



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

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 Reinspection #1

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

6/9/2016

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:
\$250.00**

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
3-501.16	A) Prep cooler on the left end of the line top is holding >41F. B) Prep cooler on the left end of the line drawers are holding >41F. C) Prep cooler on the right end of line drawers are holding >41F. D) Several salads on the salad bar are holding >41F. Potentially hazardous food must be held cold at 41 degrees or below. REPEAT VIOLATION	6/22/2016
4-901.11	Pans stacked while wet. Utensils must be air dried after washing and sanitizing.	6/22/2016

Good Practice Violation(s): 2

Total Violations: 2

Notes:



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Line coolers and salad bar have been serviced; however there are still problems with holding temperatures. Items on the line that were holding

>41F were between 48F-53F. Drawers were holding <41F. Salad bar temperatures were 48F.

A written procedure will be written for time as a control and submitted for approval by 7/1/16. Change PHF items every 4 hours. Do not mix old and new items together.

On 6/9/2016, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature