



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

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

4/11/2011

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
2-301.14	Kitchen employee who left the kitchen area, returned and did not first wash their hands before resuming working with food. Anytime employees leave the kitchen area, they must wash their hands first thing after returning to the kitchen.	4/11/2011
2-401.11	Open beverage on the shelf above the hot holding units. Employee beverages must be covered and kept where they cannot contaminate food and food equipment.	4/11/2011
3-306.11	Raw chicken was being washed in the rinse compartment of the warewashing sinks. There is a food prep sink here, use this sink for food only.	4/11/2011

Notes:

Note: Inspection done on 4/1/11
All orders COS.

On 4/11/2011, I served these orders upon Patricia A. Wildt by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature