



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

ABDALLAH, INC.
INTERNATIONAL HOUSE OF PANCAKES (IHOP)
8101 W BROWN DEER RD
MILWAUKEE, WI

2/1/2013

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 Person In Charge must make sure the requirements of the Food Code are followed. You need to retrain the staff on proper date marking and cooling of hashbrowns since your procedures were not being followed.	2/15/2013
2-401.11	There were personal beverages stored on food work surfaces at the cookline. Employees may only eat in designated areas not in the food preparation area.	2/15/2013
3-501.14	The rehydrated hashbrowns in the wax lined boxes were at 90-95F. The staff is not following proper cooling and handling of the hashbrowns. They were not dated, timed or placed into shallow pans to cool properly. Potentially hazardous food must be cooled from 135 to 41 degrees in less than 6 hours provided the food is cooled from 135 to 70 degrees in the first 2 hours. Use a thermometer to check temperatures and retrain the staff on your procedure.	2/15/2013
3-501.16	Hashbrowns in the walk in cooler were at 90-95F and crepes on the cookline counter were at 67-80F. Potentially hazardous food must be held cold at 41 degrees of below.	2/15/2013



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3-501.17	In the cookline small prep cooler there was undated ham and turkey. In the walk in cooler there was undated gravy, cooked apples, pot roast, stuffed french toast and rehydrated hashbrowns. 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.	2/15/2013
4-301.14	Discontinue using grease spray on the waffle iron. No grease production may occur outside the hood, or move the waffle irons under the hood. Provide an approved ventilaton hood for all required cooking equipment.	2/15/2013
4-501.11	<ol style="list-style-type: none">1. Replace and repair the 2 cutting boards and bent brackets at the grill. The cutting boards are burnt and one has pieces of plastic that are missing. Dispose of immediately as this poses a physical contamination risk.2. Replace the failing caulk inside the deep fryer hood with caulk that is heat resistant.3. Repair and seal the loose handsink faucet at the left serving station galley.	2/15/2013
4-602.11	<ol style="list-style-type: none">1. The slicer had old food debris on it from the previous day. Staff stated it was not used today. It also had dirty knives sitting on it from the previous day also.2. 2 cutting boards at the grill were greasy underneath. They were not cleaned on the underside. Make sure you clean both sides daily.3. There were 2 stacks of clean dishes located at the cookline where the top dishes had food particles on them. Store dishes where they won't get contaminated.4. Clean the waffle iron free from crusted on food debris. Food-contact surfaces and utensils must be cleaned as required.	2/15/2013



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7-209.11 Cell phones and keys should not be kept at the cookline on the food shelves. Employee personal care items must be properly stored. REPEAT 2/15/2013

Notes:

YOU DO NOT HAVE A COPY OF YOUR FOOD DEALERS LICENSE POSTED. POST LICENSE.

*****There was a consumer complaint regarding the temperature of the store. The lobby is 60F. The lack of heat will be referred to the Department of Neighborhood Services. Complaint is verified but is not a food hazard to the public. klg

On 2/1/2013, I served these orders upon ABDALLAH, INC. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature