Food Establishment Inspection

Establishment:

Subway

7630 W Blue Mound Rd

Wauwatosa, WI 53213

Inspection Duration: 100

Wauwatosa Health Department

7725 W. North Ave, Wauwatosa WI 53213

Phone: 414-479-8136 Fax: 414-471-8483

Public Health Agent: Meske, Mark

Person In Charge:	kelli	**Release Date:**	
Inspection Date:	03/10/2014	**License ID Number:**	02M-12580
Inspection Type:	Complete	**License Posted:**	Y
Inspection Category:	Operational	**License Type:**	
Inspection Reason:	Reg Inspection	**License Program:**	DHS
Last Inspection:	11/01/2012	**Complexity Type:**	
Inspection Status:	Completed	**Certification Expiration:**	05/14/2017
Citation Issued:	N	**Certification Posted:**	Y
Citation Amount:	$0.00	**Certification Name:**	Aria A Cockcroft
Citation Number:			

Inspection Code Violations and Remarks

21 Dispensing of food / utensils properly stored

Remarks: The ice machine ice scoops are stored on an unsanitized surface. Store the ice scoops in a sanitary manner.

Note: Corrected immediately

23 Food-and nonfood-contact surfaces: designed / constructed, maintained, installed, located, operated, cleanable, used

Remarks: Discard the broken and uncleanable clear plastic ice bucket

29 Installed, maintained

Remarks: Repair or replace the loose faucet assembly at the front hand wash sink. This provides harborage for insects, possible damage to the undercounter plumbing and creates an uncleanable area.

Comments: Food temps---in walk-in cooler provolone 41, cooked diced chicken 30, roast beef slices 39, shredded cheese 35---in hot holding meat balls 143, cooked chicken breasts 164, broccoli cheese soup 147---in open top make table turkey slices 38, pepperoni slices 38, salami slices 38, ham slices 34, tuna salad 41, sea food salad 36, cut cucumbers 40, cut tomatoes 38, lettuce 39.

Sanitizer SSDC Super San EPA 6836-305-1677 200ppm

Signature of Onsite Representitive: Kerri Jackson Date Signed: 3/10/14

Signature of Health Inspector: Mark Meek Date Signed: 3.10.14

Food Establishment Inspection

Establishment:

LaTarte

6742 W Wells St

Wauwatosa, WI 53213

Inspection Duration: 60

Wauwatosa Health Department

7725 W. North Ave, Wauwatosa WI 53213

Phone: 414-479-8136 Fax: 414-471-8483

Public Health Agent: Meske, Mark

Person In Charge:	Elizabeth LeFavre	**Release Date:**	
Inspection Date:	03/12/2014	**License ID Number:**	
Inspection Type:	Complete	**License Posted:**	Y
Inspection Category:	Operational	**License Type:**	
Inspection Reason:	Reg Inspection	**License Program:**	CITY FOODS
Last Inspection:	09/18/2012	**Complexity Type:**	
Inspection Status:	Completed	**Certification Expiration:**	
Citation Issued:	N	**Certification Posted:**	N
Citation Amount:	$0.00	**Certification Name:**	
Citation Number:			

Inspection Code Violations and Remarks

Remarks: No Violations.

Comments: Sanitizer Quat Tabhs EPA 1561-12 200 ppm

Signature of Onsite Representitive: _____ **Date Signed:** 3/12/14

Signature of Health Inspector: _____ **Date Signed:** 3.12.14

Food Establishment Inspection Report

Wauwatosa Health Department

Establishment:

McDonald's

3131 N Mayfair Rd

Wauwatosa, WI 53222

Inspection Duration: 180

7725 W. North Ave, Wauwatosa WI 53213

Phone: 414-479-8136 Fax: 414-471-8483

Public Health Agent: Budde, Andy

Person In Charge:	Shirnikia Carter	**Release Date:**	
Inspection Date:	03/12/2014	**License ID Number:**	02M-34667
Inspection Type:	Complete	**License Posted:**	Y
Inspection Category:	Operational	**License Type:**	
Inspection Reason:	Reg Inspection	**License Program:**	Soda Water
Last Inspection:	04/24/2013	**Complexity Type:**	
Inspection Status:	Completed	**Certification Expiration:**	11/19/2015
Citation Issued:	Y	**Certification Posted:**	Y
Citation Amount:	$187.00	**Certification Name:**	Bradley Moore
Citation Number:	883431,883432,883433		

Inspection Code Violations and Remarks

2A Management awareness of and policy for handling employee health situations

Remarks: There were no functioning hand wash sinks in the restaurant save for the restroom sinks. There is a lack of basic food safety knowledge at this establishment. One emplyee said, "Why do we need to wash our hands? We wear gloves."

Food safety training is recommended for all staff.

7C Food protected from environmental contamination

Remarks: Food is stored on or to near the floor in the back storage area (flour tortillas). Store all food six inches or higher above the floor.

This violation was corrected at the time of my inspection.

8 F-C surface/utensils clean to sight, touch and sanatized before use

Remarks: Several clean ware items were found with food debris on them. They were also put away wet and not allowed to air dry. Look through all stored ware items and rewash items with food debris on them. Allow items to air dry before putting them away. Photos taken.

This violation should be corrected immediately.

9 Hands cleaned and properly washed

Remarks: There was no functioning hand wash sink in the kitchen area to allow for proper hand washing.

This violation must be corrected immediately.

9 Hands cleaned and properly washed

Remarks: There was no functioning hand wash sink in the kitchen area to allow for proper hand washing.

This violation must be corrected immediately.

12A Handwash sink convenient and accessible

Remarks: No convenient or accessible employee hand wash facility is available anywhere in the kitchen. Provide complying employee hand washing facilities in the restaurant.

This violation must be corrected immediately.

The restaurant must remain closed to the public until proper hand washing facilities are available.

12B Handwash facilities supplied with soap, towels, water, signage

Remarks: No soap or towels are available at the ware wash facility. Provide soap and towels at the ware wash facility.

This violation must be corrected immediately.

14 Complies with required variance and/ or required HACCP procedures by monitoring CCPs and taking corrective actions

Remarks: Time as a public health control varience is not being adhered to. Date stamps were not being used on prep line items as identified. Salads were found without date stamps as well. The date stamp machine is working. Prep items and salads should be discarded and replaced with new and properly time stamped foods that follow the food safety plan.

This violation must be corrected immediately.

25 Wiping cloths, linens, napkins, gloves, sponges: properly used, stored

Remarks: Sanitizer buckets and wiping rags were found without any sanitizer concentration. The manager was able to locate sanitizer packets and instructed an employee on how to prepare the sanitizer buckets. Buckets were then found with 200ppm chlorine.

This violation was corrected at the time of my inspection.

35 Floors, walls, ceilings: designed, constructed, maintained, clean

Remarks: Floors throughout the storage and prep area show an accumulation of food debris and grease. Photos taken. Special attention should be paid to hard to reach areas under and around equipment, corners, hard to reach places and floor drains. This food debris and grease is excellent forage for pests.

This violation should be corrected as soon as time allows.

Comments: This restaurant was ordered to closed upon my arrival for an annual inspection as there was no functioning hand wash sink in the kitchen area. The manager was notified of this situation and refunds were given to customers at the counter. The manager mentioned that the cook line hand wash sink had not worked for some time. Citations will be issued for this violation and possibly for other violations identified during this inspection.

The restaurant is to remain closed until proper hand wash sinks can be fixed and are operable at the main cook line and ware wash area. Undated foods (onions, cheese, lettuce) must be thrown in the garbage and refilled and properly labelled with time as public health control stickers. All undated salads must be thrown away as the varience plan has not been followed. Any ready to eat food item that may have been touched by unwashed hands must be thrown in the garbage.

The following food temperatures were found during my inspection on 3/12/2014:
Upright Cooler: Egg Folds 36F, Breakfast Burrito 36F
Hot Hold: Grilled Chicken 165F, Crispy Chicken 165F, Burger Patty 158F
Walk in Cooler: Yogurt 39F, Onions 40F, Tomatoes 40F

Sanitizer buckets were found with no sanitizer in them (supposed to use chlorine packets). Quat sanitizer is used for ware washing.

An inspection will be conducted tomorrow 3/13/2014 to assess the progress of violation correction and assure adherence to the State of Wisconsin Food Code.

This establishment was allowed to reopen to the public after hand wash sinks were put back into service and all time sensitive /hazardous foods were tossed and replaced with fresh product.

Signature of Onsite Representitive: _____ **Date Signed:** _____

Signature of Health Inspector: _____ **Date Signed:** 3/12/14

Wauwatosa Health Department

7725 West North Avenue, Wauwatosa, WI 53213-1720
PHONE: 414.479.8936 FAX: 414.471.8483

Inspection Report

Name: McDonald's
Address: 3131 N. Mayfair Rd.
Date: 3/13/14 ☐ First Inspection ☒ Follow-up Inspection
Type of Inspection: DHS Follow Up

Violation or Needed Correction

Unable to use computer → paper report w/ official report to follow.
Date mark and time as public health control is corrected.
Hand wash is available. Still waiting for soap dispenser install at ware wash sink
Sanitizer buckets found w/ 100 ppm chlorine
Floor sanitation is improved and continued effort is needed to further clean and maintain floor

Items Needed
Quat sanitizer test strips
Soap dispenser @ ware wash

3 citations were left with Shirnikia Cutter (Manager)
Additional follow up inspections to occur at increased frequency to assure continued adherence to State of Wisconsin Food Code.

Failure to correct all violations listed above within the time period specified on the inspection report may result in the issuance of a citation for not more than $5,000.00.

Copy of Report Left With: Shirnikia Cutter Inspector: Andy Lee 3/13/14

Food Establishment Inspection Report

Wauwatosa Health Department

Establishment:

McDonald's

3131 N Mayfair Rd

Wauwatosa, WI 53222

Inspection Duration: 90

7725 W. North Ave, Wauwatosa WI 53213

Phone: 414-479-8136 Fax: 414-471-8483

Public Health Agent: Budde, Andy

Person In Charge:	Shirnikia Carter	**Release Date:**	
Inspection Date:	03/17/2014	**License ID Number:**	02M-34667
Inspection Type:	Partial	**License Posted:**	Y
Inspection Category:	Operational	**License Type:**	
Inspection Reason:	Follow-up	**License Program:**	Soda Water
Last Inspection:	03/12/2014	**Complexity Type:**	
Inspection Status:	Completed	**Certification Expiration:**	11/19/2015
Citation Issued:	N	**Certification Posted:**	Y
Citation Amount:	$0.00	**Certification Name:**	Bradley Moore
Citation Number:			

Inspection Code Violations and Remarks

12B Handwash facilities supplied with soap, towels, water, signage

Remarks: Soap is available for hand wash at the ware wash sink, but the soap dispenser is still not installed. Install proper soap dispenser.

This violation should be corrected immediately.

24 Warewashing facility: designed, constructed, installed, located, operated, cleanable, used

Remarks: There are no Quat sanitizer test strips on site. Replace missing Quat sanitizer test strips.

This vioaltion should be corrected immediately.

Comments: This follow up inspection was conducted on 3/13/2014. Several critical violations identified during my annual inspection on 3/12/2014 have been corrected. The hand wash sink in the kitchen prep area is back in service with soap and water available. The date and time stamp stickers are in place to comply with the McDonald's time as a public health control varience. Sanitizer buckets with wiping rags were found with 100ppm chlorine. Floors sanitation is improved and has been added to a the weekly cleaning schedule for hard to reach places. Clean and stored ware items did not show any food debris on them.

The manager on duty described that staff have been re-oriented on food safety and hand washing.

The following food temperatures were found:
Hot Hold: Burger Patty 156F
Cooler: Burrito Mix 36F, Egg Folds 37F

Three municipal citations were issued for critical violations of the Wisconsin Food Code documented during my 3/12/2014 visit. Additional follow up inspection will occur with increased frequency.

Signature of Onsite Representitive: _____ **Date Signed:** _____

Signature of Health Inspector: **Date Signed:** 3/14/14

Food Establishment Inspection Report

Wauwatosa Health Department

Establishment:

Fattoni's Deli & Catering

7212 W. North Ave.

Wauwatosa, WI 53213

Inspection Duration: 60

7725 W. North Ave, Wauwatosa WI 53213

Phone: 414-479-8136 Fax: 414-471-8483

Public Health Agent: Meske, Mark

Person In Charge:	none	**Release Date:**	
Inspection Date:	03/17/2014	**License ID Number:**	17C-65177
Inspection Type:	Partial	**License Posted:**	N
Inspection Category:	Other	**License Type:**	
Inspection Reason:	Other	**License Program:**	DHS
Last Inspection:	10/03/2013	**Complexity Type:**	
Inspection Status:	Completed	**Certification Expiration:**	
Citation Issued:	N	**Certification Posted:**	N
Citation Amount:	$0.00	**Certification Name:**	
Citation Number:			

Inspection Code Violations and Remarks

Remarks: No Violations.

Comments: RESTAURANT IS OUT OF BUSINESS

met with people from Thaiamite about taking over the space for a restaurant.

Signature of Onsite Representitive: _____ **Date Signed:** _____

Signature of Health Inspector: _____ **Date Signed:** _____

Food Establishment Inspection Report

Establishment:

Toppers Pizza

6810 West State Street

Wauwatosa, WI 53213

Inspection Duration: 60

Wauwatosa Health Department

7725 W. North Ave, Wauwatosa WI 53213

Phone: 414-479-8136 Fax: 414-471-8483

Public Health Agent: Meske, Mark

Person In Charge:	Mark Earle	**Release Date:**	
Inspection Date:	03/18/2014	**License ID Number:**	02M-75958
Inspection Type:	Complete	**License Posted:**	N
Inspection Category:	Operational	**License Type:**	
Inspection Reason:	Reg Inspection	**License Program:**	DHS
Last Inspection:	12/20/2012	**Complexity Type:**	
Inspection Status:	Completed	**Certification Expiration:**	
Citation Issued:	N	**Certification Posted:**	N
Citation Amount:	$0.00	**Certification Name:**	
Citation Number:			

Inspection Code Violations and Remarks

1 **Code Compliance, certified via testing with accredited program, or responses to health safety questions regarding operation**

Remarks: No State Food Manager's Certificate is posted near the license. Provide proof of having a State Food Manager's Certificate and post it near the license.

Correct by 4.30.14

Comments: Food temps---in open-top make table ground mozzarella 38, pepperoni 28, cooked diced chicken 29, cooked tater tots 34, shredded mozzarella 33---in walk-in cooler shredded mozzarella 40, diced pepperoni 37, cooked diced chicken 33, pepperoni 37.

Sanitizer Super San EPA 6836-305-1677 200 ppm

Signature of Onsite Representitive: _____ **Date Signed:** _____

Signature of Health Inspector: _____ **Date Signed:** _____

Food Establishment Inspection

Establishment:

Toppers Pizza

6810 West State Street

Wauwatosa, WI 53213

Inspection Duration: 60

Wauwatosa Health Department

7725 W. North Ave, Wauwatosa WI 53213

Phone: 414-479-8136 Fax: 414-471-8483

Public Health Agent: Meske, Mark

Person In Charge:	Mark Earle	**Release Date:**	
Inspection Date:	03/18/2014	**License ID Number:**	02M-75958
Inspection Type:	Complete	**License Posted:**	N
Inspection Category:	Operational	**License Type:**	
Inspection Reason:	Reg Inspection	**License Program:**	DHS
Last Inspection:	12/20/2012	**Complexity Type:**	
Inspection Status:	Completed	**Certification Expiration:**	
Citation Issued.	N	**Certification Posted:**	N
Citation Amount:	$0.00	**Certification Name:**	

Inspection Code Violations and Remarks

1 Code Compliance, certified [illegible] operations requiring operation

Remarks: No Cert. Food Manager [illegible] Food Manager's Certificate and post it near the license.

Corrected [illegible]

Comments: [illegible] 39 cooked later to's 24, [illegible] cooked chicken 33.

Sanitizer Super San EPA 6836-205-1677 200 ppm

Signature of Onsite Representative: _____ Date Signed: _____

Signature of Health Inspector: _____ Date Signed: _____

Food Establishment Inspection

Establishment:

George Webb Restaurant #3

6108 W Blue Mound Rd

Wauwatosa, WI 53213

Inspection Duration: 55

Wauwatosa Health Department

7725 W. North Ave, Wauwatosa WI 53213

Phone: 414-479-8136 Fax: 414-471-8483

Public Health Agent: Meske, Mark

Person In Charge:	Patricia Sodemann	**Release Date:**	
Inspection Date:	03/21/2014	**License ID Number:**	02M-12402
Inspection Type:	Partial	**License Posted:**	N
Inspection Category:	Operational	**License Type:**	
Inspection Reason:	Follow-up	**License Program:**	DHS
Last Inspection:	02/05/2014	**Complexity Type:**	
Inspection Status:	Completed	**Certification Expiration:**	
Citation Issued:	N	**Certification Posted:**	N
Citation Amount:	$0.00	**Certification Name:**	
Citation Number:			

Inspection Code Violations and Remarks

Remarks: No Violations.

Comments: Vilation noted on 2.5.14 inspection report is corrected.

Signature of Onsite Representitive: Patricia Sodemann **Date Signed:** 3-21-14

Signature of Health Inspector: Mark Meske **Date Signed:** 3.21.14

Food Establishment Inspection

Establishment:

Stone Creek Coffee

8340 W Blue Mound Rd

Wauwatosa, WI 53213

Inspection Duration: 60

Wauwatosa Health Department

7725 W. North Ave, Wauwatosa WI 53213

Phone: 414-479-8136 Fax: 414-471-8483

Public Health Agent: Meske, Mark

Person In Charge:	Erika Reiders	**Release Date:**	
Inspection Date:	03/21/2014	**License ID Number:**	70-47072
Inspection Type:	Complete	**License Posted:**	N
Inspection Category:	Operational	**License Type:**	
Inspection Reason:	Reg Inspection	**License Program:**	DATCP
Last Inspection:	10/03/2012	**Complexity Type:**	
Inspection Status:	Completed	**Certification Expiration:**	
Citation Issued:	N	**Certification Posted:**	N
Citation Amount:	$0.00	**Certification Name:**	
Citation Number:			

Inspection Code Violations and Remarks

Remarks: No Violations.

Comments: Food temps---in uder cpouter cooler whole milk 38---in rear up right cooler whole milk 40, fat free milk 40.

sanitizer
Kestone Multi Quat EPA 1677-198 200 ppm

Dishwasher wash 150 rinse greater than 180

The current food license is not posted. Find or get a duplicate license and post it.

Signature of Onsite Representitive: _____ **Date Signed:** 3/21/14

Signature of Health Inspector: _____ **Date Signed:** 3.21.14