

#1 Vietnamese Restaurant
2218A East Lake Street
RECAP

- License application submitted on 10-23-01
- Restaurant open and changing ownership November 26, 2001. Did an inspection and found no approved dishwashing on-site. Establishment voluntarily closed and agreed to remove non-functioning dishwasher and install 3-compartment sink for manual dishwashing.
- Establishment's additional needs:
 - Hot water to handsinks in restrooms and kitchen (all sinks)
 - Ductwork cleaned to the outside
 - Food prep sink
 - Walk-in cooler floor (replacement-due on December 3, 2002)
 - Commercial Dumpster and grease waste receptacle
 - Multiple non-NSF equipment replacement (replacement due June 2002)
 - Evidence of German cockroaches, requested that pest control operator be contacted (contract with Plunkettes on December 15, 2001)
- Did we do any pre-opening food safety training? If so provide that information:
 - Certified Food Manager: Quy Vo passed on January 9, 2002 (During August 23, 2002 inspection, Quy Vo admitted that he was not operating/present at the restaurant).
 - Orders issued on August 23, 2002 inspection for another employee to take the certified food managers course.
 - Certified Food Manager: Guong Mai took the class on May 12, 2003, failed test
 - Tutored with Bette Packer on June 24, 2003, 1 hour
 - Re-test, on-site with Bette Packer on July 1, 2003, 2 hours
 - Passed on July 7, 2003
- Routine Announced Inspection on August 23, 2002
 - 3 critical violations
 - 9 non-critical violations
 - Still no hot water to sinks, certified food manager not present during operation of the restaurant, date marking not done, hand washing issues not addressed (employee does not know when to wash hands, no hot water to hand sink, no nailbrush), no pest control invoices (discontinued), no grease receptacle for waste grease removal, cross-contamination issues with raw meat storage.
- License application submitted on 4/3/03. (tj 9-22-03)
- Re-inspection on April 21, 2003 at request of license inspector, license to operate has been postponed at this point, no contact from establishment for addressing orders of August 23, 2003.
 - 2 critical violations noted in addition to none of the August 23, 2002 issues being addressed

- Re-inspection on May 13, 2003 with plan review specialist, Kim Johnson
Walk-in cooler floor replaced with improper grout, no contact with Ms. Johnson prior to installation despite inspector recommending operators contact her for requirements before installation.

No communication between Vietnamese cook and the operators of the restaurant to facilitate proper food handling, handwashing, sanitizing and food storage issues. Vietnamese translations left with operators/employees to assist in the compliance of food handling.

Infestations of German cockroaches still evident none live observed.

Cleanliness and sanitation is an issue and contributes to the infestation problems

Water heater has been installed to provide hot water to the kitchen and restroom hand sinks.

- Re-inspection on July 14, 2003 Plan Review Specialist, Kim Johnson and License Inspector, Julie Casey. Goun Mai has re-tested for food manger certification, results are not available.
5 critical violations and 13 non-critical violations. Restaurant would not pass a normal inspection at this point because of the infestation of cockroaches. The fact that the operator knew going into business that 6 live roaches observed during an inspection or investigation would be grounds for closure did not seem to spur the operator to address the issue in an appropriate manner.
Establishment was closed by both Licensing for no license and Environmental Health for cockroach infestation. Goun Mai indicated that she would be at the doctor on July 15, but that they would meet the pest control operator at the restaurant on July 16th. I requested to have the PCO call with the time that he would be on-site.

Additional violations include:

- Floor drains being plugged
- Grease filters and other visible areas with grease accumulations on them need more frequent cleaning
- General cleaning, maintenance and repair of equipment and the establishment
- Towels at kitchen handsink
- Floor installation in walk-in cooler, not to code, lacks basecove
- Garbage Dumpster housed in the kitchen
- Grease receptacle for dumping used grease
- Remove all paper and wood from establishment, as it is an attractant for the roaches
- Hang mops to dry

- Date-mark egg rolls at the time of making (in freezer) and time of thawing (in refrigeration)

- Re-inspection with the Pest Control Operator (Jason, Plunketts) to discard all open food, paper, wood, requested that establishment call for emergency Dumpster pick-up. Notified surrounding businesses to contact their pest control and have them visit within the next two days to ensure no movement of the nest to another business. All life stages present and identified by Minneapolis Public Health Lab (enclosed report) as German cockroaches.

Additional issues cited:

Clean and reseal grout in all areas of kitchen, the grease built up in the grout can serve as a food source for the roaches

Dumpster must be re-located to the outside of the establishment, no housing of any garbage inside the restaurant overnight for any reason.

Obtain a grease container and have it emptied regularly

Floor drains are not operable, have a plumber open these to flow and drain properly

Maintain contract with a pest control company for the control of roaches and mice

Remove all non-essential equipment from the premises to allow for easy cleaning and visibility of problem areas of establishment

- License applications submitted on 7-21-03.
- RE-inspection on July 25, 2003. Live, fast-moving cockroaches still on-site. Operator used incorrect "grout additive" instead of the recommended "grout sealer". Directions were not followed from the back of the can. Orders to remove the gummy layer applied to the floor, and use grout sealer on the grout.
 - Requested the operator assemble a three-compartment sink for manual warewashing of contaminated dishes. Operator did not know the concentrations for either the sanitizing sink or the wiping buckets.
 - Ordered that no food or water of any kind be left out at the shrines in the restaurant, this will serve as a food and water source for the roaches
 - Requested that the establishment remove more equipment to allow for daily cleaning and visibility of the cockroach and mouse problem
- Re-inspection on July 28, 2003 to inspect sealed grout. Sealer was applied to the tile as well, though directions state **not** to apply it to the tile areas, only grouted areas.

Orders to remove sealer from tiles

Remove equipment and cut down the menu to allow for daily cleaning and visibility of the cockroach and mouse problem

Review of invoices state that Roto-Rooter could not get the drains in the kitchen open, “unknown obstruction” and recommend replacing the plumbing

Requested the operator review the requirements for a Person-in-Charge and contact the inspector when they feel they can adequately demonstrate the ability and knowledge to operate a restaurant.

➤ Re-inspection on July 30, 2003

No equipment has moved, no scaling back of the menu

Floor drain issue still not addressed

No basecove installed in walk-in cooler

No invoices for pest control operator visits

➤ Re-inspection on August 6, 2003 for recommendation to Licensing Division

Floor drains are still plugged and not addressed

Trash Dumpster and grease receptacle present

Pest control contract indicates that pest control will return once per month (invoice dated July 29, 2003). During this review, numerous monitors in the establishment have live juvenile cockroaches in them, pest control is not due again until August 29, 2003.

Equipment and shelving line every wall making it impossible to clean and monitor the cockroach problem. Requested the menu be reduced and the equipment be taken out of service to allow for daily cleaning and monitoring of the cockroach problem. Operator will not comply with this request.

Basecove installation in walk-in cooler

2218A East Lake Street Recap 8/11/03 – 9/2003

➤ 8-11-03: # 1 Vietnamese retained Attorney Donald Teed

➤ 8-11-03: Meeting among James Moncur, Curt Fernandez, Henry Reimer, Laura Huseby, Tim Jenkins.

➤ Discussed approach to take.

➤ Henry recommended to set forth to #1 Vietnamese the conditions to be met prior to consideration of license application – to draft a TAC agreement.

➤ Group agreed on plan of action.

➤ Laura Huseby and Julie Casey to prepare TAC agreement

➤ 8-20-03: Meeting with licensee to covered TAC agreement and clarified issues to be addressed. In attendance, Quy Vo, Mai Goo and attorney Donald Teed, Laura Huseby, Henry Reimer, Curt Fernandez, Julie Casey, and Tim Jenkins.

- 9-10-03: TAC Agreement signed and received by Julie Casey
- 9-15-03: Communication received from Donald Teed that all-Environmental Health and Licenses requirements have been fulfilled.
- 9-18-03: Inspection conducted by Ryan Krick. Carl Samaroo and Tim Jenkins present. Report faxed to Attorney Donald Teed.