



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

CHICAGO RED HOTS, LLC
CHICAGO RED HOTS
9025 W BROWN DEER RD
MILWAUKEE, WI

5/6/2009

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
3-501.16	Pan of gyro meat was being hot held at temperatures between 100-120 degrees F. Potentially hazardous food must be held hot at 135 degrees F or above.	5/19/2009
3-501.17	Some cooked chicken wings and pan of cooked italian beef in the 3 door cooler were not datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	5/19/2009
4-701.10	No sanitizer was set up in the kitchen areas. Wet wiping cloths were on the prep tables. Always have container of 100 ppm bleach set up and store all wiping cloths in the sanitizer when not in use.	5/19/2009
5-103.11	The right side "hot" faucet at the warewashing sink does not work. Repair faucet so that both hot and cold running water under pressure is available.	5/19/2009

Notes:

NOTES:

1. Clean the shelving in the prep cooler.
2. Label the spray bottle of mineral oil.
3. Remove "out of order" sign from the public restroom door.

On 5/6/2009, I served these orders upon CHICAGO RED HOTS, LLC by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature