



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Taqueria Buenavista LLC
Taqueria Buenavista
8704 W Brown Deer Rd
Milwaukee, WI

5/19/2014

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**

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
3-302.11	<p>Cross Contamination</p> <p>Multiple cross contamination risks viewed.</p> <ol style="list-style-type: none"> 1. Discontinue storing clean pots, tubs and other cookware on the floor and on the hot water heater. 2. In the prep cooler raw shell eggs were stored over ready to eat foods and raw pork was over an open bucket of salsa. Move raw products to the bottom shelf or away from cooked or ready to eat foods. COS 3. Discontinue having a towel under the cutting board. You may use "Board Mates" which is made for that purpose. 4. Clean out the entire ice machine free from mold. Replace the missing front panel also. Maintain clean. 5. In the walk in cooler there was raw shell eggs over ready to eat foods. Move to the bottom shelf. COS 6. In the walk in cooler, there was a styrofoam cup floating in the horchata bucket. The cup comes in contact with your hands and may pose a risk. Use and appropriate ladle. COS <p>All food must be protected from cross-contamination. REPEAT</p>	6/2/2014
3-304.11	<ol style="list-style-type: none"> 1. Many of the plates were stained. If you can't get them clean you will need to replace them. 2. Several cutting boards are deeply grooved and stained with black mold. Resurface or replace. 3. Clean the exterior of the blender. 4. Tubs that contained utensils had food debris in them. Reclean and store utensils in a clean manner. <p>Food equipment must be clean and sanitized before used with food.</p>	6/2/2014



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Other CDC Factors

7-204.11 There was no bleach in the sanitizer compartment of the warewashing sinks. Tested at Oppm. Buy chorine test strips to check levels. 2 open bottles of bleach were old and ineffective. Buy new bottles of bleach in order to do effective sanitization. All chemical sanitizers must be approved by the Health Department. 6/2/2014

CDC Risk Violation(s): 3

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-501.11	Equipment: 1. Remove the damaged microwave and install a stainless steel table for them to sit on. Remove the cardboard and discontinue having the microwaves sit on the steamer unit. 2. Remove the plastic shelving unit next to the steamer unit. If you move it somewhere else it needs to be cleaned. 3. Remove the Blodgett oven from the kitchen, it does not fit under the hood. 4. A new chest freezer is in the kitchen. All equipment needs to be NSF rated and elevated on legs or an approved rack. If the freezer states "for household use only", it needs to be replaced by a commercial NSF approved one and elevated for easy cleaning underneath. 5. Remove the aluminum from the grill scraper. REPEAT	6/2/2014
4-601.11	There was mold and wet brown water underneath the cutting board at the salsa cooler. Clean underneath the cutting board daily. COS Remove the aluminum foil off the wall in the waitstaff area and maintain the wall clean. Discontinue using bowls and styrofoam items in place of food grade scoops. Buy scoops or ladels for sauces or dry goods.	6/2/2014
4-903.11	Cover the dried beans or order a lid for that tub. Invert all single service itmes so that food and dust will not fall into them.	6/2/2014



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5-202.11 Repair the following plumbing items: 6/2/2014

1. At the warewashing sinks the faucets at the spray nozzle do not shut off all the way. The main one does shut off but the hot and cold should also shut off and function as designed.
 2. Replace the broken spray nozzle at the vegetable prep sinks.
 3. At the vegetable prep sinks, remove the aluminum foil and saran wrap at the air gap. If water splashes onto the floor without the aluminum you need to replace the receptor with a larger one to capture the water better.
 4. In the womens bathroom repair the hot water faucet that comes off.
 5. In the mens bathroom you need to repair all broken/leaky faucets and the toilet to work properly. Mens toilet is currently marked " Out of Order". Repair to code.
- Properly repair plumbing. REPEAT

6-501.114 1. Keep the rear door closed at all times. If you would like it open you need to install a screen door to keep out pests. 6/2/2014

2. Replace the missing ceiling panels in the kitchen, hallway and foyer.
 3. Clean out both front closets of debris.
- REPEAT

Good Practice Violation(s): 5

Total Violations: 8

Notes:

FDL ok
CFM no. See Special.

On 5/19/2014, I served these orders upon Taqueria Buenavista LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature