



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Crefi Waramaug Milwaukee LLC
Comfort Suites Park Place
10831 W Park Pl
Milwaukee, WI

6/23/2015

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.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination 4-701.10	Wash dishes from left to right and dishes must air dry on the right drainboard and not on the left one where the clean dishes will get contaminated by the hand sink. If you need a bigger space for air drying you may always open up the dishwasher and set the rack on the open door. Utensils and food-contact surfaces of equipment must be sanitized.	6/23/2015
Improper Hold 3-501.17	Undated sausage patties and omelets in the refrigerator. Once ready to eat foods are thawed out, they need to be date marked for 7 days. 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.	6/23/2015
Personal Hygiene 6-301.11	The bar handsink did not have any hand soap. Keep bar stocked with soap and towels at all times. Make sure all handsinks are supplied with soap.	6/23/2015
CDC Risk Violation(s):	3	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-301.14	Raw turkey sausages were in the refrigerator. Discontinue using raw meat. You are allowed to only use precooked meats since you don't have a hood. Provide an approved ventilaton hood for all required cooking equipment.	7/7/2015



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4-501.11

1. the juice dispenser in the dining area is leaking. Repair source of leak.

7/7/2015

2. The beer cooler has frozen condensate in the bottom and pooled water. Repair beer cooler.

Good Practice Violation(s): 2

Total Violations: 5

Notes:

FDL and CFM on premise. Post your new renewed licenses.

NOTE: dishwasher is not in use anymore

On 6/23/2015, I served these orders upon Crefi Waramaug Milwaukee LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature