



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

MBartz Inc  
Elliotts' Off Broadway  
11270 W Park Pl  
Milwaukee, WI

**5/19/2008**

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.

<b>Code Number</b>	<b>Description of Violation</b>	<b>Correct By</b>
3-304.14	Several wiping cloths are being stored on counters and prep surfaces. Wet rags/wiping cloths are required to be stored in sanitizing buckets, with a sanitizer concentration between 50ppm and 100ppm, in between use. Have employees set up sanitizer buckets and ensure that they are available for use while working. Place all wet rags/wiping cloths in these buckets between use. Periodically test the sanitizer strength and change out as needed.	5/19/2008
3-501.17	Many potentially hazardous ready-to-eat foods (sliced deli meats, bulk remaining ready to eat meats in the coolers, and opened packages of bulk salads) are not properly date marked. Ready-to-eat potentially hazardous food held for more than 24 hours must be clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Properly date mark all potentially hazardous ready-to-eat foods.	5/19/2008



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4-702.11

Employees did not know the proper setup of the ware wash sinks. The far left sink is to always be left empty for prewashing or hand washing. The next sink over is to be filled with water and detergent for washing. The next sink is to be filled with clear water for rinsing. The far right sink is to be filled with bleach and water (at a concentration between 50ppm and 100ppm) for sanitizing. Each time a piece of equipment or utensil is manually washed, it must go through all three steps; wash, rinse, and sanitize. Keep the "clean" side drain board clean at all times. Ensure that all employees know the proper setup of the 4 compartment sink and are able to set up the sinks if needed.

5/19/2008

**Notes:**

No hood is installed in the kitchen area. Three ovens and a panini grill are being used. The 2 large ovens are being used to bake bread and cookies and to reheat precooked chicken. The smaller oven (near the registers) is used for heating personal pizzas. The ovens and panini grill may be used conditionally. If grease and dust accumulation is observed, or if the walls and ceilings near the units become discolored, the ovens and the grill will be required to be removed or placed underneath a hood ventilation unit approved by the City of Milwaukee Health Department.

On 5/19/2008, I served these orders upon MBartz Inc by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature