



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

International House of Pancakes LLC
IHOP #5422
8101 W Brown Deer Rd
Milwaukee, WI

11/1/2013

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.

Code Number	Description of Violation	Correct By
3-302.11	Cooked pot roast was stored next to raw meat in 2 coolers. Keep the pot roast on an upper shelf. All food must be protected from cross-contamination.	11/15/2013
3-304.11	The deli slicer had old tomato debris in/on it. Clean and sanitize after use. Food equipment must be clean and sanitized before used with food.	11/15/2013
3-501.14	Multiple boxes of rehydrated hashbrowns were in the walk in cooler at 102F. Since it is over the 6 hours time period for cooling the store voluntarily disposed of them. Separate boxes per instructions to help the cooling process or transfer to shallow pans. 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.	11/15/2013
3-501.16	Cooked breakfast sausages at the cookline were 111-119F from sitting out. When you do put them into the hot holding unit, make sure you turn it on. Potentially hazardous food must be held hot at 135 degrees or above.	11/15/2013
3-501.16	The toppings (sour cream, melons) of the small prep cooler were at 49F. Service cooler and monitor temperatures. Potentially hazardous food must be held cold at 41 degrees or below.	11/15/2013



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4-301.14	Discontinue using oil based sprays on the waffle irons outside of the hood. Change to a non oil spray or move waffle irons under the hood. Provide an approved ventilaton hood for all required cooking equipment.	11/15/2013
6-501.111	Fruit flies present in both bathrooms. Provide effective pest control methods to eliminate pests.	11/15/2013

Notes:

FDL yes
CFM no. See special.

Discontinue storing egg mixture and raw shell eggs in ice at the cookline. Mechanical refrigeration only.

On 11/1/2013, I served these orders upon International House of Pancakes LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature