



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

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

PBB Milwaukee 1 LLC
Point Burger Bar
10950 W Good Hope Rd
Milwaukee, WI

5/20/2016

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
1-104.11	Copper cups are being used for Moscow Mules. Your process may not continue until a variance has been approved. Submit your receipt to a lab for safety, OR use stainless steel lined cups.	6/3/2016
Cross Contamination		
3-302.11	Scoops were stored with handles in direct contact with the food items such as flour. Food must be protected from cross-contamination.	6/3/2016
4-601.11	Ice machine has mold build up on gaskets under lid. Food contact equipment must be clean, sanitized and maintained.	6/3/2016
Improper Hold		
3-501.16	A) Several coolers on the grill line were holding >41F. Cooler adjacent to hand sink, chicken 50F, Onion ring milk 56F; Portabella mushrooms 48F; Cheese cooler was 43F. B) Chicken that was inactivley being cut and portioned was at 48F at the start of inspection and 56F at the end of inspection. Potentially hazardous food must be held cold at 41 degrees or below. Monitor temperatures, keep food items inside coolers not out at room temperature, and record corrective actions when temperatures are out of compliance. Also complete prep in a timely manner so that potentially hazardous food items are not left out at room temperature for extended periods.	6/3/2016
Other CDC Factors		
12-201.11(C)	Post the State certificate for your certified food manager. Email inspector proof of certification and post certificates when they become available.	6/3/2016



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7-102.11 Spray bottles found without identifying label. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents. 6/3/2016

Personal Hygiene

2-401.11 A) Server and cook seen eating in kitchen. 5/20/2016
B) Several beverages were stored throughout the kitchen in open containers. Employees may only eat in designated areas not in the food preparation area. Drinks may be allowed on grill line if they are in a resealable container. REPEAT VIOLATION

5-205.11 Handsink on the inside of line was blocked and difficult to access. Make sure the handsink is always available and accessible to facilitate hand washing. REPEAT VIOLATION 6/3/2016

CDC Risk Violation(s): 8

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-304.12	Spatulas stored in tub of water adjacent to line. Store in use utensils in running water, or water that is kept at 135F. .	6/3/2016
3-304.14	Wiping cloths are being left out throughout the litchen and the bar. Store wiping cloths in a sanitizing solution between use.	6/3/2016
4-501.116	No sanitizer buckets available at bar upon inspection. Use a test kit to ensure sanitizer is at proper concentration per manufacture specifications. REPEAT VIOLATION	6/3/2016
4-601.11	Utensil tubs have debris build up. Clean and maintain all equipment.	6/3/2016
4-901.11	Pans are being stacked while still wet. Utensils, tubs and cooking equipment must be air dried after washing and sanitizing.	6/3/2016

Good Practice Violation(s): 5

Total Violations: 13

Notes:

FDL ok 11/15/16
Class B ok 11/15/16

On 5/20/2016, I served these orders upon PBB Milwaukee 1 LLC by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature