



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

Seng Kue
Thai Bangkok
9112 W Brown Deer Rd
Milwaukee, WI

6/3/2013

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	1. In the rear upright cooler there where 2 containers of noodles soaking next to raw chicken and beef. 2. Discontinue using bowls and plastic containers for scoops. Supply approved ladles/scoops for removing liquids and dry ingredients. All food must be protected from cross-contamination.	7/1/2013
3-304.14	Wiping cloths were lying out on many surfaces. There was only 1 sanitizer bucket set up for the wait station, you need to have a bucket for the cookline and in the back kitchen where prep work was being done. Store wiping cloths in a sanitizing solution between use. REPEAT	6/17/2013
3-501.13	A bucket with meat in it was thawing under the warewashing sinks. Thaw foods in an approved manner 1. refrigerator, 2. under running water or 3. in a microwave. Thaw foods in a refrigerator or under cold running water.	6/17/2013
3-501.16	Many raw shell eggs were out on a cart at room temperature. Put eggs away during slow periods (245pm). Also, a container of cooked beef was sitting out at 85F as well as hot/sour soup 110F. Potentially hazardous food must be held cold at 41 degrees of below. REPEAT	6/17/2013



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5-202.11 The hand sink in back has a leaky trap that drains onto the floor. Properly repair plumbing. 6/17/2013

Notes:

FDK ok
CFM is Phong Kue exp 2/27/2014

Do the following:

1. Replace the burnt out hood bulb.
2. Verbal - do not place beverages on prep tables or cooking areas. Have a designated place for employees to store beverages. Violation next time.
3. Discontinue to use the prep sink to wash aprons. Next time the sink is used for a purpose other than food it will be a violation.

No children in the cooking and food preps areas is allowed to prevent cross contamination.

On 6/3/2013, I served these orders upon Seng Kue by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature