



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

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

2/2/2009

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
12-201.11(C)	Certificate for certified food manager is not posted on site. Post the State certificate for your certified food manager.	2/16/2009
2-401.11	Open beverage cup in the kitchen area. The only beverages allowed in the kitchen are those which are covered, either with a lid and straw or screw top.	2/16/2009
3-302.11	Packets of raw meat are being stored above ready-to-eat foods such as lettuce and cheese. All raw food must be stored below ready-to-eat foods when stored in the same cooler.	2/16/2009
3-304.14	Some soiled wiping cloths found in the kitchen area lying on top of the prep surfaces. Store wiping cloths in a sanitizing solution in between uses.	2/16/2009
4-501.114	The glasswasher in the bar area ran out of sanitizer and therefore glasses are not being sanitized. Always maintain proper supplies of required chemicals. Ensure glasses are being sanitized by testing with chemical (bleach) test strips.	2/16/2009
4-601.11	Soda gun nozzle behind the bar area had buildup inside. All food contact equipment and utensils must be clean.	2/16/2009



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5-205.11 Two of the kitchen handwashing sinks had items inside the sink basin. The 2/16/2009
handwashing sink basins must be clear at all times. Handwashing sinks are
to be used for no other purpose.

Notes:

NOTE:

1. Replace chipped wooden cutting boards in the kitchen area. All food contact surfaces must be cleanable and free from cracks and crevices which hide bacteria.

On 2/2/2009, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature