



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 Reinspection #1

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

**3/7/2013**

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.

**Fee Amount:  
\$213.00**

Code Number	Description of Violation	Correct By
3-302.11	<ol style="list-style-type: none"> <li>1. In the walk in cooler there was raw beef stored next to cooked shrimp and noodles. There was also raw chicken next to cooked sprouts and other cooked foods and prepped vegetables. Keep all raw meats on the bottom shelves and ready to eat foods and vegetables above them. Raw shell eggs should also be placed in the cooler on a bottom shelf.</li> <li>2. Tubs of raw meat were on the floor in the walk in cooler.</li> <li>3. Vegetables were on the floor in the walk in cooler.</li> <li>4. Boxes of food were on the floor in the walk in freezer.</li> <li>5. Remove the dirty wooden blocks and the space heater from the prep table in the warewashing area.</li> </ol> <p>All food must be protected from cross-contamination. Keep all food 6 inches off the floor. REPEAT VIOLATION</p>	3/14/2013



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)

- |          |   |           |
|----------|---|-----------|
| 3-306.11 | <ol style="list-style-type: none"><li>1. Discontinue using plastic trash bags to store food in. Plastic bags contain insecticides that may leach into food.</li><li>2. Cover all food in the walk in cooler and freezer to protect it.</li></ol> <p>Provide effective food shields.</p>   | 3/14/2013 |
| 3-501.16 | <p>In the hot case a pan of food was at 120F, removed and reheated to 165F. Turkey fried rice in the upright hot holding unit was 78F. Potentially hazardous food must be held hot at 135 degrees or above.</p>   | 3/14/2013 |
| 3-501.16 | <p>A tray of cooked chicken was out at 56F, crab rangoon was out at room temp at 67F (disposed), about 5 dozen raw shell eggs were stored under the counter at room temp of 70F, and a tub of cooked rice was out at 96-105F. Food must either be kept hot over 135F or cold at 41F or below. Nothing should be out at room temperature ever.</p> | 3/14/2013 |



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)

3-501.17                      None of the ready to eat foods were date marked. Undated food includes                      3/14/2013  
shrimp, diced turkey noodles, pork, cooked sprouts and multiple pans of par  
cooked chicken. 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.

**Notes:**

REINSPECTION 3/7/2013 NOTES:

ADDITIONAL VIOLATIONS:

Discontinue selling mason jars of sauce. No ingredient labels.

Discontinue using towels under cutting boards.

\*\*\*\*\*

3-302.11  
There was a large tub of raw cut chicken on the kitchen floor uncovered.

Raw shell eggs were next to diced turkey.

Cooked chicken was next to raw shrimp and raw chicken in the walk in cooler. Keep raw foods separate from cooked foods.

Boxes of food were still on the floor in the walk in freezer and cooler.  
It was discussed that they label the shelves.

3-501.16  
In the hot case there was a container of fried rice at 95F. Inspector showed how to calibrate a stem thermometer and keep it in the case. Also, take temperatures of food BEFORE you put it in there. If the temperature of the food is not over 135F, do not put it in the hot case, but reheat it to 165F for 15 seconds and then place it in the hot case.

3-501.16  
2 trays of par cooked chicken were out at 50F.  
3 containers of white rice were out at 63-130F, depending on the container.  
Keep refrigerated.

3-501.17  
Undated foods included crab rangoon, par cooked chicken, pork, noodles, shrimp and diced turkey. If it is cooked, date it. It was discussed to put a sign on the outside of the cooler to date it before entering the cooler. Have pens, markers,

On 3/7/2013, I served these orders upon Hong Kong Express, Corp by leaving this report with



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)

stickers or whatever you choose next to the cooler so its readily available.

3-306.11

Discontinue using plastic shopping bags to store food in, in the freezer. Use only food grade bags.  
Uncovered food in the freezer and cooler.

When customers return trays, they must immediately be returned to the kitchen sink to be cleaned as discussed. Do not allow dirty trays to come back to the service counter.



Operator Signature

