



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

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

Wright Way Pizza, INC
DOMINO'S PIZZA
7613 W GOOD HOPE RD
Milwaukee, WI

1/21/2016

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**

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
	A) 4-301.13 Drainboards. Clean pans were being stored on used dough pans adjacent to the mop sink. Drainboards, UTENSIL racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary UTENSIL holding before cleaning and after SANITIZING. COS	1/21/2016
	B) 6-501.16 Drying Mops Mop was stored in the mop sink where it was unable to dry. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.	
2-102.11	PIC was unable to explain which illnesses would need to be reported to the health department. Make sure the person in charge is able to demonstrate knowledge of the appropriate requirements of the Food Code	1/21/2016
2-103.11	PIC was unable to demonstrate proper allergen controls. The Person In Charge must make sure the requirements of the Food Code are followed	1/21/2016
2-301.11	Employee was noted to have artificial fingernails that were polished. Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD.	1/21/2016



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2-401.11	A) An open package of crackers was found on food prep table. Employees may only eat in designated areas not in the food preparation area. B) Personal beverages were being stored in reach in coolers where open packages of food were also being stored. Designate an area for personal beverages that will protect food items from cross contamination. REPEAT VIOLATION	1/21/2016
3-301.11	Employee was seen touching finished pizza with bare hands. Employees may not touch ready-to-eat food with their bare hands.	1/21/2016
3-302.11	Food items were being stored on the floor of the walk-in cooler. All food must be protected from cross-contamination. Store food items at least 6" above the floor. REPEAT VIOLATION	1/21/2016
3-304.12	Utensils found in a container with water and debris. Utensils must be stored in a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not TIME / TEMPERATURE CONTROL FOR SAFETY.	1/21/2016
5-205.11	Food debris was found in the rear handsink adjacent to pizza oven. Handwash sinks are to be used for handwashing only.	1/21/2016
7-209.11	Cell phone was stored on prep table. Employee personal care items must be properly stored. COS	1/21/2016

Good Practice Violation(s): 9

Total Violations: 9

Notes:

Gasket on prep cooler door (far left) is loose. Repair or replace gaskets as needed.

On 1/21/2016, I served these orders upon Wright Way Pizza, INC by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature