City of Milwaukee
Health Department

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
Reinspection #2

KI O. LEE
GRACE GIFT SHOP
10850 W PARK PL
MILWAUKEE,WI

2/27/2014

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:
$320.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-302.11	In the large cooler there is a raw pork butt on a shelf store next to and over ready to eat produce and other ready to eat foods. There also is raw shell eggs with grapes sitting on top of them. Raw meats and shell eggs need to be stored on the bottom shelves away from produce and ready to eat foods. All food must be protected from cross-contamination.	3/6/2014
3-501.17	Precooked egg and sausage patties were not date marked along with hot dogs, chicken breasts, deli meat and pulled pork. 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.	3/6/2014
4-301.14	There is a greasy oiled pan sitting on the induction burner with olive oil and spray oil next to it. You cannot do grease production in your kitchen for customer food and employee food and have been warned in the past. Remove the induction burner and any equipment used on it or install a ventilation hood system.	3/6/2014
Good Practice Violation(s):	3	

Total Violations: 3

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Notes:

Reinspection #2 notes:

Tub of lettuce on top of a carton of raw eggs.
A plate of raw fish on top of ready to eat food.

Induction burner and frying pan still here. Take home, no grease production.

No foods date marked. Hot dogs, stir fry, chicken breasts, rice, chicken salad, egg salad, egg and sausage patties, etc....

Fee will be assessed. klg

There is so much employee food co-mingled with customer food, it cannot be differentiated. Designate an area for employee food.

Observing employee handle food there was no hand washing or washing hands between glove changes. There were instances were gloves were changed and did not need to be. Employee needs to be trained on when to wash hands and glove changing.

Assess need for prep sink to be installed, tomatoes, lettuce and other vegetables and produced and being sliced and/or diced.

On 2/27/2014, I served these orders upon KI O. LEE by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature