



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

6/11/2009

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 |
|--------------------|---|-------------------|
| 12-201.11(C) | Post the State certificate for your certified food manager | 6/25/2009 |
| 2-301.14 | Employee's are not washing their hands before putting on gloves and after removing the gloves. Employees must wash their hands before and after glove usage. | 6/25/2009 |
| 3-304.12 | One set of tongs for the Tillamook sausage display has been removed from it's tether. Attach tongs to the tether. | 6/25/2009 |
| 3-306.11 | Tillamook sausage display is not adequately sneezeguard protected. The film on the containers has been completely removed. There should only be a slight opening in which to pull product through. | 6/25/2009 |
| 4-601.11 | Ice dispenser chute at the soda machine has pink mold growth present. Clean and maintain clean all food contact surfaces. | 6/25/2009 |
| 4-601.11 | Clean and maintain clean the following non-food contact surfaces: 1. The exterior of the Hagen Daaz freezer is covered in old food debris and grime. 2. The large white chest freezer exterior is dirty, the interior has large ice buildup which is preventing the lid from closing tightly. Exposed insulation is also present. Clean and defrost this unit. Cover the exposed insulation. | 6/25/2009 |



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

| | | |
|-----------|--|-----------|
| 4-701.10 | No sanitizer was set up at time of inspection. Always have container of 100 ppm bleach set up to store wiping cloths . All food contact surfaces must be sanitized prior to use. | 6/25/2009 |
| 5-202.11 | Pipe underneath the warewashing sink is leaking. Properly repair plumbing to eliminate the leak. | 6/25/2009 |
| 6-501.111 | Fruit flies are present in the kitchen area. Provide effective pest control methods to eliminate pests. | 6/25/2009 |
| 6-501.114 | Clean and maintain clean the following: 1. Clean around the floor/wall junctures. Areas are black with old grime and grease. 2. Remove all items off the floor in the kitchen area. 3. Large white chest freezer must be at least 6 inches off the floor. 4. Provide mop hangers for the mop sink area. 5. Remove the standing water from the floor in the kitchen area. 6. Remove the junk from the back of the store (outside). 7. Remove grease bin from the grass area, unit must be placed on hard, non-absorbent surface. | 6/25/2009 |

Notes:

NOTE: Keep the warewashing sinks clean. They must be cleaned and sanitized before and after use.

On 6/11/2009, I served these orders upon BULK PETROLEUM CORPORATION by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature