



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

MICHAEL A. BATZLER
BATZLER'S TRACKSIDE INN
8762 N GRANVILLE RD
MILWAUKEE, WI

4/7/2009

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: \$78.00

Code Number	Description of Violation	Correct By
12-201.11	The certified food manager certificate has expired in May '08. Provide a current and valid certified food manager within 90 days.	4/21/2009
3-302.11	Raw meats are being stored above lettuce in the cooler in the basement. Always store raw below ready-to-eat foods. All food must be protected from cross-contamination. REPEAT VIOLATION	4/21/2009
3-306.11	Soups are being cooled in an non-airgapped warewashing sink next to a sink set up for mop water. Because establishment does not have a food prep sink, a insert in the sanitizer compartment may be used (which terminates above the spill rim of the sink) or food may be cooled outside of the sink in a large pan of ice.	4/21/2009
3-501.17	Some ready-to-eat potentially hazardous foods are not being 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. Be sure to properly datemark all these foods.	4/21/2009



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3-501.18

Datemarked container of cooked beef marked from 3/18 is still in the cooler, well past the 7 days. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.

4/21/2009

Notes:

NOTES: Provide signage for the men's restroom instructing employee's to wash their hands. Do not use the warewashing sinks for a mop bucket. Provide chemical (bleach) test strips. Clean the yellowed ceiling and walls in the kitchen.

On 4/7/2009, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature