



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

BAJ, INC.  
BRETT'S FARMHOUSE  
7424 N 60th St  
Milwaukee, WI

**10/14/2008**

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**

Code Number	Description of Violation	Correct By
4-501.116	No sanitizer bucket is setup in the bar area for wiping down surfaces and for storing wiping cloths. Always have sanitizer buckets set up for wiping surfaces. If using bleach, the concentration is to be between 50ppm and 100ppm. If using quaternary ammonium as a sanitizer, be sure the concentration is 200ppm.	10/21/2008
4-601.11	There is mold growth on the floor of the beer coolers located on the West end of the bar. Clean and maintain clean the beer cooler floors.  There is slime mold growth on the waste drain of the ice machine in the basement. The slime mold is also accumulating onto the floor drain cover and the surrounding floor area. Clean and maintain clean the drain and the floor area.  There is an accumulation of grease and old food debris underneath the grill near the SE corner of the kitchen. Clean and maintain clean the surface underneath the grill.	10/21/2008



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4-602.11                      There is a buildup of slime mold on the plate and on the side wall inside the ice machine. Clean and sanitize the interior surfaces of the ice machine.                      10/21/2008  
Clean and maintain clean the ice machine at all times.

**Notes:**

- There is an estimate for the men's restroom floor to be repaired. The floor is to be repaired by 12-14-2008.
- The Crockpot in the kitchen is not approved for use. Remove the crockpot from the establishment. Only sanitation listed equipment may be used.
- The "Anvil" fryers may not be approved for use. Be able to show that they are NSF or sanitation listed.
- Discontinue storing the ice scoop on the cloth towel in the basement near the ice machine. The ice machine ice scoop must be stored on a dry, smooth, and cleanable surface (such as a tray).
- Provide test strips for testing the concentration of the sanitizer.

On 10/14/2008, I served these orders upon BAJ, INC. by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature