



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  
Kohls Liberty  
11100 W Liberty Dr  
Milwaukee, WI

**8/12/2013**

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.

<b>Code Number</b>	<b>Description of Violation</b>	<b>Correct By</b>
3-101.11	<p>All food must be safe, unadulterated and honestly presented. Allergens must be declared.</p> <p>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 &amp; 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. Note: For more information contact the Food Allergy and Anaphylaxis Network</p>	8/26/2013



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- 3-304.11                      Discontinue washing creamer containers, utensils, scoops and coffee maker parts in the handwash sink. Employees stated they wash equipment in the handwash sink but are skipping the sanitizing step and there is no place for dishes to air dry. Food equipment must be clean and sanitized before used with food. 8/26/2013
- Consider installing a 3 compartment sink with a drainboard and keep the existing hand sink OR all equipment must be sent back to Menomonee Falls for cleaning and sanitizing.
- Have enough tongs, spatulas and other equipment that has been sanitized on the premise to last a week.
- 3-306.11                      Provide effective food shields on the following: 8/26/2013
1. Lettuce and tomatoes sitting out on counter. 1. need to be refrigerated and 2. needs sneeze guard protection.
2. Chili and chili toppings need to be under a sneeze guard with a top and 2 side caps.
3. The existing bakery case needs to have chains installed on the doors so that the flaps do not lift up all the way.
4. Muffins need to be inside a sneeze guard proof enclosure also. Top and 2 sides and possibly a backside.
- 3-501.16                      The cream 47F and milk 49F for coffee was out. Also, the sliced tomatoes and lettuce was not refrigerated. Starting Sept. 1, 2013 leafy greens and sliced tomatoes will have to be refrigerated. Potentially hazardous food must be held cold at 41 degrees of below. 8/26/2013
- Discontinue having sour cream and cheese stored on ice for refrigeration. Mechanical refrigeration only. Use single serve portions or squeeze bottles in the cooler.
- 3-501.17                      Hard boiled eggs that are water cooled need to be date marked. If you air cool the boiled eggs, they do not need to be date marked due to permeability of the egg shell. 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. 8/26/2013

