



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

ALEXIAN VILLAGE OF MILWAUKEE, INC.
ALEXIAN VILLAGE OF MILWAUKEE
9301 N 76TH ST
MILWAUKEE, WI 53223

June 26, 2007

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	Fee Amount:	Correct By
		\$0.00	
6-301.11	No soap is available for handwashing at the bar handsink or the handsink in the back prep area near the prep sinks. A supply of hand soap needs to be available at all hand wash locations at all times. Monitor and refill soap immediately when empty.		06/26/2007
6-301.12	No hand towels are available for drying hands at the bar handsink or the handsink in the back prep area near the prep sinks. A supply of single use hand towels need to be available at all hand wash locations at all times. Monitor and refill immediately when empty.		06/26/2007
3-501.16	Prep cooler in the Cafe kitchen area is not holding cold temps to 41F or below. Melons and sausages had temperatures between 50F to 55F. All potentially hazardous food needs to be kept at either 135F or above or 41F or below. Remove PHF from the cooler and have the cooler serviced. Do not continue using the cooler until it can cold hold PHF at a temperature of 41F or below.		06/26/2007
7-201.11	Observed a can of "stainless steel cleaner" being stored above food equipment (clean pans and trays) on racks in the warewash area. Remove the chemical cleaner and store in a separate location or below any food or food equipment.		06/26/2007
4-301.14	There are gaps between the filters under the hood in the kitchen area as well as in the cafe area. Ensure that the filters fit together and that no gaps are present between the filters.		07/10/2007
5-205.15	The floor drain in the kitchen is cracked. There is a sewer smell that is coming from the drain. Replace the cover to ensure that sewer gasses don't escape the drain. The grease trap may also need to be looked at if the sewer smell does not stop. Service/repair the drain cover and/or the grease trap so that the sewer smell is no longer present in the kitchen.		07/10/2007



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Inspection Notes

Notes: No consumer advisory provided for menu items. Provide a consumer advisor for all menu items that can be consumed raw or undercooked (ie. steaks).

On 6/26/2007, I served these orders upon ALEXIAN VILLAGE OF MILWAUKEE, INC. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)