



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

Jalisco Charcoal Grille II, LLC.  
Jalisco Charcoal Grille II  
6818 W Brown Deer  
Milwaukee, WI

**9/12/2014**

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.

**Fee Amount:  
\$107.00**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
<b>Cross Contamination</b>		
3-302.11	Ice and water from the walk in freezer had dripped onto the frozen burger patties in the walk in freezer. Discontinue store food under the unit and have the walk in freezer repaired.  There is a slight amount of mold in the ice maker. Clean the mold out and maintain clean.  Black trash bags are being used to line food buckets and tubs. Remove bags and/or just use the bucket and tubs without the bags. Trash bags contain chemicals and pesticides that may leach into the food.  There was uncovered food in the freezer. After cooling, keep all food covered. All food must be protected from cross-contamination.	9/26/2014
<b>Improper Hold</b>		
3-501.17	In the walk in cooler and the small prep cooler there were various food items that were not date marked or mis-dated. 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. REPEAT	9/26/2014
3-501.18	Chicken legs expired 9/9, soup expired 9/8 and there was a bucket of sauce with green mold floating in it. Make sure someone goes through the cooler daily to check dates and quality. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. REPEAT	9/26/2014



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Other CDC Factors

7-202.12 Sanitizer buckets and the sanitizer at the warewash compartment were over 200ppm. Use your test strips to determine 100ppm of bleach. All toxic materials must be used following the manufacturers directions. 9/26/2014

Personal Hygiene

5-205.11 The warewashing hand sink was blocked by dirty dishes. Keep the sink clear so that you can use it as a hand sink. Handsink was not available for use. Make sure the handsink is always available. 9/26/2014

6-301.12 The paper towel dispenser at the warewashing sink was jammed. Unjam it and it clear. Provide single service toweling for all handsinks. 9/26/2014

CDC Risk Violation(s): 6

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-602.11	Label tubs and buckets with the common name of the contents in English. Properly label food. REPEAT	9/26/2014

Good Practice Violation(s): 1

Total Violations: 7

Notes:

FDL ok  
CFM Ruben Herrera 1/6/2019

Store the slicer in a clean food area and not by the rear door.

Hang wet mop to dry and discontinue letting it sit i the dirty stagnant water.

Remove the wet towels from inside the beverage cooler, they are wet and dirty. If the water is coming from the condensate unit, repair it.

On 9/12/2014, I served these orders upon Jalisco Charcoal Grille II, LLC. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature