



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 Reinspection #1

Milwaukee Lodge No. 46 of the Benevolent and Protective Order of Elks of the United States  
MILWAUKEE ELK'S CLUB  
5555 W Good Hope Rd  
Milwaukee, WI

**4/24/2008**

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: \$78.00**

<b>Code Number</b>	<b>Description of Violation</b>	<b>Correct By</b>
3-501.17	Observed a package of opened hotdogs and a package of opened ham sandwich meat in the walk in cooler that 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. Once opened, ready to eat, potentially hazardous food must be consumed or discarded within seven days. Datemark all ready to eat, potentially hazardous foods that are not consumed or discarded within 24 hours.	5/1/2008
4-501.116	The sanitizer concentration in the sanitizer bucket at the bar tested above 100ppm. When the concentration is too high, the solution becomes too toxic for use on food contact surfaces. When setting up sanitizer buckets, ensure that the concentration is tested before use. The concentration of bleach is required to be between 50ppm-100ppm.  In the kitchen, bleach is being mixed with soap in the bucket being setup for wiping down surfaces. Soap may be used, however, a sanitizer bucket must also be setup for wiping down surfaces. Use testing strips to test the concentration of bleach before use.	5/1/2008



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4-601.11	The plate above the ice inside the ice machine is dirty and appears to show signs of mold growth. The plate must be cleaned as often as necessary to prevent accumulation of debris and mold growth. Clean and maintain clean the plate inside the ice machine.	5/1/2008
6-301.11	There is no hand soap available for hand washing at the handsink in the bar area. Hand soap must be available for hand washing at all handsinks at all times. Provide a supply of soap for hand washing at the bar handsink. Monitor and refill immediately when empty.	5/1/2008

**Notes:**

On 4/24/2008, I served these orders upon Milwaukee Lodge No. 46 of the Benevolent and Protective Order of Elks of the United States by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature