



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

JIN C. LIN  
BEST BUFFET INC  
8564 W BROWN DEER RD  
MILWAUKEE,WI

**7/10/2013**

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.

**Fee Amount:  
\$107.00**

Code Number	Description of Violation	Correct By
3-302.11	<ol style="list-style-type: none"> <li>1. Clean the stained cutting board that was in use by the ice machine. If you can't get the stains out, replace it.</li> <li>2. Clean the mold out of the ice machine on the white plastic piece.</li> <li>3. In the upright prep cooler there was raw chicken over cooked chicken and crab rangoon.</li> <li>4. Clean knives were stored on a dirty tray. Store all utensils in a clean/safe manner.</li> <li>5. Whole raw shell eggs were sitting out in their carton with shells that had already been broken open. Dispose of broken egg shells immediately upon cracking and discontinue putting broken shells in with ones that are intact.</li> <li>6. Clean the dirty can opener.</li> <li>7. The customer soda dispenser and ice chute has mold in it. Clean and disinfect soda dispenser as necessary to keep clean.</li> </ol> <p>REPEAT CODE All food must be protected from cross-contamination.</p>	7/24/2013



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- |          |   |           |
|----------|---|-----------|
| 3-304.11 | <p>The dishwasher was not sanitizing dishes. The sanitizer container was empty and once it was changed chlorine levels tested 0ppm. It should register at 100ppm. Upon delivery of report it was working. Inspector will recheck it at reinspection. Food equipment must be clean and sanitized before used with food.</p> <p>The sanitizer water in the 4 compartment sink was also under 100ppm. Use chemicals to sanitize as directed.</p> | 7/24/2013 |
| 3-304.14 | <p>Dirty towels were on most surfaces, sanitizer buckets were set up ok but not being used for towels in between use. Store wiping cloths in a sanitizing solution between use.</p>   | 7/24/2013 |
| 3-501.16 | <p>On the hot buffet there was wrapped hot dogs at 125F, crab rangoons 115F. Potentially hazardous food must be held hot at 135 degrees or above.<br/>REPEAT CODE</p>   | 7/24/2013 |
| 3-501.16 | <p>At the cold buffet the watermelon was at 50F and the slice hard boiled eggs at 59F. In the kitchen, there was a pan of brocoli/chicken sitting out at 84F. Potentially hazardous food must be held cold at 41 degrees of below.<br/>REPEAT CODE</p>  | 7/24/2013 |
| 3-501.18 | <p>In the walk in cooler there was sesame paste that was dated 6/25, and in the prep cooler there is chicken dated 6/30. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. Items were voluntarily disposed of.</p>  | 7/24/2013 |





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4-601.11	<p>Clean the following non food contact surfaces thoroughly.</p> <ol style="list-style-type: none"><li>1. Clean the exterior and interior doors of the bathrooms.</li><li>2. Clean both sides of entry doors going into the restaurant and into the kitchen. All doors are soiled with black stains and grease. Clean.</li><li>3. Clean the shelves and under the shelves in the storage area free from dirt and grime.</li><li>4. Clean the dirt and food debris off the top of the dishwasher.</li><li>5. Clean the ceiling tiles over the dishwasher and throughout the kitchen if soiled. See also the order for ceiling tile replacement.</li><li>6. Clean the hood filters.</li><li>7. Clean the entire cookline to include: a.) the exterior surfaces of the equipment and in between pieces of equipment b.) the floor and back wall under the cookline c.) all pipes and nozzles</li><li>8. Clean the mop sink in the closet free from grime.</li><li>9. In the kitchen clean all the prep tables and shelving units free from food and dirt to include the prep tables.</li></ol>	7/24/2013
5-202.11	<p>Repair the faucet leaks at the dishwasher sink.</p> <p>Repair the leaks at the vegetable prep sink.</p> <p>Repair the leak at the prewash sink faucet. Properly repair plumbing.</p>	7/24/2013
6-501.111	<p>Small beetles were seen inside the bucket where a bag of flour was stored. Flour disposed of and tub cleaned. Provide effective pest control methods to eliminate pests.</p>	7/24/2013



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6-501.114

Do the following:

7/24/2013

1. Restore the lighting by the back storage area and over the walk in cooler/freezer.
2. Replace/restore the lights burnt out over the wok cooking area.
3. Remove the stroller, lawn chairs, tools and all other items that do not pertain to the restaurant out of the rear storage area.
4. Replace ALL missing and damaged ceiling tiles throughout the kitchen. Some are missing, insulation hanging out and others badly damaged. Replace with vinyl coated gypsum tiles. No acoustic or other non cleanable tiles.
5. Replace or repair the back screen door so that it can be closed tightly with no gaps so that insects and rodents may not enter.
6. In the mens bathroom the walls are beginning to deteriorate. Around the urinal, sink and under the soap dispenser, install FRP and seal all edges.

**Notes:**

On 7/10/2013, I served these orders upon JIN C. LIN by leaving this report with



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Inspection was performed on 7/9/2013

FDL ok.  
CFM ok.

Operator states that they will be closing within the next month.

NOTES:

Remove the 2 homestyle rice cookers or only use them for employee food.

Discontinue nesting/stacking wet pans. Allow all dishes to air dry.

If more time is required to complete the items, call your inspector at 286-8544 for an extension. If items are not completed at time of reinspection a fee will be assessed. klg

\$107 repeat violation fee assessed.



Operator Signature

