



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

Routine Food

JIN C. LIN
BEST BUFFET INC
8564 W BROWN DEER RD
MILWAUKEE, WI

4/16/2009

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.

Code Number	Description of Violation	Correct By
2-301.14	Employee working in the kitchen sneezed and did not immediately go to wash his hands. All employee's must know when, where and how to wash their hands.	4/29/2009
3-302.11	Raw meat is being stored above oranges in the walk-in cooler. Always store raw foods below ready-to-eat foods. All food must be protected from cross-contamination.	4/29/2009
3-304.11	Clean the following food contact surfaces/utensils: 1. The food prep sink had not been cleaned prior to use. Food equipment must be cleaned and sanitized before and after use. 2. In the walk-in cooler there is a black plastic crate filled with vegetables which is covered in mold and mildew. Remove or clean.	4/29/2009
3-306.11	The artificial plants above the buffet are covered in thick dust. Remove the dust from the plants.	4/29/2009
3-501.17	Some cooked pastas in the walk-in cooler are not datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	4/29/2009



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4-701.10	No sanitizer set up to store wiping cloths in. Always have container of sanitizer (100 ppm bleach) set up. Store wiping cloths in the sanitizer in between uses.	4/29/2009
6-301.12	No single service towels available at the handwashing sink in the kitchen by the swinging door and by the warewashing area. Provide single service toweling for all handsinks.	4/29/2009

Notes:

NOTES:

1. Keep back door shut unless there is a screen door in place to keep insects out.
2. Remove the lime build up inside the dishmachine.
3. Replace the moldy caulk around the warewashing sink.
4. Clean the exterior door handle areas around the prep coolers, the walk-in cooler/freezer and the door leading into the back kitchen area.
5. Remove the non-NSF electrical rice cookers and crock pots from the premises.

On 4/16/2009, I served these orders upon JIN C. LIN by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature