



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

ALBANNA AND AHAMAD, INC.
JJ FISH AND CHICKEN
9008 W Brown Deer Rd
Milwaukee, WI

6/10/2013

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
2-301.14	The cook is not washing his hands in between glove changes. Employees must wash their hands before working with food. Train your staff on when to wash their hands.	6/24/2013
2-401.11	The cook had a bottle of soda on the back prep table while he was working. Employees may only eat in designated areas not in the food preparation area.	6/24/2013
3-302.11	In the upright cooler by the deep fryers there is raw chicken stored next to and over ready to eat food. All food must be protected from cross-contamination.	6/24/2013
3-304.11	<ol style="list-style-type: none"> 1. In the back kitchen on the shelf over the warewashing sinks- tubs, lids, utensils and other cookware and storage ware are soiled with grease and food accumulation. 2. The pickle tongs at the front counter had food debris and crud on them. Change pickle tongs daily. 3. Manager took pickle tongs in back to wash them. Skipped the sanitizer step. All utensils must be washed, rinsed and sanitized before use. 4. Discontinue storing the chicken tongs in stagnant greasy water. Store on a clean dry surface or store in hot water of 135F or higher. Food equipment must be clean and sanitized before used with food.	6/24/2013



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3-501.16	A large tub of chicken wings was sitting out at 99-108F, and spaghetti was in the display cooler at 52F. Potentially hazardous food must be held cold at 41 degrees of below. REPEAT	6/24/2013
3-501.17	Tubs of cooked chicken, single serve cole slaw cups and pizza puffs are not date marked. 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.	6/24/2013
3-501.18	Spaghetti containers in the display cooler were temperature abused and expired on 6/3/2013. Food disposed of. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	6/24/2013
4-501.11	Repair the following: <ol style="list-style-type: none">1. Replace, remove or repair the broken front prep cooler.2. Repair the display cooler on the left where the spaghetti was stored. Discontinue storing hazardous foods in this unit until it is repaired.3. Repair the evaporator pan on the upright cooler. It is overflowing water onto the floor.4. Repair the display cooler to the right so that water is not dripping into a tub on the floor. REPEAT	6/24/2013
4-601.11	Clean around the grease trap. Clean the walls over the 3 compartment prep sink area. There are no sanitizer buckets set up and the counters are dirty with wiping clothes lying on surfaces. Remove the greasy cardboard by the deep fryers.	6/24/2013
5-202.11	Replace the missing spray head at the warewashing sink. Properly repair plumbing.	6/24/2013



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5-205.11	1. The water was shut off for one of the front hand sinks. Discontinue shutting off the water for the sinks. 2. The handsink in the warewashing area had no hot water going to it. Make sure hot water is delivered in 20 seconds. Handsink was not available for use. Make sure the handsink is always available.	6/24/2013
6-301.11	The womens bathroom does not have soap available. A bag of it is lying on the toilet tank but you can't get soap out of it. Make sure all handsinks are supplied with soap.	6/24/2013
6-501.114	1. Clean and maintain area around dumpster. Remove the broken toilet in the garbage corral. 2. Replace the burnt out hood bulb. 3. In the womens bathroom, remove the metal pole brace holding the sink up. Attach the sink to the wall to code. REPEAT 4. Replace the wire shelf over the warewashing sink, it is rusted and no longer cleanable. 5. OPEN UP THE MENS BATHROOM. The mens bathroom door lock is broken and makes the bathroom unavailable to staff and customers. Your Occupancy is based on bathroom availability. Open the mens bathroom immediately.	6/24/2013

Notes:

Your equipment needs to be moved so that there is a 3 foot walkway in all directions.

On 6/10/2013, I served these orders upon ALBANNA AND AHAMAD, INC. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature