



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

5/9/2008

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: \$78.00

| Code Number | Description of Violation | Correct By |
|-------------|--|------------|
| 2-401.11 | Observed employee placing an opened beverage on a shelf above the food preparation table. All employee beverages must be enclosed with a lid and must be placed below all food and food preparation surfaces. Instruct all employees to cover and store their personal beverages below all food and food preparation surfaces. | 5/9/2008 |
| 3-302.11 | Observed packages of raw meat being stored above ready-to-eat ribs in the walk in cooler. All raw meat must be stored away from and below all ready to eat foods to prevent contamination. Remove the raw meat immediately and place it underneath and away from all ready to eat foods. | 5/9/2008 |
| 3-306.11 | There is a "potato chip warmer" being used out in the customer area for customer self service. This unit may not be used in the customer area because no food shields or sneeze guards are available to protect the food inside the warmer. The warmer must be moved into a location where only employees have access and employees must serve the potato chips to customers (customers may not serve themselves). | 5/23/2008 |
| 3-501.16 | A container of half and half is being stored at the wait staff station at a temperature of 52F degrees. All potentially hazardous food must be held cold at 41F degrees or below. Instruct all employees to store the half and half at the correct temperatures and monitor the temperature to ensure that it remains at or below 41F degrees at all times. | 5/9/2008 |



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|----------|--|-----------|
| 4-501.11 | <p>The lid to the ice cream freezer behind the bar is being repaired with duct tape. Duct tape cannot be used to repair equipment because it is not smooth and cleanable. Remove the duct tape and properly repair the lid with approved materials.</p> <p>The caulking on the South side of the hood is deteriorating. Replace the caulking with approved food grade caulk and ensure that there are no gaps present anywhere along the seams of the entire hood.</p> | 5/23/2008 |
| 4-601.11 | <p>There is an accumulation of grease along the back and the sides of the fryers. These surfaces must be cleaned as often as necessary to prevent the accumulation of grease. Clean and maintain clean the cooking equipment.</p> | 5/23/2008 |
| 4-601.11 | <p>Observed several clean dishes and utensils in the back storage area (near the 2 compartment sink) that has old food and other old debris laying inside the storage tub and/or across the clean dishes. When storing clean dishes/utensils, ensure that they are stored in a location that is not susceptible to contamination from old food debris or other miscellaneous debris. Rewash and sanitize the contaminated dishes and utensils and store them in a location that will prevent them from becoming recontaminated.</p> | 5/9/2008 |
| 4-602.11 | <p>The slicer in the back preparation area has an accumulation of old dried food debris. The slicer must be cleaned after each use and at least every 4 hours. All surfaces are to be wiped down and sanitized and the slicer is to be clean of all food debris before being stored away. Clean and maintain clean the slicer.</p> <p>The interior plate inside the ice machine in the basement is dirty. This plate must be cleaned as often as necessary to prevent the buildup of debris and mold. Clean and maintain clean the plate inside the ice machine.</p> | 5/9/2008 |



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- 5-202.11 There is no cold water available at the 2 compartment ware wash sink. Have a licensed plumber properly restore cold water to the 2 compartment sink. Ensure that all faucet handles are in proper working conditions. 5/23/2008
- There is no cold water available in the employee restroom at the hand wash sink. Have a licensed plumber restore cold water to the hand wash sink.
- There is a waste drain underneath the South end of the prep coolers that is clogged. The drain hub is overflowing with water and spilling onto the floor. Unclog the drain so that waste may properly drain.
- There is no backflow preventer installed on the faucet on the outside of the establishment. There are hoses being connected to this faucet head. A backflow preventer is required to be installed on the faucet head to prevent backflow of waste water back into the water supply. Install a backflow preventer on the faucet on the East side of the establishment exterior.
- 6-301.12 There are no single use hand towels for hand drying at the "bar sink." Single use hand towels must be available for hand drying at all times. Supply single use hand towels at the "bar sink." Monitor and refill immediately when empty. 5/9/2008
- The towel dispenser installed at the left hand side of the dish machine must be removed because of possible contamination to clean dishes and surfaces from employees reaching across the clean surfaces to dry their hands. Move the towel dispenser so that it is near the hand wash station located at the ware wash area or refill the empty towel dispenser that is already installed at that location. Remove the towel dispenser that is installed to the left of the dish machine.



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Violations

5-402.11 There is no air gap present at the ice bin waste drain of the ice machine in the basement. An air gap is required to be installed on the waste drain of the ice bin in the ice machine to prevent backflow of waste back into the ice bin in the case of a sewage backup. The air gap also facilitates cleaning and prevents bacterial and mold growth along the pipe and back into the ice bin. Have a licensed plumber properly install an air gap at the ice machine waste drain.

5/23/2008

6-101.11 The painted ceiling tiles above the kitchen area is starting to peel and chip. Ceiling tiles may not be painted and must be smooth and cleanable. Replace all chipped or peeling ceiling tiles in the kitchen area. As conditions of other tiles deteriorate (starts to peel or chip), they will also have to be replaced with smooth and cleanable commercial tiles (not acoustic tiles).

The corner edge of the wall behind the 2 compartment sink is not properly sealed and is not smooth and cleanable. Install smooth and cleanable edging on the edge surface. Ensure that all gaps are sealed/caulked and is tight fitting.

Notes:

On 5/9/2008, I served these orders upon PAVELA ENTERPRISES, LLC by leaving this report with



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Provide test strips at the bar so that employees may test the concentration of the sanitizer before using. Bleach sanitizer must be at a concentration between 50ppm and 100ppm. If using Quaternary Ammonium as a sanitizer, the concentration must be at 200ppm.

Clean the ends of the waste drains of the ice bins at the bar to prevent accumulation of mold.

Provide a hand wash sign in the men's restroom. The sign must state that 'employees must wash their hands before going back to work.' The sign may be homemade.

Observed several food items and ingredients without covers. Provide covers for all open food products. Also cover foods that are being stored or that are not currently being prepared.

Instruct employees to dump out all mop water immediately after use. Do not allow dirty mop water to remain in mop buckets.

Provide a location to store mop buckets and mops that is away from any preparation surfaces. Ensure that this location can accommodate mops and buckets so that they may dry effectively when not in use. If needed, mop hangers are to be installed to hold the mops.

Employees stated that glasses were being soaked in hot water at the 2 compartment sink after being run through the dish machine. The dish machine has a cycle that sanitizes the glasses. By soaking or dipping the glasses, they are no longer sanitized and can not be used. Discontinue dipping or soaking the glasses in the 2 compartment sink after running them through the dish machine.



Operator Signature

