



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](http://www.milwaukee.gov/health)

## Routine Food Reinspection #1

ABDALLAH, INC.  
INTERNATIONAL HOUSE OF PANCAKES (IHOP)  
8101 W BROWN DEER RD  
MILWAUKEE, WI

**7/13/2011**

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:  
\$213.00**

Code Number	Description of Violation	Correct By
3-304.14	There is no sanitizer set up behind the cook line and numerous dirty rags on shelves. Store wiping cloths in a sanitizing solution between use.	7/20/2011
3-501.16	The following items are held cold and improper temperatures: 1. Ranch dressing and sour cream on the server line is at 56F. 2. Potentially hazardous food in the True Refrigerator behind the cook like are at 55F. 3. Potentially hazardous food in the drawer cooler behind the cook line are at 49F. Potentially hazardous food must be held cold at 41 degrees or below. (REPEAT VIOLATION)	7/20/2011



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6-501.114

1. There is a significant amount of grease spilled on and around the grease receptacle outside. This area must be maintained clean.
2. The lids on all the trash and grease receptacles are open as well as the doors to the coral. The doors and lids must remain closed to not attract pests.

7/20/2011

**Notes:**

Outstanding Orders:

3-501.16

1. Potentially hazardous food items in the drawer cooler behind the cook line are at 43-54F.
  2. Potentially hazardous food items on the server line are at 48-52F.
- Potentially hazardous food must be held cold at 41F or below.

6-501.114

1. There is a significant amount of grease spilled on and around the grease receptacle outside. This area must be maintained clean to prevent a pest harborage.
2. The lids on all the trash and grease receptacles are open as well as the doors to the coral. The doors and lids must remain closed.

3-304.14

There is no sanitizer set up behind the cook line. Store wiping cloths in a sanitizing solution between uses.

On 7/13/2011, I served these orders upon ABDALLAH, INC. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature