



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

COMPASS GROUP USA, INC.
Evrest Dining Services
11200 W Parkland Av
Milwaukee, WI

11/22/2011

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
3-302.11	The rinse and sanitize compartments of the 4 compartment sink have dirty dishes and food debris in them. These sinks must remain clean and sanitized at all times to prevent contamination.	3/12/2012
3-501.13	Turkeys are being thawed in the wash and sanitize compartments of the 4 compartment sink. Turkey is being thawed in a bucket of stagnant water. Thaw foods in a refrigerator or under cold running water in a prep sink.	3/12/2012
3-501.16	Par cooked Hamburgers, turkey burgers, chicken and fish are at 92F-121F. Potentially hazardous food must be held hot at 135 degrees or above. Operator reheated product to 165F.	3/12/2012

Notes:

This is recreated from original 11/22/2011

On 11/22/2011, I served these orders upon COMPASS GROUP USA, INC. by leaving this report with

Inspector Signature (Inspector ID:27)

Operator Signature