



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

BULK PETROLEUM CORPORATION
MARATHON
10501 W BROWN DEER RD
MILWAUKEE, WI

1/23/2013

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.

Code Number	Description of Violation	Correct By
2-103.11	The new kitchen employee was not trained on hygiene or sanitation procedures. It is the managements responsibility to train all food handling personel on food code requirements. The Person In Charge must make sure the requirements of the Food Code are followed.	2/6/2013
2-401.11	The kitchen cook was eating and drinking at the prep cooler. Employees may only eat in designated areas not in the food preparation area. Designate an area for employees to eat.	2/6/2013
3-302.11	The ice scoop in back was on the same table and next to tubs of empty chicken blood/juice. Store the ice scoop in a clean safe location. All food must be protected from cross-contamination.	2/6/2013



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3-304.11	<p>Employees were just washing with a soapy sponge, rinsing under the faucet and paper towel drying. You MUST wash dishes in the following manner: a. wash with soapy water, b. rinse in clear water, c. dip in sanitizer water, d. air dry on the clean drainboard.</p> <p>Food equipment must be clean and sanitized before used with food. Upon reinspection you must be able to demonstrate the procedure and set up and test the sanitizer level in the sink with the appropriate test strips. Buy test strips for the type of sanitizer you will be using.</p> <p>The clean side of the drainboard was dirty and the rinse compartment had raw chicken debris in it. Sinks must remain clean at all times.</p>	2/6/2013
3-306.11	<p>The Krispy Creme donut case does not have sneeze guard protection. Replace the doors, modify existing ones or create another way to retro fit the case. Contact your inspector for help if needed. Provide effective food shields.</p>	2/6/2013
3-501.13	<p>The 4 compartment sink was being used to thaw or wash raw chicken. Use the prep sink that you have for food. Thaw foods in a refrigerator or under cold running water.</p>	2/6/2013
3-501.16	<p>Chicken tenders 109-120F, fish 124F, corndogs 123F, and potato wedges 119-127F. Potentially hazardous food must be held hot at 135 degrees or above. Food could not be reheated so it was discarded.</p>	2/6/2013
3-501.18	<p>4 containers of vitamin D milk had already expired on 1/20/13. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.</p>	2/6/2013



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- 4-501.11 Various pieces of equipment need to be addressed. Do the following: 2/6/2013
1. Repair any cabinet door that are falling off or are not attached.
 2. The broken small ice cream service freezer needs to either be repair, replaced or removed.
 3. No hot dogs are being sold. Clean, cover and remove the hot dog roller from the counter. It just collects dust and dirt.
 4. The 3 door upright cooler needs to be either repaired, replaced or removed. You need back up refrigeration so if the other prep cooler is broken you need to have one of the other ones functional.
 5. Defrost the Haier sausage/cheese cooler.
 6. Clean the blood out of the chest freezer.
 7. Repair the drain on the wash compartment of the 4 compartment sink. It wouldn't hold water.
 8. The chest freezer by the walk in cooler has a broken lid. Replace or fix the lid/gasket.
- 4-601.11 Clean these various non-food contact surfaces: 2/6/2013
1. Clean the top of the ice cream chest freezer.
 2. Clean the exterior, interior and the wire shelving inside of the double door cooler where the chicken is kept.
 3. Clean the entire batter table and clean the walls and floor behind it.
 4. In the warewashing area clean the floors, corners, baseboards and around the air gap under the prep sink.
 5. Clean the exterior of all the garbage cans in the kitchen area.
 6. Clean the mop sink.
 7. Clean inside the cabinet under the soda machine, where the compressor is stored.
 8. In the walk in cooler, clean the floor under the milk rack.



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4-602.11	<ol style="list-style-type: none">1. Tongs for the chicken and other hot foods were not getting cleaned as required. Utensils used for potentially hazardous food must be changed out every 4 hours.2. Tongs for the beef jerky need to be sanitized DAILY since jerky is not hazardous. Manager stated they get changed out by the distributor every week.3. There is black mold in the soda machines ice chute. Clean and maintain.4. At the prep cooler, the cutting board was dirty on top and underneath. Even though you currently are not using this piece of equipment you must maintain it as if you were. <p>Food-contact surfaces and utensils must be cleaned as required.</p>	2/6/2013
4-901.11	Employee was drying food utensils with a paper towel. Utensils must be air dried after washing and sanitizing.	2/6/2013
5-205.11	The handsink in the warewash area was blocked by a rack. Handsink was not available for use. Make sure the handsink is always available.	2/6/2013
6-301.11	No soap in the womens bathroom or at the warewashing handsink. Make sure all handsinks are supplied with soap.	2/6/2013
6-501.111	The small storage room off the customer area had mouse dropping or dead insects, inspector could not determine due to the lack of accessibility. Clean out the storage area and show inspector your last pest control report. Provide effective pest control methods to eliminate pests.	2/6/2013
6-501.114	Do the following: <ol style="list-style-type: none">1. Repair the wall behind the ice machine and clean the floor.2. Reattach the sink to the mens bathroom wall. If need be you need to install supports. Wooden stick is not acceptable. Caulk it also.	2/6/2013



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7-209.11 Employee cell phones should not be kept on food contact surfaces. 2/6/2013
Employee personal care items must be properly stored.

Notes:

NOTES:

***Household toaster oven may only be used for employee food.

Remove the Zippo display case from the kitchen.

On 1/23/2013, I served these orders upon BULK PETROLEUM CORPORATION by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature