



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

KI O. LEE
GRACE GIFT SHOP
10850 W PARK PL
MILWAUKEE, WI

6/17/2009

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
3-301.11	Bare hands are being used to make salads and sandwiches. Bare hand contact with ready-to-eat foods is not allowed. Use either gloves, tongs, tissues, etc. to avoid bare hand contact with ready-to-eat foods.	7/1/2009
3-501.16	The Continental cooler is not maintaining proper temperature. Measured at 49 degrees F. All potentially hazardous foods must be held cold at 41 degrees F. or less.	7/1/2009
3-501.17	There is no datemarking of ready-to-eat potentially hazardous foods stored in the cooler. All 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.	7/1/2009



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4-301.14

Raw bacon is being cooked inside a toaster oven and the grease is being poured into containers. You cannot cook ANY raw grease producing foods here. To cook raw bacon you must have an approved ventilation hood with fire suppression. You may only bring in pre-cooked bacon into the establishment.

7/1/2009

Notes:

NOTES:

1. Sanitizer must be set up daily. Sanitizer in the bucket was from the day before.
2. Remove the sprays from the establishment. You cannot use any grease products without proper hood ventilation.

On 6/17/2009, I served these orders upon KI O. LEE by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature