



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

Hong Kong Express, Corp
Hong Kong Express
7420 W Good Hope Rd
Milwaukee, WI

8/24/2015

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	1. In the walk in cooler there was a bowl of cooked rice sitting on an uncovered bowl of raw chicken and raw chicken and beef next to cooked shrimp and vegetables. Keep raw products away from and below cut produce and cooked foods. COS 2. Dirty towels were underneath cutting boards. Discontinue using towels under cutting boards and get Board Mates. All food must be protected from cross-contamination Repeat.	8/24/2015
3-304.11	1. Knives were stored dirty on the magnetice strip over the prep table. 2. There is mold inside the ice maker in the storage room. Clean mold out of the ice machine and maintain clean. Food equipment must be clean and sanitized before used with food. Repeat	8/24/2015
Improper Hold		
3-501.16	In the hot holding buffet there was egg rolls and fried chicken at 98-118F. Unit was not turned on. Items were disposed of. Also, in the hot buffet there was chicken at 95.3F, 123F, and sweet/sour chicken dish at 131F. Food was reheated to 165F. Pans of cooked chicken on the roller rack were at 129F. Chicken needs to be refrigerated after the temperature goes below 135F. Grilled chicken in the rear kitchen hot holding box was 127F. Reheated. Potentially hazardous food must be held hot at 135 degrees or above. Repeat.	8/24/2015



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3-501.16	In the rear kitchen, a container of garlic and oil was out at 68F. During mid-day and slow periods keep garlic/oil in the cooler and during busy times keep small amounts out. Potentially hazardous food must be held cold at 41 degrees of below.	8/24/2015
3-501.17	In the walk in cooler, none of the cooked ready to eat foods were dated marked. Undated foods include: noodles, pork, rice, chicken and grill chicken and pork. 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.	8/24/2015
Other CDC Factors		
2-101.11	There is no person in charge at time of inspection. Many critical violations noted. Designate a Person In Charge at all times business is in operation who is knowledgeable in food safety.	8/24/2015
Personal Hygiene		
2-401.11	Employee beverages are on the large rear prep table. Keep all beverages off and away from food areas. Employees may only eat in designated areas not in the food preparation area.	8/24/2015
CDC Risk Violation(s):	7	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-304.12	Scoops are stored in dipper wells without the water running. Keep water running in the dipper wells as long as there are utensils in them. Clean the rice out of the dipper well by the drive thru.	9/7/2015
4-302.12	Employees present did not have thermometers or were aware of cooking or hot holding temperatures. Provide a thermometer to determine food temperatures. Train employees on how to calibrate thermometers.	9/7/2015
4-501.11	Remove scoops that are cut out of vinegar bottles and use only food grade scoops. Repeat.	9/7/2015
4-601.11	In the rear kitchen, clean off buckets of sauces free from sauce and food debris. Repeat.	9/7/2015
6-501.114	1. In the rear kitchen, remove the dirty board that is used as a stool. Discontinue using barrels as stools. 2. In the rear kitchen, the prep tables lower shelves are rusty. Recover the prep table shelves with stainless steel or FRP and seal all edges so that grease does not get under the covering. Call inspector for more information if needed.	9/7/2015

Good Practice Violation(s): 5

Total Violations: 12

Notes:



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Inspector came for a reinspection of the special for Certified Food Manager. Upon entry there were many violations noted. Routine inspection performed. Fees assessed on the CFM Special and on the Routine.

There was no Person in Charge at time of inspection, just employees.

NOTE: There was no sanitizer bucket set up and according to the staff they set one up at night sometimes. No knowledge of sanitizer concentration. Make sure staff is trained and have test strips available for chlorine testing.

****This establishment has been designated as Complicated due to the long history of food safety non-compliance and continuing violations.

On 8/24/2015, I served these orders upon Hong Kong Express, Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Handwritten signature of the inspector, appearing to read "K. Cradle".

Operator Signature

Handwritten signature of the operator, appearing to read "Nancy Dor".