



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

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Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Edwin R Vellon
El Pabellion Restaurant
8704 W Brown Deer Rd
Milwaukee, WI

3/16/2011

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
3-302.11	In the walk in cooler; raw chicken and beef are stored above ready to eat foods. Foods must be separated by species and organized according to cooking temperatures to protect from cross-contamination.	3/30/2011
3-501.17	Ready to eat foods in the walk in cooler (spaghetti and meats) are not date marked. 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.	3/30/2011

Notes:

1. Ensure proper thawing methods are in place. Foods must be thawed either in the cooler or in the prep sink under running cold water.
2. The weather strip on the back door has failed. Operator has replacement weather strip on premise to install. Ensure weather strip is installed properly to prevent the entrance of vermin.

On 3/16/2011, I served these orders upon Edwin R Vellon by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature