



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](http://www.milwaukee.gov/health)

## Routine Food

Patricia A. Wildt  
Lodge Catering  
5555 W Good Hope Rd  
Milwaukee, WI

**12/8/2009**

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: \$87.00**

Code Number	Description of Violation	Correct By
3-302.11	Packages of raw hamburger meat were stored above cooked chicken in the walk-in cooler. Never store raw foods above ready-to-eat foods, always store raw below ready-to-eat foods. All food must be protected from cross-contamination. REPEAT VIOLATION.	12/22/2009
3-306.11	Food is stored on the floor in the kitchen area. Do not set containers of food on the floor.	12/22/2009
5-202.11	There is a steady leak coming from underneath the dishmachine and this has caused several floor tiles to pop up, pooling water in the void. Properly repair plumbing. Keep water off the floor.	12/22/2009

### Notes:

NOTE: Warewashing sinks are being used to thaw/rinse food. Use the food prep sink for food. This is the sink that is air-gapped. Otherwise, you must ensure that all food is placed inside containers which terminate above the spill rim of the sink.

On 12/8/2009, I served these orders upon Patricia A. Wildt by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature