



Milwaukee County

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Database details restaurant inspections in 4-county Milwaukee region

Reports show violations in Milwaukee, Waukesha, Ozaukee, Washington counties

By Lydia Mulvany of the Journal Sentinel

Dec. 30, 2013

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Searchable Database



For the first time, consumers can conveniently read recent restaurant inspections reports from the four-county Milwaukee region all in one place.

Included in the Milwaukee Journal Sentinel's newly expanded database of restaurant inspections are records from municipalities in Waukesha, Washington and Ozaukee counties, as well as the city of Milwaukee and many health agencies in Milwaukee County.

From using skin care products in a lemonade machine to employees getting their hands on raw hamburgers just before picking up hamburger buns, you can find it all in the inspection database.

Some Milwaukee County cities, including the southern suburbs of Franklin and Greenfield, are still in the process of releasing records, and Wauwatosa has denied the Journal Sentinel access to its restaurant inspections, citing privacy concerns because its inspection database contains personally identifiable medical information.

Among 16 restaurants in the four-county database that received four or more critical violations since mid-November, citations related to hand-washing were the most numerous at 25. For example, a health inspector slapped a West Bend restaurant with three such citations in late November — for blocking access to a sink and not having towels or soap at some sinks.

Health officials also found more than a dozen instances of undated or expired food and many problems with food temperatures, dish sanitizers and unclean equipment.

There were a few cases of putting raw foods in places where they shouldn't be, namely close to cooked food. During a November inspection, for example, a Menomonee Falls restaurant had raw chicken stored over sauces and lots of soiled equipment and items, including soda guns and cook line equipment.

Other highlights (or, perhaps, lowlights):

■ During a Dec. 3 inspection at Terra Restaurant & Bar, which dishes out Mexican cuisine on S. 6th St. in Walker's Point, an inspector found raw meat stored above produce and above cooked food, saying "the condition of the kitchen, and the lack of attention to code requirements such as date-marking and prevention of cross-contamination, indicate that no one is taking responsibility for food safety."

A call to the listed license holder wasn't immediately returned.

■ During a Dec. 4 inspection at Kwik Wok, a Chinese restaurant on S. Howell Ave., an inspector found mold buildup inside the lemonade machine cover, and Vaseline — for skin — was being used to lubricate the ring on the machine. "Immediately discontinue this practice. All lubricants used that may have incidental contact with food-contact surfaces must be approved," the health inspector wrote.

Mike Otlah, the manager, said the lemonade machine wasn't being used and had been put away for the winter.

"We have one of the cleanest restaurants in Milwaukee," he said. "Anyone is welcome at any time to say, I'd like to come into your kitchen. That's how confident we are."

Kwik Wok had no violations at a reinspection on Dec. 26.

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Changing story tips Oak Creek woman off to scam 8:27 a.m.

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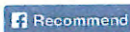


At the George Webb on W. Greenfield Ave. in West Allis, a health inspector on Nov. 21 saw an employee touch raw meat and then touch ready-to-eat foods, such as hamburger buns, "numerous times." There was also no food thermometer to check whether foods were being cooked or stored at safe temperatures. Also a no-no: There was an employee with fancy nails handling food. "Prohibit employees from wearing nail polish or artificial nails when working with food unless the employee is wearing single-use gloves."

The restaurant hadn't received a reinspection as of Monday, and a message left for an owner or manager wasn't returned.

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## **Wisconsin Restaurant Association Sample Practice Exam Questions**

*Circle the letter of the correct answer:*

- 1. What is the temperature range of the temperature danger zone?**
  - a. 0° F to 212° F (-18° C to 100° C)
  - b. 32° F to 100° F (0° C to 38° C)
  - c. 41° F to 135° F (5° C to 57° C)
  - d. 70° F to 155° F (21° C to 68° C)
  
- 2. What is the first step in developing a HACCP plan?**
  - a. Identify corrective actions
  - b. Conduct a hazard analysis
  - c. Establish monitoring procedures
  - d. Determine critical control points
  
- 3. You should label all ready-to-eat TCS food that is prepped in-house and held longer than**
  - a. 12 hours
  - b. 24 hours
  - c. 48 hours
  - d. 72 hours
  
- 4. Enterohemorrhagic and shiga toxin-producing E. coli are commonly linked to what type of food?**
  - a. Potato salad
  - b. Thick stews
  - c. Dairy products
  - d. Raw ground beef
  
- 5. A food handler has been diagnosed with an illness from Shigella spp. What should the manager tell this food handler to do?**
  - a. Stay home until a doctor approves a return to work
  - b. Wear gloves while handling food
  - c. Work in a nonfood handling position
  - d. Wash hands frequently while handling food

**6. What is the key to limiting bacterial growth?**

- a. Controlling time and temperature
- b. Evaluating the menu selection
- c. Managing personal hygiene
- d. Using food additives

**7. The effectiveness of chemical sanitizers is NOT affected by its**

- a. Concentration
- b. Contact time
- c. Color
- d. Temperature

**8. A hose connected to a running faucet that is left submerged in a bucket is an example of a(n)**

- a. Air gap
- b. Vacuum breaker
- c. Cross-connection
- d. Potable water source

**9. Hot TCS food that has been held below 135° F (57° C) for over 4 hours should be**

- a. Reheated to 165° F (74° C) for 15 seconds
- b. Thrown out immediately
- c. Mixed with other hot food
- d. Eaten within 2 hours

**10. Where should pesticides be stored?**

- a. Above workstations in the food-prep area
- b. In a secure storage area away from food
- c. On the bottom shelf of the dry-storage area
- d. In a bin or box under the sink

**11. Food should be cooled from 135° F (57° C) to 70° F (21° C) within \_\_\_ hours, and then from 70° F (21° C) to 41° F (5° C) within \_\_\_ hours.**

- a. 2, 4
- b. 3, 4
- c. 3, 6
- d. 4, 2

## Key

1. c

2. a

3. b

4. d

5. a

6. a

7. c

8. c

9. b

10. b

11. a



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Milwaukee County

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# Want to ace a Milwaukee-area restaurant inspection? Be a dictator



Michael Sears

Bacchus chef de cuisine Nicholas Wirth looks for food items stored inside a walk-in cooler where temperatures remain at a constant 40 degrees or colder.

By Lydia Mulvany of the Journal Sentinel

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Photo Gallery



Recipe for success: Follow rules

Searchable Database

Restaurant Name	Address	City	Inspection Date	Score	Notes
Sanford	111 N. Water St.	Milwaukee	11/11/12	100	
Walker's Point	1100 S. 1st St.	Milwaukee	11/11/12	100	
Bacchus	111 N. Water St.	Milwaukee	11/11/12	100	

**Milwaukee area restaurant inspections:** The Journal Sentinel's restaurant inspections database shows

What does it take to run a restaurant and consistently ace food safety inspections?

A dictatorship, according to c.1880 owner and chef Thomas Hauck. And his particular dictatorship is working. Since the Walker's Point restaurant, 1100 S. 1st St., opened in 2012, it hasn't had any significant violations.

"There's a certain way you have to do things, and there's no compromise," Hauck said. "If something isn't done correctly, it has to be done over. And there's nothing worse than having to do something over. It is not a democracy here."

There's little bend to the myriad rules that keep diners safe from food-borne illnesses, and a stellar inspection track record requires almost a dose of germaphobia and compulsive organization.

At restaurants doing it the right way, chefs and kitchen staff are constantly taking food temperatures, and their boxes of restaurant gloves and tape are always within reach. The tape is for obsessively labeling and dating any food item that's getting stored in any way — and there are plenty of rules about how and when to store food, too.

The hand washing is aggressive, and people usually need training for when they have to wash because it's incessant.

"I tried counting one day, and I lost count at about 40 or 50 times," said Hauck, a self-described germaphobe. "It's something you're constantly on."

Justin Aprahamian, owner and chef of Sanford in downtown Milwaukee, said: "I wouldn't even know how to put a number on that."

For top restaurants, the approach to food safety is all about

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inspections database shows food safety violations for restaurants in Milwaukee, Waukesha, Washington and Ozaukee counties, with some records going back to January 2012.

For top restaurants, the approach to food safety is all about absorbing the regulations into the culture of the restaurant. The bible of food safety that shapes this culture, and which most Milwaukee chefs adhere to, is a sanitation certification program called ServSafe.

"You just have to have good, safe practices, and it's a lot of teaching and correcting," said Adam Siegel, executive chef at Bacchus, a Bartolotta restaurant, which has had its share of perfect inspections. He's also corporate chef for all of Bartolotta's restaurants.

"Our philosophy in our company is that it can't just look clean, it has to be clean underneath the surface as well."

Siegel conducts his own surprise inspections on Bartolotta restaurants at least twice a year. Bartolotta's has its own in-house maintenance staff that can quickly address equipment problems, like a broken cooler or a leak. Siegel said it's also important to make sure restaurants are working with reputable vendors and suppliers that are themselves following the rules and storing food properly.

While Milwaukee restaurants are required to have at least one person on duty who is certified in food protection, it's not uncommon at nicer restaurants for the whole kitchen staff to have certification, Hauck said. At Bacchus and other Bartolotta restaurants, the front-of-house managers who are not in the kitchen require certification as well.

Many chefs in the area likely received their first food-safety certification from Milwaukee Area Technical College, whose culinary degree program graduates 20 students a semester, many of whom stay in the area. Chefs and owners of Milwaukee's best restaurants are alumni of MATC's program.

John Reiss, an MATC culinary instructor for 25 years, said students in culinary programs can't even enter the cooking labs without food-safety certification.

"If you don't know the sanitation and don't understand the importance of it," he said, "you shouldn't be in the business to begin with."

To read the latest results of restaurant inspections in the Milwaukee four-county area, check out [the Journal Sentinel's restaurant inspections interactive database](#). In this update, we've added more records from suburban Milwaukee, including Greenfield and North Shore communities such as Shorewood, Whitefish Bay and more.

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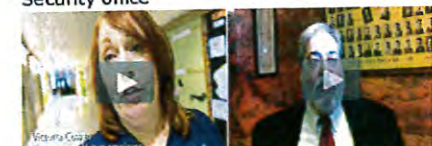
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## Tavern League of Wisconsin

To: Members of the Senate Committee on Health and Human Services  
From: Pete Madland, Executive Director of the Tavern League of Wisconsin  
Date: January 29, 2014  
RE: Opposition to Senate Bill 434

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On behalf of our over 5,000 members statewide, the Tavern League of Wisconsin is opposed to Senate Bill 434, relating to requirements and local ordinances related to certificates of food protection practices.

While the objective behind SB 434 is well intended, the bill creates onerous regulations on small businesses while attempting to fix a system that isn't broken. The Wisconsin Department of Health Services currently regulates food protection practices by requiring a comprehensive written exam before issuing a FPP certificate, as well as requiring individuals to complete a recertification course every five years. These regulations are more than adequate, as rarely is there an issue with a restaurant spreading a food borne illness.

Of particular concern, is the provision within Senate Bill 434 that eliminates the recertification course. Under the current system, certified food handlers are allowed to take a refresher course which reviews current regulations and updates them on current changes within the industry. Under the proposed system, experienced food handlers would be required to re-take the extensive initial examination, regardless if they have ever had a violation at their establishment. This is unnecessary, and the state shouldn't burden small businesses with more costs and regulations that force them to take time away from their businesses.

As an industry that is still struggling to recover from the recent recession, SB 434 creates an additional financial hardship that will be difficult for them to bear. For these reasons, the Tavern League of Wisconsin opposes Senate Bill 434.

**Drink Responsibly.**  
**Drive Responsibly.**