



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

76th Milwaukee J&J, Inc.  
J&J Fish & Chicken  
6610 N 76th St  
Milwaukee, WI

**2/8/2013**

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>
3-501.13	Fish was thawing in standing water and about 80lbs of wings were sitting out at room temperature to thaw. Thaw foods in a refrigerator, microwave or under cold running water.	2/22/2013
3-501.17	Undated chicken wings in the walk in cooler. 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.	2/22/2013
4-601.11	There are tongs stored in the warewashing area hanging from a dirty ceiling pipe. The tongs are also dirty. Discontinue storing tongs from the ceiling pipe, wash tongs and store clean. Remove aluminum foil from pipe. All food contact equipment and utensils must be clean..	2/22/2013



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6-501.114

Repair and complete the following items: If more time is needed you need to call the inspector at 286-8544 for an extension.

2/22/2013

1. Seal the pipe run holes at the cookline hand sink.
2. Repair the holes in the bathroom wall.
3. Repair the door frame between the kitchen and cookline. Install basecoving and seal all edges.
4. Replace the missing basecoving around the bottom of the walk in freezer.
5. Clean the kitchen floor drain.
6. Replace the missing ceiling tile.
7. Replace the missing light shield in the back kitchen.
8. Reconnect the safety tethers to kitchen equipment on wheels.
9. At the prep sink, remove the string holding up the trap/air gap and install an appropriate support bracket.
10. At the warewashing sink, the left faucet base leaks. repair

7-102.11

Label the degreaser bottles in back, all spray bottles must be labeled with whats in them if you transfer chemicals into them. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents.

2/22/2013

**Notes:**

FDL ok

Existing order under C. Evers exists to get your Certified Food Managers certificate by March 27th, 2013. Fax a copy of the certificate with proof of payment to inspector Grade at 286-5479.

On 2/8/2013, I served these orders upon 76th Milwaukee J&J, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature