



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

Institute of Technology & Academics
Institute of Technology & Academics
8634 W Brown Deer Rd
Suite #100
Milwaukee, WI

4/18/2012

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
2-102.11	The food service worker is unaware of proper cold holding temperatures. Make sure the person in charge is able to demonstrate knowledge of the appropriate requirements of the Food Code.	4/18/2012
3-501.16	Sour Cream is at room temperature at 64F. Potentially hazardous food must be held cold at 41 degrees or below.	4/18/2012
6-301.10	There is no handsink provided in the kitchen. A handsink is required when serving any food items other than prepackaged food items. Operator currently serving refried beans, salsa, chips, and sour cream. Provide the appropriate number of handsinks to code using approved methods. Any questions on the requirements please contact Julie Hults, Environmental Health Coordinator @ 414-286-5746. This must be completed by April 25, 2012.	4/25/2012

Notes:

On 4/18/2012, I served these orders upon Institute of Technology & Academics by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature