

Minneapolis, Minnesota

The City of Minneapolis uses the 1999 FDA Model Food Code to inspect its 3,600 food establishments. Eleven inspectors are responsible for approximately 327 food establishments each, and visit each approximately once per year. Inspection results are not scored, but critical violations are more likely to lead to closure than non-critical violations. Inspection results are not posted in the establishments or online.

Of the 29 inspection reports provided for review, a significant number of violations were recorded as a result of unclean food contact surfaces. Additional

violations were recorded for handwashing, improper holding temperatures, and rodent/insect activity. Minneapolis had an average of 1.1 violations per restaurant, with a score of 2.3 weighted violations.

Minneapolis restaurants were cited for, among other violations:

- Soap dispenser missing at handsink
- Mouse droppings by ice machine

Restaurants studied: Capital Grille, Manny's Steakhouse, Oceanaire Seafood Room, Ruth's Chris Steakhouse, Babalu, Cave Vin, Nicollet Island Inn, The Melting Pot, Vincent - A Restaurant, Applebee's, Al Vento, Figlio, Jax Café, King & I Thai, Monte Carlo, Zelo, Stella's Fish Café & Prestige Oyster Bar, Trocadero's, Masa, McDonald's, Taco Bell, Taco John's, Manny's Tortas, Potbelly Sandwich Works, White Castle, Wendy's, Blimpie, Burger King, East Village Market and Deli

