



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

PAVELA ENTERPRISES, LLC  
BLACK KETTLE  
8660 N 107TH ST  
MILWAUKEE,WI

**6/11/2014**

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:  
\$107.00**

### CDC Risk Code Factor Violation(s)

| Code Number            | Description of Violation | Correct By |
|------------------------|--------------------------|------------|
| CDC Risk Violation(s): | 0                        |            |

### Good Retail Practice Violations(s)

| Code Number | Description of Violation                                                                                                                                                                                                                                                                              | Correct By |
|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 2-103.11    | The staff is not knowledgeable about cooling techniques, temperature requirements, reheating for hot holding, cross contamination or chemical useage.<br>The Person In Charge must make sure the requirements of the Food Code are followed.                                                          | 6/25/2014  |
| 2-301.14    | The waitress did not wash her hand before putting on gloves to put rolls in a basket. Employees must wash their hands before working with food and donning gloves.                                                                                                                                    | 6/25/2014  |
| 2-402.11    | The cook was not wearing a hat or headwear while cooking. Provide and wear hair restraints for all food preparation employees.                                                                                                                                                                        | 6/25/2014  |
| 3-301.11    | The cook used his bare hands to put cheese on an entree that was cooked. While the entree does not pose a hazard because it got cooked, the main chunk was handled without gloves and the cheese from that chunk may not get cooked. Employees may not touch ready-to-eat food with their bare hands. | 6/25/2014  |



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|          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |           |
|----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| 3-302.11 | <p>1. A bag of onions was on the walk in cooler floor, 2. a package of raw shell eggs in the walk in cooler were over produce. Keep food off the floor and store eggs on the bottom shelf with other raw products.</p> <p>3. Discontinue storing bags of ice inside the basement ice machine. The exterior of the bags are not clean and will contaminate the rest of the ice.</p> <p>4. Discontinue storing ice scoop handles inside the ice bin, the handles are not considered clean. Store on a clean surface or with the handle up.</p> <p>All food must be protected from cross-contamination. REPEAT</p> | 6/25/2014 |
| 3-501.14 | <p>The prime rib from friday was 45.6F and disposed. Potentially hazardous food must be cooled from 135 to 41 degrees in less than 6 hours provided the food is cooled from 135 to 70 degrees in the first 2 hours. The cook stated they do not take temperatures.</p> <p>The thermometer was broken and registered 90F at room temperature. Buy new thermometers to check temperatures. Train staff on how to calibrate thermometers.</p>                                                                                                                                                                      | 7/23/2014 |
| 3-501.16 | <p>Homemade hollandaise sauce 43.8F and homemade cocktail sauce was at 52F in a malfunctioning cooler.</p> <p>Repair the cookline prep cooler 1. repair the condenser that is leaking inside the lower unit into a pan, 2. repair the drawers so that you don't need to use towels to keep the cold air inside. Note: the 2 left drawers are broken freezer compartments. OK left as is since back up freezer space is available.</p> <p>Potentially hazardous food must be held cold at 41 degrees of below. REPEAT</p>                                                                                        | 6/25/2014 |
| 3-501.17 | <p>Foods that were undated: pans of baked potatos, blue cheese, chunk ham, noodles, pork chops, chicken breasts, soup, hollandaise sauce, tartar sauce, homemade horseradish sauce and kraut. 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</p>                                                                                                                                                                                                                    | 6/25/2014 |
| 4-301.14 | <p>The South Bend oven is not fully pushed under the small hood. Push the oven back so that it is 6 inches inside the hood. The acoustic tiles in this area are now greasy, replace them with vinyl coated gypsum ceiling tiles that are cleanable.</p> <p>Inspector asked employee to turn the hood on. It did not appear to work. Repair the exhaust hood to function as designed or discontinue using grease producing equipment at that location.</p> <p>Provide an approved ventilaton hood for all required cooking equipment.</p>                                                                        | 6/25/2014 |
| 4-601.11 | <p>The mixer had a rusted bowl. Replace the mixing bowl, it is no longer cleanable and safe to use.</p> <p>The deli slicer was soiled with food debris, clean daily or after use.</p> <p>The soda gun holsters at the bar had pink mold in them, clean holsters.</p> <p>All food contact equipment and utensils must be clean.REPEAT</p>                                                                                                                                                                                                                                                                        | 6/25/2014 |



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|          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |           |
|----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| 5-202.11 | Repair the following plumbing items:<br>1. Repair the cookline faucet from dripping.<br><br>2. In the basement the walk in freezer condenser hose needs to be properly drained into an air gap and have a 1" space.<br><br>3. There is a lot of water on the floor at the ice machine. Repair any leaks coming from it onto the floor.<br><br>4. At the bar, remove the tubing coming from the dipper well and repair the dipper well spigot.<br><br>5. At the bar, remove the funnel from the right soda drain line and extend the tubing into the drain.<br>REPEAT<br><br>6. All the pipes going into the floor receptor at the ice machine need to be cut off so that they are all 1 inch over the receptor. | 6/25/2014 |
| 5-205.11 | The hand sink by the rear door had a knife, towel and scrubbie in it. It later contained the sanitizer bucket. Do not put anything in the handsink, it is for handwashing only. Handsink was not available for use. Make sure the handsink is always available.                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 6/25/2014 |
| 6-301.12 | There were no paper towels at the dishwasher hand sink. Provide single service toweling for all handsinks.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | 6/25/2014 |
| 7-201.11 | Soap and bleach were stored on the mixer table. All toxic materials must be stored so they will not contaminate food. Store soap and bleach below the counter or by the sink.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 6/25/2014 |
| 7-202.12 | 1. The sanitizer bucket read 0 ppm bleach and was dirty from the previous day. Staff did not know what the level is supposed to be or how to test for it. Training by inspector was given.<br>All toxic materials must be used following the manufacturers directions.                                                                                                                                                                                                                                                                                                                                                                                                                                          | 6/25/2014 |

**Good Practice Violation(s):** 15

**Total Violations:** 15

**Notes:**



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Notes: If an extension is needed for larger repairs you need to contact your inspector for an extension.

Keep the back door open, if fresh air is needed, get a screen door installed.

Remove all painting supplies and brushes from the kitchen. Do not store building and repair items in the kitchen.

Since you don't have a prep sink, a colander must be used for draining food and prepping vegetables in the double large sink in back.

FDL ok  
CFM is Pavela Antoina exp Jan. 2015

On 6/11/2014, I served these orders upon PAVELA ENTERPRISES, LLC by leaving this report with

Inspector Signature (Inspector ID:84)

A handwritten signature in black ink, appearing to read "K. Krade".

Operator Signature

A handwritten signature in black ink, appearing to read "A. Davel".