



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

Taquerias LLC
Taquerias LLC
9112 W Brown Deer Rd
Milwaukee, WI

9/12/2008

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)	No food manager certificate is posted. Post the State certificate (small brown certificate) for your certified food manager.	9/12/2008
2-301.14	Employee put on gloves without washing hands. Hands must be washed and dried immediately prior to using gloves and immediately after removing gloves. Instruct all employees to follow correct hand washing procedures when using gloves.	9/12/2008
3-304.12	The ice scoop for the ice bin is being stored on top of the ice. Discontinue storing the ice scoop inside the ice bin. Provide a smooth and cleanable tray or surface to store the ice scoop.	9/26/2008
3-501.16	The temperature of potentially hazardous foods in the reach in cooler located in the preparation area is between 48-51F degrees. Remove all potentially hazardous foods immediately (meats, etc.). Have the cooler adjusted or serviced so that it can cold hold potentially hazardous foods at a temperature of at least 41F degrees or below.	9/12/2008
4-101.11	The "Kitchen Aid" mixer and the "Osterizer" blender are not approved for use. These two units may not be used in a commercial environment. Remove the two units from the premise and replace with NSF or Sanitation listed equipment.	9/26/2008



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4-501.114	The concentration of sanitizer in the sanitizer bin of the warewash sinks is at 0ppm. The concentration of the bleach sanitizer in the sanitizer bucket is over 200ppm. When using bleach as a sanitizer, the sanitizer concentration is required to be between 50ppm and 100ppm. Provide test strips and be sure that the sanitizer concentration is always between 50ppm and 100ppm.	9/12/2008
4-601.11	There is mold growth on the nozzles of the soda dispensing unit. The nozzles must be cleaned as often as necessary to prevent the buildup or growth of mold and other debris. Clean and maintain clean the soda nozzles.	9/12/2008
4-702.11	Clean utensils located near the cash register have old food debris on them. The debris is also in the tubs that the utensils are stored in. Clean utensils are to be kept clean at all times. Only store clean utensils in clean tubs. Rewash and sanitize the utensils and the tubs. Store the clean utensils in a location that will not subject them to contamination.	9/12/2008
5-202.11	The hose connection at the water heater unit is leaking onto the floor. Have the hose connection repaired so that it no longer leaks. The "Y" adapter at the mopsink is not approved for use. Remove the "Y" adapter immediately. If two hoses are required, have a licensed plumber properly install and approved adapter.	9/26/2008



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6-301.12

There are no single use hand towels available for hand drying at the prewash/handwash sink at the 4 compartment warewash sinks. There must be a supply of single use hand towels at all handwash sinks. Supply single use hand towels at the prewash/hand wash sink. Monitor and refill immediately when empty.**The towel dispenser at the front handwash sink and the warewash sinks are jammed. Ensure that all dispensers are in working order, or replace them with new dispensers**

9/12/2008

Notes:

There is a tray with grease underneath the fryers. Clean the tray and floor as often as needed to prevent grease accumulation on the tray and the floor.

Provide a scoop with a handle for the rice in the back prep area.

Clean the area around the dumpster. There is to be no litter or trash around the dumpster area.

A "True" beverage cooler is being used to store trays/containers of meat (raw and cooked). This unit is only designed for prepackaged items. As the unit is keeping temperature, it may be used conditionally. At change of operator, if the unit fails, or if temperatures are violated, an approved cooler will be required. This condition also holds for the "Good Humor" freezer.

On 9/12/2008, I served these orders upon Taquerias LLC by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature