



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

The Road, Inc.
Denny's
8001 W Brown Deer Rd
Milwaukee, WI

4/10/2012

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**

Code Number	Description of Violation	Correct By
2-301.14	Employees did not wash hands before putting on gloves. Employees must wash their hands before putting on gloves and after removing gloves.	4/10/2012
3-302.11	<ol style="list-style-type: none"> 1. The rinse and sanitize compartments of the 3 compartment sink have food debris in them. These areas must be maintained clean and sanitized at all times to prevent contamination. 2. The clean drainboard at both the 3 compartment sink and the dish machine have dirt accumulation. These areas must be maintained clean and sanitized at all times. 3. There are containers of batter in the cooler on the cook line uncovered. To prevent contamination ensure all food product is properly covered. 4. To Go containers are stored next to raw egg product and the grill. Containers have unknown dried food debris on them. To prevent contamination disposed of affected boxes and discontinue storage in this area. (REPEAT VIOLATION)	4/10/2012



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3-501.17	<ol style="list-style-type: none">1. There is no date mark on the sour cream at the server station cooler.2. There is no date mark on the cole slaw or pasta in the cooler at the cook line. <p>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.</p>	4/10/2012
4-501.11	<ol style="list-style-type: none">1. The secondary server station handwash is clogged. Properly repair to provide adequate handwashing.2. There is a leak in the 3 compartment sink faucet. Properly repair.3. The weatherstrip at the back door is failing and insufficient. Repair or replace to prevent pest entry.4. The base cove in the dry storage room is failing in areas. Repair or replace failing base cove. Monitor and repair as needed.5. There is condensate build up on boxes of food product in the walk in freezer. Dispose of all affected food product. Properly repair unit to eliminate condensate buildup and contamination of food products.6. There is an unused grill in the kitchen which is laden with grease, dirt, and dust. This unit must be repaired to working order and cleaned or it must be removed from premise. <p>(REPEAT VIOLATION)</p>	4/24/2012
4-601.11	<ol style="list-style-type: none">1. The bins holding 'clean' dishes are filthy with dirt and dried food debris. Clean and maintain clean.2. Dishes that have been washed, rinsed, and sanitized are still filthy with dirt and dried food debris. Removed from service and ensure properly cleaned and sanitized.3. Coffee cups at the secondary server station are covered with chocolate powder. Remove from service, and wash and sanitize. <p>All food contact equipment and utensils must be clean.</p>	4/10/2012



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- 4-601.11
1. There is hanging dust at the vent in the ceiling at the secondary server station. Clean and maintain clean.
 2. The exterior of the dish machine has much dirt accumulation. Clean and maintain clean.
 3. There is hanging dust and dirt on the ceiling in the dish area. Clean and maintain clean.
 4. The FRP wall behind the 3 compartment sink has much dirt accumulation. Clean and maintain clean.
 5. The floor in the dry storage room is dirty beneath the racks. Clean and maintain clean the entire floor area.
 6. All kitchen equipment, surfaces, floors, and cooler interiors (including drawers) have much grease and old food debris accumulation. These areas must be cleaned as often as necessary to maintain clean.
 7. The walk in cooler floor must be cleaned and maintained clean.
- 4/24/2012

Notes:

On 4/10/2012, I served these orders upon The Road, Inc. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature