



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

NEW ENTERTAINERS, INC.
NEW ENTERTAINERS
5321 W GREEN TREE RD
MILWAUKEE, WI

4/2/2008

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
2-301.15	Employee states that she washes her hands at the warewash sinks. Employees must wash their hands in an approved handsink. The 3 compartment warewash sink is designated for only washing utensils/dishes. Employees may not wash their hands at the 3 compartment sink. Instruct employees to use the single sink in the bar area for handwashing.	4/2/2008
3-302.11	There are raw beef patties being stored in a container in the cooler in the kitchen area. The container is stored above a container of cheese slices. All raw meat products must be stored below any ready to eat product. Remove the container of raw patties and place them on the bottom shelf, away from and below any ready to eat foods. Instruct all employees to store raw meat products away from and below any ready to eat food products.	4/16/2008
3-304.14	Observed several wet rags laying on counters in the bar area and in the kitchen. All wiping cloths are to be stored in sanitizer buckets between use or be stored in a designated location form laundering. Instructn all employees to set up sanitizer buckets at the correct concentrations (bleach: 50ppm-100ppm or QAC: 100ppm) and store all wiping cloths in the sanitizing solution between use.	4/16/2008



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- 4-603.16 Employee states that utensils are only being washed using the far right bin at the wrewash sink. When washing utensils/dishes, the 3 compartment sink must be setup properly. The far left sink is to be set up with detergent for washing. The middle sink is to be setup with clear water for rinsing. The far right sink is to be set up with a water/sanitizer mixture for sanitizing the utensils/dishes. Each time a piece of utensil or dishes are washed, they must go through the three steps and then be air dried on the drainboard. Additionally, ensure that there are appropriate test strips for testing the sanitizer concentration. Also provide sink stoppers so that the sinks may be filled. Instruct all employees to follow the warewash steps each time a utensil or dish needs to be washed. 4/2/2008
- 6-301.11 There is no soap available at the hand wash sink for washing hands. Supply hand soap at the hand sink so that employees may wash their hands. Monitor the soap supply at all times and refill immediately when empty. 4/2/2008

Notes:

The ice bin drain of the ice bin on the left hand side of the bar has slime mold buildup. Clean the slime mold buildup and maintain the waste drain clean at all times to prevent growth back into the ice bin.

Clean the spilled grease underneath the fryer. Clean and maintain clean the area at all times.

There are two bottles of chemicals stored above ketchup bottles and glasses in the basement. Remove the chemicals and store them in the designated storage location for chemicals.

The beer cooler in the basement is not approved for food storage. Remove the onions from the beer cooler and store them in approved coolers.

The coolers and freezers in the basement are not commercial equipment. When they fail or need to be replaced, commercial units will be required. Ensure that the area around the coolers and freezers are kept clean. In the case that they are not, legs will be required to be installed on the units so that they are 6 inches off of the floor.

On 4/2/2008, I served these orders upon NEW ENTERTAINERS, INC. by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature