other <input type="checkbox"/> (explain)	
Violation Information	
Violation Date	Violation Time
02/13/2013	11:55 AM
Address of Violation	2910 PILLSBURY AVE 132 MINNEAPOLIS, MN 55408
Violation Number(s) & Description	Citation Amount
1. 6-301.12AB - HAND DRYING PROVISION	\$200.00
2. 6-301.11B - HANDWASHING CLEANSER AND NAILBRUSH AVAILABILITY	\$200.00
3. 3-501.16B - POTENTIALLY HAZARDOUS FOOD; HOT AND COLD HOLDING	\$200.00
4.	
Total Amount:	\$600.00
Administrative Hearing Fees:	\$0.00
Grand Total:	\$600.00
Code Compliance Officer	Signature
Kathy Louden	<i>Kathy Louden</i>
Phone Number	612-673-3869
Comments	
Warning - Failure to respond to this citation within twenty (20) days will result in increased penalties and fees assessed.	
Served: <input type="checkbox"/> In Person	<input checked="" type="checkbox"/> By Mail
	<input checked="" type="checkbox"/> By Email
	Page 1 of 1

## Responding to the Citation

You must pay the scheduled civil fine or request a hearing within twenty (20) days after the issuance of this Administrative Citation. Failure to respond to this citation will result in increased penalties and late fees.

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 Minneapolis, MN 55415

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Fines can be issued on a daily basis after the fix-by date until compliance occurs.

## Questions

If you have questions concerning the actual violation noted on the front of this form, please call the number listed next to the name of the Code Compliance Officer.

**Attendees for LSC April 25, 2013**

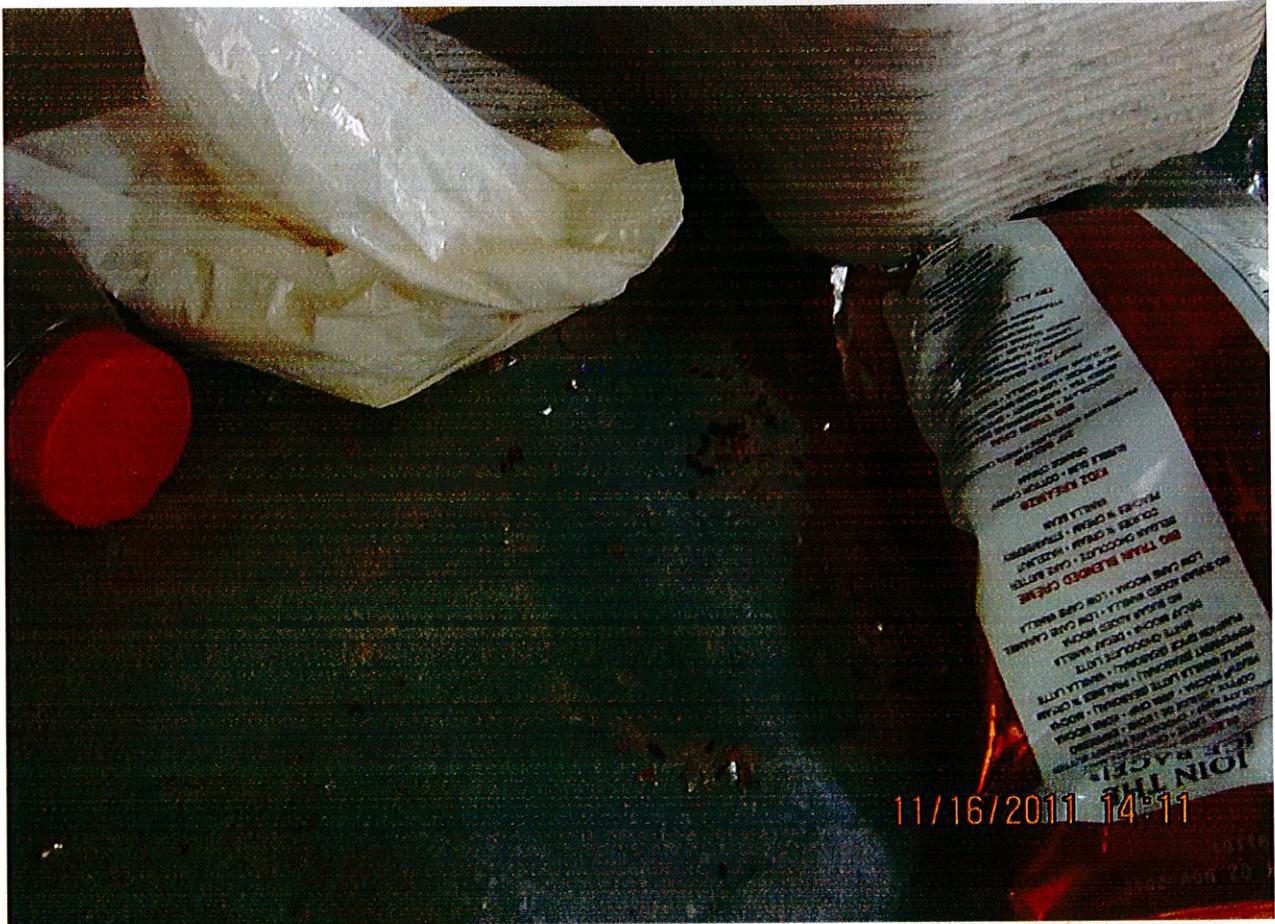
Grant Wilson ---- Director, Business Licenses

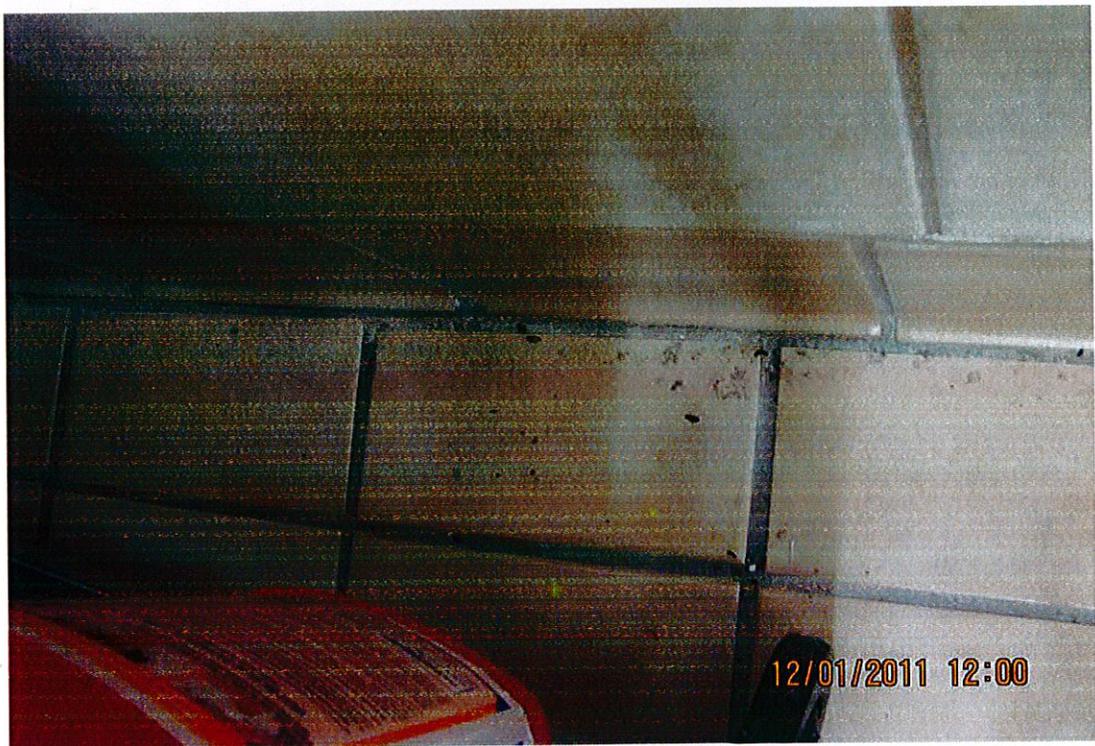
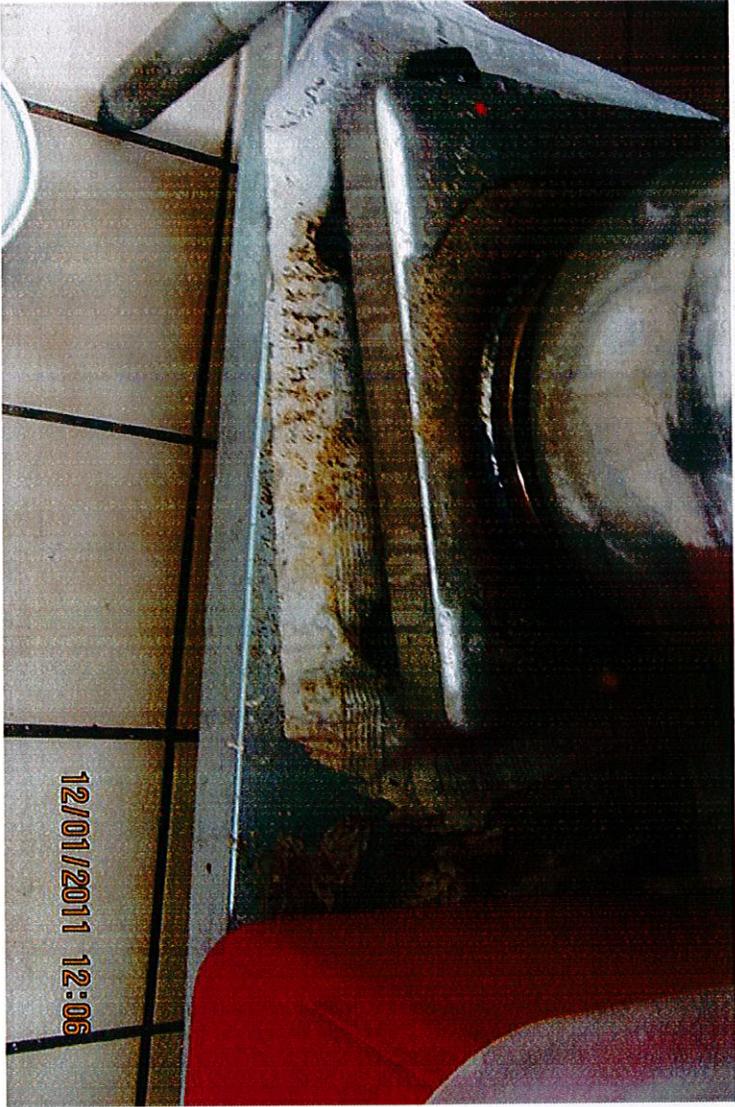
Kathy Loudon----Health Inspector

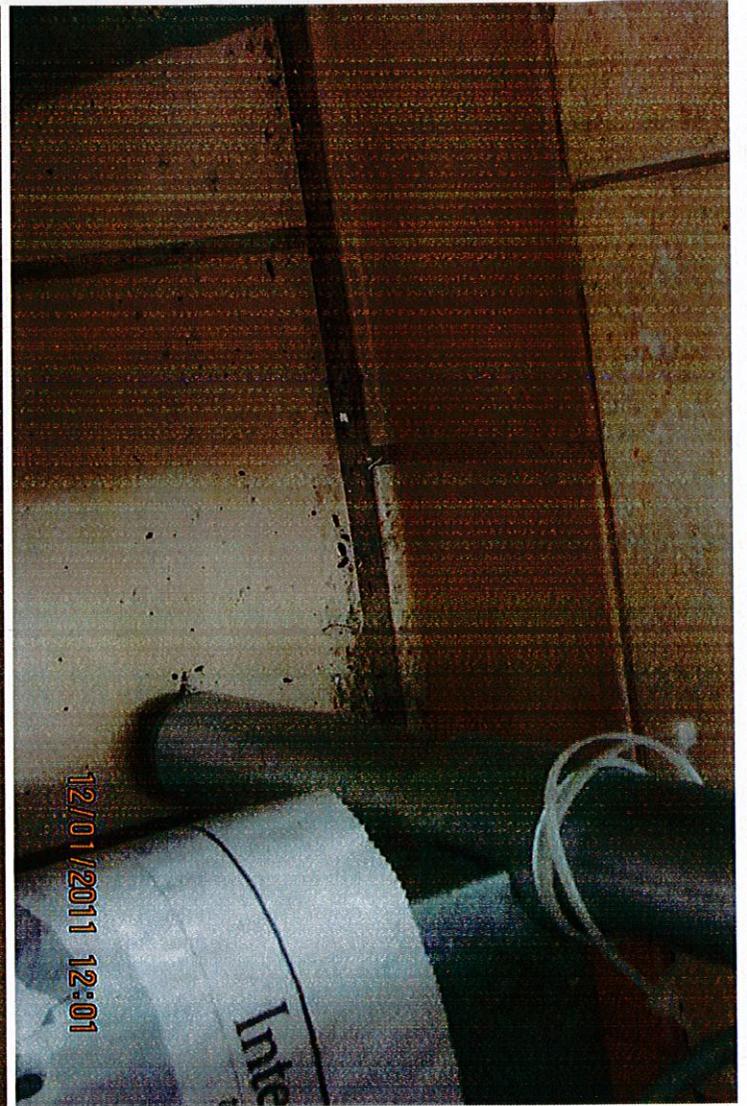
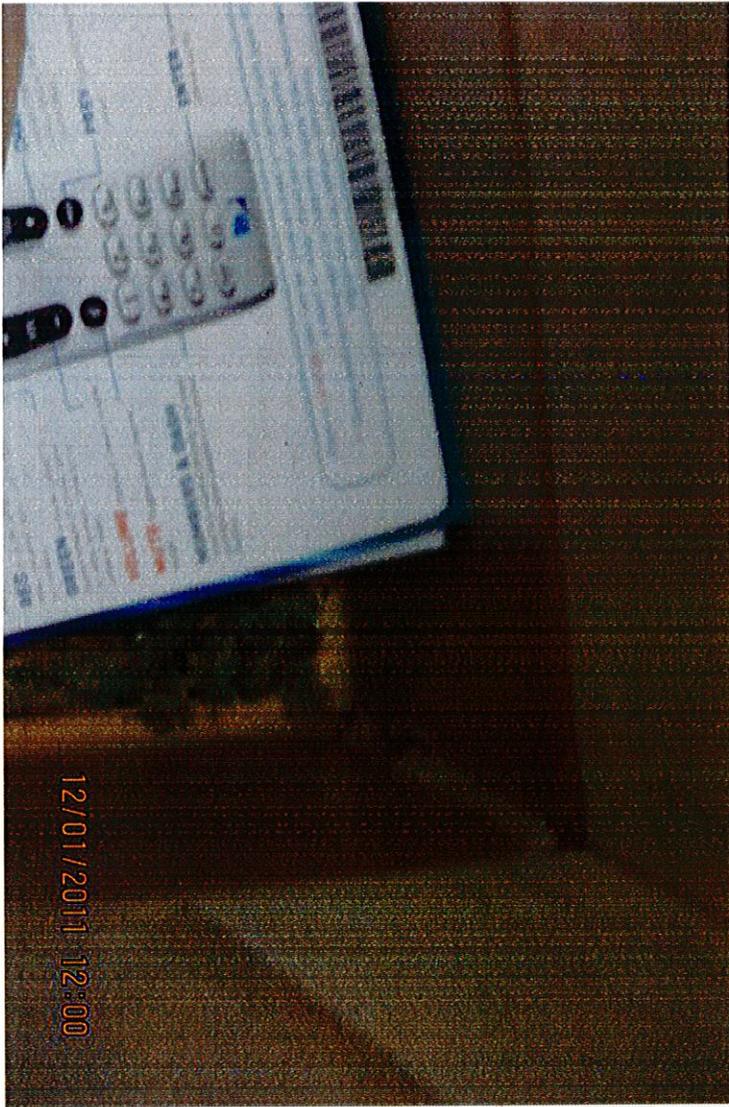
Pat Hilden ----- Supervisor, Business Licenses

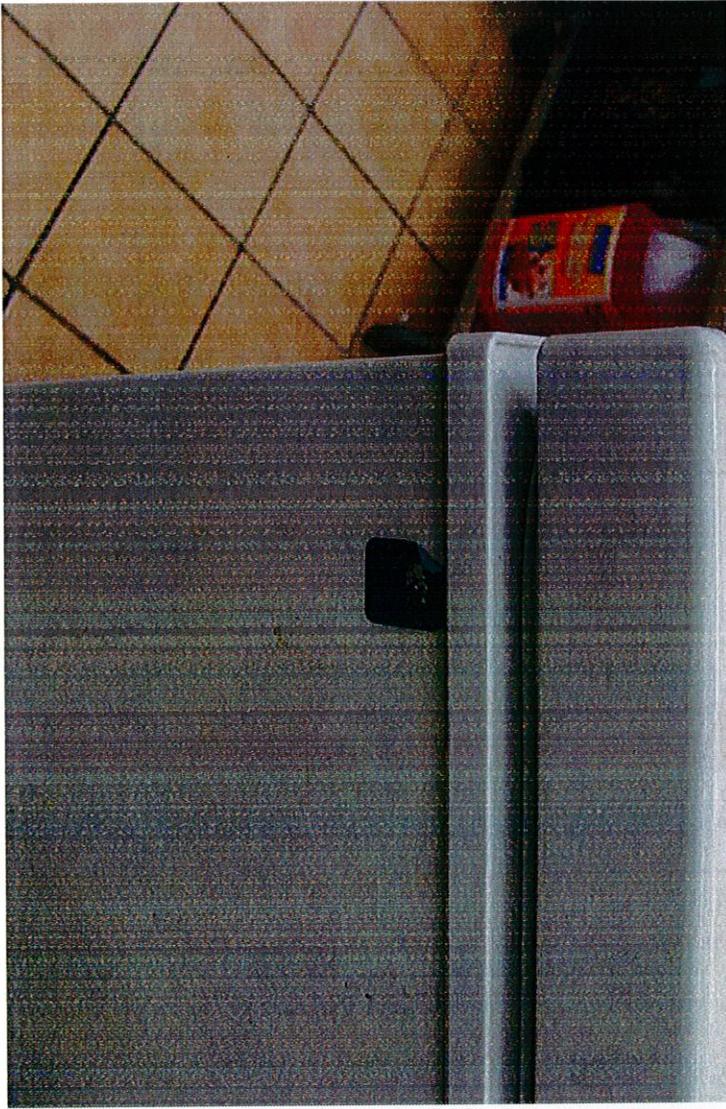
Greg Buenning --Inspector, 5<sup>th</sup> Precinct, Business Licenses

Abdi Suleiman---Owner, Cause Spirits & Sound Bar

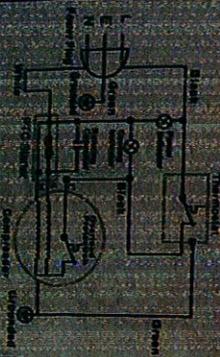








# FREE-STANDING INSTALLATION ONLY

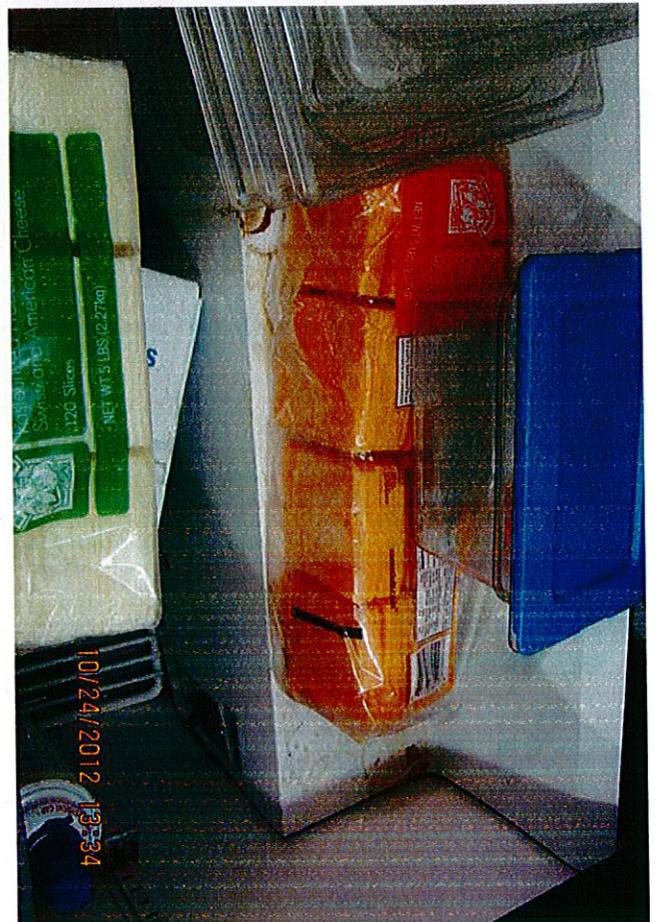
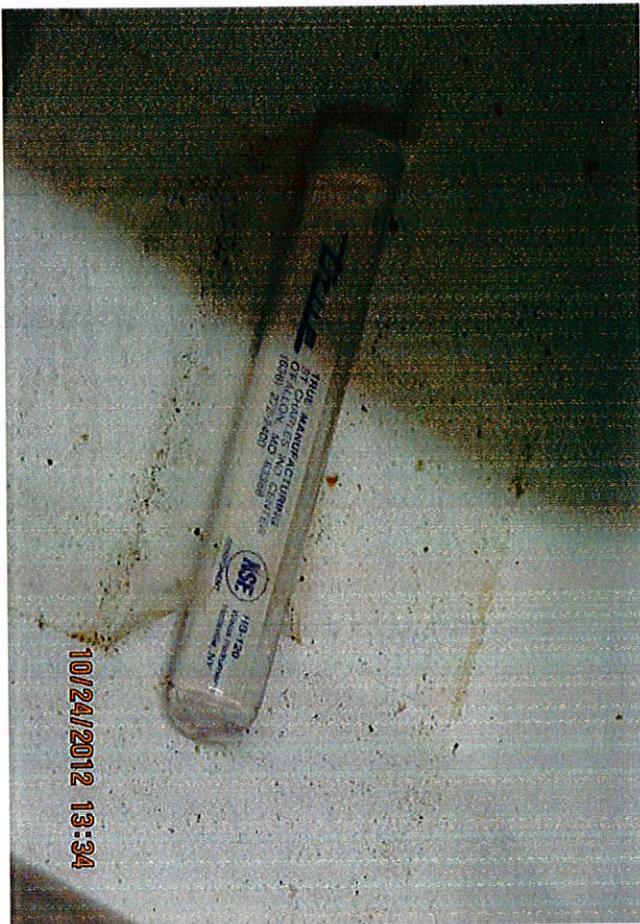
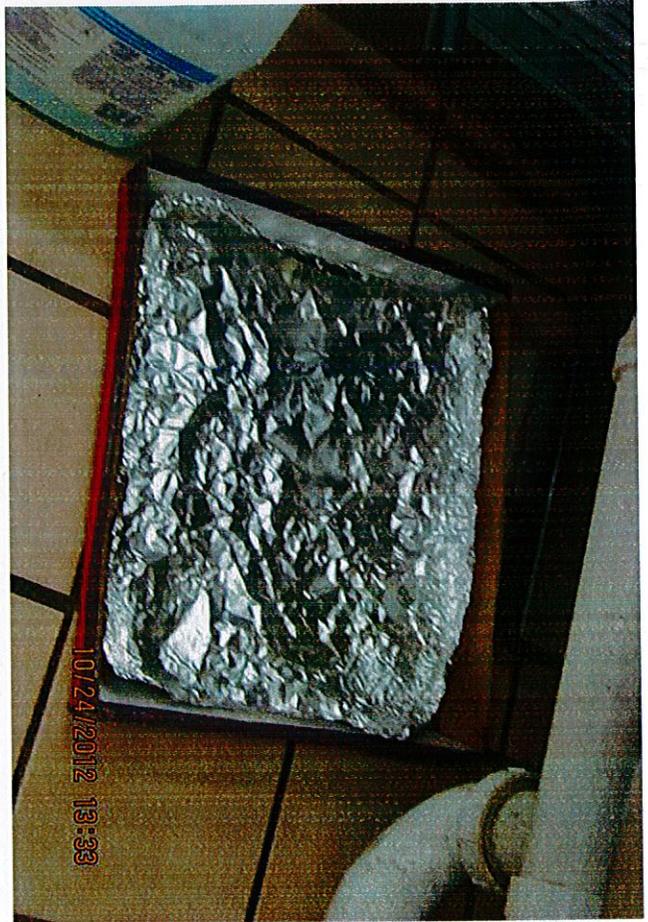


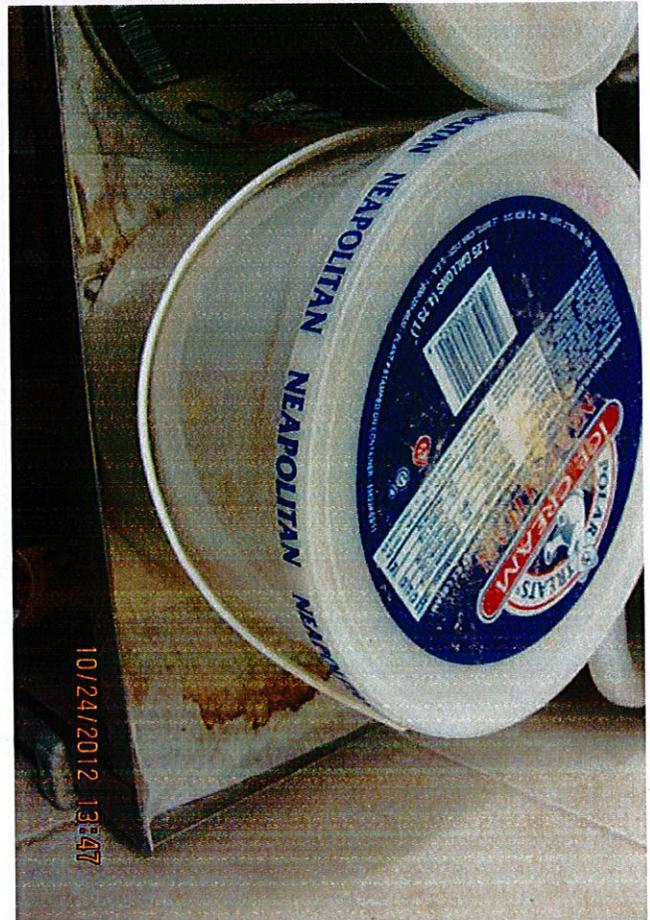
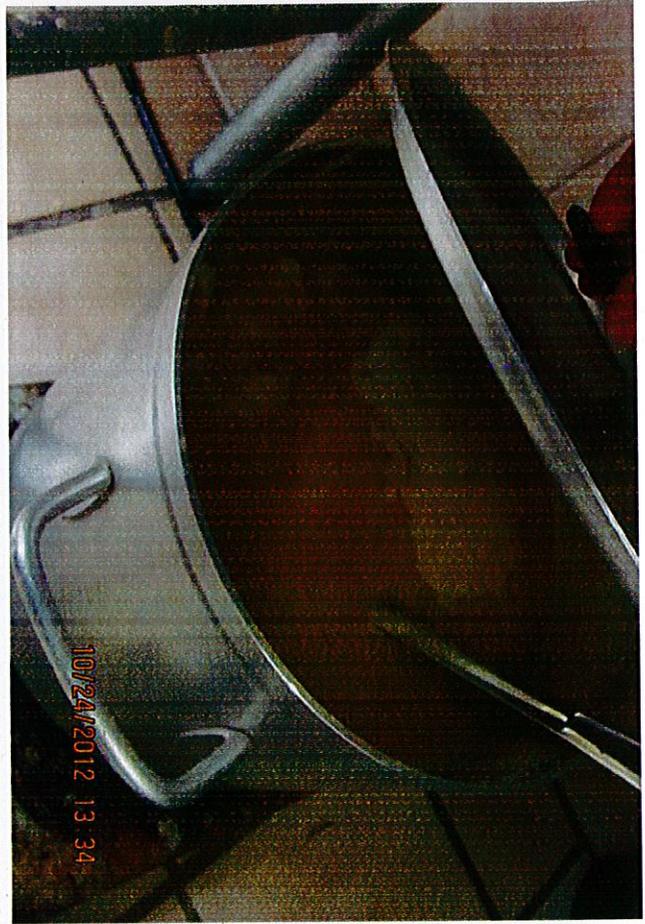
Made in China

<b>Professional Series</b> HOUSEHOLD FREEZER	
Model:	PS72731
Capacity:	7.0 Cu.Ft.
Voltage:	115V- 60Hz
Current:	1.3A
Max. Current:	9.0A
High side pressure:	250 psig
Low side pressure:	103 psig
Refrigerant:	R134a, 2.89 Oz
Dimensions: 38 1/2" (W) x 22 1/2" (D) x 32 1/2" (H)	
Net weight:	76.85 lbs
Serial No.:	1107000154



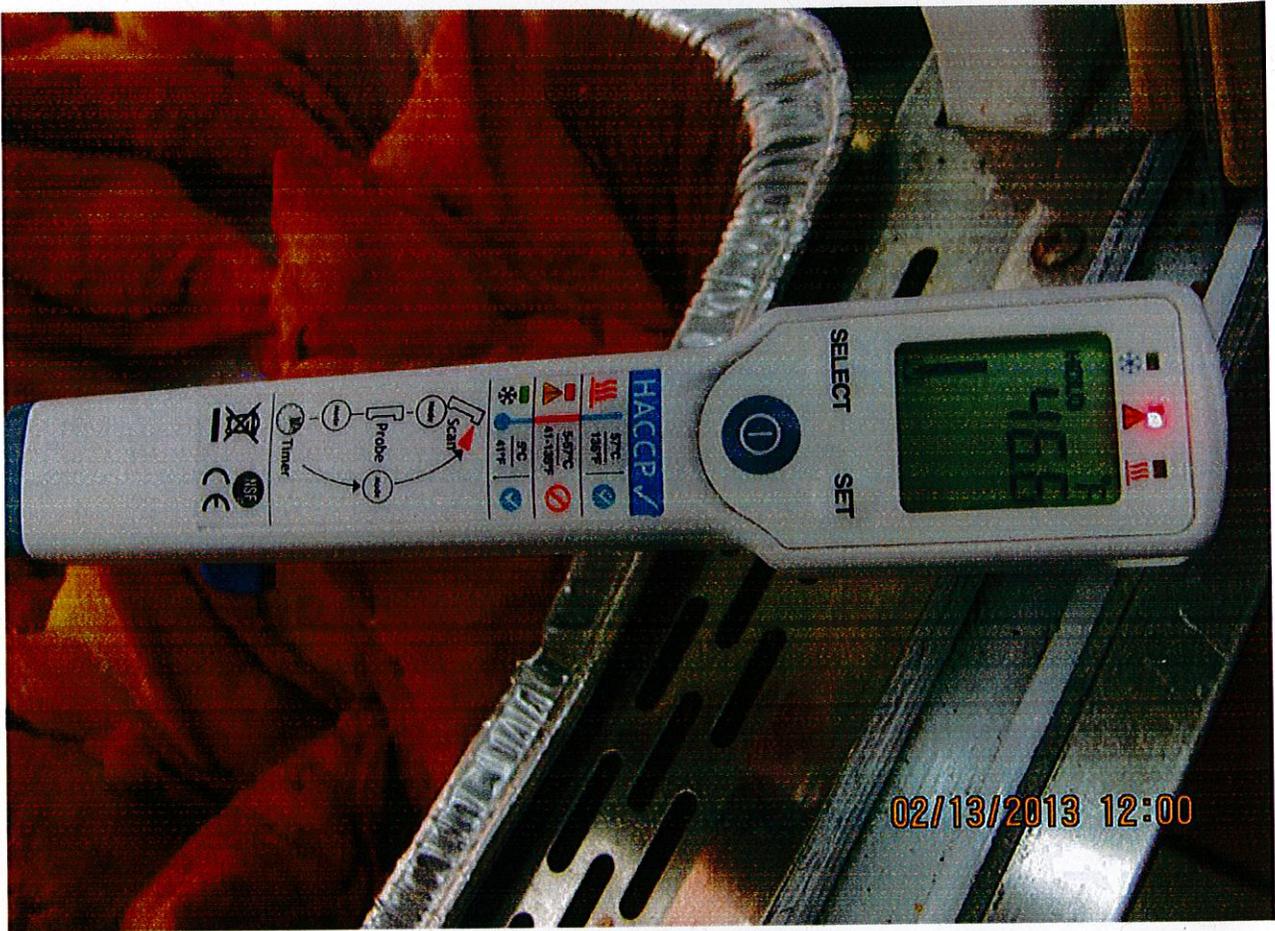
Professional Series











02/13/2013 12:00



02/13/2013 12:01

42



**259.15. Payment of taxes prerequisite to issuance of license.**

No license or license permit shall be issued or maintained for operation on any premises, on which taxes, assessments or other financial claims of the city or of the state are due, delinquent or unpaid. In the event an action has been commenced pursuant to the provisions of Chapter 278, Minnesota Statutes, questioning the amount or validity of taxes, the council may, on application by the licensee, waive strict compliance with this provision; no waiver may be granted, however, for taxes or any portion thereof, which remain unpaid for a period exceeding one (1) year after becoming due unless a payment plan has been entered into or the liability is under litigation or appeal. (80-Or-032, § 1, 2-29-80; 2007-Or-065, § 1, 8-31-07; 2009-Or-130, § 2, 11-13-09)

**360.140. Payment of taxes prerequisite to issuance, renewal of license.**

No license shall be granted, or renewed, for operation on any premises, on which taxes, assessments or other financial claims of the city or of the state are due, delinquent or unpaid. In the event an action has been commenced pursuant to the provisions of Chapter 278, Minnesota Statutes, questioning the amount or validity of taxes, the council may, on application by the licensee, waive strict compliance with this provision; no waiver may be granted, however, for taxes or any portion thereof, which remain unpaid for a period exceeding one (1) year after becoming due unless a payment plan has been entered into or the liability is under litigation or appeal. (2006-Or-044, § 1, 5-12-06)



**City of Minneapolis**  
**Licenses and Consumer Services Division**  
350 South Fifth Street Room 1-C City Hall  
Minneapolis, Minnesota 55415  
[www.minneapolismn.gov](http://www.minneapolismn.gov)



**Spanish- Atención.** Si desea recibir asistencia gratuita para traducir esta información, llama 612-673-2700  
**Somali- Ogow.** Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac 612-673-3500  
**Hmong-Ceeb toom.** Yog koj xav tau kev pab txhais cov xov no rau koj dawb, hu 612-673-2800  
**English- Attention.** If you need this material in an alternate format, have questions, are deaf or hard-of-hearing, please call 612-673-3000.  
TTY: 612-673-2626 or 612-673-2157

TAYO COFFEE & ICE CREAM LLC  
ABDI M SULEIMAN  
10532 POND CURVE  
WOODBURY, MN 55129

07-MAY-13  
Request Number: 13-0974013

**NON PAYMENT OF FEES**  
RE:2910 PILLSBURY AVE 132

Our records indicate that you have failed to pay required fees to the City of Minneapolis. Payment of all fees is required to maintain your business license in good standing.

**Minneapolis ordinance 259.15/360.140 requires all financial claims be paid before a license be granted or renewed.** Our records indicate that you have an unresolved financial claim. The type of financial obligation and the amount is listed below. Please pay the fees by the due date or an action will be initiated to add additional fines, suspend or revoke your business license resulting in discontinuance of business activity.

Inspector's Comments:

On April 25, 2013, you were notified to appear at a License Settlement Conference at Business Licensing to discuss the numerous health matters and citations you have received since October 18, 2011. You did not appear at the scheduled conference even though you were sent two notices and several telephone calls to advise you of the conference. As a result you are hereby being notified to pay the \$3,700.00 in health fines in full that have accumulated since October 18, 2011. You must also comply with all health orders issued to you for the violations. **If the fines are not paid within the prescribed 30 days the next step will be that Business Licensing will request the Minneapolis City Council revoke your business license.**

If you have any questions regarding this matter please call me at 612-673-3851.

Greg Buenning, Inspector  
Licenses & Consumer Services

Due Date: 07-JUN-13

If these fees are not paid by the due date listed above, adverse license action could result. Adverse license action includes, but is not limited to, administrative fines, suspension or revocation of your business license.

IF YOU HAVE ANY QUESTIONS ABOUT THESE FEES, OR IF YOU ARE NOT THE OWNER, AGENT OR OCCUPANT, PLEASE CALL THE INSPECTOR LISTED BELOW.

ALL MATERIAL AND SERVICES ARE AVAILABLE IN ACCESSIBLE FORMATS

TTY NUMBER: 612-673-3300

GREG BUENNING, LICENSING INSPECTOR, Phone: (612) 673-3851

Office Hours 8:00 a.m. – 4:00 p.m.

Information on business licenses can be reached on line at [www.minneapolismn.gov/business-licensing](http://www.minneapolismn.gov/business-licensing).

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**OFFICIAL USE**

7008 1830 0002 2680 DEPT 0992 2000 DEPT 9007

Postage	\$	
Certified Fee		
Return Receipt Fee (Endorsement Required)		MAY 07 2013 Postmark Here
Restricted Delivery Fee (Endorsement Required)		
Total Postage & Fees	\$	

Sent To **TAYO COFFEE ABDI SULEIMAN**  
 Street, Apt. No., or PO Box No. **Suleiman**  
 City, State, ZIP+4 **Woodbury**

PS Form 3800, August 2006 See Reverse for Instructions

**SENDER: COMPLETE THIS SECTION**

- Complete items 1, 2, and 3. Also complete item 4 if Restricted Delivery is desired.
- Print your name and address on the reverse so that we can return the card to you.
- Attach this card to the back of the mailpiece, or on the front if space permits.

1. Article Addressed to:  
**TAYO Coffee & ICE**  
**CREAM LLC**  
**ABDI M SULEIMAN**  
**10532 POWD CURVE**  
**WOODBURY MN 55129**

2. Article Number (Copy from service label) **7008 1830 0002 2680**

**COMPLETE THIS SECTION ON DELIVERY**

A. Received by (Please Print Clearly) **Trudy Suleiman** B. Date of Delivery

C. Signature **Trudy Suleiman**  Agent  Addressee

D. Is delivery address different from item 1?  Yes  No  
 If YES, enter delivery address below:



3. Service Type  
 Certified Mail  Express Mail  
 Registered  Return Receipt for Merchandise  
 Insured Mail  C.O.D.

4. Restricted Delivery? (Extra Fee)  Yes



**Minneapolis**  
*City of Lakes*

**Community Planning &  
Economic Development**

**Licenses and  
Consumer Services Division**

350 South 5th Street – Room 1C  
Minneapolis MN 55415-1391

Office: 612-673-2080  
Fax: 612-673-3399  
TTY: 612-673-2157

**July 9, 2013**

Tayo Coffee & Ice Cream  
Abdi Suleiman  
10532 Pond Curve  
Woodbury, MN 55129

**NOTICE OF HEARING**

**In respect to your Food Manufacturer license L149-50887 for Tayo Coffee & Ice Cream, located at 2910 Pillsbury Avenue South, Suite #132.**

**PLEASE TAKE NOTE:**

1. This is to notify you that a hearing will be held before the Regulatory, Energy and Environment Committee of the Minneapolis City Council on Monday, July 22, 2013, at 1:30 p.m. or shortly thereafter, in Room 317, City Hall, 350 South Fifth Street, Minneapolis, MN to consider action with respect to your Food Manufacturer license #L149-50887.
2. This hearing may result in denial of your renewal application for your Food Manufacturer license #L149-50887 resulting in discontinuance of business activities.
3. An attorney may represent you if you so desire.

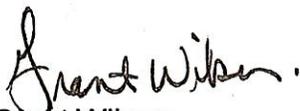
Pursuant to Minneapolis Charter Chapter 4, the Committee will determine whether or not the license holder is in violation of Minneapolis Code of Ordinances 259.15, failure to pay all fees and fines owed to the City of Minneapolis. Evidence will be presented that your business has failed to pay health citations totaling \$3,700 issued by City of Minneapolis Environmental Safety Division between October 7, 2011, and February 13, 2013.

Minneapolis Charter Chapter 4, Section 16 states, Licenses May be Revoked. Any license issued by the authority of the City Council may be revoked by the City Council at any time upon proper notice and hearing for good cause.

This hearing can be avoided by tendering payment in the amount of \$3,700.00 to the Business Licensing Department.

If you have further questions regarding the issues or conduct of the hearing, you may contact License Inspector Greg Buenning at 612-673-3851.

Sincerely,

A handwritten signature in cursive script that reads "Grant Wilson".

Grant Wilson  
Manager of Business Licenses  
Licenses and Consumer Services

7006 2760 0001 3563 0983

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Certified Fee	
Return Receipt Fee (Endorsement Required)	
Restricted Delivery Fee (Endorsement Required)	
Total Postage & Fees	\$

Postmark  
Here

Sent To Tayo Coffee + Ice Cream

Street, Apt. No.;  
or PO Box No. 10532 Pond Curve

City, State, ZIP+4 Woodbury, MN 55129

PS Form 3800, August 2006 See Reverse for Instructions

MAILED July 10, 2013