

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

AGREEMENT

In the Matter of License: L159-51173 Qoraxlow Café & Macmacaan
for Food Restaurant

Held by:

Qoraxlow Restaurants, Inc.
1304 East Lake Street
Minneapolis, MN 55407

11-0827358

The license applicant has applied for a food restaurant license for a new restaurant at 1304 East Lake Street. The City Council and the applicant previously entered into an agreement (10-0772140) regarding the licensee's other locations, to wit:

L159-50759-Food Restaurant at 1821 East Lake Street
L159-50664-Food Restaurant at 2910 Pillsbury Avenue #134
L149-50766-Food Manufacturer at 2910 Pillsbury Avenue #138
L159-51055-Food Restaurant at 912 East 24th Street B#131 (subsequently sold)
L159-51110-Food Restaurant at 1304 East Lake Street

The licensee has substantially complied with the requirements of the agreement with the City Council, which envisioned that licensee would apply for a license at 1304 East Lake Street. Some of the requirements of that agreement were completed with a single act, while others entailed ongoing action. By its terms, that agreement's requirements expire November 1, 2011.

The intent of this agreement is to include the new location at 1304 East Lake under the previous agreement with the City and make it subject to the ongoing compliance requirements of that agreement.

AGREEMENT

1. Qoraxlow Café & Maccacaan shall employ a professional consultant to supervise food service to ensure compliance with all Health codes and ordinances. A plan to comply with all Health codes shall be written and approved by the Environmental Health Division prior to approval of this Agreement.
2. All Qoraxlow Café & Maccacaan employees shall attend a professional training program on food safety. The program shall be approved by the Environmental Health Division. A

list of all employees that attended shall be submitted to Environmental Health within seven days of the training. This training may be conducted by the professional consultant employed pursuant to paragraph 1.

3. A minimum of two certified food managers shall employed by Qoraxlow Café & Macacaan. The food manager requirement is to ensure that all employees follow all Environmental Health Regulations.
4. The Environmental Health Division shall conduct unannounced inspections on a quarterly basis and the licensee will 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. Osman Mohamed., as owner of Qoraxlow Restaurants, all locations, shall promptly enroll and fully participate in the Minneapolis food safety self-inspection program, but any code violations reported through self inspection shall not serve as a basis for administrative citations or other adverse license action.
6. Osman Mohamed as owner of Qoraxlow Restaurants all locations, shall designate a person in charge (certified food manager) and ensure that a person in charge is present at the food establishment as specified in paragraph 3 above. Based on the risks of foodborne 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 foodborne 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 wash their hands by training all employees on proper handwashing procedures and through demonstrations and review and explaining when handwashing is required in a food service establishment. Handwashing must be routinely monitored by the person in charge;
 - C. 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;
 - D. Employees must ensure potentially hazardous foods are properly cooked to minimum cooking temperatures and holding time through routine monitoring of the cooking temperatures by certified food manager;

- E. 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' and routine monitoring of food temperatures during cooling and compliance with the protocol agreed with the City for the preparation and handling of sambusa;
- F. Employees must monitor all coolers throughout all three establishments every 2-3 hours for temperature and record food and cooler temperatures in temperature log to ensure proper cold holding temperature is maintained and that all equipment is in proper working order;
- G. Employees properly sanitize equipment and utensils before they are used, through routine monitoring of chemical concentration;
- H. Employees implement and maintain food safety standards in the facility;
- I. Employees must have digital thermometers, at all locations, to monitor food temperatures and appropriate test kits to monitor sanitizer strength.

7. The terms of this agreement expire on November 1, 2011.

Osman Mohamed understands that the holding of a business license in the City of Minneapolis is both a privilege and a responsibility, and, as such, it is understood that there is a minimum standard that shall be met in order to hold such a license. Furthermore, it is understood that a license holder is responsible to ensure that its business operates in compliance with all applicable laws, ordinances and regulations. As such it is understood that compliance with this agreement is a requirement for continuing to hold a license and that failure to comply with any of these conditions may result in additional adverse license action.

I have read and understand the above agreement. I understand that the failure of my business to adhere to this agreement may be cause for further suspension, revocation, or denial of my license. I understand that this agreement must be accepted and approved by the Minneapolis City Council and Mayor.

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

Business:

For the City of Minneapolis:

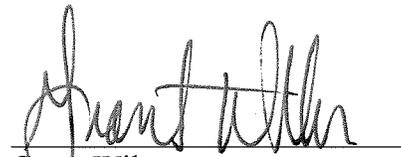
Osman Mohamed



(signature)

Its: President

Dated: 6-14, 2011



Grant Wilson
Deputy Director of Licenses

Dated: 6/14, 2011