



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  
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## Routine Food Inspection

Milwaukee Lodge No. 46 of the Benevolent and Protective Order of Elks of the United States  
MILWAUKEE ELK'S CLUB  
5555 W Good Hope Rd  
Milwaukee, WI 53223

March 6, 2008

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	Fee Amount:	Correct By
		<b>\$0.00</b>	
3-302.11	Observed raw sausage meat being stored above cheese and pepperoni. Raw ground beef was also being stored next to a package of pre-cooked hotdogs and a package of ready to eat ham. To prevent cross contamination, raw meat must always be stored below all ready to eat/pre-cooked food or in a designated area away from food that is ready-to-eat/precooked. Remove the raw sausage meat and the raw ground beef and store them below all pre-cooked and ready-to-eat food.		03/06/2008
4-601.11	The plate above the ice inside the ice machine is dirty and appears to show signs of mold growth. The plate must be cleaned as often as necessary to prevent accumulation of debris and mold growth. Clean and maintain clean the plate inside the ice machine.		03/06/2008
3-304.12	The ice scoop is being stored on the dusty surface of the ice machine. Provide a cleanable tray to store the ice scoop. This tray must be washed as often as necessary to keep it clean. Clean and maintain clean the tray so that it does not contaminate the ice scoop.		03/06/2008
3-501.17	Observed a package of opened hotdogs and a package of opened ham sandwich meat in the walk in cooler that are not datemarked. 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. Once opened, ready to eat, potentially hazardous food must be consumed or discarded within seven days. Datemark all ready to eat, potentially hazardous foods that are not consumed or discarded within 24 hours.		03/06/2008



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- |           |   |            |
|-----------|---|------------|
| 6-301.12  | There are no single use hand towels available for hand drying at the handsink in the bar area. Single use hand towels must be available for hand drying at all handsinks at all times. Provide single use hand towels for hand drying at the bar handsink. Monitor and refill immediately when empty.   | 03/06/2008 |
| 6-301.11  | There is no hand soap available for hand washing at the handsink in the bar area. Hand soap must be available for hand washing at all handsinks at all times. Provide a supply of soap for hand washing at the bar handsink. Monitor and refill immediately when empty.   | 03/06/2008 |
| 4-501.116 | The sanitizer concentration in the sanitizer bucket at the bar tested above 100ppm. When the concentration is too high, the solution becomes too toxic for use on food contact surfaces. When setting up sanitizer buckets, ensure that the concentration is tested before use. The concentration of bleach is required to be between 50ppm-100ppm. | 03/06/2008 |

In the kitchen, bleach is being mixed with soap in the bucket being setup for wiping down surfaces. Soap may be used, however, a sanitizer bucket must also be setup for wiping down surfaces. Use testing strips to test the concentration of bleach before use.

**Inspection Notes**

Dump out the mop water as soon as mopping is done. Do not allow dirty mop water to remian in the mop bucket.

On 3/6/2008, I served these orders upon Milwaukee Lodge No. 46 of the Benevolent and Protective Order of Elks of the United States by leaving th

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)