



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 #1

The Road, Inc.
Denny's
8001 W Brown Deer Rd
Milwaukee,WI

2/19/2014

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:
\$213.00**

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
4-501.11	Repair the following: 1. The walk in freezer is dripping condensate onto the shelves and flooring. Repair so condensate does not drip. 2. The electrical outlet in the hood is shorted out. Repair. 3. Finish cleaning the hood from the small fire. Call a hood company and have them reseal all open edges and gaps with heat resistant sealant. Inspector will have equipment specialist Mark Malin look at the hood. Also, clean the inner vents free from grease and remove grease soaked cardboard from the seams.	2/26/2014



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4-601.11

Clean the following areas:

2/26/2014

1. At the cookline, clean the mold out of the air gap under the prep sink. Clean the slimy water out from under the prep sink. See if you can prevent water from getting in there.
2. Clean all floor receptors free from mold and food debris. All areas.
3. Clean all the walls and ceiling tiles at the cookline free from grease.
4. Clean the entire cookline to include: pipes, walls, interior vents, floor, equipment to include sides and legs, and underneath the undersides of the equipment.
5. Clean the rear exit doors free from grime.
6. Clean both employee bathrooms to include the exterior doors and the garbage can in the womens. Clean up the standing water in the mens.
7. Clean out the 2 water jackets from the soup tureens free from grease and food.

Good Practice Violation(s): 2

Total Violations: 2

Notes:

Reinspection 1 notes: Due to computer, original text cannot be modified. See notes for items to complete.

4-501.11

Complete items 1 and 3

Show a work order or invoice for the walk in freezer repair and clean the freezer floor free from food and ice build up.

The hood had some seams sealed but not all of them. Have a hood company finish sealing the hood seams. ALL edges, seams and gaps and joints should be sealed.

4-601.11

Item 4 needs to be complete. The cookline is still excessively dirty. Extensions will not be given for general cleaning items. Clean under and behind all equipment.

On 2/19/2014, I served these orders upon The Road, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature