



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CERMAK FRESH MARKET	Facility Type Retail Food - Not Serving Meals
Facility ID # NAVA-AMMNVR	Facility Telephone # 414 988-9051
Facility Address 1236 S BARCLAY ST MILWAUKEE, WI 53204	
Licensee Name CERMAK MILWAUKEE #2, LLC	Licensee Address 1236 S BARCLAY ST MILWAUKEE, WI 53204

Inspection Calculations									
This Establishment's Health (%) Grade is 62.87	<table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>Closed</th> </tr> </thead> <tbody> <tr> <td>100%-79%</td> <td><79%-60%</td> <td>< 60%</td> <td>Imminent Health Hazard or Sanitation grade < 60%</td> </tr> </tbody> </table>	A	B	C	Closed	100%-79%	<79%-60%	< 60%	Imminent Health Hazard or Sanitation grade < 60%
A	B	C	Closed						
100%-79%	<79%-60%	< 60%	Imminent Health Hazard or Sanitation grade < 60%						
This Inspection Score 32.00									

Inspection Information	
Inspection Type Routine	Inspection Date February 6, 2024

Certified Manager		
Name Megan Nelson	Certificate # L2SC-3-038148	Certificate Expiration 1/26/2029

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 23
1-106.11 - HACCP PLAN - NOT IN PLACE This is a core item Observation: Food Establishment does not have a required HACCP Plan for acidifying rice Corrective Action(s): Submit HACCP Plan and variance if required to the Department for approval. Discontinue process until approved by the Department. Correct By: 20-Feb-2024
2-303.11 - PERSONAL CLEANLINESS - JEWELRY This is a core item

Observation: Employees noted wearing bracelets and watches while working with food.

Corrective Action(s): Except for a plain ring such as a wedding band, prohibit food employees wearing jewelry on the hands or wrists while working with food. Correct By: 20-Feb-2024

3-203.13 (A) and (D) - GRINDING RECORDS - PRESENT

This is a priority foundation item

Observation: Grinding records for raw ground beef do not exist. Only the logs from today (2/6/24) was present. No past logs were present

Corrective Action(s): Retail food establishments that grind beef for sale shall provide and maintain raw beef grinding records and maintain the logs for 1 year Correct By: 06-Feb-2024

3-302.11 (A) (1) - PACKAGED AND UNPACKAGED FOOD - RAW OVER RTE-FOODS

This is a priority item

Observation: (***CORRECTED DURING INSPECTION***): Raw chicken was stored over ready to eat chicken in the meat cooler.

Raw chorizo was stored over ready to eat hot dogs in the store isle.

Raw chicken was stored over ready to eat chicken in the meat area.

Eggs were stored over bread in stock area

Corrective Action(s): Reorganize food storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Action Taken: Items were re-arranged.

Correct By: 06-Feb-2024

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

This is a core item

Observation: Utensils are stored in containers of food without handles extended. Utensils are stored in soiled containers, Utensils are stored between counters and walls where the surface is not clean and sanitized.

Corrective Action(s): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 20-Feb-2024

3-304.14 (B) (1) - WIPING CLOTHS - USE LIMITATION - CLOTHS FOR WIPING COUNTERS STORED IN SANITIZER

This is a core item

Observation: Wiping cloth used for wiping surfaces stored on meat saw, on counter by sushi station, and in bucket with no sanitizer.

Corrective Action(s): Cloths used for wiping counters and equipment shall be stored in a sanitizing solution in between uses. Correct By: 20-Feb-2024

3-304.14 (E) - WIPING CLOTHS - USE LIMITATION - STORED OFF FLOOR

This is a core item

Observation: Wiping cloth sanitizer solution is stored on the floor.

Corrective Action(s): Store wiping cloth sanitizer solution off the floor and in a manner to prevent cross contamination. Correct By: 20-Feb-2024

3-305.11 (A) (3) - FOOD CONTAMINATION PREVENTED FROM PREMISE - OFF THE FLOOR

This is a core item

Observation: Boxes on food in the walk in freezer, food in the back storage and in the store isles is stored on the floor.

Corrective Action(s): Store all food items 6 inches above the floor. Correct By: 20-Feb-2024

3-401.14 (F) - NON-CONTINUOUS COOKING OF RAW ANIMAL FOODS - WRITTEN PLAN

This is a priority foundation item

Observation: The non-continuous cook process has no prior approval.,

Corrective Action(s): Food improperly prepared shall be discarded. Submit plan with procedures indicated in 3-401.14 (F) for approval by regulatory authority. Correct By: 20-Feb-2024

3-501.16 (A) (1) - TCS FOOD - HOT HOLDING

This is a priority item

Observation: (***CORRECTED DURING INSPECTION***): Cooked beans and chicken in hot hold table and display is hot held

at 95-125°F

Corrective Action(s): Maintain time/temperature control for safety food at or above 135°F. Discard unsafe food items.

Action Taken: Items were discarded Correct By: 06-Feb-2024

3-501.16 (A) (2) AND (B) - TCS FOOD - COLD HOLDING

This is a priority item

REPEAT OBSERVATION: (*CORRECTED DURING INSPECTION*): Cheese, cut lettuce, cooked steak, milk, cut cabbage, cut tomato, chicken, and chicken wings in various coolers is cold held at 42.9-52°F.

Corrective Action(s): Maintain cold time/temperature control for safety food at or below 41°F. Discard unsafe food items.

Action Taken: Items were discarded Correct By: 06-Feb-2024

4-101.19 - EQUIPMENT AND UTENSILS - NONFOOD CONTACT SURFACES - CONSTRUCTED

This is a core item

Observation: Cardboard is used to line shelves in retail areas, kitchen areas, and stock rooms

Corrective Action(s): Provide non-food contact surfaces that are constructed of a corrosion resistant, nonabsorbent, and smooth material. Remove all cardboard Correct By: 20-Feb-2024

4-302.13 (B) - WAREWASHING - MECHANICAL HOT WATER - TEMPERATURE MEASURING DEVICES

This is a core item

Observation: An irreversible registering thermometer is not provided for measuring utensil surface temperatures in the hot water mechanical warewashing operation.

Corrective Action(s): Provide an irreversible registering thermometer. Correct By: 20-Feb-2024

4-501.11 (A) - EQUIPMENT AND UTENSILS - GOOD REPAIR

This is a core item

Observation: The dish machine is leaking and is not maintained in good repair. The meat saw has cardboard in the cracks holding parts in place and is not in good repair.

Rubber spatulas are missing pieces are no longer in good repair.

Doors on hot hold unit are leaving metal shavings along the edge of the hot hold unit.

Corrective Action(s): Repair equipment to good condition or remove from premise. Correct By: 20-Feb-2024

4-501.114 (A) - (E) - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, pH, CONCENTRATION AND HARDNESS

This is a priority item

REPEAT OBSERVATION: (*CORRECTED DURING INSPECTION*): The bleach is not being used according to EPA registered label use instructions and is at 10 PPM. Chlorine test strips are also not available onsite.

Corrective Action(s): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Action Taken: Sanitizer was dumped, per manager bleach should not be used onsite Correct By: 06-Feb-2024

4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

Observation: Knives stored in clean rack, the utensils were soiled with food debris, pans in bakery are heavily soiled with build up, and pots and pans in the kitchen were is visibly soiled with food debris.

The produce storage shelves have a build up of debris and white residue.

Corrective Action(s): Maintain food contact surfaces in a clean condition. Correct By: 20-Feb-2024

4-903.11 (A) - UTENSILS, EQUIPMENT AND SINGLE USE ARTICLES, LINENS - STORING PROHIBITIONS - CLEAN DRY LOCATION

This is a core item

Observation: Single Service items area is improperly stored on the ground in the deli and in meat cooler

Corrective Action(s): Clean equipment and utensils, laundered linens, single-use and single service articles shall be stored in a clean dry location, not exposed to contamination and off the floor. Correct By: 20-Feb-2024

5-103.12 - WATER AVAILABLE - UNDER PRESSURE

This is a priority foundation item

Observation: There is no water provided at the handwashing sink in the meat packaging room.
Corrective Action(s): Provide water under pressure to all fixtures, equipment, and nonfood equipment in the facility.
Correct By: 20-Feb-2024

6-403.11 (B) - DESIGNATED AREAS - EMPLOYEE ACCOMODATIONS

This is a core item

Observation: Employee personal items are being stored touching utensils in the kitchen, on top of single service items, on shelves with food, on prep tables, and in stock rooms. Employee insulin kit was stored on shelf with food. Employee cell phones were being stored on food prep surfaces.

Corrective Action(s): Relocate employee storage lockers to prevent contamination of food, equipment, linens, single-use and single service articles. Correct By: 20-Feb-2024

6-501.111 (B) - CONTROLLING PESTS - INSPECTING PREMISE

This is a core item

Observation: Mouse droppings were seen throughout the establishment on 1st and second floor(in stock rooms, mechanical rooms, walk in coolers, customer retail areas, deli, bakery, produce area, restrooms, on food storage shelves etc)

Dead mice were seen in walk in coolers, utility rooms, and food storage areas.

Live roaches were seen in the kitchen under storage racks and on the wall between in the main kitchen and bakery areas.

Food packages were eaten into by rodents in the customer areas as well as on the second floor in the storage room.

Corrective Action(s): Routinely inspect facilities for insects and rodents. Clean and maintain food establishment. Correct By: 20-Feb-2024

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

This is a core item

Observation: The walk in coolers area heavily soiled and have blood pooled on the floor. The food storage shelves in the customer area, back storage area and coolers have a build up of debris under them. The floors in the kitchen near the blast chiller were soiled

The walls behind the warewash sinks have a build up of mold around the the caulking.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 20-Feb-2024

7-201.11 (B) - TOXIC SUBSTANCES - STORAGE

This is a priority item

Observation: (**CORRECTED DURING INSPECTION**): Windex is stored on vertical meat rotisserie, chemicals were stored on food prep counter in the deli, and cleaners were over food in back storage hallway.

Corrective Action(s): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Action Taken: Chemicals were moved. Correct By: 06-Feb-2024

7-202.12 (A) - TOXIC SUBSTANCES - CONDITIONS OF USE - USED

This is a priority item

Observation: (**CORRECTED DURING INSPECTION**): Quat sanitizer is not being used according to manufacturer's use directions and is at 500 ppm.

Corrective Action(s): Change procedures and provide training to employees on proper use of poisonous or toxic materials following manufacturer's directions for use. Action Taken: Employees were instructed to re-make sanitizer. Correct By: 06-Feb-2024

Comments:

Toaster oven in produce kitchen shall be removed from premise

**Routine inspection grade placard removed until corrections are made
An Order to Cease Operations has been issued, see separate report.**

A fee in the amount of \$125 was issued for repeat violation(s) or reinspection.

This order is to Cease Operations due to a low score during the Routine Inspection at the establishment. Operator must remain closed for 24 hours and correct all priority violations.

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department. The appeal link is <https://itmdapps.milwaukee.gov/FoodGrading/appeal.jsp>

A re-inspection to assess your correction of these violations will be conducted on, or about, February 20, 2024

Person in Charge

Sanitarian



Name
Megan

Title
Manager

Jennifer Burany
(414) 758-0421