



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

G Mirch Masala LLC
G Mirch Masala
7225 N 76th St
Milwaukee, WI

6/6/2012

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**

Code Number	Description of Violation	Correct By
2-103.11	The Certified Food Manager must train all employees on the requirements of the food code. They are responsible to be sure the requirements of the Food Code are followed	6/13/2012
3-302.11	<ol style="list-style-type: none"> 1. The rinse and sanitize compartment of the 4 compartment sink have much dirt accumulation and dirty dishes in them. These sinks must remain clean and sanitized at all times. 2. The clean drainboard of the dish machine is dirty. This area must remain clean and sanitized to prevent contamination. 3. Carrots and Potatoes are stored on the floor in the kitchen. Both the walk in cooler and freezer have many food items stored on the floor. To prevent contamination all food items must be stored 6 inches from the floor. 4. There is raw chicken stored above a cooked potato dish on the cook line. To prevent cross contamination store raw proteins beneath cooked, ready to eat foods. 5. Many food items are being stored in grocery bags. These bags are not food grade and are not intended for food storage. Discontinue using these bags for storage. (REPEAT VIOLATION)	6/13/2012



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| 3-501.16 | 1. On the buffet Cheese Balls are stored at 65F. Potentially hazardous food held cold must be at 41F or below.
(REPEAT VIOLATION) | 6/13/2012 |
| 3-602.11 | 1. Many spices in the kitchen are reduced from bulk. These containers must be labeled with the contents.
2. There is an unlabeled spray bottle in the kitchen. All products must be properly labeled. | 6/13/2012 |

Notes:

- 3-302.11
1. There is raw chicken stored above a cooked rice dish in the cooler. To prevent cross contamination do not store raw proteins above ready to eat foods. Furthermore, marinating chicken does not deem it cooked. Chicken must reach an internal temperature of 165F to be cooked and ready to eat.
- 3-602.11
1. Many spices in the kitchen are reduced from bulk. These containers must be labeled with the contents.
- 3-501.16
1. On the buffet Cheese Balls are stored at 50-53F. Potentially hazardous food held cold but be at 41F or below.
- 2-103.11
The Certified Food Manager must train all employees of the requirements of the Food Code. They are responsible to be sure the requirements of the Food Code are followed.

On 6/6/2012, I served these orders upon G Mirch Masala LLC by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature