



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

Bon Appetit Management Co.  
Kohl's Lake Park  
7800 N 113th St  
Milwaukee, WI

**8/13/2013**

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**

<b>Code Number</b>	<b>Description of Violation</b>	<b>Correct By</b>
12-201.11(C)	Post a copy of your Food Dealers License. Yours is current, but needs to be on the premise.	8/27/2013



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- 3-101.11 All food must be safe, unadulterated and honestly presented. Bakery, cookies, donuts, brownies, etc. must have allergen information declared on them. 8/27/2013
- 3-101.11 Safe, Unadulterated, and Honestly Presented.C  
FOOD shall be safe, unADULTERATED and, as specified under § 3-601.12, honestly presented.  
Note: The following common ingredients may cause allergic reactions:  
EGGS (albumen, whites, meringue); Milk and Milk Products (Whey, Nonfat Dry Milk, Casein, Sodium Caseinate etc.); Peanuts (peanut butter, unrefined peanut oil and flour); Wheat & Wheat Proteins (malt, caramel color, flour); Tree Nuts (almonds, walnuts, pecans, etc.; each is a separate allergen, or the unrefined oils of these products); Soybeans and Soy Products (hydrogenated soy protein, tofu, and unrefined soybean oil); FISH; Shellfish; and Crustaceans.  
Note: The following common ingredients may cause adverse reactions: Monosodium Glutamate, Strawberries, Chocolate, Sulfites, Food Colors.
- 3-306.11 Install a sneeze guard for all your salad bar topping, sliced lemons and rolls. Provide effective food shields. 8/27/2013
- 3-501.16 Install a sneeze guard for the hot holding unit for pizza. 8/27/2013
- 3-501.16 Burger patties in the hot holding box were 127F. Potentially hazardous food must be held hot at 135 degrees or above. 8/27/2013
- 3-501.16 Ice is not allowed as a refrigerant. Ice may be used in conjunction with mechanical refrigeration as a decoration only. Melon at the employee serve cold holding unit were 54F and just sitting on top of the ice. Try nestling the bowls into the ice. On the cold buffet a large container of turkey was at 49F with ice. Potentially hazardous food must be held cold at 41 degrees of below. 8/27/2013
- 3-501.17 Undated water cooled boiled eggs (if air cooled = no date marking required), ham, cooked to order omelet toppings like sausage, ham, bacon. 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. 8/27/2013



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- 3-501.18 Foods expired past their date mark include: yogurt 7/29, ham 7/31 and noodles 7/25. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. 8/27/2013
- 3-602.11 3-602.11 Food Labels. 8/27/2013  
(A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 Food Labeling, and 9 CFR 317 Labeling, Marking Devices, and Containers.  
(B) Label information shall include:  
(1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;  
(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;  
(3) An accurate declaration of the quantity of contents;  
(4) The name and place of business of the manufacturer, packer, or distributor; and  
(5) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q)(3)-(5), nutrition labeling as specified in 21 CFR 101 FOOD Labeling and 9 CFR 317, Subpart B Nutrition Labeling.  
  
Properly label food. Labels must also contain the net weight in metric and US and the full manufactures address and phone number.
- 4-301.14 Discontinue grease production by cooking raw bacon, raw sausage on pizza, butter or spray with eggs, butter or spray on panini grill. You may use pre-cooked meats and use the panini grill dry. The 2 butane burners and an extra convection oven are being used which were not approved by the Health Department, they need to be removed. A consult with Equipment Specialist Mark Malin will be held. Provide an approved ventilaton hood for all required cooking equipment. 8/27/2013



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- 5-202.11
1. The sanitizer compartment is leaking water at the drain strainer. Repair so that water does not leak onto the floor. 8/27/2013
  2. Have the grease trap cleaned out.

**Notes:**

NOTES:  
FDL no  
CFM is Joanne Kulasiewicz exp. 3/10/2017  
DW passed at 174F

DO the following:

- Clean the dust off the wall and ceiling vent over the ovens.
- Clean the wall over the panini press, the black customer side.
- Clean the vegetable prep sink and the air gap beneath it.

THE NAKED JUICE COOLER MAY NOT BE USED TO HOLD POTENTIALLY HAZARDOUS FOODS. EITHER MOVE THE PHF FOODS OR REPLACE IT WITH A COMMERCIAL UNIT.

On 8/13/2013, I served these orders upon Bon Appetit Management Co. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature