



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

Jin Ye, Inc.
Buffet City
8617 W Brown Deer Rd
Milwaukee, WI 53224

June 14, 2007

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	Fee Amount:	Correct By
6-301.12	No single service towels for hand drying in the employee restroom in the back. Monitor and provide single service toweling for all handsinks; refill immediately when empty.	\$0.00	06/14/2007
3-203.12	Shellstock tags must remain attached to the container until empty and kept for 90 days. Retain records and be able to produce them upon request from the Health Department.		06/14/2007
3-402.12	Records of freezing time and temperature must be retained or a written statement from the supplier stating time and temperature must be retained for 90 days for raw fish sold or served in a ready-to-eat form. Retain records and be able to produce the information upon request from the Health Department.		06/14/2007
3-501.16	Observed Fried Pork Dumplings being held hot at 90F degrees and BBQ On A Stick being held hot at 120F degrees. Potentially hazardous food must be held hot at 135F degrees or above. Ensure that all food being held hot remains at a temperature of 135F degrees or above.		06/14/2007
3-501.16	Observed raw beef and cooked noodles being held at 50F degrees, cooked mussels being held at 47F degrees, cut melons being held at 57F degrees, and garlic in oil being held at 75F degrees. Potentially hazardous food being held cold, must be held at 41F degrees or below. Provide adequate cooling units to ensure that temperatures at kept at or below 41F degrees when cold holding food.		06/14/2007



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3-304.12 Observed ice scoops being stored inside of the ice bins at the waitstaff stations between use. To prevent contamination from dirty hands, store the ice scoops outside of the ice bins and on top of a tray that can be easily cleaned and sanitized. 06/14/2007

Observed rice scoops being stored in standing water at 75F degrees. Rice scoops need to be stored in a running water well or in water that holds a temperature of 135F degrees between use. Discontinue storing the rice scoops in standing water between use and provide an effective method to keep the water for the ice scoop to maintain a temperature of at least 135F degrees.

4-501.116 Sanitizer in the sanitizer buckets tested to be over 200ppm. Adjust the concentration to ensure that the sanitizer has a concentration between 50ppm and 100ppm. Retest the concentration routinely throughout the day to ensure that the correct sanitizer concentration is present at all times. 06/14/2007

5-202.11 Observed the air gap on the two prep sinks being covered with plastic containers. Remove the plastic containers to ensure that an air gap exists along the prep sink drain. 06/14/2007

The ice machine unit at the left hand waitstaff station is not air gapped. Provide an air gap for the ice machine drain to prevent possible backflow contamination into the ice unit.

1-104.12 No HACCP plan in place for making raw sushi. A HACCP plan must be developed and approved by the City of Milwaukee Health Department before any raw sushi can be prepared. Discontinue making raw sushi. Your process may not continue until a variance has been approved. Submit a HACCP plan describing menu items, ingredients, and steps to ensure that all food hazards are controlled. 06/14/2007

4-601.11 Observed mold inside the ice machine in the kitchen. Clean and maintain clean the inside of the ice machine. More frequent cleaning may be needed to prevent mold growth. 06/14/2007

Inspection Notes

Notes: Wooden shelves under waitstaff stations are to be monitored. When they deteriorate or become moldy, they will need to be replaced with approved shelving. Remind all employees the proper ware wash steps. Soap in the far right basin, the middle basin will have only clear water for rinsing, and the far left basin will be for sanitizing. ****NO MORE PREPARING SUSHI UNTIL A HACCP PLAN IS APPROVED AND PUT IN PLACE****



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On 6/14/2007, I served these orders upon Jin Ye, Inc. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)