



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Vivian T. Chen, MSW, ScD  
Health Operations Director

**Health Department** Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164  
web site: www.milwaukee.gov/health

## Routine Food Inspection

Reinspection #1

Jin Ye, Inc.  
Buffet City  
8617 W Brown Deer Rd  
Milwaukee, WI 53224

June 28, 2007

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: \$74.00**

Code Number	Description of Violation	Correct By
3-203.12	Shellstock tags must remain attached to the container until empty and kept for 90 days. Retain records and be able to produce them upon request from the Health Department.	07/05/2007
3-402.12	Records of freezing time and temperature must be retained or a written statement from the supplier stating time and temperature must be retained for 90 days for raw fished sold or served in a ready-to-eat form. Retain records and be able to produce the information upon request from the Health Department.	07/05/2007
3-501.16	Observed Fried Pork Dumplings being held hot at 90F degrees and BBQ On A Stick being held hot at 120F degrees. Potentially hazardous food must be held hot at 135F degrees or above. Ensure that all food being held hot remains at a temperature of 135F degrees or above.	07/05/2007
3-501.16	Observed raw beef and cooked noodles being held at 50F degrees, cooked mussels being held at 47F degrees, cut melons being held at 57F degrees, and garlic in oil being held at 75F degrees. Potentially hazardous food being held cold, must be held at 41F degrees or below. Provide adequate cooling units to ensure that temperatures at kept at or below 41F degrees when cold holding food.	07/05/2007
5-202.11	Observed the air gap on the two prep sinks being covered with plastic containers. Remove the plastic containers to ensure that an air gap exists along the prep sink drain.	07/05/2007

The ice machine unit at the left hand waitstaff station is not air gapped. Provide an air gap for the ice machine drain to prevent possible backflow contamination into the ice unit.



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1-104.12 No HACCP plan in place for making raw sushi. A HACCP plan must be developed and approved by the City of Milwaukee Health Department before any raw sushi can be prepared. Discontinue making raw sushi. Your process may not continue until a variance has been approved. Submit a HACCP plan describing menu items, ingredients, and steps to ensure that all food hazards are controlled. 07/05/2007

**Inspection Notes**

Temperatures of PHF are still not in compliance. Provide different trays or deeper trays to keep cold food cold. Ensure that PHF remains at 41F or below or 135F and above. Sushi HACCP is not ready. No sushi can be made until Sushi HACCP is approved.

On 6/28/2007, I served these orders upon Jin Ye, Inc. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)