



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](http://www.milwaukee.gov/health)

## Routine Food

BAJ, INC.  
BRETT'S FARMHOUSE  
7424 N 60th St  
Milwaukee, WI

**7/27/2011**

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.

**Fee Amount:  
\$107.00**

Code Number	Description of Violation	Correct By
	6-501.11 Large radio sitting on prep table next to cutting board. Relocate radio to area not subject to contamination of food or equipment.	7/27/2011
3-302.11	Raw meat/raw poultry stored in same cooler drawer in kitchen with ready-to-eat food items (cooked corned beef, etc.). Store all raw product completely separated from ready-to-eat foods.	7/27/2011
3-304.14	No sanitizer solution for wiping cloths in prep area. Provide sanitizer solution at proper concentration (100 ppm chlorine or 200 ppm quat) and store clean wiping cloths in solution between uses.	7/27/2011
3-306.11	Liquor bottles stored underneath wastewater pipes in basement. Store all food/beverage items away from any type of wastewater pipes.	7/27/2011
3-501.17	Coleslaw, sliced cheese, pan of cooked beef and premade soup in walk-in cooler not datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must be clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Mark items with a 7 day use-by date.	7/27/2011



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4-501.11	a) Small Black & Decker chopper unit is a homestyle product and not approved for use in a food establishment. Provide a commercial, NSF or equivalent unit, if needed. b) Bar cooler shelves are very badly rusted; remove all rust, or replace shelves, or have shelves plastic coated to Code.	7/27/2011
4-601.11	The following non-food items/areas need to be cleaned and maintained clean: **floor in basement food storage room (remove any clutter from area), **floor in basement furnace room (debris), **floor in basement bottle area (broken glass/sticky), **compressor fan/pan in walk-in cooler in basement (mold), **walls on stairwell to basement (very dirty) -large hole should be repaired to Code, **shelves with food/liquor items (debris), **white shelves in kitchen (debris), **plastic white cart and brown cart in kitchen (debris), **waste containers/handles (debris), **walls/ceiling in grill/hood areas (very dirty/greasy), **all walls/basecove in kitchen (debris), **interior of hood, ductwork, filters (greasy), **area underneath grill (grease/debris), **floor in kitchen (especially underneath black rubber mat -heavy debris build-up), Kitchen needs to set up a cleaning schedule for more frequent cleaning. (repeat code reference violation)	7/27/2011
4-601.11	The following food contact items need to be cleaned/maintained clean: **soda dispensers at bar (debris), **knife rack/knives in prep area (greasy), **interior of microwave (debris), **interior of all coolers/freezers (kitchen and basement storage units) - debris/ice build-up, **interior of ice machine in basement (debris), A cleaning schedule should be set up for more frequent cleaning in kitchen/bar areas.	7/27/2011
4-901.11	Clean pans stored on floor between oven and fryer area. Store all pans up 6"-8" above floor.	7/27/2011
6-501.111	Houseflies noted in kitchen areas. Provide effective pest control to eliminate flies.	7/27/2011



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6-501.114

- a) Large gaps at base and sides of back kitchen door. Properly seal gaps at door threshold/door frame and properly weatherstrip to Code to prevent insect/rodent entrance.
- b) Broken plaster and peeling paint on wall near back door, on ceiling near back stairwell, and on ceiling near oven area. Properly replaster/repaint areas, as needed, to Code.
- c) Stainless steel wall panel near back door is pulling away from wall. Properly secure panel and seal edges with silicone caulk.
- d) Floor tile missing in hallway area of kitchen near back door. Properly finish floor/install approved floor tile to Code, as needed.

7/27/2011

**Notes:**

Notes:

- \*\*Flour bin in kitchen should be labeled with name of product.
- \*\*Soap and single-service towels should be kept at bar area handsink for proper handwashing.
- \*\*Current food dealer's license should be posted (only last year's license posted).

Sinks: Kitchen +3 utensil +1 h/w

Bar +3 utensil +1 scrap

Sanitizer: Kay chlorine (nsu)

CFH: Brett Henning (exp. 7-10-15)

Ansul system last tested April, 2011

Grandfathered items:

In basement: 2 Sears Coldspot upright freezers; 2 Kenmore upright freezers

On 7/27/2011, I served these orders upon BAJ, INC. by leaving this report with

Inspector Signature (Inspector ID:3)

Operator Signature