



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

Papa Gus, Inc.
Branded Steer II
10950 W Good Hope 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
3-302.11	Cooked ribs, sausages, chicken and baked potatoes are stored in the walk in cooler uncovered. To prevent contamination store foods in food grade containers with appropriate covers.	7/27/2011
3-501.17	There is no date marking in place. No ready to eat foods in the walk in cooler or on the cook line have a date mark. 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 VIOLATION)	7/27/2011

Notes:

On 7/13/2011, I served these orders upon Papa Gus, Inc. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature