



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

Wisconsin Lutheran Retirement
Wisconsin Lutheran Retirement Community
8949 N 97th St
Milwaukee, WI

5/8/2014

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.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	Raw chicken is stored on a tray in the walk in cooler with ready to eat sausages. Move sausages. All food must be protected from cross-contamination. COS	5/22/2014
3-304.11	Keep sanitizer buckets on the lower shelves of the prep tables so they won't contaminate food. COS The deli slicer and the mixer were soiled with food debris. Food equipment must be clean and sanitized before used with food. COS	5/22/2014
Improper Hold		
3-501.17	Undated knockwurst, BBQ ribs, roast, ham, soft cheeses and sauerbraten. 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.	5/22/2014
3-501.18	Expired food: cole slaw 4/30, tartar sauce 4/30, a chunk of bologne 3/30, pudding 4/24, and pepperjack cheese had mold on it. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. Discard COS	5/22/2014
Personal Hygiene		
6-301.12	No paper towels available in the dishwashing room. Provide single service towel for all handsinks.	5/22/2014
CDC Risk Violation(s):	5	

Good Retail Practice Violations(s)



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

Code Number	Description of Violation	Correct By
4-301.14	Inside the hood, close the louvered stainless steel panels so that the hood captures exhaust better. Call Mark Malin for questions at 286-5769.	5/22/2014
4-501.11	Do the following: 1. Push the Groen under the hood by 6 inches. Replumb utilities if needed. 2. The Vulcan salamander/broiler needs to be under the hood by 6 inches. You will have to re-pipe the gas lines. You may also remove this piece of equipment and install to code a smaller or different unit. The Vulcan requires Fire Suppression.	5/22/2014
5-202.11	Fix the following plumbing items. 1. Install a mop sink in the dishwashing room in the corner. 2. The hot water faucet at the dishwasher spray faucet will not turn off. 3. The faucet at the double prep sink leaks at the base. 4. Hard plumb the steamtable. Currently there are 5 hot water wells and no drainage. Properly plumb to code.	5/22/2014

Good Practice Violation(s): 3

Total Violations: 8

Notes:

CFM ok
FDL ok

Clean inside the ice cream chest.
Clean the top of the tilt skillet.

Wisconsin Luther Retirement Community has assumed responsibility of the kitchen run by Prairie Care LLC. since the sale of the building has not occurred. Letter on file at the Health Department.

On 5/8/2014, I served these orders upon Wisconsin Lutheran Retirement by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature