



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

V & J FOODS, INC
BURGER KING
6544 N 76TH ST
MILWAUKEE, WI

9/6/2013

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.

**Fee Amount:
\$107.00**

Code Number	Description of Violation	Correct By
2-103.11	The Person In Charge must make sure the requirements of the Food Code are followed.	9/20/2013
3-302.11	Multiple sources of cross contamination present. Do the following: <ol style="list-style-type: none"> 1. By the hand sink and Icee Maker, you need to move the syrup bottles and the Icee cups. They are directly next to the hand sink and are getting splashed on when hand washing occurs. OR you may install a splash guard onto that front hand sink as an alternative. 2. The ice maker in back has mold inside it. Clean ice maker ALL the way to the floor drain lines. There are drain slugs/slime mold hanging out of the drain lines which can crawl up into the ice holding bin. 3. The customer soda dispenser ice chutes have green mold in them. Clean the mold out of the ice chutes so that ice does not come in contact with the mold. <p>All food, cups and utensils must be protected from cross-contamination.</p>	9/20/2013



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3-304.11	<p>During the inspection, the staff was skipping the rinse step of the warewashing procedure. There was no water in the rinse compartment, food debris in the middle sink, and they were just using the spray head to rinse. You need to properly wash the dishes as designated.</p> <p>Discontinue nesting wet dishes. You are required to air dry first.</p> <p>Food equipment must be clean and sanitized before used with food. REPEAT CODE</p>	9/20/2013
3-501.17	<p>The timing system for the hot meat holding area is still broken and no back up system was being used as required. See existing open Special Order on this. A Citation will be issued again. 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.</p>	9/20/2013
4-301.14	<p>Once again there is grease accumulation on the walls and ceiling by the Blodgett oven. Due to this being a reoccurring problem you are now ordered to REMOVE the Blodgett oven from the premises per Equipment Specialist M. Malin. Grease production cannot be done outside the hood.</p> <p>Provide an approved ventilaton hood for all required cooking equipment. REPEAT CODE</p>	9/20/2013
4-501.11	<ol style="list-style-type: none">1. Repair the meat hot holding timing system.2. Replace the broken, cracked, taped door of the ice maker.3. Replace the broken soap dispenser cover in the womens bathroom.4. Repair the mop sink basin drain where tile/grout is missing, the missing grout on the exterior of the mop basin, AND adhere the loose stainless steel to the back wall and seal. <p>REPEAT CODE</p>	9/20/2013



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- 4-601.11 Clean and maintain all equipment. Do the following: 9/20/2013
1. Clean the sandwich assembly area. There is a lot of food debris and buildup on top of equipment and running down the side of equipment. Clean.
 2. At the drive thru, clean the dust and dirt off the top of the specialty coffee maker.
 3. At the drive thru, clean the black residue/mess out from under the ice bin.
 4. Clean up the sticky mess between the wall and the coffee topping area.
 5. Clean up the sticky spills inside the Icee cabinet.
 6. Clean under the vegetable prep sink and include the walls.
 7. Clean the dust off the wall over the rear exit.
 8. Clean under the ice maker in back.
 9. Clean up the sticky spill and residue by te RTI units in the storage area.
 10. Clean up the food debris underneath the customer soda cabinets along the back wall.
 11. Clean under the walk in freezer dunnage racks.
- 5-205.11 The hand sink at the drive thru was blocked by a garbage can, a chair, a pitcher of water and a coffee carafe. 9/20/2013
- The hand sink at the front service counter is blocked by a garbage can in front of the water foot pedal. Handsinks were not available for use. Make sure the handsink is always available. Move all garbage cans and equipment blocking hand sinks.



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6-501.111

Flies present in the kitchen. Provide effective pest control methods to eliminate pests.

9/20/2013

Notes:

FDL ok.
CFM no. See Special Order.

Report was re-created due to computer issues. Inspection was on 9/6/2013. klg

On 9/6/2013, I served these orders upon V & J FOODS, INC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature