



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

COMPASS GROUP USA, INC.
Eurest Dining Services
11200 W Parkland Av
Milwaukee, WI

10/28/2013

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
3-101.11	Items in the Grab n Go case need to have expiration dates, ingredient labels and declared allergens plus your full address with phone number. Cookies and bakery items need to have the ingredients and declared allergens available to the consumer. Since the products are from a manufacturer you may cut the label off the box and post it, make stickers for the cookie jars, table tents or any other way for the consumer to view it. All food must be safe, unadulterated and honestly presented.	11/8/2013
3-501.16	At the grill station there were chicken wings at 124-126F and at 112-120F, Potentially hazardous food must be held hot at 135 degrees or above. At the grill station REPAIR or REPLACE both Hatco hot holding units, they are not keeping food hot at 135F+. Replace them with effective hot holding units that are NSF approved and install appropriate sneeze guards with sides. If you have any questions contact Mark Malin at 414-286-5769. If you repair the current units, repair the taped/frayed cord on the one unit.	11/8/2013



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3-501.16	<p>At the salad bar there was tuna salad 53F, grilled chicken 47F, chicken 48F and lo mein noodle salad 53F. Potentially hazardous food must be held cold at 41 degrees of below.</p> <p>The salad bar is mechanical, buy the appropriate support rails and metal hotel pans and see if the unit will run and keep foods cold at 41F without the ice. Self monitor temperatures. Service if needed.</p> <p>At the grill station, you are not allowed to have any food stored on ice due to cold holding violations. Discontinue ice and install a small prep cooler with a lid.</p> <p>At the entree section, discontinue putting ice in the hot holding wells (not designed for this) and using ice for other food items. Install a small prep cooler with a lid.</p>	11/8/2013
3-501.17	<p>Undated deli ham, turkey, chicken breasts, tuna salad, lo mein salad, noodles, and feta cheese. 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.</p>	11/8/2013
3-602.11	<p>In the dry storage area, just label the common name of food items that were bulk and transferred into containers. Properly label food.</p>	11/8/2013
4-501.11	<p>Repair and/or have equipment evaluated. Do the following:</p> <ol style="list-style-type: none">1. Repair the dishwasher so that water does not drip onto the floor.2. The Ecolab chemicals are leaking badly. Call Ecolab to repair.3. Repair the dishwasher so that the hot water sanitizing at 160F occurs. A thermometer was ran thru 3x and the highest temp reached was 154F. You need to have the water over 180F so that dishes will be sanitized at 160F. Allow for a 20 degree drop in temperature for contact with cold dishes. It seemed that when the rinse cycle kicked in, the rack was already out of the washer. Slow cycle down perhaps. Service dishwasher.4. Repair the wall by the mop sink and clean mop basin.	11/8/2013



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6-301.10

An additional hand sink needs to be added in the middle of the main prep area. Since the plumbing is already there, attach it next to the water fill/meat thaw prep sink. Install a splash guard between the hand sink and the prep sink with a smooth cleanable seam. Have soap and paper towels supplied at all times at this sink. Provide the appropriate number of handsinks.

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6-301.13 At the warewashing sink, move the paper towel dispenser away from the sanitize compartment and install it over the wash sink, next to the hand soap. You have previously been asked to do this, it is now required. 11/8/2013

Notes:

Reinspection notes from 10/28/2013. Due to the computer program, the original text cannot be modified. See cross referenced notes.

*****Once all other repairs or corrections are complete, the larger items will be put on a Special report and followed from there.

3-101.11 Cookies and bakery still need ingredient labels and allergen declaration. Sandwiches need to have the allergens declared and that includes the ingredients in the bread (wheat, egg) etc..

3-501.16 Hot holding temps were ok but you still need sneeze guard on Hatco unit. This can be put onto the Special at a later date. Variance for Time as a Control still needed for both Hatcos. Transfer to a Special also when all other violations are corrected.

3-501.16 Cold holding temps at salad bar are ok. Prep coolers for the entree and grill station still required. Transfer to Special once all other violations corrected.

3-501.17 Undated deli meats, grill chicken chunks, hot dogs, burger patties and chicken breasts in walk in cooler and upright cooler.

3-602.11 Bulk foods still not labeled with common name.

Deli remodel underway at time of inspection. Completion date is next week.

DO THE FOLLOWING:

1. Clean the vegetable prep sink air gap.
2. Remove dust off fans in walk in cooler.
3. Clean dust off ice maker filters.
4. Repair tile on pillar by veg prep sink.

***** Specs for sneeze guards

1. Soup station - 3 inches at a 45 degree angle

On 10/28/2013, I served these orders upon COMPASS GROUP USA, INC. by leaving this report with



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2. Entree station - 8 inches at 45 degree angle
3. Grill prep cooler (once one arrives) add an additional 1 inch on the existing shield.
4. Hatcos - extend out to the angled piece and go down to counter or an inch or 2 above the counter for both end caps.



Operator Signature

