



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

KAL'S SERVICE INC.  
KAL SERVICE  
9425 W BROWN DEER RD  
MILWAUKEE, WI

**11/17/2008**

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: \$78.00**

Code Number	Description of Violation	Correct By
3-304.14	Wet wiping cloths are stored on a shelf next to the fryers. Store all wet wiping cloths in a sanitizing solution between use.	11/17/2008
3-501.16	The dipping batter is at a temperature of 64F degrees. The kitchen employee stated that they change the batter one time per day. The batter must be kept at 41F degrees or below at all times because it is hazardous. Unless test results can be provided that the batter is not hazardous, keep the batter at a temperature of 41F degrees or below at all times.  **You may also chose to discard the batter, clean the pan, and refill with new batter every 4 hours. If this method is used a log or procedure must be put in place that will identify when the batter is made and when it is to be thrown out. If the procedure is violated at any time, the time as a control method may no longer be permitted.**	11/17/2008
3-501.17	Open containers of coleslaw in the reach in cooler and the display cooler are incorrectly datemarked. 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. Datemark with the date the container is opened, not the expiration date stamped on the product. Correctly datemark the containers of coleslaw and discard within 7 days of opening.	11/17/2008



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3-602.11	The bagged ice for sale is not properly labeled. All ice that is bagged on site for resale must be labeled with the store name, address, contact information, and weight. Provide labels and ensure that labels are present on all bagged ice. (REPEAT)	11/17/2008
4-501.11	There is a large amount of ice buildup in the walk in freezer. De-ice the freezer and have all ice buildup removed. Have the unit serviced or repaired so that ice does not continue to build up on the floor and the ceiling of the walk in freezer.	12/1/2008
4-601.11	The soda nozzles have a buildup of debris on them. Have the nozzles cleaned as often as necessary to prevent the buildup or accumulation of debris. Clean and maintain clean the soda nozzles. (REPEAT)	11/17/2008
	There is an accumulation of slime mold growth on the metal plate located inside the ice machine. The interior of the ice machine must be kept clean and free of any mold growth at all times. Clean and maintain clean the interior surfaces of the ice machine as often as necessary to prevent mold growth. (REPEAT)	
	There is mold growth along the edge of the ice chute for the soda dispenser unit. The ice chute must be cleaned as often as necessary to prevent the growth or accumulation of mold and debris. Clean and maintain clean the ice chute.	



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5-103.11                      There is no hot water available for hand washing at the hand sink in the kitchen area. Have hot water restored to the hand wash sink by Monday November 18, 2008. In the meantime, use the far left compartment of the warewash sink for hand washing.                      11/17/2008

There is no hot water in either of the restrooms. Restore hot water to the restroom handwash sinks. (REPEAT)

**Notes:**

Provide a drain cover for the walk in cooler drain located in the room with the ice machine.

Repair the missing base cove at the partition wall located at the mop sink.

Discontinue reusing the cloth towels for hand drying. Hand drying may only be done using single service toweling.

Frozen chicken and frozen fish must continue to be thawed only in the reach in cooler. The sinks may not be used for thawing. Additionally, the chicken may be rinsed in the sanitizing bin using a colander. The sinks must be sanitized prior to and after rinsing the chicken. If food is found being thawed in the sinks, if the sanitizing basin is found dirty when not in use, if there are additional items that require washing/rinsing besides just the chicken, or at the discretion of the City of Milwaukee Health Department, a food preparation sink will be required to be installed.

On 11/17/2008, I served these orders upon KAL'S SERVICE INC. by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature