



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Vivian T. Chen, MSW, ScD  
Health Operations Director

**Health Department** Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164  
web site: www.milwaukee.gov/health

## Routine Food Inspection

BULK PETROLEUM CORPORATION  
MARATHON  
10501 W BROWN DEER RD  
MILWAUKEE, WI 53224

September 24, 2007

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
4-602.11	<p>The soda dispenser is not being cleaned frequently enough to prevent buildup on the nozzles and drain tray. Clean and maintain clean all food contact surfaces.</p> <p>The granite countertop in the prep area was filthy with old food debris. Clean and maintain clean this surface area when not in use.</p> <p>Used and dirty equipment and utensils were left in the cooking area. All equipment and utensils must be properly cleaned and stored away when not in use. Otherwise, they must be placed in a designated area near the ware wash sinks for cleaning. Clean and maintain clean all equipment and utensils after use.</p> <p>The fryer had a buildup of grease inside it's hood area. Clean the hood area immediatley and remove any grease buildup. Clean the hood as frequently as necessary to prevent any grease buildup.</p>	09/24/2007
6-501.111	Mouse droppings noted in the cabinet underneath the soda dispenser. Remove all evidence of mice and provide effective pest control.	09/24/2007
4-701.10	No sanitizer set up for use. Always have container of sanitizer (100ppm bleach) available for wiping down food contact surfaces. Kepp all wiping cloths stored in sanitizer in between use.	09/24/2007
2-301.12	Observed an employee not washing hands before using gloves to handle food. Instruct all employees the proper procedure for using gloves. All employees must wash their hands immediatley before putting on gloves and immediatley after taking the gloves off.	09/24/2007



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| 6-501.18  | <p><b>The handwash sinks, the food prep sink and the warewash sinks are all filthy. Clean and maintain clean the sinks. The food prep sink and the warewash sinks must be cleaned before and after each use. All the sinks need to be cleaned as often as necessary to prevent buildup on the fixtures and inside the basin. The "clean" side of the drainboard was also dirty and had dirty utensils and equipment being stored there. This surface is required to be clean and sanitary because cleaned and sanitized dishes/equipment/utensils will be placed here to air-dry. Instruct all employees on the proper cleaning of sinks and utensils/equipment.</b></p> | 09/24/2007 |
| 3-501.16  | <p>Observed chicken in the hot hold units being held at 124F degrees. All potentially hazardous food being held hot needs to be at a temperature of 135F degrees or above. Repair/adjust the temperature so that the temperature of the chicken remains at 135F degrees or above.</p>  | 09/24/2007 |
| 3-602.11  | <p>The bagged ice is not properly labeled. The ice that are bagged on the premise must be labeled with the store name, address, and contact information. Remove all unlabeled ice bags and label all the ice bags being bagged on the premise before placing them in the ice freezers.</p>   | 10/08/2007 |
| 3-701.11  | <p>There were expired eggs in the display coolers. All grade A dairy products must be removed from sale when they are expired. Remove the eggs immediately from sale coolers. Instruct employees to do walk-throughs and remove all expired dairy products on a daily basis.</p>   | 09/24/2007 |
| 3-306.11  | <p>The donut display case does not have proper guards in place to prevent contamination to food from sneezing or coughing. Tethers must be installed on the door flaps to prevent them from being able to completely open up. Ensure that the display case meets code before using it.</p>   | 10/08/2007 |
| 4-601.11  | <p><b>The potato wedger had old food debris left in it. Clean the potato wedger immediately after use.</b></p> <p><b>Observed mold growth on the inside of the ice machine. Clean the interior of the ice machine at a greater frequency to prevent the growth of mold. Clean and maintain clean all food contact surfaces.</b></p>  | 09/24/2007 |
| 6-501.114 | <p>Observed a lawn mower being stored in the back area near the ware wash sinks. The lawn mower cannot be stored in the back area. All equipment that is not kitchen related cannot be stored in the kitchen. Remove the lawn mower from the back kitchen area.</p> <p>The mop sink is inaccessible. Clean out the back area where the mop sink is located so that the mop sink can be properly used. Install mop racks above the mop sink so that mops can be properly dried and stored.</p>  | 10/08/2007 |



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|--------------|---|------------|
| 5-202.11     | There is duct tape being used at the end of the food sink drain to direct water into the funnel drain in the floor. Remove the duct tape so that the air gap exists between the food sink drain and the funnel. This gap is required to prevent sewage/waste backflow from entering into the food sink. | 10/08/2007 |
| 12-201.11(C) | No certified food manager certificate is posted. Post the State certificate for your certified food manager   | 09/24/2007 |
| 4-601.11     | The chest freezer in the back area is dirty. Clean and maintain clean the interior of the chest freezer.  | 10/08/2007 |
|              | The reach in freezer in the cooking area has a large amount of ice buildup. De-ice the freezer and maintain the condition to prevent food contamination and so that the freezer can function properly.  |            |
| 4-101.11     | Provide a stainless steel table in the back area where the ice machine is located for bagging ice. Discontinue bagging ice until a stainless steel table can be provided.   | 09/24/2007 |

**Inspection Notes**

Notes: Provide a covered wastebasket for the women's restroom. Provide a cleanable tray for the ice scoop. Install a drain cover for the open drain in the back area.

On 9/24/2007, I served these orders upon BULK PETROLEUM CORPORATION by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)