



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

Papa Gus, Inc.
Branded Steer II
10950 W Good Hope Rd
Milwaukee, WI

5/19/2009

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
3-301.11	Employee observed handling bread with their bare hands. Employees may not touch ready-to-eat food with their bare hands. Use tongs, gloves, tissue paper, etc. to avoid bare hand contact with ready-to-eat foods.	6/2/2009
3-302.11	Pan of pooled eggs stored above ready-to-eat foods in the cookline prep cooler. Always store raw foods below ready-to-eat foods when stored in the same cooler.	6/2/2009
4-501.112	The high temp dishmachine is not properly sanitizing the dishes. Test strip did not turn black except around one edge. Have machine adjusted or repaired to function as designed.	6/2/2009
6-301.12	No single-service towels available at the waitress station handwashing sink at the front kitchen entrance. Provide single service toweling for all handsinks.	6/2/2009



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6-501.111

A few fruit fly pupae were found in the soda gun well at the bar area.
Eliminate all evidence of pests and provide effective pest control.

6/2/2009

Notes:

NOTES:

1. Keep wiping cloths in sanitizer when not in use.
2. Provide a splash guard between the handwashing sink and the clean dishes in the grill area.
3. Remove the panni machine on top of the box of yams.
4. Remove the bar glasses above the customer service area or provide approved sneeze guard protection.
5. Provide mop hangers over the mop sink so that the mop heads can air dry.
6. Keep back door shut unless a screen door is used to prevent insects from entering the premises.

On 5/19/2009, I served these orders upon Papa Gus, Inc. by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature