



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Family and Community Health Services

Health Department

web site: www.milwaukee.gov/health

Routine Food Reinspection #1

KING K'S CATERING, LLC
KING K'S CATERING
7933 N 73rd St
Milwaukee, WI

5/3/2013

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.

**Fee Amount:
\$107.00**

Code Number	Description of Violation	Correct By
3-501.17	In the walk in cooler there is undated ham, turkey, desserts, chili and hot dogs. 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.	5/17/2013

Notes:

In addition: discontinue using raw shell egg crates to store utensils on. Potential for cross contamination of salmonella.

Dirty container storing clean utensils. Clean.

Repeat undated food code. Undated tuna, crab salad, broc/cauliflower salad, and ham.

On 5/3/2013, I served these orders upon KING K'S CATERING, LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature