



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
Milwaukee Sign Language Elementary
7900 W Acacia St
Milwaukee, WI

3/18/2013

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 |
|--------------------|--|-------------------|
| 108-265 | Public Law 108-265 Continue to implement and develop your Food Safety Plan by next inspection. | 3/18/2013 |
| 2-301.14 | Employee did not wash her hands when going to serve food. Employees must wash their hands before working with food. | 4/1/2013 |
| 2-301.15 | When employee was instructed to wash her hands she dipped them into the sanitizer bucket and wiped them on her apron. Use a designated hand sink and follow proper hand washing procedures. Employees must wash their hands in an approved handsink. | 4/1/2013 |
| 3-501.16 | Tater tots were at 120F in one holding box and 120-127F at another hot holding box. Service holding boxes if need be. A staff member was not aware of minimum temperatures required when removing food from the ovens. Potentially hazardous food must be held hot at 135 degrees or above. Retrain staff on hot holding and cooking temperatures. | 4/1/2013 |
| 4-501.11 | Repair the walk in freezer from condensate and ice build up on the unit. | 4/1/2013 |



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6-301.12

No paper towels at the hand sink in the small dishwasher room or at the hand sink in the staff bathroom. Provide single service toweling for all handsinks.

4/1/2013

Notes:

The Food Safety Plan is on the premises. It has not been filled out. Temperature logs were incomplete, menu did not reflect actual processes that were being performed - enchilada sauce was going thru a complex procedure (level 3). Staff needs to complete training. DPI will be notified.

Complete training and Food Safety Plan by next inspection. klg

On 3/18/2013, I served these orders upon Milwaukee Public Schools by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature