



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



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		
3-302.11	Homeowner had a cutting board located directly next to the handsink. There is a potential to contaminate food in this location from splash that occurs while washing hands. Relocate your food preparation activities to a separate area of your kitchen.	3/19/2014
	Homeowner had a raw egg sitting on top of a package of tofu. Raw sausage and eggs were also stored above the crisper draws containing produce that is ready to eat. All food must be protected from cross-contamination. Store raw food items below ready to eat food items.	
	Homeowner does not have a trash bin in the kitchen but instead hangs a trash bag for the day and at the end of the day takes the trash out. In a commercial setting trash bins would need to be provided to dispose of food debris and garbage while cooking without having to open a trash bag every time garbage needed to be disposed of. This could be an area of cross contamination if proper hand washing isnt done between.	
Other CDC Factors		
2-102.11	When asked if homeowner knew what temperatures to cook chicken, sausage and other food items to, home owner was unsure. Make sure the person in charge is able to demonstrate knowledge of the appropriate requirements of the Food Code such as internal temperature requirements for meats to be considered ready-to-eat.	3/19/2014
Personal Hygiene		
2-301.12	After handling raw sausage, homeowner turned on faucet, washed hands, and then recontaminated hands by turning off faucet. In a commercial setting, typically the handsinks will have wrist blades so an arm or wrist can be used to turn sink on and off and avoid recontamination of hands. Paper towels can also be used to turn sink on and off and are a great method for home use in this case.	3/19/2014



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2-401.11	Homeowner had an open beverage in the food prep area of her kitchen. Phone was also sitting on counter in food prep area of kitchen. In a commercial setting, employees may only eat in designated areas not in the food preparation area. A seperate employee area is used to store such items.	3/19/2014
3-301.11	When preparing salad, homeowner used bare hands to handle salad greens and tomatoes. In a commercial setting an employee may not touch ready-to-eat food with their bare hands but must instead use gloves or a utensil such as tongs to hadle these items.	3/19/2014
6-301.12	Homeowner did not have paper towels out for immediate use after handwashing. In a commercial setting single service toweling must be provided for immediate use at all handsinks.	3/19/2014
6-301.14	Homeowners hand sink did not have hand washing signage posted. In a commercial kitchen, a handwashing sign shall be provided at all handwash sinks informing employees to wash their hands .	3/19/2014
6-501.18	A colander that was being used to wash salad greens was being stored in the handsink and at one point was washed in the handsink. Keep handwashing sinks clean and use strictly for handwashing.	3/19/2014

CDC Risk Violation(s): 8

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-306.11	The handwash sink had no splash guards installed to protect from cross contamination. In a commerical setting a splash guard would be installed around the handsink to protect from possible cross contamination during hand washing due to it's closs proximity to food or food preparation.	3/19/2014
3-602.11	A container of heavy cream in a plastic container in the fridge was unlabeled. Properly label food with common name so it is easily identifiable.	3/19/2014
4-302.12	Homeowner did not have a thermometer to check for temperatures while cooking food. Also the refridgerator was without a thermometer. Provide a thermometer to determine food temperatures.	3/19/2014
4-903.11	Homeowner had clean dish rack stored right next to sink where clean dishes could be splashed during food preparation or handwashing. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. Relocate dish rack away from sinks or put dishes in dishwasher for cleaning. In a commerical setting, clean dishes and food would not be stored near a handwash sink without proper splash protection.	3/19/2014

Good Practice Violation(s): 4

Total Violations: 12

Notes:

This mock inspection was done in a homeowner's kitchen during a normal food preparation/cooking scenario and graded based on requirements of the Wisconsin Food Code.

Inspector Signature (Inspector ID:89)



Operator Signature

