



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

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

4/15/2014

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
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
2-103.11	The Person In Charge must make sure the requirements of the Food Code are followed.	4/29/2014
2-401.11	Several open cups of coffee were on the prep surfaces where food is prepped and served. Store beverages on a non food surface. Employees may only eat in designated areas not in the food preparation area. Discontinue having your cell phone on the prep table. Store it on a non food contact surface to charge. COS	4/29/2014
3-202.15	Food items in the upright freezer were uncovered and freezer burnt. Food disposed. Keep food covered to protect it from damage. Food packages must be in good condition and protect the contents. COS REPEAT	4/29/2014
3-302.11	1. All the cutting boards were stained and grooved. No longer cleanable. Replace or resurface. 2. Discontinue storing pot lids on the floor. Reclean. 3. Meat was stored on the floor in the walk in cooler. Keep food off the floor. 4. Clean the slight amount of mold out of the basement ice maker. All food must be protected from cross-contamination. REPEAT	4/29/2014



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3-304.11	<p>1. The dishwasher was not working for the sanitize step. Chlorine levels were tested at 0. Repair dishwasher. Until the dishwasher works you will have to sanitize everything manually by dipping it and air drying it.</p> <p>2. There were many containers and tubs of utensils that were stored dirty. Reclean and store clean.</p> <p>3. A tray of dirty rolling pins and skewers were stored on the bottom of a dirty shelf. Reclean and put into storage.</p> <p>4. The slicer was dirty and broken and other pieces of equipment were soiled on the exterior surfaces. Repair, replace, remove or reclean. Food equipment must be clean and sanitized before used with food.</p>	4/29/2014
3-501.17	Undated meat dishes, vegetarian dishes, beans, yougurts, and all the food in the cookline prep cooler was not dated. 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. REPEAT	4/29/2014
3-501.18	Expired gote 4/2, sauce 4/7, malai chicken 4/6 and expired daal 4/6. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. Food disposed. COS REPEAT	4/29/2014
3-602.11	All containers of bulk food, spices and other items in containers need to be labeled with its common name. Properly label food. REPEAT	4/29/2014
4-601.11	<p>Clean the following items:</p> <p>1. Clean the grease off the ceiling and walls. You should do this regularly to maintain cleanliness.</p> <p>2. Clean inside the prep cooler by the hood - top and bottom.</p> <p>3. Clean inside the spice cooler.</p> <p>4. Clean all shelving units.</p> <p>REPEAT</p>	4/29/2014
5-202.11	<p>1. The cold water faucet at the dishwasher was broken and no cold water available. Repair the faucet and keep both handles free from grime accumulation.</p> <p>2. The rinse compartment does not hold water at the 4 compartment sink. Repair drain to hold water.</p>	4/29/2014
6-301.12	No paper towel available at the hand sink by the walk in cooler. COS Provide single service toweling for all handsinks.	4/29/2014
6-301.13	Remove paper towel dispenser from food preparation sinks. Food preparation sinks may not be used for handwashing.	4/29/2014
6-501.114	Repair the lights or change the bulbs in the womens bathroom over the toilet area to work.	4/29/2014

Good Practice Violation(s): 13

Total Violations: 13

Notes:



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FDL ok
CFM no. See Special.
Scale license form signed. Expect someone to come and verify the scale. klg

On 4/15/2014, I served these orders upon G Mirch Masala LLC by leaving this report with

Inspector Signature (Inspector ID:84)

A handwritten signature in black ink that reads "K. Karade".

Operator Signature

A handwritten signature in black ink that reads "M. Mirch".