



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Family and Community Health Services

Health Department

web site: www.milwaukee.gov/health

Routine Food Reinspection #1

MILWAUKEE COUNTY DEPT. OF PARKS, RECREATION AND CULTURE
DRETZKA GOLF CLUB HOUSE
12020 W BRADLEY RD
MILWAUKEE, WI

7/1/2013

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
3-501.16	Burgers, chicken and dogs were at 99-119F. Potentially hazardous food must be held hot at 135 degrees or above.	7/8/2013

Notes:

Reinspection Notes:

Burgers, brats and hot dogs were between 92F and 124F. It is strongly recommended that you use your steamer jacket to hot hold food. Your left side of the grill does not appear to be getting hot enough when it is set at 250F or turn it up. Make sure cook takes temperatures of the food to verify that it is being hot held. \$107 fee assessed. klg

On 7/1/2013, I served these orders upon MILWAUKEE COUNTY DEPT. OF PARKS, RECREATION AND CULTURE by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature