



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](http://www.milwaukee.gov/health)

## Routine Food Reinspection #1

JIN C. LIN  
BEST BUFFET INC  
8564 W BROWN DEER RD  
MILWAUKEE,WI

**10/22/2008**

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.

**Fee Amount:  
\$156.00**

Code Number	Description of Violation	Correct By
3-304.14	No sanitizer solution is setup for wiping down dirty or soiled surfaces. A sanitizer bucket must be setup at all times so that employees can wipe down and sanitize surfaces. Additionally, all wet wiping cloths must be stored in these buckets (do not mix raw meat wiping cloths/buckets with ready to eat wiping cloths/buckets). Instruct all employees to properly set up sanitizing buckets prior to starting their shift. Monitor the buckets periodically to ensure that the correct sanitizer concentration is present at all times.	10/29/2008



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Misc.

3-305.11 Large bowls of raw chicken are being stored and prepared on the drainboards of the dish machine and the warewash sinks. Discontinue using the drainboards as a storage or prep surface. All preparation or storage must be done in a manner that does not subject the food item to contamination. Keep foods in the walk in cooler until they are ready for preparation and do all food preparation on the appropriate preparation tables.

10/29/2008

4-101.11 There is a single serve container being used as a rice scoop inside the rice warmer located near the microwave. The single serve container may not be used as a scoop. Provide an appropriate scoop with a handle for scooping up rice.

6-201.11 The walls above the mopsink are deteriorated and require repair. Repair the wall with FRP or glass board so that the wall is smooth and cleanable. Caulk all junctions with the mopsink to eliminate gaps and to provide a smooth and cleanable transition. The floor of the walk in cooler is badly rusted. Have the floor repaired/replaced with approved material (22 gauge or thicker stainless steel, 22 gauge or thicker galvanized metal, quarry tile, epoxy resin systems, sealed concrete, or diamond plate) so that it is smooth and cleanable.

6-501.12 There is a large amount of grease and food accumulation underneath the grill, fryers, and other cooking equipment located underneath the hood. Clean and maintain clean the floors and walls underneath the hood area as often as necessary to prevent the accumulation of grease and old food debris.

**Notes:**

The entire walk in cooler is required to be repaired. Use flooring material that is non-absorbent and will not rust.

All children must remain out of the kitchen area at all times.

The floor underneath the fryers requires cleaning. The walls behind the cooking equipment and the sides of the cooking equipment also require cleaning.

Remove the wood piece that is installed next to the fryer.

Ensure that the handsink by the kitchen entrance drains quickly as designed.

On 10/22/2008, I served these orders upon JIN C. LIN by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature

*Recreated  
b/c of  
Chil. Error  
10-29-08  
BA*