

CITY OF MINNEAPOLIS  
LICENSES AND CONSUMER SERVICES  
350 SOUTH 5<sup>TH</sup> STREET, ROOM 1-C, CITY HALL  
MINNEAPOLIS, MN 55415

**BUSINESS LICENSE OPERATING CONDITIONS**

POLLO DE LOS SANTOS LLC  
ATTN: ANGEL DE LOS SANTOS  
1700 LAKE ST E  
MINNEAPOLIS, MN 55407

30-NOV-10

Request Number: 10-0809305  
Re: L149 50804 POLLO DE LOS SANTOS  
for FOOD MANUFACTURER

1. Any future violations regarding the storage, preparation, and service of food at an unapproved site shall be immediate cause for revocation of the business license.
2. Any changes to the restaurant equipment shall be sent through the Food Plan Review procedures in Environmental Health before the equipment is purchased.
3. For a period of one year (February 2010 to February 2011), a certified food manager shall be in the restaurant at any time food is present. The food manager is to ensure that all employees of El Pollo Loco De Los Santos shall follow all Environmental Health Regulations. At this time, Mr. Angel Demetrio De Los Santos G. and his wife are certified food managers. A new certified food manager can be added with the approval of the Environmental Health Division.
4. The Environmental Health Division shall conduct an unscheduled inspection on a quarterly basis for a period of one year and pay a fee of \$100.00 per inspection. The licensee understands that if he fails to meet environmental health codes resulting in critical violations and/or repeat violations, adverse license action could result. Payment shall be made to the "Minneapolis Finance Department" in the form of check or money order addressed to Minneapolis Environmental Health, 250 South 4th St, Room 414, Minneapolis, MN 55415.
5. Angel Demetrio De Los Santos G., as owner of El Pollo Loco de los Santos, shall enroll and fully participate in the Minneapolis food safety self-inspection program.

6. Angel Demetrio De Los Santos G., as owner of El Pollo Loco de los Santos, must implement a food protection system and monitor food safety. The licensee must train all employees in food safety and provide documentation at the request of the City. It is recommended that licensee and his employees attend monthly community food safety training meeting offered by the City.
  
7. Angel Demetrio De Los Santos G., as owner of El Pollo Loco de los Santos shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation. Based on the risks of food borne illness inherent to the food operation, during inspections and upon request by the regulatory authority, the person in charge shall demonstrate to the regulatory authority knowledge of food borne disease prevention. The person in charge shall ensure that:
  - A. employees and other persons, including delivery and maintenance persons and pesticide applicators, entering the food preparation, food storage, and ware washing areas comply with the Code;
  
  - B. employees effectively clean their hands, by routinely monitoring the employees' hand washing;
  
  - E. employees visibly observe foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;
  
  - C. employees properly cook potentially hazardous food, being particularly careful in cooking those foods known to cause severe food borne illness and death, including eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures;
  
  - D. employees use proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling
  
  - E. employees properly sanitize cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing; and
  
  - F. employees implement and maintain food safety standards in the facility.
  
10. The physical facilities shall be cleaned as often as necessary to keep them clean. Repairs need to be made to floors, walls and ceilings.

I have read the conditions listed above. I agree with the conditions and understand that failure on our part, or on the part of my company or employees to adhere to these conditions, may be cause for future adverse license action, including the suspension, revocation, or denial of the renewal of the L149 50804 POLLO DE LOS SANTOS license. These conditions will be effective for the duration the license operates at these premises, unless otherwise amended by the City Council of Minneapolis.

Based upon the foregoing, this agreement is freely & voluntarily entered into in good faith:

Licensee



Signature

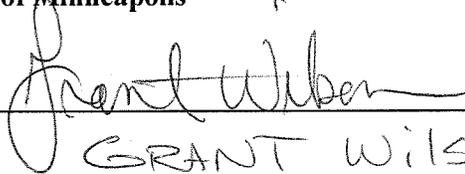
Print Name

Title

Date: \_\_\_\_\_

City of Minneapolis

By:

  
GRANT WILSON

Print Name

Dated: 12-2-10