



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

Destiny High School
Destiny High School
7210 N 76th St
Milwaukee, WI

4/17/2013

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
	No Violations to Report	

Notes:

Taco meat was not hot enough 110-119F. There was not enough water in the steamer to come in contact with the pans. Make sure water levels are sufficient.

No bleach in the sanitizer water. In the Food Safety Program they are documenting water temperatures of 110F. You are not hot water sanitizing but chemical. Record the bleach/chlorine level using test strips and record the proper level of bleach.

Food Safety Program on the premise and just needs to have training logs in there.

On 4/17/2013, I served these orders upon Destiny High School by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature