



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

G Mirch Masala LLC
G Mirch Masala
7225 N 76th St
Milwaukee, WI

5/10/2012

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
2-103.11	The Certified Food Manager must train all employees on the requirements of the food code. They are responsible to be sure the requirements of the Food Code are followed	5/10/2012
3-302.11	<ol style="list-style-type: none"> 1. The rinse and sanitize compartment of the 4 compartment sink have much dirt accumulation and dirty dishes in them. These sinks must remain clean and sanitized at all times. 2. The clean drainboard of the dish machine is dirty. This area must remain clean and sanitized to prevent contamination. 3. Carrots and Potatoes are stored on the floor in the kitchen. Both the walk in cooler and freezer have many food items stored on the floor. To prevent contamination all food items must be stored 6 inches from the floor. 4. There is raw chicken stored above a cooked potato dish on the cook line. To prevent cross contamination store raw proteins beneath cooked, ready to eat foods. 5. Many food items are being stored in grocery bags. These bags are not food grade and are not intended for food storage. Discontinue using these bags for storage. (REPEAT VIOLATION)	5/24/2012
3-304.14	Many dirty wiping cloths are stored on food prep surfaces. Store wiping cloths in a sanitizing solution between use.	5/10/2012



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3-501.16	The following food items are held hot at inappropriate temperatures: 1. Cooked potatoes are @80F 2. Goat patties at 114F.	5/10/2012
3-501.16	1. On the buffet Cheese Balls are stored at 65F. Potentially hazardous food held cold must be at 41F or below. (REPEAT VIOLATION)	5/10/2012
3-602.11	1. Many spices in the kitchen are reduced from bulk. These containers must be labeled with the contents. 2. There is an unlabeled spray bottle in the kitchen. All products must be properly labeled.	5/10/2012
4-501.11	1. The FRP wall at the dish machine is falling off the wall. Properly repair or replace FRP to code using approved materials. 2. There is an area of the ceiling in the kitchen that is failing. Properly repair or replace these areas of the ceiling to code using approved materials.	5/10/2012
4-601.11	1. There is an upper shelf in the kitchen with many non food related items accumulated stored above food items - dirty bags, dirty disposable pans, old prescription bottle and much clutter. Remove these items and organize this area.	5/24/2012
4-701.10	There is no sanitizer solution set up, furthermore neither of the chefs knew how to set up a sanitizer bucket. Another employee trained the 2 chefs how to set up a sanitizer bucket. It is critical sanitizer is being used to sanitize all food prep areas. The kitchen prep surfaces are excessively dirty. Utensils and food-contact surfaces of equipment must be sanitized.	5/10/2012

Notes:

1. The upstairs bar is not in use; however the left compartment of the 3 compartment sink has much mold accumulation. This area should be cleaned as often as necessary to maintained clean.
2. The caulk at the clean drain board of the dish machine has much mold. Either clean or replace the caulk.
3. Remove all the plastic covering from the drawers on the prep line. This is not a cleanable surface and has much old food debris accumulation and provides an opportunity for contamination.
4. The plastic covering on the wire shelves must be cleaned as often as necessary to maintain clean. Currently there is much dirt and food accumulation. If operator is unable to maintain clean, these plastic sheets will be ordered removed from premise.

On 5/10/2012, I served these orders upon G Mirch Masala LLC by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature