



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 Reinspection #1

JIN C. LIN
BEST BUFFET INC
8564 W BROWN DEER RD
MILWAUKEE,WI

8/5/2013

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.

**Fee Amount:
\$213.00**

Code Number	Description of Violation	Correct By
3-304.14	Dirty towels were on most surfaces, sanitizer buckets were set up ok but not being used for towels in between use. Store wiping cloths in a sanitizing solution between use.	8/19/2013
3-501.16	On the hot buffet there was wrapped hot dogs at 125F, crab rangoons 115F. Potentially hazardous food must be held hot at 135 degrees or above. REPEAT CODE	8/19/2013
3-501.16	At the cold buffet the watermelon was at 50F and the slice hard boiled eggs at 59F. In the kitchen, there was a pan of broccoli/chicken sitting out at 84F. Potentially hazardous food must be held cold at 41 degrees of below. REPEAT CODE	8/19/2013
5-202.11	Repair the faucet leaks at the dishwasher sink. Repair the leaks at the vegetable prep sink. Repair the leak at the prewash sink faucet. Properly repair plumbing.	8/19/2013



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

6-501.114

Do the following:

8/19/2013

1. Restore the lighting by the back storage area and over the walk in cooler/freezer.
2. Replace/restore the lights burnt out over the wok cooking area.
3. Remove the stroller, lawn chairs, tools and all other items that do not pertain to the restaurant out of the rear storage area.
4. Replace ALL missing and damaged ceiling tiles throughout the kitchen. Some are missing, insulation hanging out and others badly damaged. Replace with vinyl coated gypsum tiles. No acoustic or other non cleanable tiles.
5. Replace or repair the back screen door so that it can be closed tightly with no gaps so that insects and rodents may not enter.
6. In the mens bathroom the walls are beginning to deteriorate. Around the urinal, sink and under the soap dispenser, install FRP and seal all edges.

Notes:

On 8/5/2013, I served these orders upon JIN C. LIN by leaving this report with



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

REINSPECTION NOTES:

3-501.16 hot holding. Food on the smaller buffet was between 116-125F. The water on the buffet needs to touch the bottom of the pans.

3-501.16 cold holding. On the cold buffet boiled eggs 46F, melon 50F, pudding 46F. In the upright cooler by the cookline the food was at 46-48F. Repair this cooler so that it holds foods at 41F or below. Discontinue storing hazardous foods in this unit until it is repaired.

3-304.14 wiping cloths. Dirty wiping cloths were on all surfaces and the sanitizer bucket did not have any bleach in it. Store cloths in 100ppm bleach.

4-501.11 equipment maintained. Due the cost and possible time frame to repair or replace the cold buffet, this item has been transferred to a Special Order which follows a different Enforcement path.

5-202.11 plumbing. Repair the faucet leaks at the dishwasher sink and repair the leaks at the vegetable prep sink.

6-501.114 premise maintained. Items 1-5 are complete. Finish the mens bathroom - FRP around the handsink, urinal and the toilet and seal all edges.



Operator Signature

