



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

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

Robert Pyles
McDonald's
7130 N 76th St
Milwaukee, WI

2/2/2016

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.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
4-601.11	Drink machines had build up behind splash guards and in crevices. All food contact equipment and utensils must be clean. Drink machines need to be cleaned thoroughly as per machine cleaning schedule.	2/2/2016
Improper Hold		
3-501.17	Several items were not properly date marked, including: Salad, yogurt parfaits, breakfast burritos, and diced onions bot raw and cooked. 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.	2/2/2016
3-501.19	Time as a control was not being set when products were placed for hot or cold holding A) Sliced cheese was out at room temperature. B) Shredded lettuce in cold holding was 63.8F. C) Burgers and fish were not timed Time may be only used as a control with written and approved procedures. Employees need to set time when new product is placed in holding unit and discard items beyond time stamp.	2/16/2016

CDC Risk Violation(s): 3

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-304.15	Employee was seen switching between raw and ready to eat food items without changing gloves. Properly use gloves for one use. Blue for raw, clear for ready to eat, as per stores procedures.	2/2/2016



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Good Practice Violation(s): 1

Total Violations: 4

Notes:

- A) Open beverage was found on counter where ready to eat food is bagged. Keep personal beverages in designated area or discard.
- B) PIC CFM was expired.
Valid CFM is Marilyn Eason 2/26/18
- C) Food dealer license was not on premises. Post current licenses on premises. Email copy to inspector

On 2/2/2016, I served these orders upon Robert Pyles by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature