



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 Reinspection #1

Michael Banh
Kimberly Pham
XEE YOO CHINESE FAST FOOD
8614 N 107TH ST
MILWAUKEE,WI

2/12/2013

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
3-306.11	Provide a light bulb cover under the hood. Replace the light shield cover that is missing on the ceiling. Replace burnt out light bulb in hood. Provide effective food shields.	2/19/2013
4-601.11	There was a large pot on the shelf at the warewashing area that was full of dirty utensils and equipment. You are required to clean utensils and dishes prior to storing them. Rewash the pot and the utensils. Also, underneath the wok area there was a large greasy pot used for draining grease. You must wash this every time you are done with it. Replace the cutting board mat with a new one that isn't stained and cracking. All food contact equipment and utensils must be clean..	2/19/2013



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

6-501.114

You do not have enough storage space or space for prepping meat and vegetables. You must clean out the back office area free from all items that do not relate to the restaurant. Then take all the office items from the prep table by the cash register and store them in there.

2/19/2013

Overall, you need the table space for food prep and have too much non-restaurant items in here. Remove the bicycle in back also and clean out the bathroom too.

Notes:

Reinspection notes. Computer will not allow original content to be modified. Reinspection fee assessed.

4-601.11 There were clean dishes stored on a cart with dirty dishes, personal food and old orange peels. Cart is either for clean or dirty, not both.

3-306.11 Hood bulb and light shield cover are still missing.

Sanitizer bucket was toxic, bleach level must be at 100ppm. Buy test strips to check.

6-501.114 There still is a lot of debris and disorganization of items. Continue to clear out the office and hall from broken, old, unused things that do not belong in the business.

Reorganize the kitchen shelves so clean dishes will fit on them.

DO ***** The right prep cooler condensate line is dripping into a pail. REPAIR

On 2/12/2013, I served these orders upon Michael Banh
Kimberly Pham by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature