



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

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

4/8/2011

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
3-501.13	1. Boxes of seafood are being thawed at room temperature. 2. Seafood is being thawed in the prep sink in stagnant water. Thaw foods in a refrigerator or under cold running water.	4/22/2011
3-501.16	Par cooked chicken is out at 50-53F. Potentially hazardous food must be held cold at 41 degrees fr below.	4/22/2011
3-501.17	There is no date mark on prepared coleslaw in the display cooler or 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.	4/22/2011

Notes:

1. The outside area along the fence must be maintained clean.
2. The 3 compartment sink is pulling away from the wall. Properly secure the sink and provide caulk at contact points to ensure proper cleavability.

CFH: Kamal Almereia Exp: 11-29-11.

On 4/8/2011, I served these orders upon 76th Milwaukee J&J, Inc. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature