



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

H Mahmood LLC
Mobile Filling Station
9425 W Brown Deer Rd
Milwaukee, WI

4/15/2013

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.

Code Number	Description of Violation	Correct By
2-401.11	Employee had her purse and personal beverage on the wooden prep table. Employees may only eat in designated areas not in the food preparation area.	4/29/2013
3-304.11	The dishes and equipment were not being sanitized at all. Kitchen employee was not aware of what sanitizer she should be using. Inspector instructed her to use 1 cap of bleach for the sanitizer sink. The certified food manager is responsible for training the kitchen staff on proper sanitation. Food equipment must be clean and sanitized before used with food.	4/29/2013
3-501.16	French fries 119F, potato wedges 120F, chicken breasts 112F, and fish at 121F. Potentially hazardous food must be held hot at 135 degrees or above. Recook/reheat food to 165F for 15 seconds or dispose of food.	4/29/2013
3-602.11	You need to label your bags of ice with your full address and phone number and the price per bag. Properly label food. Either label every bag or you can put a sign on the freezer door.	4/29/2013



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

4-501.11	1. Remove the homestyle griddle in the kitchen. Currently located in the hood on the cart.	4/29/2013
	2. Repair, replace or remove the broken True freezer.	
	3. Repair the walk in freezer so that the condenser doesn't drip large amounts of ice onto the freezer floor. Clean the ice off the freezer floor also.	
4-701.10	1. Clean the mold off the back section of the ice chute in the soda dispenser.	4/29/2013
	2. Store the ice scoop in a clean location. Wash and clean the scoop and the ice bagging black chute.	
	Utensils and food-contact surfaces of equipment must be sanitized.	
5-205.11	The handsink by the ice production area was blocked by a case of soda sitting on top of the handsink. Handsink was not available for use. Make sure the handsink is always available.	4/29/2013
6-301.11	You need to have handsoap by the ice maker. Make sure all handsinks are supplied with soap.	4/29/2013
6-301.12	There was no paper towels in the mens bathroom and by the ice production hand sinks. Provide single service toweling for all handsinks.	4/29/2013



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

6-501.114

You need to repair the following items:

4/29/2013

1. Remove the wooden prep table in the kitchen and replace it with a stainless steel one.
2. Replace the burnt out light in the hood.
3. Remove the greasy cardboard from the kitchen.
4. Repair the wall between the mop sink and the ice maker.
5. Repair the floor tiles in the ice maker room.
6. Repair the basecove in the ice maker room.
7. Repair the floor in the customer area by the door.
8. Repair the lighting in the womens bathrooms so that you have at least 50 foot candles.

Notes:

FDL ok
no cfm - see Special

Clean the exterior surfaces of the flour/breading buckets.

On 4/15/2013, I served these orders upon H Mahmood LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature