



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

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

R & G Pizza Inc  
Papa Murphy's Take 'N' Bake Pizza  
7708 W Good Hope Rd  
Milwaukee, WI

**10/8/2013**

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
3-304.11	There was no sanitizer in the sanitizer compartment of the warewashing sinks or in the sanitizer bucket. Use your test strips to determine proper levels of sanitizer. Food equipment must be clean and sanitized before used with food.	10/22/2013
3-501.17	In the front prep cooler there is open bags of sausage, feta cheese, ground beef and chicken that are not date marked. 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.	10/22/2013
3-602.11	There were containers of crisp toppings that were not labeled with the contents. Foods transferred from bulk must be labeled with the common name. Properly label food.	10/22/2013



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6-501.114

Do the following:

10/22/2013

1. By the large reach in cooler by the register, seal the aluminum metal on the left side so there is no gap.
2. In the bathroom, redo the basecove or install a schluter.
3. In the kitchen, finish basecoving.
4. Seal the pipe runs by the mop sink and ALL handsinks. Install escutcheons or caulk.
5. The floor receptor for the veg prep sink needs to be sealed whre grout is loose or missing. Clean the mold out of it first. Seal so water cannot go under the tile.

**Notes:**

FDL ok  
CFM ok

Open repair orders from preinspection transferred to the routine. No extensions for these items.

On 10/8/2013, I served these orders upon R & G Pizza Inc by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature