



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

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

METAVANTE CORPORATION/FIS
METAVANTE FOOD SERVICE/FIS
11000 W Lake Park Dr
Milwaukee, WI

5/13/2016

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
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-501.16	Items on the salad bar were holding >41F: Chicken salad 46.2F; egg salad 44.6F; sliced tomato 45.6F; green peppers 42.2F; sliced beets 47.6F; potato salad with egg 45.3F; cottage cheese 45.3F. Potentially hazardous food must be held cold at 41F or below.	5/27/2016
4-501.112	Warewash machine average temperature after 3 runs was 159.5F. The temperature for mechanical hot water sanitizing equipment must be below 194 degrees and above 165 degrees for stationary rack, single temperature machines or 180 degrees for all other machines.	5/27/2016
4-601.11	A) Deli slicer found with food remnants. B) Mixer had food debris splash. C) Skillets on storage rack were dusty and dirty. D) Utensil drawers have dust build up within and along gaskets. All food contact equipment and utensils must be clean. Take care to clean and sanitize equipment after use paying attention to the undersides, grooves, and crevices. Cover pans when not in use to avoid splash. Periodically clean utensil drawers and gaskets as necessary.	5/27/2016



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7-102.11

Spray bottles in the warewash area identifying information is wearing off or are mismarked. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents.

5/27/2016

Good Practice Violation(s): 4

Total Violations: 4

Notes:

FDR ok 6/30/16 renewal application has been submitted.
CFM Robin Bauer 6/2/18

Self-service utensils should be stored with food contact surfaces inverted to prevent contamination.

On 5/13/2016, I served these orders upon METAVANTE CORPORATION/FIS by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature