



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Family and Community Health Services

Health Department

web site: www.milwaukee.gov/health

Routine Food Reinspection #1

Milwaukee Public Schools
Milwaukee Sign Language Elementary
7900 W Acacia St
Milwaukee, WI

4/15/2013

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
108-265	Public Law 108-265 Continue to implement and develop your Food Safety Plan by next inspection.	3/18/2013
3-501.16	Tater tots were at 120F in one holding box and 120-127F at another hot holding box. Service holding boxes if need be. A staff member was not aware of minimum temperatures required when removing food from the ovens. Potentially hazardous food must be held hot at 135 degrees or above. Retrain staff on hot holding and cooking temperatures.	4/22/2013

Notes:
Reinspection Notes: CORN DOGS 117F AND TATER TOTS 109F. HOT HOLDING VIOLATION STILL OPEN.

FOR THE FOOD SAFETY PROGRAM ONLY HANDWASHING TRAINING HAS BEEN COMPLETED. klg

On 4/15/2013, I served these orders upon Milwaukee Public Schools by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature