



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

Routine Food

Sodexo Operations, LLC
Sodexo-Wells Fargo Home Mortgage
11200 W Parkland Av
Milwaukee, WI

11/18/2008

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.

Code Number	Description of Violation	Correct By
3-302.11	A bowl of chips is stored next to the hand wash sink and underneath the soap dispenser in the "Deli" area. All food must be stored in manner that will prevent contamination. Provide a location away from splash and/or chemical contamination for food storage.	11/18/2008
3-304.14	There are many wet wiping cloths stored on counters in the "Chef" area, the "Deli" area, and in the back area near the warewash sinks. All wet wiping cloths must be stored in a sanitizing solution between use. Provide sanitizer buckets and instruct employees to store all wet wiping cloths in sanitizing solution.	11/18/2008
3-501.16	Rotisserie chicken on the hot hold table is being held at a temperature of 116F-120F degrees. All potentially hazardous food being hot held must be at a temperature of 135F degrees or above at all times. Take appropriate measures to ensure that the temperature of chicken during hot holding is at a temperature of 135F degrees or above.	11/18/2008
3-501.16	A bowl of cut fruit and two bowls of Pasta Salad in the customer cold holding unit are at a temperature of 51F degrees. All potentially hazardous foods being cold held must be at a temperature of 41F degrees or below. Take appropriate measures to ensure that PHF being held cold are at a temperature of 41F degrees or below at all times.	11/18/2008



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3-501.17	Deli meat in the reach in cooler in the "Deli" area is not properly datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must be clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Properly datemark all RTE PHF and discard within 7 days if not sold or consumed.	11/18/2008
3-602.11	The sandwiches and cakes displayed in the display cooler are not properly labeled. Ingredients must be provided for all packaged customer self serve items. Properly label all sandwiches and cakes with list of all ingredients (including ingredients of the bread).	11/18/2008
4-501.11	The dish washing machine is not properly sanitizing dishes/utensils. The temperature of the rinse cycle is not reaching 180F degrees. Have the dish machine serviced so that it washes and sanitizes as designed.	12/2/2008
	All dishes/trays/utensils must be manually sanitized at the warewash sink until the dish machine is sanitizing to code.	
4-501.116	The sanitizing bucket located in the "Grill" tested at a concentration of 0ppm. All in use sanitizer buckets must be at the correct concentrations. Provide test strips and ensure that all employees test the concentration frequently to ensure that it is at the right levels. For Quaternary Ammonium, the concentration should read 200ppm.	11/18/2008
4-601.11	There is debris buildup on the soda nozzles in the customer area. The soda nozzles must be cleaned as often as necessary to prevent the accumulation of debris. Clean and maintain clean the soda nozzles.	11/18/2008
5-203.11	Install an "add a faucet" at the sprayer arm unit of the warewash sink in the back warewash area. The far right sink basin will be the designated handwash sink for the dishwashing area.	12/2/2008
	Additionally, move the soap and towels so that they are located above the far right sink basin.	
5-205.11	The handsink in the "Chef" area is blocked with two carts. This handsink must be accessible for handwashing at all times. Remove the carts and provide unobstructed access to the handsink at all times.	11/18/2008



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6-301.12

There is no single service toweling available for hand drying at the handwash sinks located in the "Grill" area, the "Deli" area, or the warewash sink area. Single service toweling must be available for use at all handsinks at all times. Provide a supply of single service hand towels at the handsinks. Monitor and refill immediately when empty.

11/18/2008

Notes:

Post the Certified Food Manager Certificate on site.

Replace the missing light cover the ceiling light unit in the "Chef" area.

There is no cover for the hot dog warmer in the customer area. Install a cover for the hot dog warming unit. The cover must be installed in a fashion that will prevent the opening to be limited.

Clean and maintain clean the ice chute for the ice machine.

Have the date that the water filters are changed documented so that they can be viewed upon request.

Remove all unused or unneeded equipment near the warewash sinks. Clean dishes may no longer be stored on the racks near the "dirty" end drainboard.

Remove all food equipment from the mop room. Clean and sanitize the equipment before storing.

There are dirty utensils mixed with clean utensils in the back area. All clean utensils must be protected from all contamination. Take appropriate measures to ensure that clean utensils stay clean when in storage.

The food preparation sinks in the back area are not properly air gapped; they appear to have air breaks. There must be a physical gap present between the end of the waste drain and the funnel drain. Have a licensed plumber properly airgap the drain.

On 11/18/2008, I served these orders upon Sodexo Operations, LLC by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature