



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

Routine Food

KI O. LEE
GRACE GIFT SHOP
10850 W PARK PL
MILWAUKEE, WI

3/4/2011

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: \$87.00

Code Number	Description of Violation	Correct By
3-201.11	There is raw beef (for Philly sandwiches) in the freezer. Grease producing bacon is cooked on premise. No raw animal products are allowed. You cannot produce grease. Any meat products must arrive precooked by the manufacturer. Remove from the premise all raw meats and grease producing equipment. (REPEAT VIOLATION)	3/4/2011
3-301.11	1. Observed employee put cheese on a salad with bare hands. 2. Observed employee touch bread to assemble a sandwich with bare hands. Employees may not touch ready-to-eat food with their bare hands.	3/4/2011
3-501.16	1. Corned beef on the prep line is at 49F. 2. Ham on the prep line is 47F. Potentially hazardous food must be held cold at 41 degrees or below. (REPEAT VIOLATION)	3/4/2011
3-501.17	The following items on premise are not date marked: tuna salad, precooked chicken breast, hard boiled eggs, and sliced lunch meats. 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. (REPEAT VIOLATION)	3/4/2011



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| 3-701.11 | There is mold on the fresh motzarella cheese in the cooler. Operator disposed of product. Food that is unsafe, adulterated or not from an approved source must be discarded. | 3/4/2011 |
| 4-301.14 | There is not proper ventilation for grease production at this establishment. You are not permitted to cook products that produce grease without a proper hood for ventilation. There has been accepted use of the homestyle oven on record since 01-10-03 providing use was acceptable and did not incur problems. There is record of unapproved grease production in this establishment in 2009, 2010, and 2011. Grease producing products are being prepared in the Nuova Panini maker, Block Barrel toaster oven, and the homestyle oven. This is evident by the grease residues on and surrounding the Nuova Simonelli Panini maker, the Block Barrel toaster oven, and the pans containing grease on the stove top (photos to verify). Also, noted on premise are sauteed onions and bacon with grease laden paper towel, and the sale of fried egg sandwiches. You are required to remove all grease producing equipment (including the homestyle stove, Block Barrel toaster oven, and the Nuova Simonelli panini maker) until you provide an approved ventilaton hood for all required cooking equipment.

Any further questions contact Mark Malin, City of Milwaukee Health Department Equipment Specialist at 286-5769. | 3/4/2011 |
| 4-601.11 | There is excessive grease accumulation on the cabinets and surrounding areas of the stove, panini oven, and toaster oven. Clean and maintain all surfaces. | 3/4/2011 |

Notes:

There is a small leak beneath the 3 compartment sink that should be repaired to code using approved materials.

CFH: Ki O. Lee Exp: 11-06-11

On 3/4/2011, I served these orders upon KI O. LEE by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature