



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

BAJ, INC.
BRETT'S FARMHOUSE
7424 N 60th St
Milwaukee, WI

12/3/2012

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.

Code Number	Description of Violation	Correct By
3-306.11	A liquor bottle was stored in the drink ice. Discontinue this practice to prevent contamination of ice	12/17/2012
3-501.14	Soups temperatures 66 degrees and 47 degrees. Potentially hazardous food must be cooled from 135 to 41 degrees in less than 6 hours provided the food is cooled from 135 to 70 degrees in the first 2 hours. Use proper cooling methods	12/17/2012
4-602.11	The interior of the ice machine is soiled. Clean unit	12/17/2012
6-301.11	Lack of hand soap in the kitchen Make sure all handsinks are supplied with soap.	12/17/2012



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6-501.114

- 1) The floor and wall area is soiled in the were wash area.
- 2) Grease build-up under the cooking equipment
- 3) The bottom of the west end cooler is soiled

12/17/2012

Clean these areas

Notes:

Monitor ice machine for a potential leak

On 12/3/2012, I served these orders upon BAJ, INC. by leaving this report with

Inspector Signature (Inspector ID:62)

Operator Signature

Report completed
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