



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

Hong Kong Express, Corp
Hong Kong Express
7420 W Good Hope Rd
Milwaukee, WI

3/29/2016

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:
\$213.00**

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-501.16	A)Some items on the buffet line were <135F including, Chicken and Broccoli 125.2F; Pork Ribs 129.7F, Fried Chicken 127.5F, egg rolls 130F, and fried rice 130F. B) Pan of fried rice from back kitchen 123F. C) Tub of cooked rice 110F. Potentially hazardous food must be held hot at 135 degrees or above. REPEAT VIOLATION	4/12/2016
3-501.16	A) Egg rolls in cooler were stored at 57.2F. B) Shrimp in walk-in cooler was stored at 53.1F Potentially hazardous food must be held cold at 41 degrees of below. REPEAT VIOLATION	4/12/2016

Good Practice Violation(s): 2

Total Violations: 2

Notes:



City of Milwaukee

Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Discontinue storing chicken and egg rolls adjacent to cook top in front grill area. Foods that are cold must be at 41F or below. Hot items must be above 135F, stir full pans more frequently to ensure even heat distribution. Monitor temperatures of egg rolls and chicken in hot holding unit to ensure they are over 135F.
Be sure to watch cooling temperatures. 135F 2 hours to reach 70F and another 4 hours to reach 41F.

On 3/29/2016, I served these orders upon Hong Kong Express, Corp by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature