



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

Sheehans, Inc  
Sheehans  
8741 N Granville Rd  
Milwaukee, WI

**4/1/2013**

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.

Code Number	Description of Violation	Correct By
4-501.114	They are using iodine for the bar ware and dishware at too low of a level. Dishes must be in contact with iodine for 1 minute. The chemical sanitizer used for food equipment must be approved and used following label instructions .  Use chlorine at 100ppm is another alternative. Buy chlorine test strips and be able to demonstrate set up to the inspector at reinspection.	4/15/2013

**Notes:**

On 4/1/2013, I served these orders upon Sheehans, Inc by leaving this report with



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FDL ok  
CFM is Jeff Garms exp. 2014

Do the following:

1. Clean the mold out of the soda gun holster. COS
2. Clean the mold off the basement floor by the soda boxes.
3. Invert the single service utensils so the eating part is down. Cross contamination can occur if the food handler touches the eating portion.
4. Clean the cutting board or resurface it.



Operator Signature

