



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

ABDALLAH, INC.
INTERNATIONAL HOUSE OF PANCAKES (IHOP)
8101 W BROWN DEER RD
MILWAUKEE, WI

3/26/2012

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**

Code Number	Description of Violation	Correct By
2-301.14	1. Employee did not change gloves after handling raw beef, before handling clean dishes. Properly use gloves for one use to prevent contamination. 2. No handwashing between glove use was seen during inspection. Proper hand washing procedure includes washing hands when removing gloves and before putting gloves on. (REPEAT VIOLATION)	3/26/2012
3-301.11	Employee prepared ready to eat waffles with bare hands. Employees may not touch ready-to-eat food with their bare hands. Employee disposed of product.	3/26/2012



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3-302.11	<ol style="list-style-type: none">1. Employee beverage is on the cutting board, uncovered, on the cook line. To prevent contamination, employees may only eat in designated areas not in the food preparation area.2. A ramikan is being used as a scoop for ice cream toppings. A bowl is being used for a scoop for cut fruit. Discontinue use of these products as they are not intended for scooping food product, they have not handle, and provide opportunity for contamination.3. There is a plastic container with a roughly cut opening in the lid to pour pancake batter. Discontinue this practice as this opening provides opportunity for physical contamination by plastic debris.4. The ceiling and vents on the cook line have much hanging dirt/dust. The wire shelving above the clean dish storage has hanging dust. These areas must be maintained clean to prevent contamination. (REPEAT VIOLATION)	3/26/2012
3-304.12	Utensils are stored on the cook line in a container of stagnant water. Ice cream scoop is stored in a container of stagnant water. Properly store in use utensils as directed under Code 3-304.12.	3/26/2012
4-601.11	Two tubs of 'clean' dishes had much dirt and debris on them. Ensure all dishes and food contact equipment are clean after the wash, rinse, sanitize procedure before storage.	3/26/2012



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7-209.11 Numerous sweatshirts and jackets are stored hanging on the clean dish rack. Employee personal care items must be properly stored. 3/26/2012

Notes:

1. The garbage corale doors must remain closed and the area must be maintained free of debris. Remove old shopping carts.
2. Two sanitizer buckets have a concentration >200 ppm. Use test strips to ensure proper sanitizer concentration to properly sanitize and not contaminate.
3. Operator must provide stem thermometers to allow food handlers to properly monitor product temperatures.
4. The following cutting boards are worn and unclean. Either clean, repair, or replace cutting boards to prevent contamination.
 - On the right side of the cook line
 - On the cooler unit on the left side of the cook line.
 - At the server salad station.
5. There are several pieces of equipment with repairs made with duct tape. Remove duct tape as it is not an approved material; it is not smooth and cleanable. Properly repair or replace equipment.
6. At the dish machine hand sink the caulk is worn and has black dirt/mold accumulation. If caulk is uncleanable it should be removed and replaced.
7. Several unused fryers/equipment are stored next to the ice machine. Units must either be maintained clean or removed from premise.
8. The weather strip at the back door is failing. Either repair or replace weather strip to prevent pest harborage.
9. Remove the cardboard on the dry storage shelving as it is not an approved material and is not smooth and cleanable.

On 3/26/2012, I served these orders upon ABDALLAH, INC. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature