



**Food Establishment Long Form
Inspection Report**
NDDOH
600 E BOULEVARD AVE DEPT 301
BISMARCK, ND 58505-0200
701-328-1291/

SFN 7027 (09/14)

License#: 7149 - Restaurant License	Risk Category: Risk Level 2
# Risk Factor/Intervention Violations: 0 # of Repeat Risk Factors/Intervention Violations: 0	

Establishment EMMA ROSIE'S HOMECOOKIN' LLC			Owner Name EMMA KLEINGARTNER		
Physical Address 324 1 ST E			City/State/Zip Code Jamestown/ND/58401		
Date 10/4/2017	Time In/Time Out 03:30 PM/04:30 PM	Telephone (701)320-9280	Purpose of Inspection: Routine		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
Supervision									
1	In	Person in charge (PIC) present and performs duties			16	In	Food contact surfaces; cleaned and sanitized		
2	In	PIC demonstrates knowledge			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Employee Health									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety				
4	In	Proper use of restriction and exclusion			18	N/O	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting/diarrheal events			19	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	N/O	Proper hot holding temperatures		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	N/O	No bare hand contact with ready to eat (RTE) food			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	NA	Time as a Public Health Control; procedures/records		
Approved Source									
11	In	Food obtained from approved source			Consumer Advisory				
12	N/O	Food received at proper temperature			25	NA	Consumer advisory provided for raw/undercooked food		
13	In	Food in good condition, safe and unadulterated			Highly Susceptible Populations				
14	NA	Required records available; shellstock tags, parasite destruction			26	NA	Pasteurized foods used; prohibited foods not offered		
Protection From Contamination									
15	In	Food separated and protected			Food/Color Additives and Toxic Substances				
<p>Risk factors are important 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.</p>									
Conformance with Approved Procedures									
29	NA	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures				

GOOD RETAIL PRACTICES

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

Compliance Status			COS	R	Compliance Status			COS	R
Safe Food and Water									
30	NA	Pasteurized eggs used where required			44	In	Utensils, equipment and linens, properly stored/dried/handled		
31	In	Water and ice from approved source			45	In	Single-use/single-service articles: properly stored and used		
32	NA	Variance obtained for specialized processing methods			46	In	Gloves used properly		
Food Temperature Control									
33	In	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
34	In	Plant food properly cooked for hot holding			47	In	Food and non-food contact surfaces cleanable, properly designed, constructed and used		
35	In	Approved thawing methods used			48	In	Warewashing facilities: installed, maintained/used, test strips		
36	In	Thermometers provided and accurate			49	In	Non-food contact surfaces clean		
Food Identification									
37	In	Food properly labeled; original container			Physical Facilities				
Prevention of Food Contamination									
38	In	Insects, rodents and animals not present			50	In	Hot and cold water available; adequate pressure		
39	In	Contamination prevented during food preparation, storage, display			51	In	Plumbing installed; proper backflow devices		
40	In	Personal cleanliness			52	In	Sewage and wastewater properly disposed		
41	In	Wiping cloths: properly used and stored			53	In	Toilet facilities: properly constructed, supplied and cleaned		
42	In	Washing fruits and vegetables			54	In	Garbage and refuse properly disposed; facilities maintained		
Proper Use of Utensils									
43	In	In-use utensils; properly stored			55	In	Physical facilities installed, maintained and cleaned		
					56	In	Adequate ventilation and lighting; designated areas used		

Observations and Corrective Actions								
Violations cited in this report must be corrected within the inspector's specified timeframes								
Priority Level	Item Number	Reference Code	Code Description		Comment	Correct By Date		
Inspection Published Comment:								
Follow-up: No Follow-Up Date:								
Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
10/4/2017	Emma Kleingartner	<i>Emma Kleingartner</i>	10/4/2017	Marianne Klosterman	<i>Marianne Klosterman</i>	10/4/2017	3:30 PM	4:30 PM