

## Understanding the Report

This inspection report lists corrections and improvements needed to reduce health and safety risk factors in this establishment, as required by MN Rule [4626](#) and Hennepin County [Ordinance 3](#).

## Terminology and Enforcement Policy

### Priority Definitions

P<sub>1</sub>, P<sub>2</sub>, P<sub>3</sub>

- **P<sub>1</sub>** items are something done which directly eliminate, prevent, or reduce hazards associated with foodborne illness or injury. This includes cooking, reheating, cooling, and handwashing.
- **P<sub>2</sub>** items support, facilitate, or enable one or more P<sub>1</sub> items. These are things purposefully used, done or procedurally followed to control risk factors such as personnel training, infrastructure, equipment, documentation or record keeping and labeling.
- **P<sub>3</sub>** items relate to general sanitation, cleanliness, Good Retail Practices (GRPs), facilities and structures, equipment design, or general maintenance.

### Operator Response

The person in charge is responsible for immediately correcting P<sub>1</sub> and P<sub>2</sub> violations during the inspection, or by the noted correction date in this report.

Violations Corrected Onsite during the inspection, are noted with "**COS**."

Violations observed which are not corrected from previous inspections are noted with an "**R**" that stands for Repeat Violation.

Failure to comply with these repeated violations or correction dates, may result in further regulatory action. Including (but

## Resources

[Food, pools and lodging | Hennepin County](#)

[Ordinance 3 | Hennepin County](#)

<https://www.revisor.mn.gov/rules/4626/>

### Hennepin County Environmental Health

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Understanding the report\_English\_HC\_6-25

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