



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 Reinspection #1

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

5/3/2012

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:
\$213.00**

Code Number	Description of Violation	Correct By
3-501.16	<p>Many food items on the cook line are cold held at inadequate temperatures. Potentially hazardous food must be held cold at 41 degrees or below.</p> <ol style="list-style-type: none"> 1. Raw beef 55-60F 2. Cooked pasta 54F 3. Sauteed mushrooms 62F 4. Spinach dip 51F 5. Crap cakes 56F 6. Sour cream 62F <p>All commercial cooling equipment must be able to keep potentially hazardous food at 41F or below regardless of time of day or volume of service. Ensure all potentially food products are maintained at 41F or below in all coolers of the establishment. (REPEAT VIOLATION)</p>	5/10/2012

Notes:

On 5/3/2012, I served these orders upon Ruby Tuesday, Inc. by leaving this report with



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3-501.16

Potentially hazardous food items are not being held cold at appropriate temperatures.

1. Crab Cakes @ 52F
2. Sausage @ 66F
3. Sour Cream @ 47F
4. Raw Beef at 46-50F.
6. Macaroni and Cheese @ 60-62F.

All potentially hazardous food must be cold held at 41F or below.

** Use proper food handling procedures and

** Properly repair/replace/remove malfunctioning mechanical refrigeration to ensure proper cold holding temperatures of 41F or below.



Operator Signature

