



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

K&Z, Inc.
Citgo 107
8632 N 107th St
Milwaukee, WI

1/14/2013

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.

Code Number	Description of Violation	Correct By
3-101.11	<ol style="list-style-type: none">1. There was a 1/2 gallon of expired chocolate milk in the cooler. Dispose of milk.2. Clean the ice chute free from black mold on the interior of the ice maker and at the customer soda dispenser. Ice for drinks is considered food and must be safe from contaminants. Clean and sanitize the interior of the ice maker. All food must be safe, unadulterated and honestly presented.	1/28/2013
3-304.11	<p>The dishes and food grade equipment are NOT being washed and sanitized properly. Both drainboards are full of gas station debris and soda cans and the sanitizer sink had window washer squeegees in it and wiper fluid buckets. You are REQUIRED to wash in the following method: the first compartment is the prewash/hand sink. Wash from right to left.</p> <ol style="list-style-type: none">1. wash in soapy water2. rinse in clear water3. dip in sanitizer water of 100ppm bleach. Provide bleach test strips to check bleach level.4. air dry on the left drainboard. <p>Food equipment must be clean and sanitized before used with food.</p>	1/28/2013



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3-304.14	There were no sanitizer buckets to store the dirty wiping clothes in. Store wiping cloths in a sanitizing solution between use at 100ppm. Buy chlorine test strips to check.	1/28/2013
3-501.17	There was a tub of uncovered hot dogs in the walk in cooler that were not dated. Operator was not sure when the bag was opened so they were disposed of. 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.	1/28/2013
4-601.11	The hot dog steamer had dirty greasy water in it and the tongs were greasy. Clean all food equipment DAILY. All food contact equipment and utensils must be clean..	1/28/2013
5-202.11	The hot dog steamer must be plumbed to an air gap under the counter. If this cannot be done you must remove the steamer unit and replace it with a listed hot dog roller with sneeze guards on it. Properly repair plumbing.	1/28/2013
6-301.11	No soap was present at the customer cafe hand sink. Make sure all handsinks are supplied with soap.	1/28/2013
6-301.12	There was no paper towel at the warewashing hand sink or at the customer cafe hand sink. Provide single service toweling for all handsinks.	1/28/2013
7-202.11	Remove the snowblower from the kitchen or drain all the gas out of prior to storing it in the unused kitchen. Only chemicals or toxic materials required for the operation of this establishment may be stored here.	1/28/2013

Notes:

CFM and FDL ok and posted.

You are not able to package ice for distribution or retail sale unless you have a hand sink installed in the back room. Since you purchase your ice for sale, remove all ice bags and supplies from the premise.

Clean the floor under the shelves in the room with the ice maker in it free from debris.

On 1/14/2013, I served these orders upon K&Z, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature