



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

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

6/11/2013

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
3-501.16	Burgers, chicken and dogs were at 99-119F. Potentially hazardous food must be held hot at 135 degrees or above.	6/25/2013
3-501.17	Ham and turkey were mis-dated. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	6/25/2013

Notes:

On 6/11/2013, 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