



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

MILWAUKEE PUBLIC SCHOOLS
VINCENT HIGH SCHOOL
7501 N GRANVILLE RD
MILWAUKEE, WI

5/15/2013

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.

Code Number	Description of Violation	Correct By
2-301.14	The 2 kitchen employees working at the #2 and #3 serving lines did not wash their hands before donning gloves. Employees must wash their hands before working with food.	5/29/2013
3-501.16	Multiple pans of carrots at serving lines were between 106-129F. A large pot of sauce was sitting on the stove top at 112F. Potentially hazardous food must be held hot at 135 degrees or above.	5/29/2013
3-501.17	Packages of open undated deli ham in the walk in cooler. 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.	5/29/2013
5-204.11	There is not a convenient hand sink for the employees in the cafeteria serving area to wash their hands and hand washing violations were occurring there. Bathrooms are not suitable and are sometimes locked. Install a handsink in the room adjacent to the girls bathroom by fall inspection 2013. Locate handsink so that it is convenient for employees.	9/16/2013
7-201.11	Chemical spray bottle and a bottle of bleach were on food carts and prep tables. All toxic materials must be stored so they will not contaminate food.	5/29/2013



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7-202.12

Quat buckets were over 200+ppm.
Bleach bucket was over 200+ppm.
Use the appropriate test strips for both chemicals to determine sanitizer strength. All toxic materials must be used following the manufacturers directions.

5/29/2013

Notes:

NOTES:

Dishwasher ran at 162.6F - pass

In the boys bathroom off the cafeteria by the serving line, repair the broken soap dispenser.

Clean the dust out of the hood with the deck ovens.

Food Safety Plan on premise. Update training logs by fall 2013.

On 5/15/2013, I served these orders upon MILWAUKEE PUBLIC SCHOOLS by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature