



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

Seng Kue
Thai Bangkok
9112 W Brown Deer Rd
Milwaukee, WI

7/24/2012

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.

Code Number	Description of Violation	Correct By
3-304.12	Discontinue storing glasses on the pink napkin as this is not a sanitary storage method.	8/7/2012
3-304.14	Several wiping cloths are not in use laying on the counter. Store wiping cloths in a sanitizing solution between use.	8/7/2012
3-501.16	The following items are held at inappropriate cold holding temperatures on the cook line. 1. Raw Chicken at 66F 2. Cooked Shrimp at 50-55F Potentially hazardous food must be held cold at 41 degrees or below.	7/24/2012
3-501.17	Cooked chicken and two containers of soup are in the cooler without a date mark. 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.	7/24/2012
4-601.11	1. There is much dirt and grease accumulation on the wire rack on the cook line. Remove all the plastic as it has not been kept clean. Clean the wire rack and maintain clean. 2. There is hanging dust on the ceiling and on the ceiling vents. Clean and maintain clean.	8/7/2012



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5-103.11 Adequate hot water was not available at the hand wash near the prep sink. 7/24/2012
Provide hot water reaching 85F within 15 seconds of activation.

Notes:

1. License # 1659
2. CFM: Official Certificate from state not obtained (see special report). Course passed: Phong Kue Exp: 02-28-2014.

On 7/24/2012, I served these orders upon Seng Kue by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature