



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 #2

JIN C. LIN
BEST BUFFET INC
8564 W BROWN DEER RD
MILWAUKEE, WI

6/6/2012

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:
\$213.00**

Code Number	Description of Violation	Correct By
3-501.16	The following food items on the buffet are held at inappropriate cold holding temperatures: 1. Cut cantalope @ 46F. 2. Cooked Shrimp @ 42-53F. 3. Crab Sushi @ 54F Potentially hazardous food must be held cold at 41 degrees or below.	4/26/2012

Notes:

3-501.16
Cooked shrimp and pudding are at 46-53F. Potentially hazardous foods must be kept cold at 41F or below. Suggest closely monitoring temperatures with a thermometer and having the cold holding unit serviced to ensure proper product temperature of 41F or below. Also suggest replacing plastic containers with metal containers to facilitate proper cold holding temperature.

On 6/6/2012, I served these orders upon JIN C. LIN by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature