



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

BAJ, INC.
BRETT'S FARMHOUSE
7424 N 60th St
Milwaukee, WI

11/14/2013

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.

**Fee Amount:
\$107.00**

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	A box of ground beef was stored on the floor of the walk-in cooler. All food items must be stored at least 6-8" off the floor to be protected from cross-contamination.	11/28/2013
3-304.11	The following equipment was soiled: a) Top of knife holder b) Soda guns in bar area c) Inside of ice machine Food equipment must be clean and sanitized before used with food.	11/28/2013
Improper Hold		
3-501.14	Mac & cheese soup was at 48 degrees F and taco meat was at 58 degrees F for an unknown amount of time. Food handler discarded both items. Potentially hazardous food must be cooled from 135 to 41 degrees in less than 6 hours provided the food is cooled from 135 to 70 degrees in the first 2 hours. (Repeat violation)	11/28/2013
3-501.17	Cooked corned beef, taco meat, mac & cheese soup and ham deli meat were not date marked. 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.	11/28/2013

CDC Risk Violation(s): 4

Good Retail Practice Violations(s)



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

Code Number	Description of Violation	Correct By
3-306.11	A bottle of liquor was stored in the ice bin for drinks. Discontinue storing liquor bottles in ice bin to prevent contamination of drink ice. (Repeat violation) (Corrected on-site)	11/28/2013
4-302.12	There was no working thermometer in the kitchen. Provide a thermometer to determine food temperatures.	11/28/2013
4-501.11	a) The ceiling of the microwave has chipping paint. Replace microwave.	11/28/2013
	b) There were numerous rags around the deep fryer and the grill to catch oil/grease from these units. Remove rags and repair units to stop the grease/oil leaks.	
4-601.11	The following areas were soiled: a) Hood and filters (greasy) b) Floor and wall just right of the grill area c) Cabinet under grill/deep fryers (greasy) d) Bottom shelf of serving table e) Under all equipment f) Floor and wall under 4 compartment sink g) Floor under stove h) Floor of walk-in cooler i) Outside of grease trap Clean and maintain clean.	11/28/2013
5-103.11	There was no cold water available in the men's restroom. Provide an adequate supply of cold water.	11/28/2013

Good Practice Violation(s): 5

Total Violations: 9

Notes:

** Please clean the lid of the grease dumpster.

On 11/14/2013, I served these orders upon BAJ, INC. by leaving this report with

Inspector Signature (Inspector ID:96)

Operator Signature