



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

SOMETHINGSMELLSGOOD LLC
SOMETHINGSMELLSGOOD
8704 W Brown Deer Rd
Milwaukee,WI

12/4/2014

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.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	<ol style="list-style-type: none"> 1. Raw bacon, shell eggs and open egg wash were on the top shelf above all the sauces, dressings and other ready to eat food items. Keep all raw food products on the bottom shelves. 2. An employee was prepping raw chicken next to the single service eating items. Move single service items to a non food prep area. 3. Dirty dishes were stored in the food prep sink. Use prep sinks only for food. All food must be protected from cross-contamination. 	12/4/2014
3-304.11	<ol style="list-style-type: none"> 1. The clean sanitized drainboard contained dirty kitchen equipment. Sanitize drainboard and only put clean dishes there. 2. Clean the grooved and stained cutting board at the prep cooler. Food equipment must be clean and sanitized before used with food. 	12/4/2014
Improper Hold		
3-501.17	<p>Undated sauteed mushrooms, gravy and prime rib. 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. COS</p>	12/4/2014
3-501.18	<p>In the walk in cooler there was moldy tomato paste and knockwurst. In the walk in cooler there was expired beans and pork ribs dated 11/23. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. Items were discarded. COS</p>	12/4/2014



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Other CDC Factors

7-102.11 Unlabels spray bottles of degreaser and sanitizer present. Label all bottles with the contents. 12/18/2014
Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents.

Personal Hygiene

5-205.11 The only kitchen handsink was blocked by empty boxes and had an empty soda can in it. Use hand sink only for handwashing. 12/4/2014
Handsink was not available for use. Make sure the handsink is always available. COS

CDC Risk Violation(s): 6

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-501.11	Repair the following: 1. The prewash cold water faucet does not shut off. Properly repair handle to working order. 2. Remove the wooden pallet under the steam table and replace the brace with a non absorbant material. 3. Repair the steam table so that it does not leak water. 4. The walk in freezer is leaking condensate creating ice build up. Repair walk in freezer to proper working order.	12/18/2014
4-901.11	Single service items were not stored inverted. Invert single service items and keep plastic ware away from raw food prep area.	12/18/2014

Good Practice Violation(s): 2

Total Violations: 8

Notes:

FDL ok
CFM no. See Special order.

Clean the blood out of the walk in cooler and sanitize.

Keep the breading bags off the floor by 6 inches.

Replace the missing/damaged ceiling panels in the kitchen.

*****If more time is required for larger repairs you need to contact your inspector for an extension. Larger items may be transferred to a Special if all the other violations are corrected. klg

On 12/4/2014, I served these orders upon SOMETHINGSMELLSGOOD LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature