



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

DIAMONDBACK MANAGEMENT INC.
TUMBLEWEED SOUTHWEST GRILL
10950 W GOOD HOPE RD
MILWAUKEE, WI 53224

June 20, 2007

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	Fee Amount:	Correct By
		\$0.00	
6-301.11	There was no soap available for hand washing at the bar hand sinks. Supply hand soap at all hand wash stations. Monitor and refill immediately when empty.		06/20/2007
6-301.12	There were no single use hand towels available at the bar hand sinks for hand drying. Supply single use hand towels at all hand sinks. Monitor and refill when empty.		06/20/2007
4-601.11	The large ice machine has buildup of mold inside. Clean and sanitize the interior of the ice machine frequently to prevent mold buildup. The soda holster at the waitstaff station next to the bar has mold buildup inside of the cup. Clean and maintain clean the soda holster cup. There are several wine glasses that are being stored with lipstick residue on them. Instruct employees to thoroughly clean and sanitize each glass to ensure that no lipstick residue remains.		06/20/2007
7-201.11	Observed a bottle of "stainless steel cleaner" above the salad prep area. All chemicals need to be stored in a location where they cannot contaminate food. Remove the bottle/can and store it underneath the prep area or in a location specified for chemicals.		06/20/2007
3-304.12	Observed ice scoops being stored inside of the ice bins in the bar area and the waitstaff area next to the bar. All ice scoops must be stored on a clean dry surface (ie: a tray) or be stored with the handle sticking up out of the ice. Discontinue laying the ice scoops inside of the ice bins and apply one of the mentioned methods for storing the ice scoop between use.		06/20/2007
5-202.11	The large ice machine does not have an air gap. The small ice bin on the right hand side of the waitstaff station in the kitchen also does not have an air gap. All drains coming from ice bins or ice units must have an air gap to prevent backflow into the units and onto the ice. Install proper air gaps for both units.		07/04/2007



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|----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 4-501.11 | The hot water handle at the hand sink next to the dish machine is broken. Repair the handle so that hot water is available for hand washing. | 07/04/2007 |
| 4-301.14 | The hood system for the dish machine is not capturing the steam from the dish machine correctly. Condensation and mold is present on the ceiling tiles in the area where the hood is not capturing. Have the hood checked and repaired so that it will capture the steam from the dish machine. Clean or replace the moldy tiles above the dish machine. | 07/04/2007 |
| 2-301.15 | Observed employee washing hands and dumping dirty water into the prep sink. The prep sink is to be used only for washing food. Hand washing and utensil washing is prohibited in a prep sink. Instruct all employees on proper usage of the prep sink | 06/20/2007 |

Inspection Notes

Notes: Provide sanitizer buckets in the bar area for the wet rags or have a bucket specifically set out for dirty rags. The grills for the quesadilla's will be monitored. No oils or butter are to be used on the grills. If there is buildup of grease on the ceiling, if the ceiling starts to turn brown, or if oils and butter is being used on the grills, they will need to be placed under a hood.

On 6/20/2007, I served these orders upon DIAMONDBACK MANAGEMENT INC. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)