



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 Reinspection #1

GMRI, INC.  
THE OLIVE GARDEN ITALIAN RESTAURANT #1443  
8531 W BROWN DEER RD  
MILWAUKEE,WI

7/14/2015

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
3-501.16	Upon entering it was noted that the garlic and oil was sitting out. Garlic and oil was at 54F and roasted garlic at the cookline was out at room temperature at 52.3. Items were placed on ice. COS Potentially hazardous food must be held cold at 41 degrees or below.	7/21/2015
3-502.12	You currently have a HAACP plan for ROP which includes documenting all the cooling temperatures. Temperatures are not being consistently documented. Review procedure with the staff and document all cooling temperatures as required by your HAACP plan.	7/21/2015

Good Practice Violation(s): 2

Total Violations: 2

Notes:



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#### Reinspection notes

1. Roasted garlic with oil was 62F from this morning. Disposed.
2. Haccp plan not being followed:  
ROP'd soups Chicken gnocci from 11am temped at 50F and fagoili from 10am temped at 54F. Soups were voluntarily disposed of per policy after 4 hours temp should be 38F. klg

On 7/14/2015, I served these orders upon GMRI, INC. by leaving this report with

Inspector Signature (Inspector ID:84)

A handwritten signature in black ink that reads "K. Arade".

Operator Signature

A handwritten signature in black ink that reads "P. Hass".