



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

G Mirch Masala LLC  
G Mirch Masala  
7225 N 76th St  
Milwaukee, WI

**4/16/2015**

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**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	<ol style="list-style-type: none"> <li>1. A pan of raw chicken in the walk in cooler was over uncovered produce. Keep raw meats away from produce and under cooked products. Repeat violation. COS</li> <li>2. There was food stored on the walk in cooler floor. Keep all food up by 6 inches. All food must be protected from cross-contamination.</li> </ol>	4/16/2015
3-304.11	<ol style="list-style-type: none"> <li>1. The dishwasher is not dispensing 100ppm chlorine. Repair washer to sanitize dishes and equipment properly.</li> <li>2. Clean utensils were stored in a pot that was soiled. Store clean utensils in a clean container.</li> <li>3. In the kitchen there is a pot stored on the floor. Keep food equipment off the floor. Reclean.</li> <li>4. On the large prep table where was a pan with dirty knives, peelers and other pieces of equipment. Store all food equipment clean.</li> <li>5. The nozzles on the soda dispenser are moldy. Clean as often as necessary to maintain clean.</li> <li>6. The nan towel is being changed every 2-3 days. Change out nan towel daily.</li> <li>7. ALL the cutting boards are grooved and stained with mold/mildew. Clean, replace or resurface cutting boards.</li> <li>8. Clean the mold out of the basement ice maker.</li> </ol> <p>Food equipment must be clean and sanitized before used with food. Repeat code.</p>	4/16/2015



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**Improper Hold**

3-501.14	A large tub of basmati rice from yesterday was in the walk in cooler at 74F. Rice was disposed of. 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. To cool foods properly, use shallow pans, leave uncovered in the cooler and put it on the top shelf where there is air circulation. COS	4/16/2015
3-501.16	On the buffet, chicken biranyi was 127F. Food disposed. COS Potentially hazardous food must be held hot at 135 degrees or above.	4/16/2015
3-501.16	A pan of tandoor chicken was found on a bottom shelf at 110F. Keep all food in a cooler after it has reached 135F. Potentially hazardous food must be held cold at 41 degrees of below.	4/16/2015
3-501.17	Many food items in the walk in cooler were not date marked or were mis-dated. Beef, a pea dish, beans, lentils, creamed spinach, home made yogurt, and potatos. 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.	4/16/2015
3-501.18	1. 3 pans of food were discovered in an unrefrigerated cooler behind the bar. Food was spoiled and disposed of. COS  2. Kitchen manager did not know how old egg plant, and several other food items were in the walk in cooler. Food disposed. COS Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	4/16/2015

**Other CDC Factors**

2-103.11	Many critical violations present and not being attended to by the person in charge. See violations. The Person In Charge must make sure the requirements of the Food Code are followed. Repeat violation.	4/16/2015
7-102.11	Unmarked spray bottle with bleach is unlabeled. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents. COS	4/16/2015

**CDC Risk Violation(s):** 9

**Good Retail Practice Violations(s)**

<b>Code Number</b>	<b>Description of Violation</b>	<b>Correct By</b>
3-304.12	Discontinue storing in use spatulas, flippers and other in use utensils in stagnant dirty water. Change every 4 hours, leave in product, or store in hot water at 135F.	4/30/2015
3-304.14	Dirty towels on many kitchen surfaces. Store wiping cloths in a sanitizing solution between use.	4/30/2015



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4-501.11	<p>Do the following:</p> <ol style="list-style-type: none"> <li>1. Replace, repair or remove the broken upright freezer and prep cooler in the kitchen.</li> <li>2. Replace or repair the walk in freezer door so that ice does not build up on the outside.</li> <li>3. Repair the walk in freezer condenser so that ice does not build up and drip onto food boxes.</li> </ol> <p>If an extension is needed for any of these items and extension will be given upon request. Contact your inspector at 286-8544.</p>	4/30/2015
4-601.11	<p>Clean and maintain the following areas:</p> <ol style="list-style-type: none"> <li>1. Clean the rails /edges of the ice cream case from from dirt and debris.</li> <li>2. Clean the dishwasher floor mats free from grime.</li> <li>3. Clean all the shelves, ceiling and the floor in the walk in cooler free from grime, grease and debris.</li> <li>4. Clean the food of the exterior of the blenders.</li> <li>5. Clean the wall free from grease by the floor mixer.</li> </ol> <p>Repeat code.</p>	4/30/2015
4-903.11	<p>Keep all single service items inverted to prevent contamination.</p>	4/30/2015
5-202.11	<ol style="list-style-type: none"> <li>1. Modify the air gap at the prep sink so that there is a 1 inch space between the pipe and the floor receptor.</li> <li>2. Replace the missing floor drain cover in the kitchen. Remove the plate.</li> <li>3. At the manual warewashing sink, repair the broken drains on the prewash, wash and rinse compartments.</li> </ol> <p>Properly repair plumbing. Repeat.</p>	4/30/2015
6-501.111	<p>Mouse droppings found in the kitchen under the dishwasher, behind the main bar, at the basement bar and under the wait station sink. Pest service was called immediately. A dead mouse was also found in the basement prep sink and was disposed of immediately. Provide effective pest control methods to eliminate pests.</p> <p>Clean out both bar cabinet free from unused and unnecessary items to prevent harborage areas. Check with exterminator first.</p>	4/30/2015
6-501.114	<p>Maintain the premises by:</p> <ol style="list-style-type: none"> <li>1. Reattach the FRP in the kitchen to the wall by the pots/pans. Make sure the edges are sealed and there are no gaps.</li> <li>2. Replace any missing or damaged ceiling tiles.</li> </ol> <p>Repeat code.</p>	4/30/2015

**Good Practice Violation(s):** 8

**Total Violations:** 17

**Notes:**



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FDL ok  
CFM ok - expires in 2017

A Department of Neighborhood Services plumbing referral will be done for the sewer gas smell in the basement womens bathroom and in the basement utility room with the cooler in it. klg

Toss out the dirty jug that contains spices and put in a clean container.

On 4/16/2015, I served these orders upon G Mirch Masala LLC by leaving this report with

Inspector Signature (Inspector ID:84)

A handwritten signature in black ink, appearing to read "K. Arade".

Operator Signature

Two handwritten signatures in black ink, one appearing to be "G. Mirch" and the other "Masala LLC".