



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

Routine Food

ROBERT PYLES
BETTY PYLES
MCDONALD'S
8100 W BROWN DEER RD
MILWAUKEE,WI

2/5/2013

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
2-103.11	Many of the internal McDonald policies are not being followed: time stamping, date marking, ect... It is the responsibility of the Person in Charge to check on employees to see if they are properly trained and following the safe food handling policies. The Person In Charge must make sure the requirements of the Food Code are followed.	2/19/2013
2-301.14	An employee was seen drinking soda and then going back to handling food without washing his hands. Employees must wash their hands before working with food.	2/19/2013
2-401.11	An employee was seen drinking a soda at the burger line. Employees may only eat in designated areas not in the food preparation area.	2/19/2013
3-302.11	<ol style="list-style-type: none"> 1. The iced tea dispenser must be moved out of the lobby where it is accessible to the public. Either install a locking lid on it or move it behind the counter where only employees may dispense it. 2. Tea was stored on the floor of the drive thru and in the walk in cooler. 3. The walk in freezer was dripping condensate onto food boxes. Condensate is a contaminate. Discontinue storing food boxes under the unit until it is repaired. All food must be protected from cross-contamination.	2/19/2013



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3-304.11	The drive thru ice chute has mold in it. Clean.	2/19/2013
	The small ice maker in back has mold in it. Clean. Food equipment must be clean and sanitized before used with food.	
3-501.16	Food sitting in the service hot holding area were as follows: big mac 107F, another big mac 113F, mcchicken 115F, burger 125F and french fries 128F. Potentially hazardous food must be held hot at 135 degrees or above.	2/19/2013
3-501.17	NOTHING is dated. Old date marking stickers from 9/2012 and 10/2012 are on many items or there is no date at all. This has been going on for some time now. The following items were either not dated or expired according to old labels. Drive thru creamer 5/30/12, service creamer undated, NONE of the McCaffe flavor bags or flavor syrups were dated, undated OJ bag, undated syrup jugs at the ice cream station, iced coffee. In the coolers there was undated breakfast burritos, ham, mcgriddles, all salad and burrito toppings. 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.	2/19/2013
3-501.19	Your Time as a Control policy is being violated. NONE of the foods at the burger line condiment area were properly time stamped. This included onions, bacon, cheese, lettuce, etc...Time may be only used as a control with written and approved procedures. Failure to comply with your procedure may result in a policy revokation by the local health department.	2/19/2013
4-501.11	1. Repair the walk in freezer so that it does not drip condensate onto food. 2. The ice dispenser in the customer area is broken. Repair, replace or remove.	2/19/2013



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|-----------|---|-----------|
| 4-601.11 | Clean the following non food contact area: | 2/19/2013 |
| | <ol style="list-style-type: none"> 1. Clean under the drive thru coffee and beverage areas and repair any water leaks that may be there. Water present. 2. Clean the sewage out of the hot water heater room in the basement. 3. Clean the entire wash machine area in the basement to include the walls, the floor, under the soda box area, floor drains and by the steel tanks. There is a sticky mess with standing water in that area. Repair any leaks that may exist. 4. Clean all the standing water up behind both ice makers. There is standing water. Repair any plumbing issues there. 5. Clean the top of the french fry area. 6. Clean the floor behind the grease trap in the basement free from grease. | |
| 5-202.11 | Properly repair the following plumbing items: | 2/19/2013 |
| | <ol style="list-style-type: none"> 1. The burger line hand sink is slow draining. Unclog. 2. Repair all the leaky faucet bases at the warewashing sinks. 3. Repair the leaky faucet base at the prep sink. | |
| 6-501.114 | The basement floor tiling is heavily damaged. Repair and replace all missing tiles. | 2/19/2013 |

Notes:

FDL ok
No CFM on premise, see special order

Make sure all towels are stored in buckets when not in use.

Current manager on duty states the store will be remodeled starting March 1st. File the appropriate plans with the City.

On 2/5/2013, I served these orders upon ROBERT PYLES
BETTY PYLES by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature