



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

NEW ENTERTAINERS, INC.
NEW ENTERTAINERS
5321 W Green Tree Rd
Milwaukee, WI

10/3/2011

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
4-301.12	3 compartment sinks in kitchen area adjacent to bar are not being used to wash utensils as evidenced by heavy grease/debris build-up inside of sinks and old, badly worn cutting board straddled across sinks.	10/3/2011
6-303.11	Inadequate lighting present in kitchen prep areas. a) Provide 50 footcandles of illumination to Code, as needed, in kitchen areas. All lighting must be properly shielded to Code. b) Remove cutting board from use -no longer easily cleanable. c) Use 3 compartment sinks to properly wash, rinse, sanitize, air-dry all utensils, dishes, etc. Do not use 2 compartment sinks that are located in attached apartment (manager stated that this is being done). d) Use portable, metal cart in kitchen to do food prep (no other prep table available at this time; see note at end of report regarding any change of operator).	



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|----------|---|-----------|
| 3-302.11 | a) Domestic cooler and freezer with foods for the restaurant operation are stored in the attached, unused apartment and customers are walking through this area to get outside to the smoking patio. Remove cooler/freezer from this apartment and store in approved area only of the licensed tavern/restaurant.
b) Domestic refrigeration in use for the restaurant must be replaced with commercial, NSF or equivalent refrigeration capable of maintaining 41 degrees F. or less for refrigeration and freezer must keep foods solidly frozen. | 10/3/2011 |
| 3-501.17 | Open container of potato salad, ham and cheese not datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must be clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Mark such items with a 7day use-by date. | 10/3/2011 |



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6-301.10 No handwash sink present in kitchen area. Provide approved handsink in kitchen with hot/cold, potable water under pressure, other-than-hand operated handles and soap and single-service towels to Code. (Any questions regarding order/installation should be directed to Supervisor, Mark Malin at 286-5769). 10/3/2011

Notes:

Note:
**Grease interceptor should be cleaned, as needed. (some grease noted outside of unit); make certain unit is working to Code
**Soda syrup spillage on floor in basement should be cleaned up.

CHF: Doris McCormack (exp. 2-17-2015)
Sinks: Kitchen +3 utensil
Bar +3 utensil +1 h/w
Sanitizer: Chlorine (bleach) nsu

Note: Owner stated that there may be a tentative change of operator. Facility is not up-to-Code for a number of items. These items would need to be addressed/corrected to Code before any new operator would be licensed. Contact Equipment Specialist, Mark Malin, to set appointment to look at facility (at 286-5769). Some items are being ordered to be corrected now, as listed in survey orders:

- a) Walls in kitchen area are old marlite type walls,.
 - b) Hood would need to be looked at for performance/current code requirements
 - c) amount and type of refrigeration would need to be adjusted to menu
 - d) lighting in kitchen would need to be up-to-Code
 - e) separate handwash sink would need to be installed in kitchen to Code
 - f) menu will be restricted according to space/refrigeration, etc,
 - g) adequate prep tables would be needed for kitchen
- Any other orders, as directed by Supervisor, Mark Malin,

Note: Attached apartment is not part of the tavern/restaurant and cannot be used at this time to wash utensils, store foods, etc. (per Supervisor, Mark Malin)

On 10/3/2011, I served these orders upon NEW ENTERTAINERS, INC. by leaving this report with

Inspector Signature (Inspector ID:3)

Operator Signature