



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

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

Family Mart LLC
Brown Deer Marathon
10501 W Brown Deer Rd
Milwaukee, WI

4/11/2014

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.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-304.11	The potato slicer was very soiled and dirty. Food equipment must be clean and sanitized before used with food.	4/25/2014
Improper Hold		
3-501.16	Chicken and potato wedges were at 116-130F. Keep the food towards the hot heating elements. Food voluntarily disposed of. COS Potentially hazardous food must be held hot at 135 degrees or above.	4/25/2014
3-501.17	Undated corn dogs. Once you remove a pre-cooked item from the freezer its only good for 7 days. 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.	4/25/2014

CDC Risk Violation(s): 3

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
Good Practice Violation(s): 0		

Total Violations: 3

Notes:



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FDL ok
CFM ok

Do the following:

1. Clean the walls and floor by the cooking equipment.
2. Install chains on the bakery case doors so they only open 45 degrees.

On 4/11/2014, I served these orders upon Family Mart LLC by leaving this report with

Inspector Signature (Inspector ID:84)

A handwritten signature in black ink, appearing to read "K. Lunde".

Est. # 826878

Operator Signature

A handwritten signature in black ink, appearing to read "D. ...".

Page 2 of 2