



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

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

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

4/11/2016

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**

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	A) Eggs stored on top of broccoli in the walk-in cooler. All food must be protected from cross-contamination. Place eggs on the lowest shelf possible to avoid cross contamination. B) Scoop found with handle in direct contact with sugar. Store scoops so that the handle does not come in direct contact with food items. REPEAT VIOLATION	4/25/2016
4-601.11	A) Meat grinder had putrifying chicken remnants inside. B) Several cutting boards were left with food debris throughout the kitchen. C) Knife rack and knives had food debris adhering to the surfaces. D) Old food debris on shelves in walk-in cooler. E) Deli Slicer had food remnants adhering to the blade and tray. F) Cutting boards are deeply grooved and blackend with old food remnants. Resurface or replace. All food contact equipment and utensils must be clean. Clean and Maintain all food contact equipment and utensils.	4/25/2016
Improper Hold		
3-501.16	Tub of basmati rice was stored at room temperature. Potentially hazardous food must be held hot at 135 degrees or above. Discarded COS REPEAT VIOLATION	4/25/2016
3-501.17	Not all food itmes stored in walk-in cooler were date marked. 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. Unmarked food items were discarded.	4/25/2016



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Personal Hygiene

6-301.11 No soap available at waitstaff station. Make sure all handsinks are supplied with soap. 4/25/2016

CDC Risk Violation(s): 5

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
	A) Mouse droppings left at the back bar behind the buffet line. B) The waitstaff station has not been sanitized properly. Several areas need to be cleaned and sanitized such as the countertops, the cupboards, and around the handsink. C) Food debris is stuck on the walk-in cooler door. D) Ceiling in kitchen has dust build up. Clean ceiling to avoid debris falling into food items. REPEAT VIOLATION	4/25/2016
3-602.11	Red sauce stored in milk container. Discontinue reusing food containers in this manner. Properly label food.	4/25/2016
4-501.11	A) Light is burned out in hood filter. Replace. B) Ceiling tiles above buffet that have been damaged need to be replaced. C) Foil wrapped around drain pipe of prep sink. Install a larger catch funnel if necessary. Discontinue placing cups/ foil to direct water flow. Foil Discarded COS D) Warewash sinks did not have drain plugs available. Repair drains to hold water or have plugs available. REPEAT VIOLATION	4/25/2016
6-501.111	Roach found in basement party room. Provide effective pest control methods to eliminate pests. REPEAT VIOLATION	4/25/2016
6-501.114	Clutter near dumpster area and around parkinglot. Clean and maintain area around establishment. REPEAT VIOLATION	4/25/2016

Good Practice Violation(s): 4

Total Violations: 9

Notes:

Discussed with owner possible solutions for repeat violations such as cleaning charts, routine maintenance scheduling and risk control plans. Throughout the establishment there is clutter and food debris which can attract pests as well as provide harborage. Clean and maintain the premises, and remove clutter not necessary for day to day operations.

On 4/11/2016, I served these orders upon G Mirch Masala LLC by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature