City of Milwaukee
Health Department

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
Reinspection #3
Intent to Close

Brown Deer WI 5422 Inc.
IHOP5422
8101 W Brown Deer Rd
Milwaukee,WI

4/16/2015

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:
$426.00

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
12-201.11	There are more than 5 employees on duty, no Certified Food Manager on the premise and many ciritical violations present. Provide a certified food manager.	4/23/2015
2-103.11	Many critical violations are present and manager on duty has not been monitoring the store and employees as required. The Person In Charge must make sure the requirements of the Food Code are followed.	4/23/2015

Est. #

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3-501.16	Multiple cold holding issues: 1. the roast beef and batter in the cookline Tru reach in cooler were 43.8F. Repair cooler and move foods in the lower unit. 2. Crepes sitting out at 102.2F. Refrigerate crepes after cooking if you are not doing immediate service. 3. Hashbrowns at the cooklineat 57F on ice. NO ICE as a refrigerant. 4. Discontinue ice as a refrigerant if the temperature is not at 41F or below. 5. Whipped creme that states "keep refrigerated" wass at 54F. Discontinue whipped creme on ice and put in the cooler. 6. In the walk in cooler temps were: raw chicken 46.7F, cooked pot roast 46.9F, raw omelet sausage 45.8F, hard boiled eggs 47.3F, melon and other items. Potentially hazardous food must be held cold at 41 degrees of below. Repair the walk in cooler. Repeat code. All foods were either moved or disposed of.	4/23/2015
6-301.10	The handwash sink at the left side waitstation by the bathrooms has been disabled as a handsink and converted to a dump sink. Handsinks may not be down graded without Health Department approval. Reinstall the soap and paper towel dispensers. Provide the appropriate number of handsinks.	4/23/2015

Good Practice Violation(s): 4

Total Violations: 4

Notes:

NOTE: Use small amounts of liquid egg and batters in slow periods on ice. Only at the busy times may you have large amounts of eqq and batter out on ice.

You need to apply for a variance for downsizing the left side waitress station hand sink. In the mean time, stock sink with soap and towels.

On 4/16/2015, I served these orders upon Brown Deer WI 5422 Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature