



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](http://www.milwaukee.gov/health)

## Routine Food

Good Hope Investors Group, Inc.  
Culver's  
7515 W Good Hope Rd  
Milwaukee, WI

**6/8/2010**

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.

<b>Code Number</b>	<b>Description of Violation</b>	<b>Correct By</b>
6-501.111	A few houseflies noted in prep areas. Provide effective pest control methods to eliminate pests. Reminder: keep doors/drive-thru window closed between customers.	6/8/2010



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7-201.11                      2 cans of stainless steel cleaner and a soap container sitting on shelf above prep table/food prep sink. Remove them from this area. All toxic materials must be stored so they will not contaminate food.                      6/8/2010

**Notes:**

- Note:
- \*\*Personal clothes/uniforms, etc. should be stored away from food/single-service item storage areas.
  - \*\*Water filter last changed Dec. 2009 (due now); change/date water filters once every 6 months.
  - \*\*Some cardboard on ground in dumpster area; area should be cleaned up/maintained clean.
  - \*\*Wet mops should not be lying in mop sink; hang mops to air-dry between uses.
  - \*\*Interior of prep cooler near sundae area has debris and should be cleaned.
  - \*\*Open gallons of milk should also be datemarked if kept >24 hours.

Sinks: +3 utensil +1 h/w scrap  
           +1 h/w +1 h/w +1 h/w +1 h/w +1 f/p +1 f/p  
 Sanitizer: Oasis Quat 146 Quat (200 ppm)  
 ES2000 Dishmachine (100 ppm chlorine)  
 Wil Kil Pest Control services premise

CFH: Stephanie Ferrer (exp. 1-20-15)  
 Juan Orozco (exp. 1-28-13)

On 6/8/2010, I served these orders upon Good Hope Investors Group, Inc. by leaving this report with

Inspector Signature (Inspector ID:3)

Operator Signature