



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

ABDALLAH, INC.  
INTERNATIONAL HOUSE OF PANCAKES (IHOP)  
8101 W BROWN DEER RD  
MILWAUKEE, WI

**6/16/2011**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:  
\$107.00**

Code Number	Description of Violation	Correct By
2-301.14	Employees did not wash hands after glove use. Employees must wash their hands after removing gloves and before applying gloves.	6/16/2011
3-302.11	1. There are dirty dishes in the sanitize compartment of the 3 compartment sink. This compartment must be maintained clean and sanitized at all times to prevent contamination. Store dirty dishes on the dirty drain board and in the wash compartment only. 2. There is hanging grease and dust on the hood and filters at the deep fryer. To prevent contamination this must be maintained clean. (REPEAT VIOLATION)	6/16/2011
3-304.14	There is no sanitizer set up behind the cook line and numerous dirty rags on shelves. Store wiping cloths in a sanitizing solution between use.	6/30/2011
3-501.16	The following items are held cold and improper temperatures: 1. Ranch dressing and sour cream on the server line is at 56F. 2. Potentially hazardous food in the True Refrigerator behind the cook line are at 55F. 3. Potentially hazardous food in the drawer cooler behind the cook line are at 49F. Potentially hazardous food must be held cold at 41 degrees or below. (REPEAT VIOLATION)	6/16/2011



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

4-501.11

1. A cardboard box is used as garbage behind the cook line. Discontinue this use and provide a garbage receptacle made of an approved material.
2. Pancake batter is being poured from an altered plastic container (a hole cut in the lid as the spout). Discontinue this use as the rough edge is not smooth and cleanable and may result in contamination.
3. The west True Refrigerator behind the cook line is holding items at 49F (after adjustment to the coldest setting). Discontinue use of cooler until properly repaired or replaced to code using approved materials.
4. The drawer cold holding unit behind the cook line is holding items at 49F. Discontinue use of cooler until properly repaired or replaced to code using approved materials.  
(REPEAT VIOLATION)

6/16/2011



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

6-501.114

1. There is a significant amount of grease spilled on and around the grease receptacle outside. This area must be maintained clean.
2. The lids on all the trash and grease receptacles are open as well as the doors to the coral. The doors and lids must remain closed to not attract pests.

6/16/2011

**Notes:**

1. There is a spill by the soda boxes. The floor should be maintained clean.
2. The cutting board at the server station is worn. This should be monitored and replaced when no longer smooth and cleanable.
3. It is recommended to trim the tall grass and weeds surrounding the garbage coral to eliminate pest harborages.
4. There are a few cracks and voids in the tiles at the dish area. To eliminate pooling water and pest harborage this should be repaired to code using approved materials.
5. Discontinue storing dish racks on the floor.
6. Discontinue using cardboard on the shelving in the dry storage room as it is not a smooth cleanable surface therefore not approved.

CFM: Muhammad Naji

Batzner last service 05-27-11.

On 6/16/2011, I served these orders upon ABDALLAH, INC. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature