



Tom Barrett  
Mayor

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Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

Patricia A. Wildt  
Lodge Catering  
5555 W Good Hope Rd  
Milwaukee, WI

**10/25/2010**

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
3-501.17	The inspector found oatmeal, steamed cabbage, and chicken without a date mark. 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. Ready to eat potentially hazardous foods should not be held for more than 7 days unless it is reheated to 165 degrees for 15 seconds within 2 hours.	11/8/2010
4-101.19	The inspector found a large wooden spoon used to stir a kettle of what appeared to be a cream sauce. Wood is not an approved food contact surface because it is a porous substance that can collect food debris if improperly washed. Have the spoon removed from the kitchen.	11/8/2010

**Notes:**

On 10/25/2010, I served these orders upon Patricia A. Wildt by leaving this report with

Inspector Signature (Inspector ID:77)

Operator Signature