



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

PAVELA ENTERPRISES, LLC
BLACK KETTLE
8660 N 107TH ST
MILWAUKEE, WI

4/4/2013

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.

Code Number	Description of Violation	Correct By
3-302.11	In the walk in cooler there was 2 containers of ready to eat soup(1 uncovered) and a bag of onions on the floor. Store all food off the floor by 6 inches or more.	4/18/2013
3-501.16	All food must be protected from cross-contamination. Foods in the upstairs walk in cooler were between 48-50F. Potentially hazardous food must be held cold at 41 degrees of below. Potentially hazardous foods (ribs, prime rib, potatoes) were thrown out. Discontinue storing hazardous foods in this unit until it is repaired. Also see plumbing order. Get a new thermometer for this unit.	4/18/2013
3-501.17	Garlic, fresh herbs and oil were being stored at room temperature. This provides a habitat for botulism organisms. Make to order or refrigerate mixture. Undated foods included: salmon, baked potatoes, ribs, prime rib, desserts, chicken, etc...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.	4/18/2013



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- 4-601.11 There were multiple cutting boards that were burnt or excessively dirty or grooved and deemed uncleanable. Replace the 3 cutting boards discussed. 4/18/2013
- Clean the mold out of soda gun holsters. Clean daily.
- The mixer bowl was coated with rust. Clean.
- The bar dipper well has debris in it. Clean.
- All food contact equipment and utensils must be clean.
- 4-601.11 Clean all the following non-food contact surfaces: 4/18/2013
1. Clean the entire cookline to include under and behind it and the service pass.
 2. Clean all the small hood filters free from dust.
 3. Clean the wall behind the slicer and by that prep table and put a clean tray under the slicer.
 4. Clean the entire area by the upright freezers and oven to include: walls, under the equipment and all shelving. Also, clean the window area over the sinks and on top of the oven free from dirt and debris.
- 5-202.11 Repair the following plumbing items: 4/18/2013
1. Repair the condenser unit in the basement walk in freezer so that condensate does not drip into a large tub.
 2. Repair the condenser unit in the basement walk in cooler so that condensate does not drip into a large tub.
 3. At the bar, install a faucet extension arm so that you can use the first sink as a hand sink.
 4. Repair the upstairs walk in cooler (condenser is frozen) so that food is held at 41F or below.



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6-501.114

Repair and maintain the following areas:

4/18/2013

1. The caulk in the main hood is failing at the right side. Replace sealant with new heat resistant sealant. Make sure it is smooth and cleanable. No bumpy caulk.
2. Replace all broken/cracked ceiling light covers so that physical cross contamination won't occur.
3. Replace peeling and broken ceiling tiles with vinyl coated gypsum board. No acoustic tiles. Replace the uncleanable acoustic tiles as needed when they become dirty, greasy, punctures or broken with the gypsum kind.
4. Repair the flooring by the dishwasher and remove the pot lid duct taped to the floor. Uncleanable.
5. Repair the hole in the ceiling of the employee bathroom off the kitchen.
6. Remove the long wooden board in the kitchen.

Notes:

On 4/4/2013, I served these orders upon PAVELA ENTERPRISES, LLC by leaving this report with



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NOTES:

Hair Restraints 2-402.11 Effectiveness.

(A) Except as provided in ¶ (B), FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Code 2-304.11 Outer clothing must remain clean to prevent cross contamination. Keep your top clean or bring a change of clothes for the dinner service. Next time it will be a violation.

Chemicals were stored next to food items in several spots. Keep separate. Next time it will be a written violation.

*****It was noted that the walk in freezer floor is rusted. It will be monitored, if it continues to deteriorate it will be ordered replaced.

Make sure all hood panels are seated correctly and all missing pieces installed.

Remove the homestyle food processor from the kitchen. You may only use food grade equipment.



Operator Signature

