



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

Helwig Carbon Products Inc  
Helwig Carbon Products  
8900 W Tower Av  
Milwaukee,WI

11/12/2013

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
<b>Cross Contamination</b>		
3-304.11	The deli slicer is dirty from past use and the cutting boards are stained. Clean and put the slicer into storage if not in use. Food equipment must be clean and sanitized before used with food.	11/26/2013
<b>Improper Hold</b>		
3-501.17	Fruit cups, tuna salad, hard boiled eggs are not date marked. 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.	11/26/2013
<b>Other CDC Factors</b>		
12-201.11(C)	Post the State certificate for your certified food manager	11/26/2013
7-202.12	Sanitizer buckets were over 200ppm bleach. Use test strips to determine proper chemical levels. 100ppm bleach and 200ppm Quat. All toxic materials must be used following the manufacturers directions.	11/26/2013
<b>Personal Hygiene</b>		
2-401.11	Personal beverages were in the front cooler and in the walk in cooler with customer food. Employees may only eat in designated areas not in the food preparation area. Designate a space or shelf for employee food/beverages.	11/26/2013
<b>Unsafe Sources</b>		
3-101.11	Provide ingredient labels and allergens for the food/bakery items you purchase and sell. You may create a notebook or binder. All food must be safe, unadulterated and honestly presented.	11/26/2013

CDC Risk Violation(s): 6



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**Good Retail Practice Violations(s)**

<b>Code Number</b>	<b>Description of Violation</b>	<b>Correct By</b>
3-306.11	Provide a sneeze guard for the soup tureen with a lid, beveled lip and 2 sides. Provide effective food shields.	11/26/2013

**Good Practice Violation(s):** 1

**Total Violations:** 7

**Notes:**

Do the following:

1. Remove the soap dispenser from the veg prep sink.
2. Discontinue grease production with oil outside of the hood on the panini grill. Do not use grease, oils or butter or move it under the hood when you need it.
3. Seal the leaking seal on the dishwasher.

On 11/12/2013, I served these orders upon Helwig Carbon Products Inc by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature