



CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Wednesday, February 20, 2019

COMMITTEE MEETING NOTICE

AD 02

YANG, Hui L, Agent
My Family Kitchen, LLC
3009 S 83rd St

West Allis, WI 53219

You are requested to attend a hearing which is to be held in Room 301-B, Third Floor, City Hall on:

Tuesday, March 05, 2019 at 09:15 AM

Regarding: Your Food Dealer and Weights & Measures License Application as agent for "My Family Kitchen, LLC" for "My Family Kitchen" at 8340 W APPLETON Av.

There is a possibility that your application may be denied for one or more of the following reasons: The recommendation of the committee regarding the application shall be based on evidence presented at the hearing. Per MCO 85-2.7-4, probative evidence concerning whether or not a new license should be granted may be presented on the following subjects: whether or not the applicant meets the municipal requirements, the appropriateness of the location and premises where the licensed premises is to be located and whether use of the premises for the purposes or activities permitted by the license would tend to facilitate a public or private nuisance or create undesirable neighborhood problems such as disorderly patrons, unreasonably loud noise, litter, and excessive traffic and parking congestion. Probative evidence relating to these matters may be taken from the plan of operation submitted with the license application, if any, but shall not include the content of any music. Evidence regarding the fitness of the location of the premises to be maintained as the principal place of business, including but not limited to whether there is an overconcentration of businesses of the type for which the license is sought; whether the proposal is consistent with any pertinent neighborhood business or development plans, or the location's proximity to areas where children are typically present. The applicant's record in operating similarly licensed premises; and whether or not the applicant has been charged with or convicted of any felony, misdemeanor, municipal offense or other offense, the circumstances of which substantially relate to the activity to be permitted by the license being applied for or any other factor which reasonably relates to the public health, safety or welfare may also be considered. See attached police report or correspondence.

Notice for applicants with warrants or unpaid fines: Proof of warrant satisfaction or payment of fines must be submitted at the hearing on the above date and time. Failure to comply with this requirement may result in a delay of the granting/denial of your application.

Failure to appear at this meeting may result in the denial of your license. Individual applicants must appear only in person or by an attorney. Corporate or Limited Liability applicants must appear only by the agent designated on the application or by an attorney. Partnership applicants must appear by a partner listed on the application or by an attorney. If you wish to do so and at your own expense, you may be accompanied by an attorney of your choosing to represent you at this hearing.

You will be given an opportunity to speak on behalf of the application and to respond and challenge any charges or reasons given for the denial. No petitions can be accepted by the committee, unless the people who signed the petition are present at the committee hearing and willing to testify. You may present witnesses under oath and you may also confront and cross-examine opposing witnesses under oath. If you have difficulty with the English language, you should bring an interpreter with you, at your expense, so that you can answer questions and participate in your hearing.

You may examine the application file at this office during regular business hours prior to the hearing date. Inquiries regarding this matter may be directed to the person whose signature appears below.

Limited parking for persons attending meetings in City Hall is available at reduced rates (5 hour limit) at the Milwaukee Center on the southwest corner of East Kilbourn and North Water Street. Parking tickets must be validated in the first floor information booth in City Hall.

PLEASE NOTE: Upon reasonable notice, efforts will be made to accommodate the needs of disabled individuals through sign language interpreters or other auxiliary aids. For additional information or to request this service, contact the Council Services Division ADA Coordinator at (414) 286-2998, Fax - (414) 286-3456, TDD - (414) 286-2025.

JIM OWCZARSKI, CITY CLERK

BY: _____
Jessica Celella

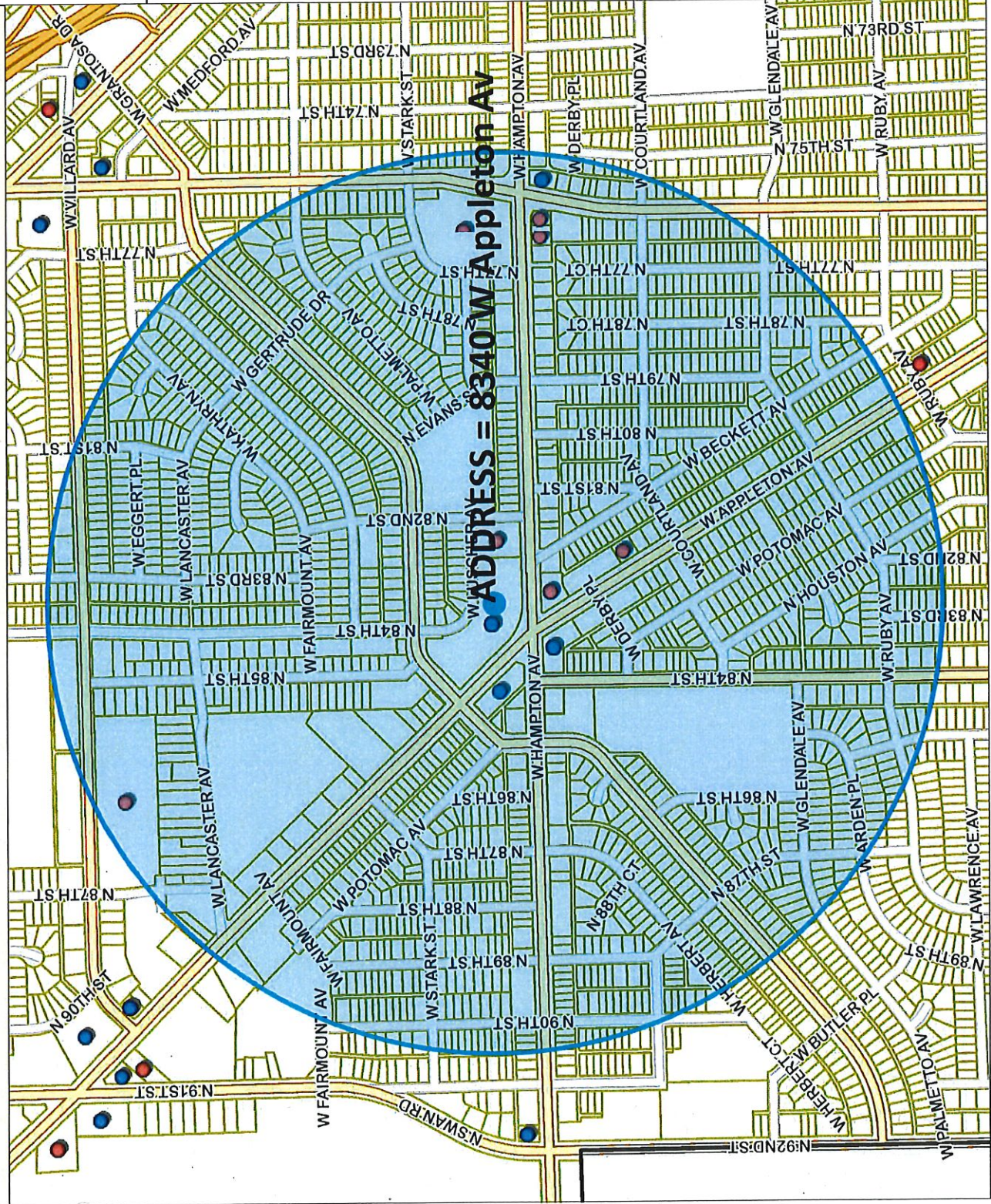
License Division Manager

If you have questions regarding this notice, please contact the License Division at (414) 286-2238.

200 E. Wells Street, Room 105, City Hall, Milwaukee, WI 53202. www.milwaukee.gov/license
Phone: (414) 286-2238 Fax: (414) 286-3057 Email Address: License@milwaukee.gov

Food license concentration for 8340 W Appleton Av.

City of Milwaukee, Wisconsin



- Legend -

- Street names 10,000
- City limits
- Freeways 15,000
- Freeways
- Exit ramps
- Entry ramps
- Ramps
- Major streets 10,000
- Streets 10,000
- Waterways
- Milwaukee Parcels
- Food licenses
- Food dealer - retail
- Food dealer - restaurant
- Food distributor
- Meal service establishment/commu
- Food manufacturer

- Notes -

Licensed food dealer establishments within a .5 mile radius centered on 8340 W Appleton Av, February 13, 2019.



Department of Administration - ITMD



Map Scale: 1: 10,000

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Map Milwaukee: Property Information
Disclaimer
2/13/2019

Licensed food dealer establishments within a .5 mile radius centered on 8340 W Appletton Av, February 13, 2019.							Total
License Summary	Trade name	Licensee	Address	License type name	Total capacity	Expiration date	Total
Food Dealer - Restaurant	Ya Ya China	Shuzhen Zheng, SP	8333 W APPLETON AV 75	Food Dealer - Restaurant		2019-06-30T00:00:00.00000000	11
Food Dealer Retail	McDonald's	ROBERT B PYLES, Agt	8220 W Hampton AV	Food Dealer - Restaurant		2019-07-06T00:00:00.00000000	8
	DIAMONDS PUB & GRILL	HUMPHREY F NANGAH, Agt	7607 W HAMPTON AV	Food Dealer - Restaurant		2019-02-11T00:00:00.00000000	
	Munchie's Frozen Custard	Abdullah H Dabash, Agt	8333 W APPLETON AV 300C	Food Dealer - Restaurant		2019-02-14T00:00:00.00000000	
	Blessed Savior Catholic School-West	Thomas Cusimano, Agt	8545 W Villard AV	Food Dealer - Restaurant		2019-06-30T00:00:00.00000000	
	Best Thai Cuisine Restaurant LLC	Si Yang, Agt	8340 W Appletton AV	Food Dealer - Restaurant		2019-04-11T00:00:00.00000000	
	BURRITO BUENO	MARCO ARTEAGA, Agt	8238 W APPLETON AV	Food Dealer - Restaurant		2019-07-05T00:00:00.00000000	
	Papaya Box	Julie Yang, SP	8340 W APPLETON AV	Food Dealer - Restaurant		2019-08-14T00:00:00.00000000	
	Midwest Perfection Inc	OSAMA M ABUSHANAB, Agt	7601 W Hampton AV	Food Dealer - Restaurant	49	2019-06-30T00:00:00.00000000	
	Sara's Kitchen LLC	Sara G Gebremariam, Agt	8334 W Appletton AV	Food Dealer - Restaurant		2019-12-19T00:00:00.00000000	
	Nidhi Amit Subway Inc	Nidhi Jaiswal, Agt	4825 N 76th ST	Food Dealer - Restaurant		2019-07-11T00:00:00.00000000	
	Speedway LLC	RITA A TRIMMEL, Agt	8431 W Appletton AV	Food Dealer Retail		2019-05-01T00:00:00.00000000	
	Viet Hoa Appletton Supermarket, Inc	Sat A Le, Agt	8340 W APPLETON AV	Food Dealer Retail		2019-09-14T00:00:00.00000000	
	Sai Ram LLC	Onyebuchi Oraedu, Agt	4801 N 76TH ST	Food Dealer Retail		2019-06-27T00:00:00.00000000	
	Moran Foods, LLC	John P Breedlove, Agt	4821 N 76th ST	Food Dealer Retail		2019-12-01T00:00:00.00000000	
	Discount Quick Mart INC	Saeed M I Sheikh, Agt	8334 W APPLETON AV	Food Dealer Retail		2019-04-29T00:00:00.00000000	
	Lisabi African Food Market	Olufunke S Oludele, SP	8333 W APPLETON AV	Food Dealer Retail		2020-01-21T00:00:00.00000000	
	Family Dollar Stores of Wisconsin LLC	Michael A Witynski, Agt	7616 W Hampton AV	Food Dealer Retail		2019-06-04T00:00:00.00000000	
	HAMPTON MOBIL, INC	SURJIT SINGH, Agt	4780 N 76TH ST	Food Dealer Retail		2019-05-17T00:00:00.00000000	
					Grand Total		19

YANG, Hli Lily
My Family Kitchen, LLC
3009 South 83rd Street
West Allis, Wisconsin 53219
414-313-1191
lilyang95@gmail.com

February 10, 2019

Licenses Committee of the Common Council
License Division, City Hall, Room 105
200 E. Wells Street
Milwaukee, Wisconsin 53202

RE: Food Dealer – Restaurant License Application for 8340 West Appleton Avenue

Dear Licenses Committee of the Common Council,

I would like to introduce myself to you. My name is Hli Yang, but everyone knows me as Lily. I am a native of Milwaukee, born and raised here. I recently applied for a license from the City of Milwaukee to open an eatery (My Family Kitchen, LLC) in Pacific Produce (8340 West Appleton Avenue) in your jurisdiction. I understand that you have objected my application.

My vision for My Family Kitchen is to share my family's recipes with our local community. Both my parents are self-taught cooks and have cooked for many events in the Hmong Community. I want to honor their hard work and legacy by opening an eatery where people from all over can taste the food I grew up on. Pacific Produce is a key location to getting my family's food out there. As one of the biggest Asian grocery suppliers in Milwaukee, we have many South East Asian families that shop there and dine in the neighboring Hmong Town. When Hmong people come from out of town for funerals, they typically stop in both Pacific Produce and Hmong Town to grab a quick bite or shop for groceries and snacks.

I would like to humbly appeal your decision. From my knowledge, I know the previous tenant did not keep the space up to code and had health violations which ultimately led them to close. I ask that you not use that against me, a young, first time business owner. My family and I have been working very hard to clean the space and learning about the different things we need to do to keep the place up to code. It would be most unfair that my business pays the penalty for something that I did not do and for something I did not fail.

I sincerely hope that you will take these things into consideration and render us a fair decision after we have had our inspection completed by the health department. To do so prior to the health inspection would be inequitable.

Sincerely,

Hli Lily Yang



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PACIFIC PRODUCE	Facility Type Retail Food Store - With Processing or Hazardous Food
Facility ID # NAVA-AHPPH6	Facility Telephone # 414 308-1095
Facility Address 8340 W APPLETON AVE MILWAUKEE, WI 53218	Licensee Address 8340 W APPLETON AVE MILWAUKEE, WI 53218
Licensee Name VIET HOA APPLETON SUPERMARKET, INC	

Inspection Information	
Inspection Type Routine	Inspection Date September 19, 2017

Certified Manager		
Name Tai Thao	Certificate # 21011479	Certificate Expiration 8/18/2019

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 # 32
2-102.11 (A), (B), and (C) (1), (4)-(16) - DEMONSTRATION OF KNOWLEDGE This is a priority foundation item Observation: Person in charge is not taking active managerial control over the kitchen and maintaining food safety and requirements many critical violations are present. Corrective Action(s): The person in charge shall obtain training or training materials in the areas of [items] so they are able to demonstrate knowledge and train employees on proper food safety practices. Correct By: 19-Sep-2017
2-103.11 (M) - PERSON IN CHARGE DUTIES - EMPLOYEE HEALTH This is a priority item Observation: Employees are unaware of the illness reporting requirements to the person in charge. Corrective Action(s): Provide training to all employees on the signs and symptoms of foodborne illness and explain the requirements for reporting to the person in charge. Correct By: 19-Sep-2017
3-101.11 - SAFE UNADULTERATED AND HONESTLY PRESENTED This is a priority item Observation: (REPEAT) A) Observed Tia To in produce department prep area and in produce customer display area that are in signs of distress (Wilted and moldy). B) Observed apples in produce customer display area that are in signs of distress.

- C) Observed Aloe leaves in produce customer display area that are in signs of distress (Wilted and moldy).
 - D) Observed carrots in produce customer display area that are in signs of distress. (Moldy)
 - E) Observed vegetables and fruits in bags on shelves in customer produce area that are in signs of distress (Wilted, moldy and rotten).
 - F) Green peppers in produce customer display area are in signs of distress (Moldy)
 - G) Packages of mushrooms produce customer display area are in signs of distress. (Wilting and moldy)
 - H) Peanuts are in signs of distress (Moldy).
- Corrective Action(s): Check fruits and vegetables regularly for signs of distress and discoloring and discard if found.
Discard unsafe or adulterated food items.
Mushrooms should be packaged with a breathable covering that has holes that allow for moisture to escape Correct By: 19-Sep-2017

3-201.11 (F) - COMPLIANCE WITH FOOD LAW - SAFE HANDLING INSTRUCTIONS

This is a core item

Observation: Raw scallops and frogs in seafood freezer bunker in customer display area not intended as a ready-to-eat food was in a package that did not indicate safe handling instructions.

Corrective Action(s): Provide labels that indicate safe handling instructions. Correct By: 04-Oct-2017

3-202.15 - PACKAGE INTEGRITY

This is a priority item

Observation: A) Multiple food items in restaurant walk-in cooler are stored in plastic shopping bags.

B) Bamboo shoots in produce display bunker are stored in Rubbermaid containers that are chipped and broken.

Corrective Action(s): Food packages should be in good condition and protect the integrity of the contents so that food is not exposed to adulteration or potential contamination. Discard any damaged boxes and food that potentially are contaminated or adulterated. Correct By: 19-Sep-2017

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

This is a priority item

Observation: Multiple items in restaurant Walk-in Cooler are stored over ready-to-eat foods (cooked noodles, cooked meats, and soups).

Corrective Action(s): Reorganize 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. Correct By: 12-Sep-2017

3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING

This is a core item

Observation: A) Bowls of cooked foods, soups, and sauces in restaurant freezer were observed to be unwrapped or uncovered.

B) Food items in Walk-in Cooler were observed to be unwrapped and uncovered.

C) Oysters, multiple whole fish, and squids were observed to be unwrapped and uncovered in Seafood freezer

Corrective Action(s): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 04-Oct-2017

3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS

This is a priority item

Observation: (REPEAT) A) Knives store in meat department knife holder are soiled with food residue.

B) Meat slicer is soiled with food debris and brown residue.

C) Shelves in customer produce display area are soiled with green residue and mold.

D) Ware-wash sink in meat department

E) Knives stored in restaurant food prep area are soiled with food residue.

F) Dispensing tubes for produce wash are soiled with black residue.

G) Sprayer nozzles in customer produce display case are soiled with green residue

Corrective Action(s): A) Clean and sanitize all knives before and after use with food.

B) Clean meat slicer to remove food debris and brown residue and in between uses.

C) Clean shelves in customer area to remove green residue and mold and maintain clean.

D) Clean ware-wash sink in meat department before and after use with dirty utensils and equipment.

E) Clean knives store in restaurant food prep area to remove food debris and in between uses and maintain clean.

- F) Clean dispensing tubes for produce wash to remove black residue and maintain clean.
- G) Clean sprayer nozzles to remove green residue and maintain clean. Correct By: 19-Sep-2017

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

This is a core item

Observation: A) Wiping cloth used for wiping counters stored on prep table and ware-wash sinks in restaurant.

B) Wiping cloths used for wiping counters stored in ware-wash sink in meat department.

Corrective Action(s): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 19-Sep-2017

3-305.11 (A) (2) - FOOD CONTAMINATION PREVENTED FROM PREMISE - NOT EXPOSED TO SPLASH AND DUST

This is a core item

Observation: Food items in restaurant walk-in cooler are exposed to compressor leaking directly in to large tub stored next to food items.

Corrective Action(s): Discard all items that have been exposed to splash. Store food in areas not exposed to splash, dust, or other contamination Correct By: 04-Oct-2017

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

This is a core item

Observation: (REPEAT) A) Multiple pots of soups are stored on floor in restaurant walk-in cooler.

B) Multiple boxes of food items are store on floor in restaurant walk-in freezer.

C) Boxes of frozen fish in seafood walk-in freezer are stored on floor.

D) Boxes of food items on stored directly on the floor in customer aisles throughout establishment.

D) Boxes of vegetables stored on floor in produce prep area.

E) Boxes of single-use/single-serivce articles are store in produce ware-wash sink and on floor in produce department.

Corrective Action(s): Store all food items 6 inches above the floor to protect from cross-contamination. Correct By: 19-Sep-2017

3-501.16 (A) (1) - PHF/TCS, HOT HOLDING

This is a priority item

Observation: Cooked sausage in hot hold display case is hot held at 118°F

Corrective Action(s): Discard and maintain hot potentially hazardous foods at or above 135°F. Correct By: 19-Sep-2017

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

Observation: (REPEAT) A) Bean Sprouts, egg rolls, raw shrimp and raw beef in restaurant prep cooler on grill line are cold

held at 46°F

B) Item is labeled "Keep frozen" printed on manufacturer's label of Baked Cakes in produce display area are cold held at 50°F.

C) Item labeled "Keep refrigerated" printed on manufacturer's label of packages of pickled Radish in end cap of bunker are cold held at 62°F.

D) Items labeled "Keep refrigerated" printed on manufacturer's label of Picked Garlic in bunker in customer area are cold held at 62°F.

E) Items labeled "Keep refrigerated" printed on manufacturer's label of duck in customer display area are cold held at 62°F

F) Items labeled "Keep refrigerated" printed on manufacturer's label of pickled garlic in customer display area are cold held at 62°F.

Corrective Action(s): Potentially hazardous foods must be cold held at 41°F or below. Provide written documentation from product manufaucter's stating that their product is shelf stable and that "Keep refrigerated" or "Keep Frozen" label is for quality purposes. Correct By: 19-Sep-2017

3-501.17 - RTE/PHF-TCS PROPER DATE MARKING

This is a priority foundation item

Observation: A) All cooked food items in restaurant walk-in cooler are not date marked.

B) Sliced vegetables in produce display case are not date-marked with sell by date or use by date

Corrective Action(s): Food items that are potentially hazardous and held for more than 24 hours are required to be datemarked with the date to be consumer, sold by or discarded. Adjust method or procedures so that all ready-to-eat

potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 12-Sep-2017

3-602.11 (C) - FOOD LABELS - BULK FOODS LABELED

This is a core item

Observation: Multiple bulk items stored in containers under prep table in restaurant food prep area are unlabeled with common name of food.

Corrective Action(s): Store all foods that are removed from original packing in containers that are labeled with the common name of the food or ingredient. Correct By: 19-Sep-2017

4-302.12 (A) - FOOD TEMPERATURE MEASURING DEVICES - PROVIDED

This is a priority foundation item

Observation: A) No thermometer is present for monitoring temperatures in foods in restaurant area.

B) No internal thermometer is present for monitoring temperatures in meat display case in meat department

Corrective Action(s): Provide thermometers that are easily accessible and capable of taking temperatures in food. Correct By: 19-Sep-2017

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

This is a core item

Observation: (REPEAT) A) There is a large amount of ice build-up under the walk-in freezer #2 evaporator's.

B) Flooring in walk-in freezer #2 in meat department is peeling off subfloor.

C) Glass from customer aisle upright freezer in last south west facing has exterior panel of glass that is broken off with protruding pieces of glass that can cause potential harm to customers and employees.

Corrective Action(s): A) Clean up all ice and repair walk-in freezer #2 meat department to eliminate condensation leak.

B) Repair flooring in walk-in freezer #2 meat department.

C) Repair or replace door of upright freezer last customer aisle to prevent harm to employees and customers Correct By: 19-Sep-2017

4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS

This is a priority item

Observation: The Multi Quat Oasis is not being used according to EPA registered label use instructions and is at 0 PPM.

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. Correct By: 19-Sep-2017

4-501.12 - EQUIPMENT AND UTENSILS - CUTTING SURFACES

This is a core item

Observation: (REPEAT) A) Observed heavily scored and stained cutting boards in restaurant food prep area soiled with food debris and residue.

B) Observed heavily scored and stained cutting boards in meat department, produce department, and fish departments.

Corrective Action(s): A) Surfaces such as cutting blocks and stained cutting boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discard if they are not capable of being resurfaced. Correct By: 04-Oct-2017

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item

Observation: A) Doors of walk-in cooler, prep cooler, hot holding unit and sauce storage unit are soiled with food debris, dried blood and grease residue.

B) Floors throughout grill line, kitchen area, walk-in cooler and ware-wash area are soiled with blood residue, grease residue, and food debris.

C) Filters, hood, and walls of grill line are soiled with grease accumulation and food residue.

D) Shelves underneath prep tables throughout kitchen area and food prep area are soiled with food residue and food particles.

E) Food storage units throughout grill line area, food prep area, and ware-wash area are soiled with food debris.

F) Floors in meat walk-in cooler are soiled with meat liquid residue and food debris.

Corrective Action(s): A) Clean and remove food debris, dried blood and grease residue from doors of walk-in cooler, prep

cooler, hot holding unit and sauce storage unit.

B) Clean and remove food debris, blood residue, and grease residue from floors throughout grill line, kitchen area, walk in cooler, and ware-wash area.

C) Clean and remove grease accumulation and food residue from filters, hood and walls of grill line and maintain clean.

D) Clean underneath of all prep tables and remove food residue and food particles and maintain clean.

E) Clean inside and outside of all food storage units throughout grill line area, food prep area and ware-wash area to remove food debris and maintain clean

F) Clean floors in meat walk-in cooler to remove meat residue and food debris and maintain clean. Correct By:

04-Oct-2017

4-602.11 (A) - FOOD CONTACT SURFACES - CROSS CONTAMINATION

This is a priority item

Observation: Deli slicer and meat grinder in restaurant food prep area are soiled with food debris and food residue.

Corrective Action(s): Clean food contact surfaces anytime contamination has occurred. Correct By: 19-Sep-2017

4-702.11 - FOOD CONTACT SURFACES - SANITIZED BEFORE USE AFTER CLEANING

This is a priority item

Observation: Multiple cooking utensils, serving utensils, and customer serving plates are not being properly sanitized.

Corrective Action(s): Wash, rinse and sanitize all food contact surfaces before use with food. Clean and sanitize all utensils and equipment before contact with food. Correct By: 19-Sep-2017

5-205.11 - USING A HANDWASHING SINK - ACCESSIBLE

This is a priority foundation item

Observation: A) Handwashing sink observed to be blocked by bowl on equipment box during inspection and is unavailable for proper handwashing.

B) Handwashing sink observed to be broken in back prep area of restaurant.

C) Handwashing sink in meat/produce prep area blocked by boxes of vegetables

D) Handwashing sink in seafood prep area is blocked.

Corrective Action(s): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 12-Sep-2017

6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING

This is a core item

Observation: A) Observed missing shields for lights in Walk-in freezer #2 in back storage room

B) Observed missing shields for lights in Meat cooler.

Corrective Action(s): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 04-Oct-2017

6-202.13 (B) (1) - INSECT CONTROL DEVICES, DESIGN AND INSTALLATION - IMPROPERLY LOCATED

This is a core item

Observation: Insect fly strips located over deli slicer in restaurant prep area, clean utensils, and meat grinder in restaurant prep area.

Corrective Action(s): Remove or relocate this device so that it is not over any food prep area. Correct By: 19-Sep-2017

6-301.11 - HANDWASHING CLEANSER AVAILABILITY

This is a priority foundation item

Observation: Soap not available at food employee handwashing sink in seafood department

Corrective Action(s): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 19-Sep-2017

6-301.12 - HAND DRYING PROVISION

This is a priority foundation item

Observation: A) No single-use toweling or other hand drying device available at handwashing sink for hand drying in seafood department.

B) No single-use toweling or other hand drying device available at handwashing sink for hand drying in meat department

Corrective Action(s): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 19-Sep-2017

6-303.11 - INTENSITY - LIGHTING

This is a core item

- Observation: A) Observed the light intensity in the freezer #1 is less than the required 10 foot candles, lights are burnt out.
- B) Observed the light intensity in the freezer #2 meat department is less than the required 10 foot candles, lights are burnt out.
- C) Observed the light intensity in the walk-in meat cooler is less than the required 10 foot candles, lights are burnt out.
- D) Observed the light intensity in the seafood freezer is less than the required 10 foot candles, lights are burnt out.
- E) Observed the light intensity in the walk-in freezer in restaurant area is less than the required 10 food candles, lights are burnt out.

- Corrective Action(s): A) Provide the correct lighting 10 foot candle intensity in freezer #1.
- B) Provide the correct lighting 10 foot candle intensity in freezer #2 meat department.
- C) Provide the correct lighting 10 foot candle intensity in walk-in meat cooler.
- D) Provide the correct lighting 10 foot candle intensity in seafood freezer.
- E) Provide the correct lighting 10 foot candle intensity in walk-in freezer in restaurant area. Correct By: 04-Oct-2017

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

This is a core item

- Observation: (REPEAT) A) Mouse dropping noted in customer aisle by bags on beans on bottom shelf
- B) Fruit flies noted throughout produce display area, restaurant food prep area, restaurant service area
- Corrective Action(s): Clean and sanitize all equipment and food prep areas. Provide effective pest control and routinely inspect facilities for insects and rodents. Correct By: 04-Oct-2017

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

This is a core item

- Observation: A) 4 Large plastic blue fish tubs are observed to be not in use in customer area.
- B) Back overhead door has large gap between floor and door that allows for rodent or insect harborage.
- C) Large hole in wall by entrance to meat department that allows for rodent or insect harborage.
- Corrective Action(s): A) Items that are unnecessary to the operation of the food establishment shall be removed from the premise.
- B) Repair or replace overhead door that has large gap between floor and door to prevent rodent or insect harborage.
- C) Repair hole in wall by entrance to meat department to prevent rodent or insect harborage Correct By: 19-Sep-2017

6-501.17 - ABSORBENT MATERIALS ON FLOORS, USE LIMITATION

This is a core item

- Observation: Cardboard observed on floor in restaurant walk-in cooler that was soiled with food debris, meat debris and liquid waste.
- Corrective Action(s): Remove cardboard from restaurant walk-in cooler, clean and sanitize floors of restaurant walk-in cooler. Do not use except during spills or drippage between normal floor cleaning times Correct By: 19-Sep-2017

7-201.11 (A) - TOXIC SUBSTANCES - SEPARATION

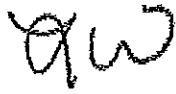
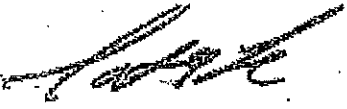
This is a priority item

- Observation: (REPEAT) A) Observed Clorox wipes stored next to powdered chicken containers in restaurant prep area on grill line.
- B) Observed bottle of bleach on ware-wash sink stored next to box of meat
- Corrective Action(s): Rearrange area so that toxic materials are stored away from food, equipment and single service items by spacing or partitioning. Correct By: 19-Sep-2017

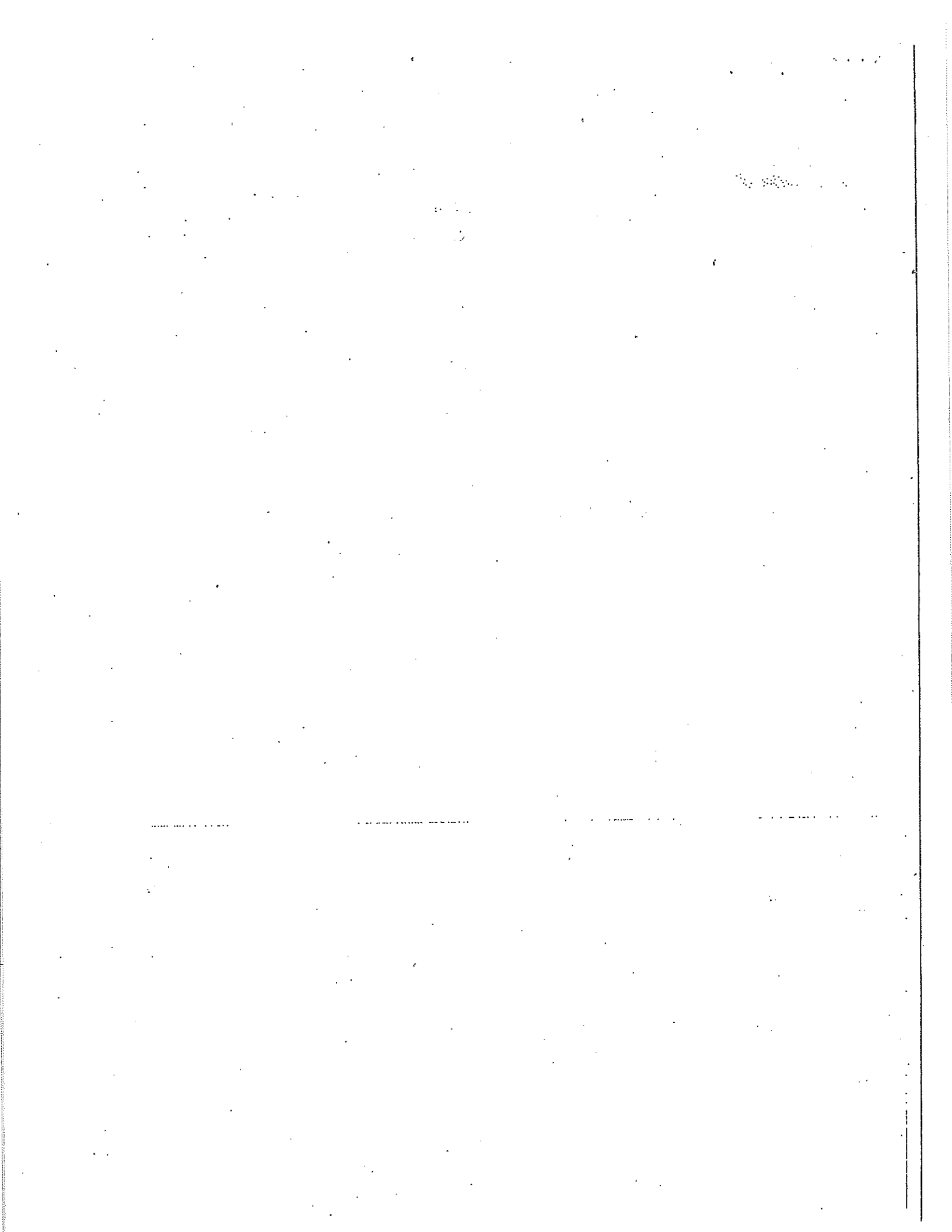
Comments:

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.
A re-inspection to assess your correction of these violations will be conducted on, or about, October 04, 2017

Person in Charge Sanitarian



Lindy Wiedmeyer
(414) 286-2370





Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PACIFIC PRODUCE	Facility Type Retail Food Store - With Processing or Hazardous Food
Facility ID # NAVA-AHPPH6	Facility Telephone # 414 308-1095
Facility Address 8340 W APPLETON AVE MILWAUKEE, WI 53218	Licensee Address 8340 W APPLETON AVE MILWAUKEE, WI 53218
Licensee Name VIET HOA APPLETON SUPERMARKET, INC	

Inspection Calculations									
This Establishment's Health (%) Grade is A	<table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>Imminent Health Hazard or Sanitation grade < 60%</th> </tr> </thead> <tbody> <tr> <td>100%-79%</td> <td><79%-60%</td> <td>< 60%</td> <td></td> </tr> </tbody> </table>	A	B	C	Imminent Health Hazard or Sanitation grade < 60%	100%-79%	<79%-60%	< 60%	
A	B	C	Imminent Health Hazard or Sanitation grade < 60%						
100%-79%	<79%-60%	< 60%							
This Inspection Score 12.00									

Inspection Information	
Inspection Type Routine	Inspection Date October 30, 2018

Certified Manager		
Name Moses Thao	Certificate # 14373181	Certificate Expiration 11/15/2021

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 # 31
12-201.11 (A) [A] - CERTIFIED FOOD MANAGER - REQUIREMENT This is a core item Observation: There is no approved certified food manager for this establishment. Corrective Action(s): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 14-Feb-2019
3-101.11 - SAFE UNADULTERATED AND HONESTLY PRESENTED

This is a priority item

REPEAT OBSERVATION: Bamboo shoots in customer self-service area (produce area) are stored in water that has film and white film on interior sides of bucket..

Corrective Action(s): Discard unsafe or adulterated food items. Correct By: 30-Oct-2018

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

This is a priority item

REPEAT OBSERVATION: A) Ready to eat sticky rice was stored underneath raw fish in restaurant area walk-in cooler.

B) Raw shell eggs stored above ready to eat foods in restaurant area walk-in cooler.

C) Raw marinated beef stored above ready to eat foods in restaurant walk-in cooler.

Corrective Action(s): Reorganize 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. Correct By: 30-Oct-2018

3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING

This is a core item

REPEAT OBSERVATION: Chicken gizzards and other boxes of meat products in walk in freezer in produce area were observed to be unwrapped or uncovered.

Corrective Action(s): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 13-Nov-2018

3-302.12 - LABELING - FOOD STORAGE CONTAINERS LABELED WITH COMMON NAME

This is a core item

Observation: Bulk container of cornstarch in back kitchen prep area is filled with uncooked rice.

Corrective Action(s): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient. Correct By: 13-Nov-2018

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

This is a core item

Observation: A) Scoop stored in container of sticky rice in walk-in cooler in back kitchen area is stored with handle in sticky rice.

B) Cups used to scoop rice are stored submerged in rice.

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: 13-Nov-2018

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

This is a core item

REPEAT OBSERVATION: Wiping cloth used for wiping counters stored on window ledge in meat display case area and on lever of 3 compartment warewash sink in meat department.

Corrective Action(s): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 13-Nov-2018

3-305.11 (A) (2) - FOOD CONTAMINATION PREVENTED FROM PREMISE - NOT EXPOSED TO SPLASH AND DUST

This is a core item

REPEAT OBSERVATION: Beef cuts stored in deli display case are stored in exposed to condensation from unit above and water is forming ice on shelf of display case.

Corrective Action(s): Store food in areas not exposed to splash, dust, or other contamination. Correct By: 13-Nov-2018

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

This is a core item

REPEAT OBSERVATION: A) Multiple food boxes are stored on floor throughout establishment customer area.

B) Dehydrated fungus in warehouse is stored on floor.

Corrective Action(s): Store all food items 6 inches above the floor. Correct By: 13-Nov-2018

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

REPEAT OBSERVATION: A) Jars of bamboo shoots, Sweet Rice pudding, Sweet Rice Sauce, Sweet Fermented glutinous rice and White Nuts all labeled "Keep refrigerated" are stored on top of bunker in customer area and are cold held at

55-58°F.

B) Container of sticky rice stored in restaurant area walk-in cooler is cold held at 51°F.

C) Beef Paste labeled "Keep refrigerated" for customer self service is cold held at 78°F.

Corrective Action(s): Maintain cold potentially hazardous foods at or below 41°F Correct By: 30-Oct-2018

3-501.17 - RTE/PHF-TCS PROPER DATE MARKING

This is a priority foundation item

REPEAT OBSERVATION: Cooked food items in walk-in cooler in back kitchen area are improperly date marked. Food items are not marked with discard or use by date.

Corrective Action(s): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 30-Oct-2018

3-602.12 - FOOD LABELS - OTHER FORMS OF IDENTIFICATION - CONSUMER WARNING

This is a core item

Observation: Whelk Snail, Conch Meat, Butter Fish, Giant Perch Frozen, and Frozen fish in freezer bunker in customer area are not provided with consumer warning.

Corrective Action(s): If required by law, consumer warning shall be provided and original manufacturers information and dating shall not be concealed or altered. Correct By: 13-Nov-2018

3-701.11 (A) - PROPER DISPOSITION OF FOOD - UNSAFE OR ADULTERATED

This is a priority item

Observation: Multiple canned items are dented and lids are damaged.

Corrective Action(s): Discard food that can not be safely reconditioned or is adulterated. Correct By: 30-Oct-2018

4-101.11 (A) - EQUIPMENT AND UTENSILS - MATERIAL FOR CONSTRUCTION AND REPAIR - UNSAFE

This is a priority item

Observation: Food contact surface of prep table in kitchen area is laminated wood and not safe as a food contact surface.

Corrective Action(s): Discard unsafe equipment and utensils. Correct By: 30-Oct-2018

4-101.16 - WIPING CLOTHS - SPONGE USE - LIMITATION

This is a priority item

Observation: Sponges noted being used to wipe down food contact surfaces in meat department and back kitchen area.

Corrective Action(s): Discontinue use of sponges on food contact surfaces. Correct By: 30-Oct-2018

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

This is a core item

REPEAT OBSERVATION: A) Multiple white trays in meat department are cracked and chipped.

B) White tub in meat department stored on moveable shelving rack has holes in bottom of container.

C) Walk-freezer in back warehouse area has large accumulation of ice build-up from fan unit and on freezer floor.

D) Sub-floor in back walk-in freezer is coming apart from freezer floor

Corrective Action(s): A) Discard white trays in meat department that are cracked and chipped. Repair equipment to good condition or remove from premise.

B) Discard white tub in meat department that has holes in bottom of container. Repair equipment to good condition or remove from premise.

C) Remove large build-up of ice on walk-in freezer floor in back warehouse storage area and coming down from fan unit

D) Repair sub floor in back walk-in freezer or discontinue storing food items in walk-in freezer. Correct By: 13-Nov-2018

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

This is a priority foundation item

Observation: A) Cutting boards in kitchen prep area, meat department, and produce department are soiled with green residue.

B) Knives in knife holder in meat department area are soiled with food debris and food residue.

C) Slash resistant gloves are soiled with food residue.

D) Meat saw in meat department is soiled with old food debris and food residue.

E) Knives holder on wall is soiled with food residue.

F) Deli wrappers in meat department and produce area soiled with food debris.

G) Shelving unit in customer produce area across from bread items is soiled with green residue

Corrective Action(s): A) Clean cutting boards in kitchen prep area, meat department, and produce department that are soiled with green residue. Maintain food contact surfaces in a clean condition.

B) Clean Knives in knife holder in meat department area are soiled with food debris and food residue. Maintain food contact surfaces in a clean condition.

G) Clean Slash resistant gloves that are soiled with food residue. Maintain food contact surfaces in a clean condition.

D) Clean Meat saw in meat department that is soiled with old food debris and food residue. Maintain food contact surfaces in a clean condition.

E) Clean Knives holder on wall that is soiled with food residue. Maintain food contact surfaces in a clean condition.

F) Clean deli wrappers in meat department and produce area that area soiled with food debris. Maintain food contact surfaces in a clean condition.

G) Clean Shelving unit in customer produce area across from bread items is soiled with green residue. Maintain food contact surfaces in a clean condition. Correct By: 30-Oct-2018

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item

REPEAT OBSERVATION: A) Soiled moldy cardboard is being used underneath produce in display case and tubs of bamboo shoots

B) Soiled cardboard is used underneath large pots in walk-in cooler in kitchen prep area.

C) Hood filters in kitchen grill area are soiled with grease and dust.

Corrective Action(s): A) Discontinue using cardboard underneath produce in display case and tubs of produce.

B) Discontinue using cardboard underneath food equipment.

C) Clean hood filters in kitchen grill area to remove grease and dust and maintain clean. Correct By: 13-Nov-2018

4-803.11 - UTENSILS, EQUIPMENT AND LINENS - STORAGE OF SOILED LINENS

This is a core item

Observation: Soiled aprons observed with green residue are stored in meat department cutting room.

Corrective Action(s): Store soiled linens in a manner to prevent contamination in a clean, non-absorbent receptacle or in a clean, washable laundry bag. Correct By: 13-Nov-2018

4-903.12 - SINGLE-USE AND SINGLE SERVICE ARTICLES - PROHIBITIONS

This is a core item

Observation: Single-use or single-service articles are being stored in freezer bunkers in customer area, on shelves throughout customer area and on floor in kitchen storage area.

Corrective Action(s): Store single-service or single-use articles, clean equipment and utensils and laundered linens in areas that are not subject to contamination. Correct By: 13-Nov-2018

4-904.11 (B) - KITCHENWARE AND TABLEWARE - PREWRAPPED

This is a core item

Observation: Utensils are left on the tables in containers for customers with lip contact surface exposed and not protected from contamination.

Corrective Action(s): Store the utensils so that only the handles are touched by consumer or provide individually prewrapped utensils. Correct By: 13-Nov-2018

5-205.11 - USING A HANDWASHING SINK - ACCESSIBLE

This is a priority foundation item

REPEAT OBSERVATION: Handwashing sink observed to be blocked by garbage can during inspection and is unavailable for proper handwashing in restaurant prep area.

Corrective Action(s): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 30-Oct-2018

5-501.113 - GARBAGE/REFUSE - COVERING RECEPTACLES

This is a core item

Observation: Waste receptacles located back receiving area are not covered and allow for the access of pests.

Corrective Action(s): Waste receptacles or waste receptacle units shall be covered or have tight fitting doors. Correct By: 13-Nov-2018

6-301.11 - HANDWASHING CLEANSER AVAILABILITY

This is a priority foundation item

REPEAT OBSERVATION: Soap not available at food employee handwashing sink in men's bathroom and back kitchen area.

Corrective Action(s): Provide hand soap at handwashing sink to facilitate proper handwashing men's bathroom and back kitchen area. Correct By: 30-Oct-2018

6-301.12 - HAND DRYING PROVISION

This is a priority foundation item

REPEAT OBSERVATION: No single-use toweling or other hand drying device available at handwashing sink for hand drying in meat deli case area, produce area, and back kitchen area.

Corrective Action(s): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing meat deli case area, produce area, and back kitchen area. . Correct By: 30-Oct-2018

6-303.11 - INTENSITY - LIGHTING

This is a core item

REPEAT OBSERVATION: A) The light intensity in the back kitchen prep area and on grill line in kitchen area is less than 50 foot candles

B) The light intensity in walk-in freezer in kitchen area, in back produce area walk-in freezer, and back walk-in freezer in back storage area is less than 20 foot candles.

Corrective Action(s): Provide the correct lighting intensity in all work and storage areas. Correct By: 13-Nov-2018

6-501.11 - REPAIRING - PREMISES, STRUCTURES, ATTACHMENTS, AND FIXTURES - METHODS

This is a core item

Observation: A) Exposed pipe in meat department by packaged meat display case has green residue surrounding pipe entrance.

B) Corner of wall in the entrance of meat department wall is missing drywall and exposing interior of wall.

C) Hallway leading to public restrooms has hole in bottom of wall exposing interior of wall and allowing for entrance of pests and harborage.

D) Wall next to pallets of rice in NW corner has hole which allows for the access and harborage of pests.

E) Water pooling throughout the basement area.

F) White fluffy growths throughout basement on floors, walls, and bottom of staircase.

Corrective Action(s): A) Maintain the physical facilities so they are in good repair at all times. Repair or replace pipe in meat department and clean area to remove green residue.

B) Maintain the physical facilities so they are in good repair at all times. Repair corner of wall in the entrance of meat department is missing drywall.

C) Maintain the physical facilities so they are in good repair at all times. Repair hole in wall leading to public rest-rooms.

D) Maintain the physical facilities so they are in good repair at all times. Repair hole in wall next to pallets of rice in NW corner.

E) Remove water pooling on basement floor and maintain in dry condition.

F) Remove white fluffy growths throughout basement on floors, walls and bottom of staircase and maintain in clean condition.

Correct By: 13-Nov-2018

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

This is a core item

REPEAT OBSERVATION: Evidence of mouse droppings were observed in far NW corner of establishment by pallets of bulk rice.

Corrective Action(s): Clean area to remove mouse droppings, sanitize area, discard any food items that have been eaten into and routinely inspect facilities for insects and rodents. Correct By: 13-Nov-2018

6-501.112 - REMOVING DEAD OR TRAPPED BIRDS, INSECTS, RODENTS AND OTHER PESTS

This is a core item

Observation: There were dead bird present in the basement storage area.
Corrective Action(s): Remove all dead pests frequently enough to prevent decomposition or attraction of other pests.
Correct By: 13-Nov-2018

7-201.11 (B) - TOXIC SUBSTANCES - STORAGE

This is a priority item
Observation: Bottle of Bleach stored on clean drainboard of warewash compartment in produce area.
Corrective Action(s): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Correct By: 30-Oct-2018

7-209.11 - TOXIC SUBSTANCES - PERSONAL CARE ITEMS

This is a core item
Observation: Employee personal cell phone is improperly stored in kitchen area on cutting boards used to prep foods.
Corrective Action(s): Store employee personal care items in area designated for employee belongings away from food, equipment, clean utensils, single use and single service items. Correct By: 13-Nov-2018

Comments:

Grease Trap outside receiving area has large build-up of old grease, food debris and trash allowing for the haboorage of pests, clean grease trap area and maintain clean or remove from premise if no grease production is being done.
Operator needs to attend compliance hearing on Thursday November 1st at the NWHC (7630 W Mill Rd) the time is yet to be determined, until this hearing establishment is unable to sell packaged or potentially hazardous foods.

Establishment needs to contact Inspector prior to reopening.
As a result of the amount of violations and your final score for the grading system, suspend all processing or potentially hazardous food sales

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.
A re-inspection to assess your correction of these violations will be conducted on, or about, November 13, 2018

Person in Charge



Sid Le

Sanitarian



Lindy Wiedmeyer
(414) 286-2370



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PACIFIC PRODUCE	Facility Type Retail Food Store - With Processing or Hazardous Food
Facility ID # NAVA-AHPPH6	Facility Telephone # 414 308-1095
Facility Address 8340 W APPLETON AVE MILWAUKEE, WI 53218	Licensee Address 8340 W APPLETON AVE MILWAUKEE, WI 53218
Licensee Name VIET HOA APPLETON SUPERMARKET, INC	

Inspection Calculations									
This Establishment's Health (%) Grade is 38.60	<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 12.00	This Inspection Points Earned Back 25.80								

Inspection Information	
Inspection Type Re-inspection	Inspection Date November 9, 2018

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 # 3
3-305.11 (A) (2) - FOOD CONTAMINATION PREVENTED FROM PREMISE - NOT EXPOSED TO SPLASH AND DUST This is a core item REPEAT OBSERVATION: Beef cuts stored in deli display case are stored in exposed to condensation from unit above and water is forming ice on shelf of display case. Corrective Action(s): Store food in areas not exposed to splash, dust, or other contamination. Correct By: 13-Nov-2018
6-501.11 - REPAIRING - PREMISES, STRUCTURES, ATTACHMENTS, AND FIXTURES - METHODS This is a core item REPEAT OBSERVATION: A) Exposed pipe in meat department by packaged meat display case has green residue surrounding pipe entrance. Corrective Action(s): A) Maintain the physical facilities so they are in good repair at all times. Repair or replace pipe in meat department and clean area to remove green residue. Correct By: 13-Nov-2018

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

This is a core item

REPEAT OBSERVATION: Evidence of mouse droppings were observed in far NW corner of establishment by pallets of bulk rice.

Corrective Action(s): Clean area to remove mouse droppings, sanitize area, discard any food items that have been eaten into and routinely inspect facilities for insects and rodents. Correct By: 13-Nov-2018

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 28

3-101.11 - SAFE UNADULTERATED AND HONESTLY PRESENTED

This is a priority item

Observation: Bamboo shoots in customer self-service area (produce area) are stored in water that has film and white film on interior sides of bucket.

Corrective Action(s): Discard unsafe or adulterated food items. Correct By: 30-Oct-2018

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

This is a priority item

Observation: A) Ready to eat sticky rice was stored underneath raw fish in restaurant area walk-in cooler.

B) Raw shell eggs stored above ready to eat foods in restaurant area walk-in cooler.

C) Raw marinated beef stored above ready to eat foods in restaurant walk-in cooler.

Corrective Action(s): Reorganize 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. Correct By: 30-Oct-2018

3-302.12 - LABELING - FOOD STORAGE CONTAINERS LABELED WITH COMMON NAME

This is a core item

Observation: Bulk container of cornstarch in back kitchen prep area is filled with uncooked rice.

Corrective Action(s): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient. Correct By: 13-Nov-2018

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

This is a core item

Observation: A) Scoop stored in container of sticky rice in walk-in cooler in back kitchen area is stored with handle in sticky rice.

B) Cups used to scoop rice are stored submerged in rice.

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: 13-Nov-2018

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 counters stored on window ledge in meat display case area and on lever of 3 compartment warewash sink in meat department.

Corrective Action(s): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 13-Nov-2018

4-101.11 (A) - EQUIPMENT AND UTENSILS - MATERIAL FOR CONSTRUCTION AND REPAIR - UNSAFE

This is a priority item

Observation: Food contact surface of prep table in kitchen area is laminated wood and not safe as a food contact surface.

Corrective Action(s): Discard unsafe equipment and utensils. Correct By: 30-Oct-2018

4-101.16 - WIPING CLOTHS - SPONGE USE - LIMITATION

This is a priority item

Observation: Sponges noted being used to wipe down food contact surfaces in meat department and back kitchen area.

Corrective Action(s): Discontinue use of sponges on food contact surfaces. Correct By: 30-Oct-2018

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

This is a core item

- Observation: A) Multiple white trays in meat department are cracked and chipped.
B) White tub in meat department stored on moveable shelving rack has holes in bottom of container.
C) Walk-freezer in back warehouse area has large accumulation of ice build-up from fan unit and on freezer floor.
D) Sub-floor in back walk-in freezer is coming apart from freezer floor

Corrective Action(s): A) Discard white trays in meat department that are cracked and chipped. Repair equipment to good condition or remove from premise.

B) Discard white tub in meat department that has holes in bottom of container. Repair equipment to good condition or remove from premise.

C) Remove large build-up of ice on walk-in freezer floor in back warehouse storage area and coming down from fan unit

D) Repair sub floor in back walk-in freezer or discontinue storing food items in walk-in freezer. Correct By: 13-Nov-2018

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

Observation: A) Jars of bamboo shoots, Sweet Rice pudding, Sweet Rice Sauce, Sweet Fermented glutinous rice and White Nuts all labeled "Keep refrigerated" are stored on top of bunker in customer area and are cold held at 55-58°F.

B) Container of sticky rice stored in restaurant area walk-in cooler is cold held at 51°F.

C) Beef Paste labeled "Keep refrigerated" for customer self service is cold held at 78°F.

Corrective Action(s): Maintain cold potentially hazardous foods at or below 41°F Correct By: 30-Oct-2018

3-501.17 - RTE/PHF-TCS PROPER DATE MARKING

This is a priority foundation item

Observation: Cooked food items in walk-in cooler in back kitchen area are improperly date marked. Food items are not marked with discard or use by date.

Corrective Action(s): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 30-Oct-2018

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

This is a priority foundation item

Observation: A) Cutting boards in kitchen prep area, meat department, and produce department are soiled with green residue.

B) Knives in knife holder in meat department area are soiled with food debris and food residue.

C) Slash resistant gloves are soiled with food residue.

D) Meat saw in meat department is soiled with old food debris and food residue.

E) Knives holder on wall is soiled with food residue.

F) Deli wrappers in meat department and produce area soiled with food debris.

G) Shelving unit in customer produce area across from bread items is soiled with green residue

Corrective Action(s): A) Clean cutting boards in kitchen prep area, meat department, and produce department that are soiled with green residue. Maintain food contact surfaces in a clean condition.

B) Clean Knives in knife holder in meat department area are soiled with food debris and food residue. Maintain food contact surfaces in a clean condition.

C) Clean Slash resistant gloves that are soiled with food residue. Maintain food contact surfaces in a clean condition.

D) Clean Meat saw in meat department that is soiled with old food debris and food residue. Maintain food contact surfaces in a clean condition.

E) Clean Knives holder on wall that is soiled with food residue. Maintain food contact surfaces in a clean condition.

F) Clean deli wrappers in meat department and produce area that area soiled with food debris. Maintain food contact surfaces in a clean condition.

G) Clean Shelving unit in customer produce area across from bread items is soiled with green residue. Maintain food contact surfaces in a clean condition. Correct By: 30-Oct-2018

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item

Observation: A) Soiled moldy cardboard is being used underneath produce in display case and tubs of bamboo shoots

B) Soiled cardboard is used underneath large pots in walk-in cooler in kitchen prep area.

C) Hood filters in kitchen grill area are soiled with grease and dust.

Corrective Action(s): A) Discontinue using cardboard underneath produce in display case and tubs of produce.

B) Discontinue using cardboard underneath food equipment.

C) Clean hood filters in kitchen grill area to remove grease and dust and maintain clean. Correct By: 13-Nov-2018

4-803.11 - UTENSILS, EQUIPMENT AND LINENS - STORAGE OF SOILED LINENS

This is a core item

Observation: Soiled aprons observed with green residue are stored in meat department cutting room.

Corrective Action(s): Store soiled linens in a manner to prevent contamination in a clean, non-absorbent receptacle or in a clean, washable laundry bag. Correct By: 13-Nov-2018

4-904.11 (B) - KITCHENWARE AND TABLEWARE - PREWRAPPED

This is a core item

Observation: Utensils are left on the tables in containers for customers with lip contact surface exposed and not protected from contamination.

Corrective Action(s): Store the utensils so that only the handles are touched by consumer or provide individually prewrapped utensils. Correct By: 13-Nov-2018

5-205.11 - USING A HANDWASHING SINK - ACCESSIBLE

This is a priority foundation item

Observation: Handwashing sink observed to be blocked by garbage can during inspection and is unavailable for proper handwashing in restaurant prep area.

Corrective Action(s): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 30-Oct-2018

6-301.12 - HAND DRYING PROVISION

This is a priority foundation item

Observation: No single-use toweling or other hand drying device available at handwashing sink for hand drying in meat deli case area, produce area, and back kitchen area.

Corrective Action(s): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing meat deli case area, produce area, and back kitchen area. Correct By: 30-Oct-2018

3-602.12 - FOOD LABELS - OTHER FORMS OF IDENTIFICATION - CONSUMER WARNING

This is a core item

Observation: Whelk Snail, Conch Meat, Butter Fish, Giant Perch Frozen, and Frozen fish in freezer bunker in customer area are not provided with consumer warning.

Corrective Action(s): If required by law, consumer warning shall be provided and original manufacturers information and dating shall not be concealed or altered. Correct By: 13-Nov-2018

4-903.12 - SINGLE-USE AND SINGLE SERVICE ARTICLES - PROHIBITIONS

This is a core item

Observation: Single-use or single-service articles are being stored in freezer bunkers in customer area, on shelves throughout customer area and on floor in kitchen storage area.

Corrective Action(s): Store single-service or single-use articles, clean equipment and utensils and laundered linens in areas that are not subject to contamination. Correct By: 13-Nov-2018

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

This is a core item

Observation: A) Multiple food boxes are stored on floor throughout establishment customer area.

B) Dehydrated fungus in warehouse is stored on floor.

Corrective Action(s): Store all food items 6 inches above the floor. Correct By: 13-Nov-2018

3-701.11 (A) - PROPER DISPOSITION OF FOOD - UNSAFE OR ADULTERATED

This is a priority item

Observation: Multiple canned items are dented and lids are damaged.

Corrective Action(s): Discard food that can not be safely reconditioned or is adulterated. Correct By: 30-Oct-2018

7-201.11 (B) - TOXIC SUBSTANCES - STORAGE

This is a priority item

Observation: Bottle of Bleach stored on clean drainboard of warewash compartment in produce area.

Corrective Action(s): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Correct By: 30-Oct-2018

7-209.11 - TOXIC SUBSTANCES - PERSONAL CARE ITEMS

This is a core item

Observation: Employee personal cell phone is improperly stored in kitchen area on cutting boards used to prep foods.

Corrective Action(s): Store employee personal care items in area designated for employee belongings away from food, equipment, clean utensils, single use and single service items. Correct By: 13-Nov-2018

6-301.11 - HANDWASHING CLEANSER AVAILABILITY

This is a priority foundation item

Observation: Soap not available at food employee handwashing sink in men's bathroom and back kitchen area.

Corrective Action(s): Provide hand soap at handwashing sink to facilitate proper handwashing men's bathroom and back kitchen area. Correct By: 30-Oct-2018

3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING

This is a core item

Observation: Chicken gizzards and other boxes of meat products in walk in freezer in produce area were observed to be unwrapped or uncovered.

Corrective Action(s): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 13-Nov-2018

5-501.113 - GARBAGE/REFUSE - COVERING RECEPTACLES

This is a core item

Observation: Waste receptacles located back receiving area are not covered and allow for the access of pests.

Corrective Action(s): Waste receptacles or waste receptacle units shall be covered or have tight fitting doors. Correct By: 13-Nov-2018

6-501.112 - REMOVING DEAD OR TRAPPED BIRDS, INSECTS, RODENTS AND OTHER PESTS

This is a core item

Observation: There were dead bird present in the basement storage area.

Corrective Action(s): Remove all dead pests frequently enough to prevent decomposition or attraction of other pests. Correct By: 13-Nov-2018

12-201.11 (A) [A] - CERTIFIED FOOD MANAGER - REQUIREMENT

This is a core item

Observation: There is no approved certified food manager for this establishment.

Corrective Action(s): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 14-Feb-2019

6-303.11 - INTENSITY - LIGHTING

This is a core item

Observation: A) The light intensity in the back kitchen prep area and on grill line in kitchen area is less than 50 foot candles

B) The light intensity in walk-in freezer in kitchen area, in back produce area walk-in freezer, and back walk-in freezer in back storage area is less than 20 foot candles.

Corrective Action(s): Provide the correct lighting intensity in all work and storage areas. Correct By: 13-Nov-2018

Comments:

Operator is in compliance and may resume operation.

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.
A re-inspection to assess your correction of these violations will be conducted on, or about, November 13, 2018

Person in Charge

Sanitarian



Sid Le



Lindy Wiedmeyer
(414) 286-2370



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PACIFIC PRODUCE	Facility Type Retail Food Store - With Processing or Hazardous Food
Facility ID # NAVA-AHPPH6	Facility Telephone # 414 308-1095
Facility Address 8340 W APPLETON AVE MILWAUKEE, WI 53218	Licensee Address 8340 W APPLETON AVE MILWAUKEE, WI 53218
Licensee Name VIET HOA APPLETON SUPERMARKET, INC	

Inspection Calculations				
This Establishment's Health (%) Grade is 38.60	A	B	C	Closed
	100%-79%	<79%-60%	< 60%	Imminent Health Hazard or Sanitation grade < 60%
This Inspection Score 12.00	This Inspection Points Earned Back 0.80			

Inspection Information	
Inspection Type Re-inspection 2	Inspection Date December 7, 2018

Certified Manager		
Name Moses Thao	Certificate # 14373181	Certificate Expiration 11/15/2021

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.

Corrected Hazards
The following hazard(s) have been corrected since the last inspection. Total # 3
3-305.11 (A) (2) - FOOD CONTAMINATION PREVENTED FROM PREMISE - NOT EXPOSED TO SPLASH AND DUST This is a core item Observation: Beef cuts stored in deli display case are stored in exposed to condensation from unit above and water is forming ice on shelf of display case. Corrective Action(s): Store food in areas not exposed to splash, dust, or other contamination. Correct By: 13-Nov-2018

6-501.11 - REPAIRING - PREMISES, STRUCTURES, ATTACHMENTS, AND FIXTURES - METHODS

This is a core item

Observation: A) Exposed pipe in meat department by packaged meat display case has green residue surrounding pipe entrance.

Corrective Action(s): A) Maintain the physical facilities so they are in good repair at all times. Repair or replace pipe in meat department and clean area to remove green residue. Correct By: 13-Nov-2018

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

This is a core item

Observation: Evidence of mouse droppings were observed in far NW corner of establishment by pallets of bulk rice.

Corrective Action(s): Clean area to remove mouse droppings, sanitize area, discard any food items that have been eaten into and routinely inspect facilities for insects and rodents. Correct By: 13-Nov-2018

Comments:

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.

Person in Charge

Sanitarian



Sid Le

Lindy Wiedmeyer
(414) 286-2370



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PACIFIC PRODUCE	Facility Type Retail Food Store - With Processing or Hazardous Food
Facility ID # NAVA-AHPPH6	Facility Telephone # 414 308-1095
Facility Address 8340 W APPLETON AVE MILWAUKEE, WI 53218	Licensee Address 8340 W APPLETON AVE MILWAUKEE, WI 53218
Licensee Name VIET HOA APPLETON SUPERMARKET, INC	

Inspection Information	
Inspection Type Special Re-inspection	Inspection Date January 3, 2019

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.

Corrected Hazards
The following hazard(s) have been corrected since the last inspection. Total # 2 12-201.11 (A) [A] - CERTIFIED FOOD MANAGER - REQUIREMENT This is a core item Observation: There is no approved certified food manager for this establishment. Corrective Action(s): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 04-Jan-2019 6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER This is a core item Observation: 4 Large blue tubs and shellfish/fish holding tanks in establishment are not being used and can cause harborage for pests. Corrective Action(s): Items that are unnecessary to the operation of the food establishment shall be removed from the premise. Correct By: 04-Jan-2019


Comments:

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.

Person in Charge

Sanitarian



Moses Thao



Julie Hults
(414) 286-5746

City of Milwaukee Health Department
F-45002A (Rev. 09/08)



841 N Broadway
Milwaukee, WI 53202
(414)286-3674
s. 97.30, s. 254.61, Subchapter VII,
Wis. Stats.

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PACIFIC PRODUCE	Facility Type Retail Food Store - With Processing or Hazardous Food
Facility ID # NAVA-AHPPH6	Facility Telephone # 414 308-1095
Facility Address 8340 W APPLETON AVE MILWAUKEE, WI 53218	
Licensee Name VIET HOA APPLETON SUPERMARKET, INC	Licensee Address 8340 W APPLETON AVE MILWAUKEE, WI 53218

Inspection Calculations									
This Establishment's Health (%) Grade is [REDACTED]	<table border="1"><thead><tr><th>A</th><th>B</th><th>C</th><th>D</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	D	100%-79%	<79%-60%	< 60%	Imminent Health Hazard or Sanitation grade < 60%
A	B	C	D						
100%-79%	<79%-60%	< 60%	Imminent Health Hazard or Sanitation grade < 60%						
This Inspection Score 67.00									

Inspection Information	
Inspection Type Routine	Inspection Date January 10, 2019

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 # 15
3-305.11 (A) (3) - FOOD CONTAMINATION PREVENTED FROM PREMISE - OFF THE FLOOR This is a core item REPEAT OBSERVATION: Cases of flour are stored on the floor in the customer area. Corrective Action(s): Store all food items 6 inches above the floor. Correct By: 24-Jan-2019
3-501.11 - PROPER COOLING METHODS USED - FROZEN FOOD This is a core item Observation: (CORRECTED DURING INSPECTION) : Fish labeled keep frozen not stored and maintained frozen. Corrective Action(s): Adjust procedures so that food labeled keep frozen is maintained frozen while being stored.. Action Taken: Fish moved to freezer Correct By: 10-Jan-2019
3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

REPEAT OBSERVATION: (*CORRECTED DURING INSPECTION*): Cooked rice item at 51 degrees, jellyfish at 56 degrees, packaged noodles at 45 degrees..

Corrective Action(s): Maintain cold potentially hazardous foods at or below 41°F Action Taken: Coolers adjusted or products moved to coolers maintaining temperature Correct By: 10-Jan-2019

3-602.11 (B) - FOOD LABELS - LABEL INFORMATION

This is a core item

Observation: Foods from restaurant (sweet rice items, breads) do not have a declaration of responsibility or weight statement..

Corrective Action(s): Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 24-Jan-2019

4-204.112 (B) - THERMOMETERS - FUNCTIONALITY - INTEGRAL OR PERMANENTLY AFFIXED MEASURING DEVICE

This is a core item

Observation: Cooler at North wall where bagged noodles are held is not equipped with an integral or permanently affixed temperature measuring device.

Corrective Action(s): Equipment used for hot and cold holding shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device. Correct By: 24-Jan-2019

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item.

REPEAT OBSERVATION: Debris at bottoms of produce coolers. Vents of coolers (egg) dirty

Corrective Action(s): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 24-Jan-2019

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

This is a core item

Observation: Single service items stored on floor in fire room.

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: 24-Jan-2019

5-205.15 (B) - PLUMBING - SYSTEM MAINTAINED IN GOOD REPAIR

This is a core item

Observation: Pipes of mens room toilets leak at flush valves..

Corrective Action(s): The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 24-Jan-2019

5-501.113 - GARBAGE/REFUSE - COVERING RECEPTACLES

This is a core item

REPEAT OBSERVATION: Lids open on dumpsters.

Corrective Action(s): Waste receptacles or waste receptacle units shall be kept covered. Correct By: 24-Jan-2019

5-501.115 - GARBAGE/REFUSE - MAINTAINING REFUSE AREAS AND ENCLOSURES

This is a core item

Observation: Debris on ground in rear dumpster area and front parking lot.

Corrective Action(s): Remove all unnecessary items from storage area or enclosure used to store refuse, recyclables, and returnables. Clean outdoor premises. Correct By: 24-Jan-2019

6-201.11 - FLOORS, WALLS AND CEILINGS - CLEANABILITY

This is a core item

Observation: Missing ceiling tiles in produce area..

Corrective Action(s): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Replace missing tiles. Correct By: 24-Jan-2019

6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING

This is a core item

Observation: Lights shields missing in produce and meat areas.

Corrective Action(s): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 24-Jan-2019

6-202.15 (A) (1) - INSECTS AND RODENTS - OUTER OPENINGS PROTECTED

This is a core item

Observation: There is a hole or gap at the bottoms of the receiving area doors which could allow the entrance of insects or rodents.

Corrective Action(s): Repair this hole or gap so that entrance by insects or rodents into the food establishment is prevented. Correct By: 24-Jan-2019

6-501.16 - DRYING MOPS

This is a core item

Observation: Mops stored on floor in produce area

Corrective Action(s): Store mops to allow them to air dry without soiling walls, equipment and supplies. Correct By: 24-Jan-2019

MCO 68-21-10 - POSTING. EACH LICENSE SHALL BE POSTED IN A CONSPICUOUS PLACE AT THE FOOD ESTABLISHMENT

This is a core item

Observation: Food license not posted

Corrective Action(s): Post food license Correct By: 10-Jan-2019

Comments:

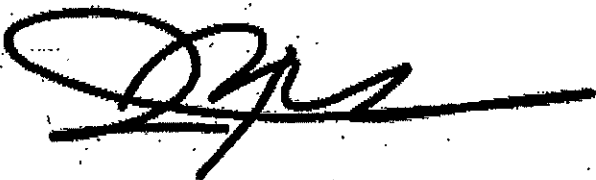
1. Hot food area currently not in use. Before using area: clean cutting boards, replace missing lighting and light shields, repair handsinks, re-seal handsink to wall and cap any unused plumbing drains.
2. Temperature logs required per compliance agreement do not have months on them and are not being filled-out at the agreed upon intervals. Keep temperature logs complete and record month on logs.

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, January 24, 2019

Person in Charge

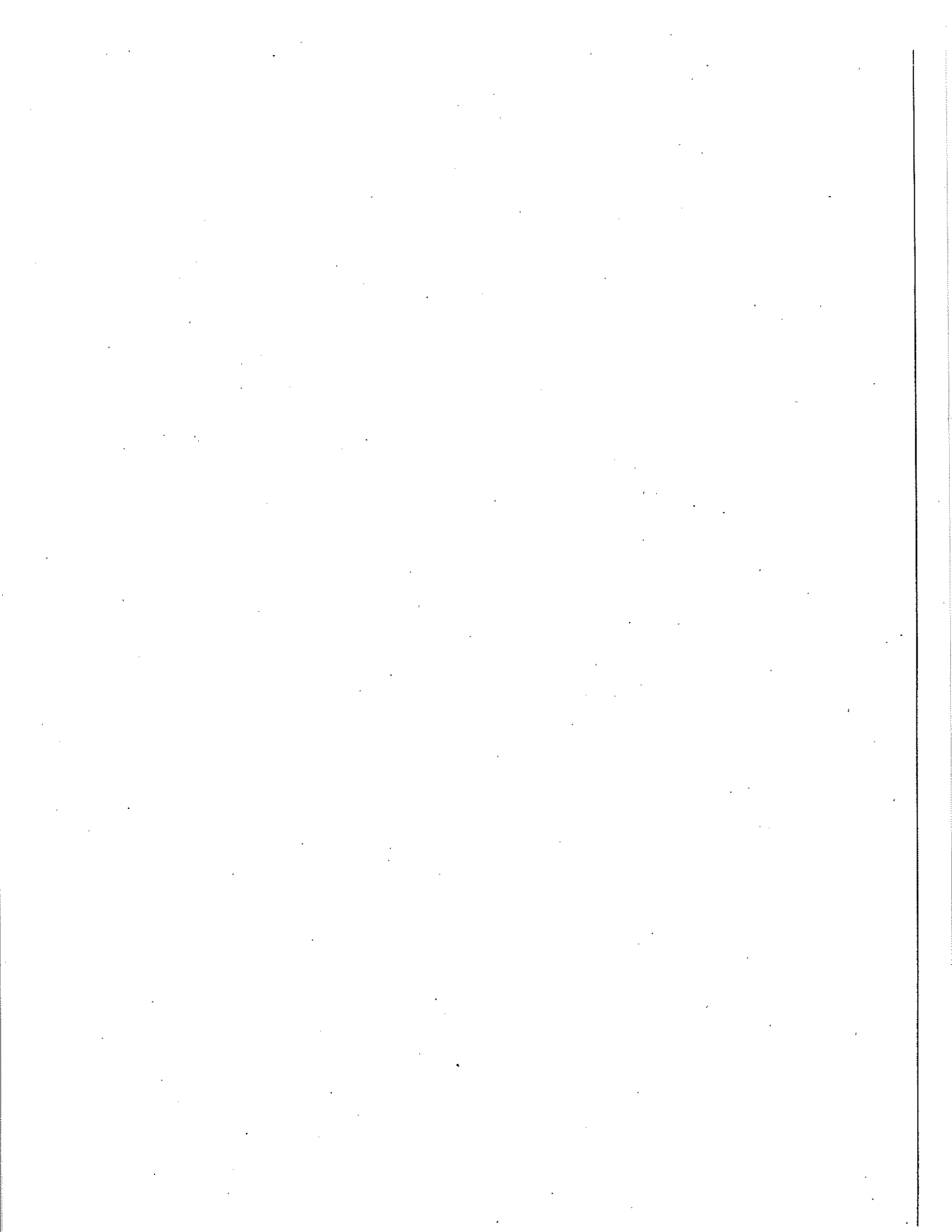
Sanitarian



Moses Thao



Julie Hulls
(414) 286-5746



City of Milwaukee Health Department
F-45002A (Rev. 09/08)



841 N Broadway
Milwaukee, WI 53202
(414)286-3674
s. 97.30, s. 254.61, Subchapter VII,
Wis. Stats.

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PACIFIC PRODUCE	Facility Type Retail Food Store - With Processing or Hazardous Food
Facility ID # NAVA-AHPPH6	Facility Telephone # 414 308-1095
Facility Address 8340 W APPLETON AVE MILWAUKEE, WI 53218	Licensee Address 8340 W APPLETON AVE MILWAUKEE, WI 53218
Licensee Name VIET HOA APPLETON SUPERMARKET, INC	

Inspection Calculations			
This Establishment's Health (%) Grade is 57/60	A 100%-79%	B <79%-60%	C < 60%
			Imminent Health Hazard or Sanitation grade < 60%
This Inspection Score 67.00	This Inspection Points Earned Back 9.60		

Inspection Information	
Inspection Type Re-inspection	Inspection Date January 11, 2019

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 # 4
3-602.11 (B) - FOOD LABELS - LABEL INFORMATION This is a core item REPEAT OBSERVATION: Foods from restaurant (sweet rice items, breads) do not have a declaration of responsibility or weight statement. Corrective Action(s): Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 24-Jan-2019
4-204.112 (B) - THERMOMETERS - FUNCTIONALITY - INTEGRAL OR PERMANENTLY AFFIXED MEASURING DEVICE This is a core item REPEAT OBSERVATION: Cooler at North wall where bagged noodles are held is not equipped with an integral or permanently affixed temperature measuring device.

Corrective Action(s): Equipment used for hot and cold holding shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device. Correct By: 24-Jan-2019

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item

REPEAT OBSERVATION: Debris at bottoms of produce coolers. Vents of coolers (egg) dirty

Corrective Action(s): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 24-Jan-2019

6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING

This is a core item

REPEAT OBSERVATION: Lights shields missing in produce and meat areas.

Corrective Action(s): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 24-Jan-2019

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 11

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

This is a core item

Observation: Cases of flour are stored on the floor in the customer area.

Corrective Action(s): Store all food items 6 inches above the floor. Correct By: 24-Jan-2019

3-501.11 - PROPER COOLING METHODS USED - FROZEN FOOD

This is a core item

Observation: Fish labeled keep frozen not stored and maintained frozen.

Corrective Action(s): Adjust procedures so that food labeled keep frozen is maintained frozen while being stored. Action Taken: Fish moved to freezer Correct By: 10-Jan-2019

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

Observation: Cooked rice item at 51 degrees, jellyfish at 56 degrees, packaged noodles at 45 degrees.

Corrective Action(s): Maintain cold potentially hazardous foods at or below 41°F Action Taken: Coolers adjusted or products moved to coolers maintaining temperature Correct By: 10-Jan-2019

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

This is a core item

Observation: Single service items stored on floor in fire room.

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: 24-Jan-2019

5-205.15 (B) - PLUMBING - SYSTEM MAINTAINED IN GOOD REPAIR

This is a core item

Observation: Pipes of mens room toilets leak at flush valves.

Corrective Action(s): The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 24-Jan-2019

5-501.113 - GARBAGE/REFUSE - COVERING RECEPTACLES

This is a core item

Observation: Lids open on dumpsters.

Corrective Action(s): Waste receptacles or waste receptacle units shall be kept covered. Correct By: 24-Jan-2019

5-501.115 - GARBAGE/REFUSE - MAINTAINING REFUSE AREAS AND ENCLOSURES

This is a core item

Observation: Debris on ground in rear dumpster area and front parking lot.
Corrective Action(s): Remove all unnecessary items from storage area or enclosure used to store refuse, recyclables, and returnables. Clean outdoor premises. Correct By: 24-Jan-2019

6-201.11 - FLOORS, WALLS AND CEILINGS - CLEANABILITY

This is a core item.

Observation: Missing ceiling tiles in produce area..

Corrective Action(s): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Replace missing tiles. Correct By: 24-Jan-2019

6-202.15 (A) (1) - INSECTS AND RODENTS - OUTER OPENINGS PROTECTED

This is a core item

Observation: There is a hole or gap at the bottoms of the recieving area doors which could allow the entrance of insects or rodents.

Corrective Action(s): Repair this hole or gap so that entrance by insects or rodents into the food establishment is prevented. Correct By: 24-Jan-2019

6-501.16 - DRYING MOPS

This is a core item

Observation: Mops stored on floor in produce area

Corrective Action(s): Store mops to allow them to air dry without soiling walls, equipment and supplies. Correct By: 24-Jan-2019

MCO 68-21-10 - POSTING. EACH LICENSE SHALL BE POSTED IN A CONSPICUOUS PLACE AT THE FOOD ESTABLISHMENT

This is a core item

Observation: Food license not posted

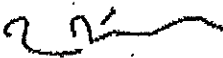
Corrective Action(s): Post food license Correct By: 10-Jan-2019

Comments:

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.
A re-inspection to assess your correction of these violations will be conducted on, or about, January 25, 2019

Person in Charge

Sanitarian



Moses Thao



Giovanti Melton
(414) 286-8240



Wednesday, February 20, 2019



Notice of Public Hearing

YANG, Hui L, Agent
My Family Kitchen at 8340 W APPLETON Av
Food Dealer and Weights & Measures License Applications

Tuesday, March 05, 2019 at 9:15 AM

To whom it may concern:

The above application has been made by the above named applicant(s). This requires approval from the Licenses Committee and the Common Council of the City of Milwaukee. The hearing before the Licenses Committee will take place on 3/5/2019 at 9:15 AM, in Room 301-B, Third Floor, City Hall. If you wish, you may provide testimony at the hearing regarding the request; see below for further information. You are not required to attend the hearing. Once the Licenses Committee makes its recommendation, this recommendation is forwarded to the full Common Council for approval at its next regularly scheduled hearing. Please review the information below and if you have further questions regarding this process, please contact the License Division at (414) 286-2238.

Important details for those wishing to provide information for the Licenses Committee to consider when making its recommendation:

1. The license application is scheduled to be heard at the above time. Due to other hearings running longer than scheduled, you may have to wait some time to provide your testimony.
2. You must appear in person and testify as to matters that you have personally experienced or seen. (You cannot provide testimony for your neighbor, parent or anyone else; this is considered hearsay and cannot be considered by the committee.)
3. No letters or petitions can be accepted by the committee (unless the person who wrote the letter or the persons who signed the petition are present at the committee hearing and willing to testify).
4. Persons opposed to the license application are given the opportunity to testify first; supporters may testify after the opponents have finished.
5. When you are called to testify, you will be sworn in and asked to give your name, and address. (If your first and/or last names are uncommon please spell them.)
6. You may then provide testimony.
 - a. Include only information relating to the above license application.
 - b. Include only information you have personally witnessed or seen.
 - c. Provide concise and relevant information detailing how this business has affected or may affect the peaceful enjoyment of your neighborhood.
 - d. If by the time you have the opportunity to testify, the information you wish to share has already been provided to the committee, you may state that you agree with the previous testimony. Redundant or repetitive testimony will not assist the committee in making its recommendation.
7. After giving your testimony, the members of the Licenses Committee and the licensee may ask questions regarding the testimony you have given or other factors relating to the license application.
8. Business Competition is not a valid basis for denial or non-renewal of a license.
Please Note: If you have submitted an objection to the above application your objection cannot be considered by the committee unless you personally testify at the hearing.

OCCUPANT	MAIL ADDRESS	CITY, STATE ZIP
CURRENT OCCUPANT	4911 N 84TH ST	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4947 N 84TH ST 7	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4921 N 84TH ST 4	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8133 W HAMPTON AVE 7	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8125 W HAMPTON AVE 1	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8115 W HAMPTON AVE 2	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8223 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4905 N 85TH ST 2	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4905 N 85TH ST 5	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4905 N 85TH ST 3	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4925 N 85TH ST 2	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4925 N 85TH ST 4	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8519 W APPLETON AVE	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8513 W APPLETON AVE	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4906 N 85TH ST	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8318 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8312 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4921 N 84TH ST 3	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8133 W HAMPTON AVE 5	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8115 W HAMPTON AVE 8	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8306 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8313 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8336 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8243 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8321 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4903 N 85TH ST 3	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4915 N 85TH ST 4	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4925 N 85TH ST 3	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4921 N 84TH ST 6	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8133 W HAMPTON AVE 8	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8133 W HAMPTON AVE 3	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8115 W HAMPTON AVE 5	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8115 W HAMPTON AVE 7	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8316 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8330 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8301 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8229 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8211 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8520 W APPLETON AVE	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8524 W APPLETON AVE	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4903 N 85TH ST 1	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4903 N 85TH ST 2	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4905 N 85TH ST 1	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4911 N 85TH ST 2	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4911 N 85TH ST 5	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8530 W APPLETON AVE	MILWAUKEE, WI 53225

CURRENT OCCUPANT	8532 W APPLETON AVE	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8515 W APPLETON AVE	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8320 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4921 N 84TH ST 5	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4947 N 84TH ST 1	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4921 N 84TH ST 7	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4947 N 84TH ST 3	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4947 N 84TH ST 4	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4922 N 85TH ST	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8133 W HAMPTON AVE 2	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8125 W HAMPTON AVE 2	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8300 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4915 N 85TH ST 3	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8173 W BECKETT AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8414 W GRANTOSA DR	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4908 N 85TH ST	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4910 N 85TH ST	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4921 N 84TH ST 1	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4947 N 84TH ST 2	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4921 N 84TH ST 8	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4947 N 84TH ST 8	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4920 N 85TH ST	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8115 W HAMPTON AVE 6	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8222 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8208 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8526 W APPLETON AVE	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4911 N 85TH ST 4	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8133 W HAMPTON AVE 4	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8133 W HAMPTON AVE 1	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8115 W HAMPTON AVE 3	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8115 W HAMPTON AVE 4	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8217 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4903 N 85TH ST 4	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4905 N 85TH ST 4	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4911 N 85TH ST 3	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8310 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4921 N 84TH ST 2	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8125 W HAMPTON AVE 3	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8125 W HAMPTON AVE 4	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8115 W HAMPTON AVE 1	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8230 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8216 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8307 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8237 W GRANTOSA DR	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4915 N 85TH ST 5	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4911 N 85TH ST 1	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4947 N 84TH ST 5	MILWAUKEE, WI 53225

CURRENT OCCUPANT	4947 N 84TH ST 6	MILWAUKEE, WI 53225
CURRENT OCCUPANT	8133 W HAMPTON AVE 6	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8242 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	8236 W LUSCHER AVE	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4845 N 82ND ST	MILWAUKEE, WI 53218
CURRENT OCCUPANT	4903 N 85TH ST 5	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4915 N 85TH ST 1	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4915 N 85TH ST 2	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4925 N 85TH ST 5	MILWAUKEE, WI 53225
CURRENT OCCUPANT	4925 N 85TH ST 1	MILWAUKEE, WI 53225

Total Records: 104

Radius: 250.0 feet and Center of Circle: 8340 W Appleton Ave



BUSINESS LICENSE PLAN OF OPERATION

ccl-busplan 3/15/18

Office of the City Clerk License Division
200 E. Wells St. Room 105, Milwaukee, WI 53202
(414) 286-2238 www.milwaukee.gov/license e-mail address: license@milwaukee.gov

1. Type of Business

Applying for: Extended Hours (12AM to 5AM) - If a food establishment, check all that apply: Delivery Drive Thru Dining Room
 Self Service Laundry Massage Establishment Filling Station
 Other (supplemental application for specific license also required)

Provide a detailed description of the type of business you plan on operating:
Hot-foods / fast food sit-in or take out restaurant serving asian cuisines.

Do you have any experience operating this type of business? No Yes If yes, explain:

2. Business Operations

- a. Proposed Opening Date: 02-02-2019
- b. Is this premise under construction? No Yes If yes, list estimated completion date: _____
- c. Is this a franchise? No Yes
- d. Is this premises currently licensed? No Yes If yes, list type of license: food dealer, weights & measures
- e. Is the current licensee operating? No Yes If no, list date closed: _____
- f. Do you have future plans for other businesses, licenses or permits at this location? No Yes
If yes, explain: _____
- g. Have you previously held an Extended Hours License in Milwaukee? No Yes
If yes, list address(es): _____
- h. Are other businesses operating in the same building? No Yes If yes, describe: restaurants & grocery store

3. Litter & Noise

- a. How are grounds kept clean? Sweep Pressure Wash Pick Up Litter Other: mop
- b. How often will grounds be cleaned? Daily Weekly As Needed Monthly Other: _____
- c. Grounds cleaned by: Licensee Building Owner Employees Hired Maintenance Other: _____
- d. How are noise issues prevented and/or addressed? Security Manager approaches customer(s) Call Police
 Signs Posted Other: _____
- e. Will a sound amplification system be used? No Yes If yes, describe: _____

4. Smoking & Sanitation

- a. Are there designated outdoor smoking areas? No Yes If yes, describe: outside main entrance
- b. Number of Garbage Cans: Inside: 4 Locations: main entrance, dining area, kitchen
Outside: 0 Locations: _____
- c. Is a crowd control barrier used? No Yes If yes, describe: _____
- d. How many restrooms are on the premises? 2
- e. Name of solid waste contractor: Advanced Disposal Waste Management Other: _____

5. Security

- a. Are there onsite parking spaces? No Yes If yes, how many? 200 and describe the parking security plan: building owner manages
- b. Is there a loading zone? No Yes If yes, describe the loading area security plan: managed by building owner
- c. Will you have security personnel on premise? No Yes If yes, how many? _____ and answer the following:
 What are their responsibilities? _____
 Is security equipment used? No Yes If yes, describe _____
 List their licensing, certification, or training credentials _____
- d. Will there be security cameras? No Yes If yes, how many? _____ and list locations: _____
- e. Will searches/identification checks be done upon entry? No Yes If yes, describe _____

6. Percentage of Sales (must total 100%)

Alcohol _____%	Food <u>100</u> %	Secondhand Merchandise _____%	Precious Metals & Gems _____%
Entertainment _____%	Cigarettes _____%		
Pawnbroker Activity _____%	Salvaged Materials _____% (such as scrap metal)	Personal Services (such as tattoo, body piercing, salon, tailor, tanning, etc.) _____%	Other _____% Describe: _____

7. Businesses/Licenses on the Premises (check all that apply):

Type 1

- Full Service Restaurant Cafe/Coffee Shop Deli or Fast Food Restaurant Private/Fraternal/Veterans Club
- Night Club Tavern Cocktail Lounge Teen Club
- Banquet Hall Sports Facility Bowling Alley
- Hotel/Motel : Number of Floors: _____ Rooming House: Number of Floors: _____
 Number of Rooms: _____ Number of Rooms: _____

Type 2

- Liquor Store Corner Store Supermarket Convenience Store
- Gas Station Amusement/Phonograph Distributor Recycling, Salvage or Towing
- Used Car Dealer Personal Service Establishment
(such as tattoo business, hair salon, tailor, etc.) Recording Studio

What other licenses/permits will you hold at this location? (check all that apply)

- Occupancy Permit Cigarette & Tobacco Gas Station Extended Hours Class "B" Tavern Weights & Measures
- Secondhand Dealer Precious Metal & Gem Other: _____

8. Legal Capacity (only if a Type 1 premises in #7 above)

Capacity _____ (Call the Milwaukee Development Center at 414-286-8211 if you have questions.)

9. Premises Description

- a. Identify all area(s) of the premises that will be used in operating this business (include areas used only for storage):
 1st Floor 2nd Floor Basement Storage Patio Beer Garden Sidewalk Café Deck Rooftop
 Other: Describe: North East corner, excluding vacant spaces on SE side.
- b. Describe Location: Major Thoroughfare Secondary Street Other: _____
- c. Nearest Major Cross Street: Hampton Avenue
- d. Describe Building: Free Standing Building Strip Mall Other: _____
- e. Describe Premises Structure: Single Story Multi-Story - # of Stories _____ Other: _____
- f. Describe Surrounding Area: Commercial Residential Industrial Other: _____
- g. Building Owner Name: Pacific Produce Phone Number: 414-897-4082
 Business Owner Address: 8340 W Appleton Ave, Milwaukee WI 53218

10. Hours of Operation & Customers

Will customers be entering the premises? No Yes

Day of the Week	Proposed Hours of Operation:		Estimated Number of Customers expected each day	Potential Age Range of Customers	Class B Tavern Applicant Only: Age Restriction (If none, write 'None')
	Open Time (include a.m. or p.m.)	Close Time (include a.m. or p.m.)			
Sunday	9:00 am	7:00 pm	60	16+	
Monday	9:00 am	7:00 pm	40	16+	
Tuesday	9:00 am	7:00 pm	40	16+	
Wednesday	9:00 am	7:00 pm	40	16+	
Thursday	9:00 am	7:00 pm	40	16+	
Friday	9:00 am	7:00 pm	40	16+	
Saturday	9:00 am	7:00 pm	60	16+	

An Extended Hours Establishment License is required for any convenience store, filling station, personal service establishment (such as tattoo, body piercing, salon, tailor, tanning, etc.), recording studio or restaurant which is open between the hours of 12:00 a.m. and 5:00 a.m.

Alcohol Establishments Permitted Hours of Operation: Class A: 8:00 am to 9:00 pm Sunday thru Saturday
 Class B: 6:00 am to 2:00 am Sunday thru Thursday, 6:00 am to 2:30 am Friday & Saturday

Entertainment Outdoor Closing Hours: 10:00pm Sunday-Thursday; 12:00am Friday & Saturday; unless a different time, either earlier or later, is established by the Common Council in its approval of the licensee's plan of operation.

11. Signature(s)

Chris Lily Yung
 Signature of Sole Proprietor, Partner, or 20% or more Shareholder
 (If there are no 20% or more shareholders,
 Corporate Officer-print name/title and sign)

 Signature of additional partner or 20% or more shareholder

See Application Information for a complete list of all required application forms.



FOOD DEALER LICENSE PLAN OF OPERATION

OFFICE OF THE CITY CLERK, LICENSE DIVISION
CITY HALL, 200 E. WELLS ST, ROOM 105, MILWAUKEE, WI 53202.
(414) 286-2238 • license@milwaukee.gov • www.milwaukee.gov/license

Legal Entity Name: MY Family Kitchen, LLC

Premises Address: 8340 W Appleton Ave, Milwaukee WI 53218

SECTION 1 TYPE OF BUSINESS

What will be the majority of your food sales? (check one)

Restaurant Items (meals):
MEALS include, but are not limited to, chicken, ribs, sandwiches, roasted corn, baked potatoes, hot dogs, brats, tacos, nachos w/ cheese and meat, French fries, cooked or deep fried vegetables/fruit, cooked cheese curds, corn dogs, egg rolls, salads.

Retail Items (snacks and beverages):
RETAIL items include, but are not limited to, ice cream/soft serve, lemonade, snow cones, coffee, espresso, cappuccino, tea, fruit juice, smoothies, candy, dispensed soda, fruit cups, bakery, cookies, kettle corn, cotton candy, funnel cakes, fritters, tortilla chips w/ cheese.

Will it be a convenience store? Yes No

A convenience store contains less than 5,000 square feet of retail space and has, as its primary business, the sale of basic food items and in addition, sells household products or is a filling station that sells basic food items and household products.

- Bed & Breakfast
- Micro Market

All Applicants: Submit a menu or a list of food items that will be sold.

Will any wholesale business be done? No Yes If yes, what percentage of food sales will be wholesale?

Less than 25%

25% or More AND:

Restaurant items (meals) will be sold – Complete this application and also contact DATCP.

NO restaurant items (meals) will be sold - Do NOT complete this application. Contact DATCP only.

SECTION 2 FOOD PROCESSING

Will any food processing be done? No Yes

Processing is defined as assembling, grinding, cutting, mixing, baking, coating, stuffing, packing, bottling, grilling, canning, extracting, fermenting, distilling, pickling, freezing, drying, smoking, or packaging.

SECTION 3 FOOD REQUIRING TEMPERATURE CONTROL

Will any food that requires temperature control be sold? No Yes
(includes dairy products such as milk, cheese, and ice cream, fish, shellfish, meat, poultry)

If yes, list the types of food items: meat, milk, poultry, fish, shellfish

SECTION 5	DETAILS OF OPERATION
Will you have seating on site for dining?	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Will you be doing any catering?	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Will you be doing any delivery?	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes
Will you have outdoor activities?	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes - Check all that apply: <input type="checkbox"/> Bar <input type="checkbox"/> Cooking/Grilling <input type="checkbox"/> Dining
Will you have a drive thru window?	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes - Are hours different from inside? <input type="checkbox"/> No <input type="checkbox"/> Yes If Yes, provide drive thru hours: _____
Will scales or barcode scanners be used?	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes - You must also apply for a Weights & Measures License.
SECTION 6	ADDITIONAL SITES
Where will food be prepared and/or sold?	
<input checked="" type="checkbox"/> At a single site <input type="checkbox"/> At multiple sites: How many? _____ (for example, a hotel with several dining rooms or bars)	
If multiple sites, attach a Food Dealer Additional Site Addendum (ccl-foodadd) for each additional site.	
SECTION 7	CONSTRUCTION OR CHANGES
Are you planning any construction, remodeling or equipment changes?	
<input checked="" type="checkbox"/> No If No, SKIP to Section 8	
<input type="checkbox"/> Yes If Yes, check all that apply: <input type="checkbox"/> New construction of a building <input type="checkbox"/> Renovation or remodeling	
<input type="checkbox"/> Construction changes to existing building <input type="checkbox"/> Equipment changes only	
Provide a brief description of the changes: _____	
Start date: _____	
Name, Address & Phone Number of Architect: _____	
Name, Address & Phone Number of Contractor: _____	
SECTION 8	ALCOHOL BEVERAGES
Are you applying for an alcohol beverage license?	
<input checked="" type="checkbox"/> No If No, SKIP to Section 9	
<input type="checkbox"/> Yes If YES, if your food license is approved prior to the alcohol license, when do you want the food license issued?	
<input type="checkbox"/> Immediately <input type="checkbox"/> At the same time as the alcohol license	
SECTION 9	ACKNOWLEDGEMENTS & SIGNATURE
You must initial each item confirming your understanding:	
<u>HK</u>	I understand the Health Department must conduct an inspection and advise the License Division of their approval before the license may be issued.
<u>HK</u>	I understand I must obtain an occupancy permit from the Department of Neighborhood Services and an inspection may be required. Neighborhood Services must advise the License Division of their approval before the license may be issued.
<u>HK</u>	I understand the district alderperson will review and either support or object to my application. If he/she objects, I may appeal and be scheduled to appear before the Licenses Committee. The Licenses Committee will then make a recommendation to the Common Council. The Common Council must grant the license before it may be issued.
<u>HK</u>	I understand proof of payment for all license fees must be on file in the License Division before the license may be issued and the license must be issued and posted in my establishment prior to opening for business.
<u>HK</u>	I will not operate my food business until the license has been issued and posted in the establishment.
Signature of Sole Proprietor, Partner, or 20% Shareholder: <u>Chris Kelly Young</u>	
Signature of Additional Partner: _____	



WEIGHTS & MEASURES PLAN OF OPERATION

cci-wmplan 1/9/18

Office of the City Clerk License Division
200 E. Wells St. Room 105, Milwaukee, WI 53202
(414) 286-2238 www.milwaukee.gov/license license@milwaukee.gov

Legal Entity Name: My Family Kitchen, LLC

Premise Address: 8340 W Appleton Ave, Milwaukee WI 53218

Type of Business

Provide a brief description of the establishment/business:
Hot foods / Fast food sit-in or take out restaurant, serving Asian cuisines.

Other licenses may be required depending on the type of business you are operating.

Litter & Noise

- a. How are grounds kept clean? Sweep Pressure Wash Pick Up Litter Other: mop
- b. How often will grounds be cleaned? Daily Weekly As Needed Monthly Other: _____
- c. Grounds cleaned by: Licensee Building Owner Employees Hired Maintenance Other: _____
- d. How are noise issues prevented and/or addressed? Security Manager approaches customer(s) Call Police
 Signs Posted Other: _____

Signature

Michelle Vay
Signature of Sole Proprietor, Partner, or 20% or more Shareholder
(If there are no 20% or more shareholders,
Corporate Officer-print name/title and sign)

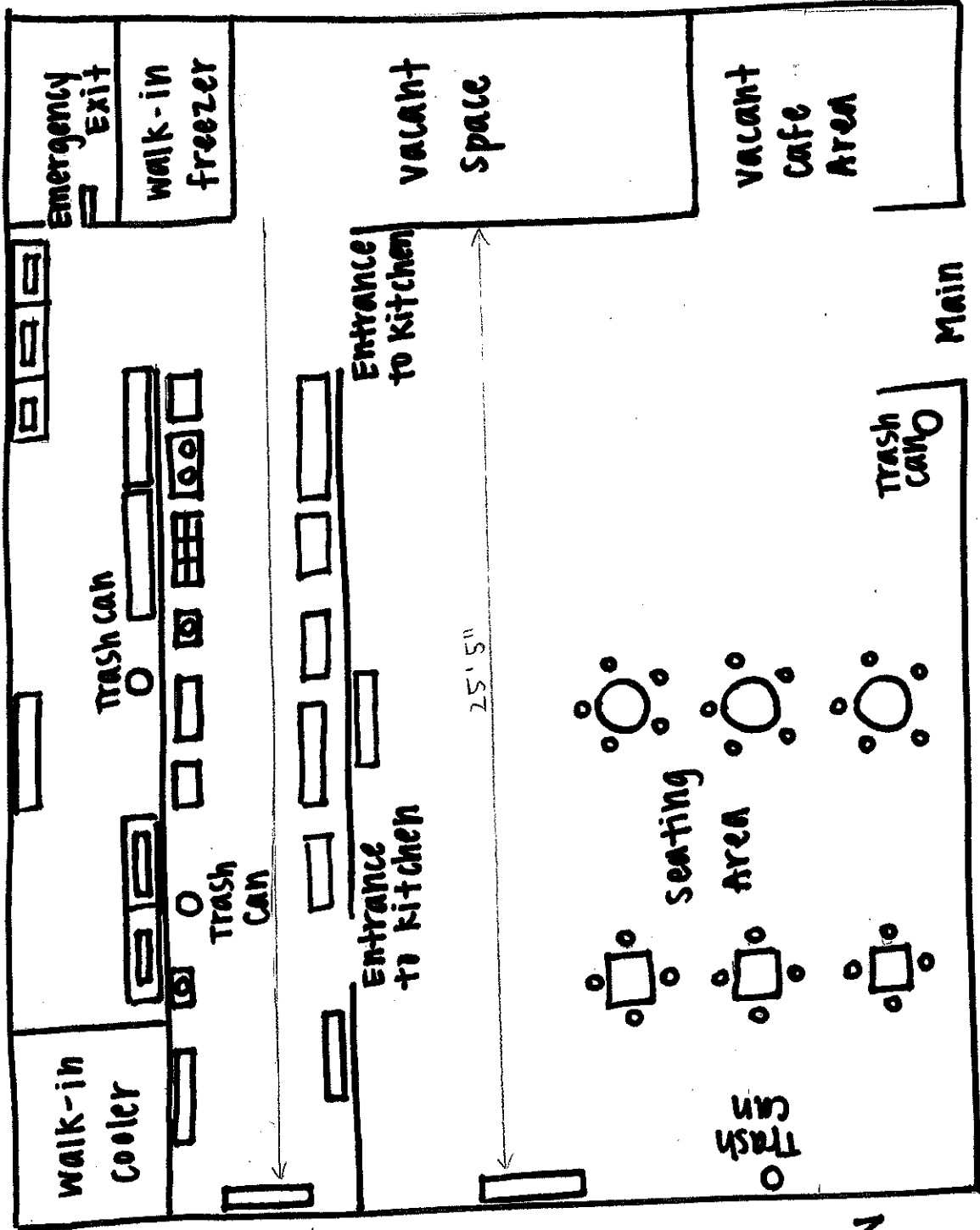
Signature of additional partner or 20% or more shareholder

This form must be submitted with the Business License Application, Weights & Measures License Supplemental Application, and appropriate fee. Forms can be obtained online at www.milwaukee.gov/licenses.

My Family Kitchen Menu

- Sticky Rice
- Roast Pork
- Beef Steak
- Steamed Tilapia
- Steamed Pompano Fish
- Hmong Sausage
- Pho Noodle Soup
- Pad Thai Noodles
- Fruit Cake

North



East

81.5 ft

25.5 ft

West

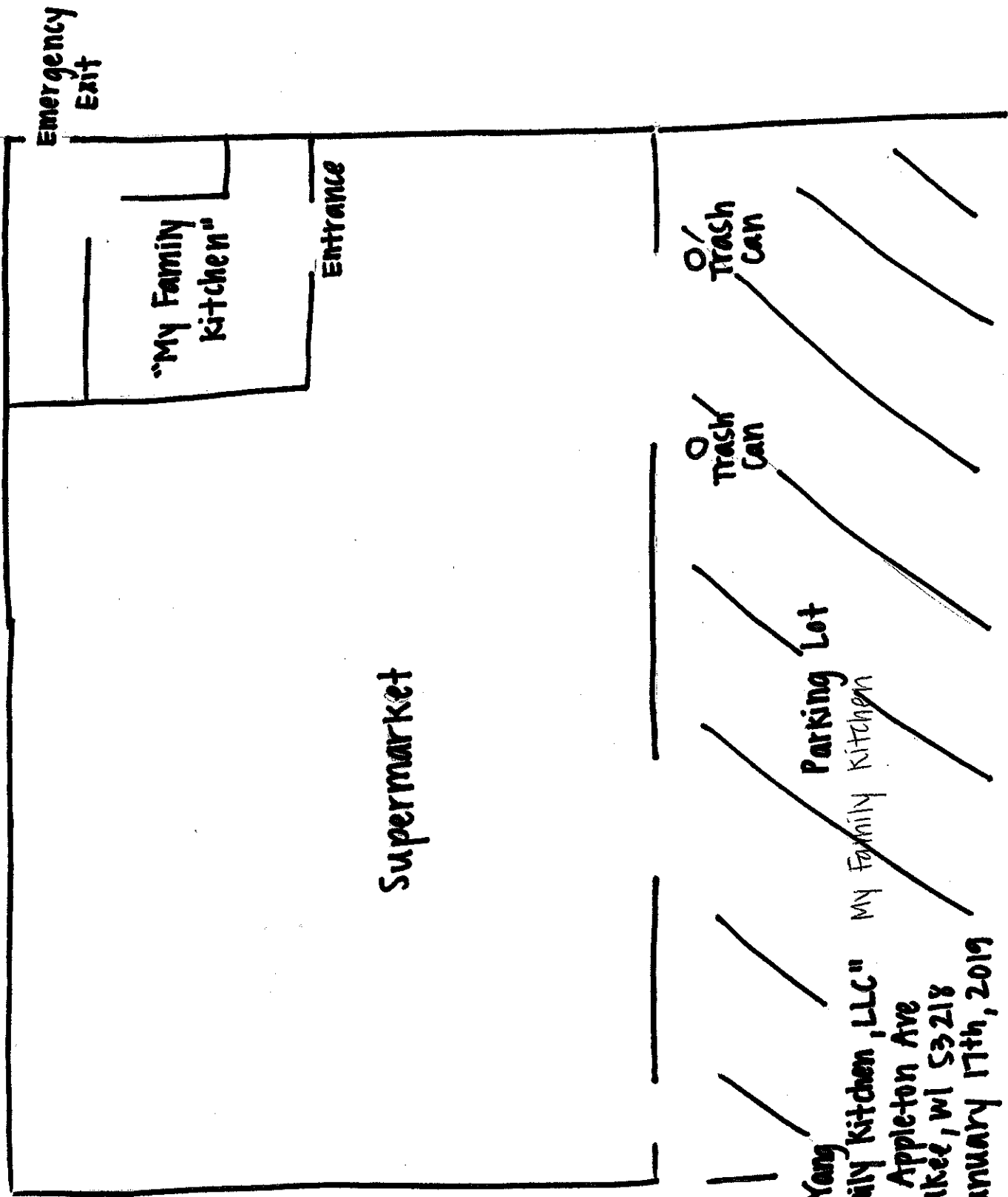
Total Square Footage = 2078.25 ft

Main Entrance

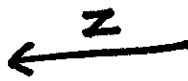
Hi Lily Yang
"My Family Kitchen, LLC" My Family Kitchen
8340 W Appleton Ave
Milwaukee, WI 53218
Date: January 17th, 2019

Hamilton Ct

Appleton Ave



Appleton Ave



Hii Lily Yang
 "My Family Kitchen, LLC"
 8340 W Appleton Ave
 Milwaukee, WI 53218
 Date: January 17th, 2019

Parking Lot
 My Family Kitchen
 Wametan Ct

Trash Can
 Trash Can

Entrance

"My Family Kitchen"

Supermarket

Emergency Exit



CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Wednesday, February 20, 2019

COMMITTEE MEETING NOTICE

AD 08

QATOUM, Thaher M, Agent
Farida, LLC
2108 S 25TH St

Milwaukee, WI 53215

You are requested to attend a hearing which is to be held in Room 301-B, Third Floor, City Hall on:

Tuesday, March 05, 2019 at 09:15 AM

Regarding: Your Class A Malt and Food Dealer License Applications as agent for "Farida, LLC" for "South Ave Foods" at 2108 S 25TH St.



There is a possibility that your application may be denied for one or more of the following reasons: The recommendation of the committee regarding the application shall be based on evidence presented at the hearing. Per MCO 85-2.7-4, probative evidence concerning whether or not a new license should be granted may be presented on the following subjects: whether or not the applicant meets the municipal requirements, the appropriateness of the location and premises where the licensed premises is to be located and whether use of the premises for the purposes or activities permitted by the license would tend to facilitate a public or private nuisance or create undesirable neighborhood problems such as disorderly patrons, unreasonably loud noise, litter, and excessive traffic and parking congestion. Probative evidence relating to these matters may be taken from the plan of operation submitted with the license application, if any, but shall not include the content of any music. Evidence regarding the fitness of the location of the premises to be maintained as the principal place of business, including but not limited to whether there is an overconcentration of businesses of the type for which the license is sought; whether the proposal is consistent with any pertinent neighborhood business or development plans, or the location's proximity to areas where children are typically present. The applicant's record in operating similarly licensed premises; and whether or not the applicant has been charged with or convicted of any felony, misdemeanor, municipal offense or other offense, the circumstances of which substantially relate to the activity to be permitted by the license being applied for or any other factor which reasonably relates to the public health, safety or welfare may also be considered. See attached police report or correspondence.

Notice for applicants with warrants or unpaid fines:

Proof of warrant satisfaction or payment of fines must be submitted at the hearing on the above date and time. Failure to comply with this requirement may result in a delay of the granting/denial of your application.

Failure to appear at this meeting may result in the denial of your license. Individual applicants must appear only in person or by an attorney. Corporate or Limited Liability applicants must appear only by the agent designated on the application or by an attorney. Partnership applicants must appear by a partner listed on the application or by an attorney. If you wish to do so and at your own expense, you may be accompanied by an attorney of your choosing to represent you at this hearing.

You will be given an opportunity to speak on behalf of the application and to respond and challenge any charges or reasons given for the denial. No petitions can be accepted by the committee, unless the people who signed the petition are present at the committee hearing and willing to testify. You may present witnesses under oath and you may also confront and cross-examine opposing witnesses under oath. If you have difficulty with the English language, you should bring an interpreter with you, at your expense, so that you can answer questions and participate in your hearing.

You may examine the application file at this office during regular business hours prior to the hearing date. Inquiries regarding this matter may be directed to the person whose signature appears below.

Limited parking for persons attending meetings in City Hall is available at reduced rates (5 hour limit) at the Milwaukee Center on the southwest corner of East Kilbourn and North Water Street. Parking tickets must be validated in the first floor information booth in City Hall.

PLEASE NOTE: Upon reasonable notice, efforts will be made to accommodate the needs of disabled individuals through sign language interpreters or other auxiliary aids. For additional information or to request this service, contact the Council Services Division ADA Coordinator at (414) 286-2998, Fax - (414) 286-3456, TDD - (414) 286-2025.

JIM OWCZARSKI, CITY CLERK

BY: _____

Jessica Celella

License Division Manager

If you have questions regarding this notice, please contact the License Division at (414) 286-2238.

200 E. Wells Street, Room 105, City Hall, Milwaukee, WI 53202. www.milwaukee.gov/license
Phone: (414) 286-2238 Fax: (414) 286-3057 Email Address: License@milwaukee.gov

Date: 2-14-19
Officer: PO Matthew Diener

City of Milwaukee Police Department
90-5-1.5 Crime Prevention Survey
Convenience Store/Liquor Store Inspection

Name of Premise: South Avenue Foods
Address: 2108 S 25th St
Phone: 414-239-8404

Owner: Thaher M QATOM
Owner address: 2108 S 25th St #upper
City State Zip: Milwaukee, WI 53215
Owner Phone: 224-409-9576
Owner email: mousa4348@gmail.com

Manager: same
Home Address:
City State Zip:
Phone:
Email:

Preferred contact: phone

Location currently open: YES NO

Projected open date:

Day's open: S M T W Th F SA ALL

Hours of Operation: Sun: 9a-9p 24 hours Y N
Mon: 9a-9p
Tue: 9a-9p
Wed: 9a-9p
Thu: 9a-9p
Fri: 9a-9p
Sat: 9a-9p

Premise Type: Liquor Store
Convenience Store
Other:

Licenses currently held:

- Alcohol: Yes No Class: #:
Tobacco: Yes No #:
Food: Yes No #:
Extended Hours: Yes No #:
Secondhand Dealer: Yes No Type: #:
Other: Yes No Type: #:
Other: Yes No Type: #:

Exterior Survey:

1. Is the area around the location clean? Yes No
2. What surrounds the location? (Check all the apply)
 - a. Park
 - b. School
 - c. Youth Center
 - d. Church
 - e. Tavern(s) If so, how many
 - f. Residential
 - g. Other businesses
 - h. Other:
3. Can you see from the outside of the location into the interior Yes No
4. Can you see the employees inside of the location from the outside Yes No
5. Are exterior windows free of signage Yes No
6. Is there a parking lot Yes No
7. Is the parking lot clean? Yes No
8. Is the parking lot well lit? Yes No
9. Are there areas where a person could conceal themselves Yes No
10. Is there exterior lighting? Yes No. Does it appears to be adequate Yes No
11. Exterior Payphone? Yes No
12. Are there No Loitering Signs posted? Yes No
13. Are there exterior security cameras Yes No How Many: 3
14. Are the address numbers prominently displayed and easy to see Yes No

Camera Survey:

15. Does this location have security cameras? Yes No
16. Are they in working order? Yes No
17. What format are the cameras?
 - a. Color Yes No
 - b. Digital Yes No
 - c. VCR Yes No
 - d. Recorded Yes No
18. How long is footage stored for later viewing: 10 days
19. Are there exterior cameras Yes No How many: 3
20. Are there interior cameras Yes No How many: 5
21. Do all employees know how to retrieve recorded digital images/footage? Yes No

Interior Survey:

22. Is the storeowner willing to be a standing complainant regarding loitering? Yes No
a. If yes have them fill out the standing complaint form and give them two of the commercial signs Yes No
23. Is the interior of the location neat and clean? Yes No
24. Does an interior camera face the entrance/exit? Yes No
25. Is there a lockable area that separates employees from customers? Yes No
26. Does the store sell single chore boy? Yes No
27. Does the store sell blunt wraps? Yes No
28. Does the store sell scales? Yes No
29. Does the store sell items that may be used as crack pipes? Yes No
a. Describe item
30. Does the store have an over abundance of sandwich baggies: Yes No
31. Does the owner understand that these items are often used for drug use? Yes No
32. Do the products in the store appear to be new and rotated often? Yes No
33. Are emergency and non-emergency numbers posted near the phone? Yes No
34. Does the owner know how to contact their police district directly? Yes No
a. Did you provide a district contact guide to the owner? Yes No

Complete this section if alcohol establishment is a convenience store:

(** Read full ordinance for all details "68-4.3 Convenience Food Stores")

All convenience food stores not exempted under sub. 3 shall:

1. Is the cash register located in a manner so that at the time of a sales transaction, the employee and customer are both visible from the sidewalk? Yes No **
2. Are the glass entrance and exit doors clear of any signs or advertisements with the exception of a sign which states that the cash register contains \$50 or less and that the safe is no accessible to employees? Yes No
3. Does the store maintain one of the following on the licensed premise:
 - a. A safe that was in use at the convenience food store on August 17, 1994? Yes No
 - b. A drop-safe or time release safe that weighs at least 500 pounds or which is attached to or set into the floor in a manner approved by the police department? Yes No
4. Is lighting provided for the store's parking area during all hours of darkness when employees or customers are on the premises at a minimum average of 2-foot candles per square foot, unless the store is not open for business after sunset and before sunrise? Yes No N/A
5. Are at least two high-resolution surveillance security cameras installed? Yes No
6. Are the security cameras in working order? Yes No
7. Does one camera show an overall view of the counter and register area? Yes No
8. Does one camera show a clear, identifiable, full frame image of the face of each person entering and leaving the store? Yes No
9. Are the camera views obstructed by fixtures or displays? Yes No
10. Is the recorded footage stored for at least 30 days? Yes No
11. Do all store employees know how to record footage from the camera system to media capable of being transferred to police custody? Yes No

12. Are customer entrances/exits made of glass or other transparent material? Yes No
a. Exception: A store that does not have such doors on August 17, 1994 shall not be required to install such doors until the holder of the store's food dealer license changes.
13. Has the owner and their employees attended the Robbery Prevention Training within 120 days of ownership or employment? Yes No
a. Contact Community Outreach and Education at 935-7836 for schedule.

Sub 3. Exemptions. The requirements of this section do not apply to a convenience food store that conforms to either of the following descriptions:

- a-1. The store is located in an enclosed shopping structure, enclosed commercial building or hospital. A convenience food store is not in an enclosed structure or building if a customer can enter it directly from the outside.
Does store conform to a-1 Yes No
- a-2. The store physically separates employees from customers with a solid partition that bars a person from entering the employee area from the customer area, has a secure lock on the employee side of any door between the employee area and the customer, and conducts all transaction through a service window or similar arrangement.
Does store conform to a-2 Yes No
- a. At the commissioner's discretion, a convenience store may be exempted from any or all of the regulations specified in sub 2.
Does this location hold an exemption from the commissioner regarding any of the requirements of Sub 2? Yes No

ADDITIONAL COMMENTS/RECOMMENDATIONS:

MILWAUKEE POLICE DEPARTMENT LICENSING

CRIMINAL RECORD/ORDINANCE VIOLATION/INCIDENTS SYNOPSIS

DATE: 11/01/2018
LICENSE TYPE: AMALT
NEW:
RENEWAL:

No. 284632
Application Date: 10/30/2018

License Location: 2108 South 25th
Business Name: South Ave Food

Licensee/Applicant: Elasmr, Majd Eldean Adnan
(Last Name, First Name, MI)

Date of Birth: 12/29/1990

Home Address: 1324 West Edgerton Aven #2
City: Milwaukee State: WI Zip Code: 53221
Home Phone: 414-426-2310

This report is written by Police Officer David NOVAK, assigned to the License Investigation Unit, Days.

The Milwaukee Police Department's investigation regarding this application revealed the following:

1. On 12/04/2014 a City of Milwaukee Health Inspector conducted an inspection at 2108 South 25th Street (South Ave. Foods) and discovered that the applicant had not complied with the Robbery Prevention class as required by city ordinance 68-4.3. On 02/05/2015, Milwaukee police conducted a licensed premise check at the same business and advised the applicant of the need to comply with the order from the Health Department or he may be issued a citation. Officers advised the applicant they would return the week of 04/12/2015 to verify compliance.

- =====
2. On 04/12/2017 Milwaukee police responded to an armed robbery complaint at 2108 South 25th Street (South Avenue Foods). Investigation revealed a clerk at the store was robbed at gunpoint. Milwaukee police incident report #171020153 filed.
- =====

3. The applicant has the following past due fines owed to Milwaukee Municipal Court:

18044579	Operate Motor Vehicle w/o Insurance	\$124.00 due 07/30/2018
18045023	Non-Registration of Vehicle	\$98.80 due 07/30/2018
18045024	Operating after Suspension	\$124.00 due 07/30/2018

PREVIOUS PREMISE

Alcohol Concentration for 2108 S 25th St.

City of Milwaukee, Wisconsin



- Legend -

- Street names 10,000
- City limits
- Freeways 15,000
- Freeways
- Exit ramps
- Entry ramps
- Ramps
- Major streets 10,000
- Streets 10,000
- Waterways
- Milwaukee Parcels
- Alcohol licenses
- Class A intoxicating liquor
- Class A fermented malt beverage
- Class A liquor and malt
- Class B fermented malt beverage
- Class B tavern
- Class C wine retailer

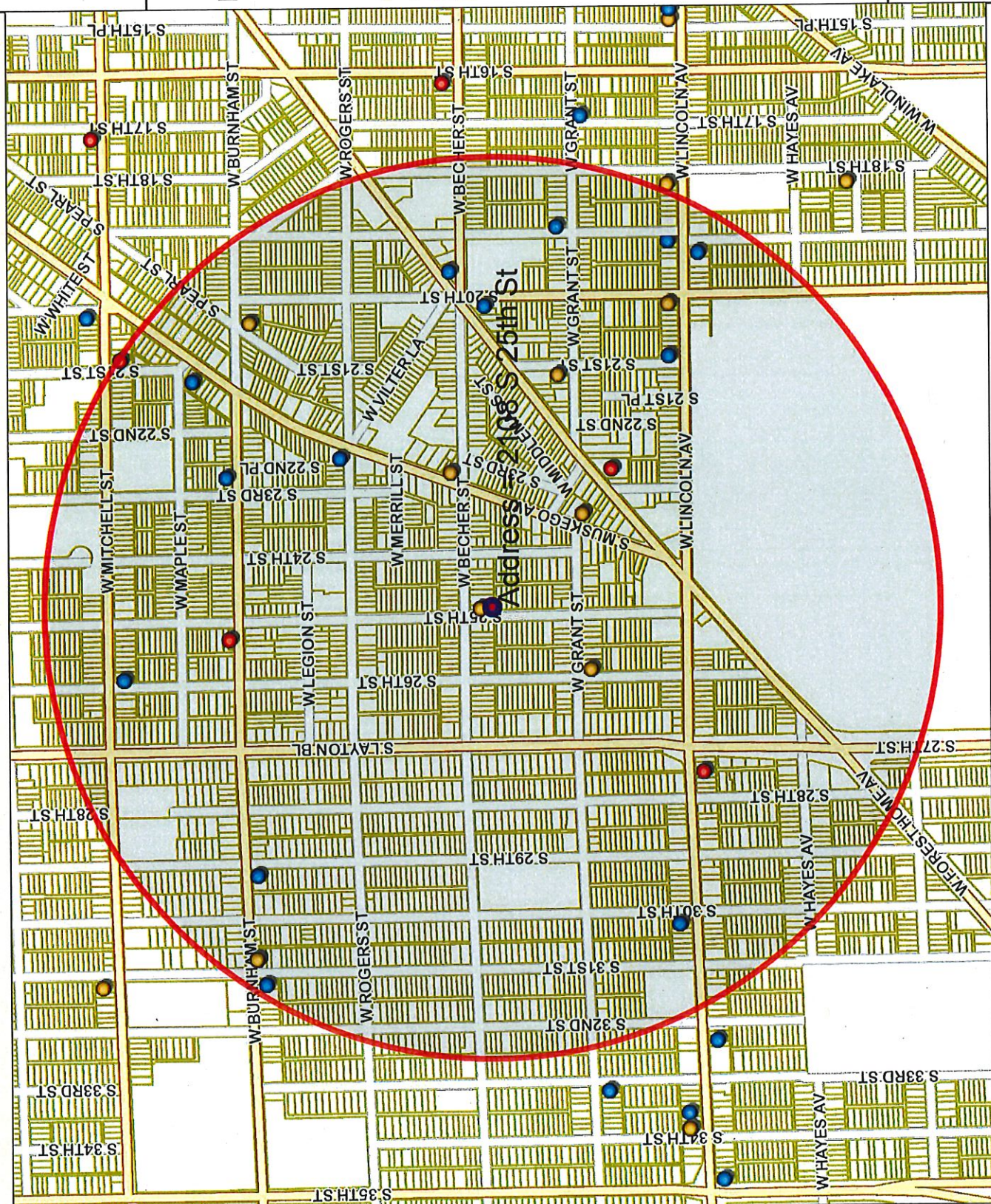


- Notes -

Licensed alcohol beverage establishments within a .5 mile radius centered on 2108 S 25th St, on December 26, 2018.



Department of Administration - ITMD



Map Scale: 1: 10,000

License Summary	Trade name	Licensee	License type name	Total capacity	Address	Expiration date
Class A Fermented Malt Beverage Retailer's License	JO JO'S FRIED CHICKEN	YUSEF N HINNAWI, Agt	Class A Fermented Malt Beverage Retailer's License		1900 S 31ST ST	1/17/20
Class A Malt & Class A Liquor License	Starlite Food	Hilda Gomez, Agt	Class A Fermented Malt Beverage Retailer's License		2000 W Lincoln AV	6/1/19
Class B Tavern License	Mona Grocery Store	MANGAT SINGH, Agt	Class A Fermented Malt Beverage Retailer's License		2013 W Burnham ST	4/20/19
	GRANT MARKET	JOSE S VIDRIO, Agt	Class A Fermented Malt Beverage Retailer's License		2082 S MUSKEGO AV	10/15/19
	South Ave Foods	SAED F ABDELAL, Agt	Class A Fermented Malt Beverage Retailer's License		2100 W GRANT ST	5/13/19
	El Durangueno	MAID ELDEAN A ELASMAR, Agt	Class A Fermented Malt Beverage Retailer's License		2108 S 25TH ST	12/16/19
	Supermarket La Veracruzana	Esmeralda Guzman-Ortiz, Agt	Class A Fermented Malt Beverage Retailer's License		2194 S Muskego AV	8/6/19
	TIME FOOD MART	ERIC J TREDER, Agt	Class A Fermented Malt Beverage Retailer's License		2539 W Grant ST	12/31/18
	Gunny Food Mart	NEDAL K ASSAD, Agt	Class A Malt & Class A Liquor License		1835 S 25TH ST	12/17/19
	Seven Star Liquor	MANPREET KAUR, Agt	Class A Malt & Class A Liquor License		2033 W Mitchell ST	2/26/19
	LINCOLN AVENUE FOOD & LIQUOR	JASJEET SINGH, Agt	Class A Malt & Class A Liquor License		2223 W Forest Home AV	7/25/19
	La Caleta LLC	INTISAR HASAN, Agt	Class A Malt & Class A Liquor License		2717 W LINCOLN AV	5/14/19
	SHARI'S STILL	Monica Hernandez-Gaspar, Agt	Class B Tavern License	49	1801 S Muskego AV	11/27/19
	ANNA'S TAP	SHERYL L LARSON, Agt	Class B Tavern License	25	1834 S 23RD ST	1/20/19
	EL SINALOENSE	SAMANTHA L RITCHIE, SP	Class B Tavern License	99	1900 W LINCOLN AV	6/29/19
	EL SENORIAL	JESUS MANCINAS-VILLARREAL, Agt	Class B Tavern License	76	1901 S 31ST ST	11/18/19
	Irene's Catering Service, Inc	MIGUEL HUERTA, Agt	Class B Tavern License		1901 W Lincoln AV	2/25/19
	Forest Home Ave Chicken Palace LLC	Thomas E Rewolinski, Agt	Class B Tavern License	71	1997 W Forest Home AV	8/15/19
	La Hamaca Bar LLC	Rosa Isela Real Perez, Agt	Class B Tavern License		1993 S MUSKEGO AV	9/28/19
	PROMOCIONES MEXICAS LLC	Luis Lopez-Gonzalez, Agt	Class B Tavern License	282	2011 W FOREST HOME AV	5/9/19
	HOLLER HOUSE	PALOMA NAVA, Agt	Class B Tavern License	50	2042 W LINCOLN AV	6/29/19
	SCHULIST TAP	TODD C STUCKERT, SP	Class B Tavern License	49	2539 W MITCHELL ST	3/22/19
	EL PARIAN	DAVID SCHULIST, SP	Class B Tavern License	60	2901 W BURNHAM ST	11/11/19
	Villana's Place, LLC	RICARDO MONTES ALVARADO, SP	Class B Tavern License	160	3000 W LINCOLN AV	1/28/20
		Juan Manuel Macias Gallardo, Agt	Class B Tavern License			
Total						
Grand Total						

licensed alcohol beverage establishments within a .5 mile radius centered on 2108 S 25th St, on December 26, 2018.



Wednesday, February 20, 2019

Licenses Committee Notice of Hearing

Nahida Assad
3354 W Meadows Ct
Franklin, WI 53132

Date: 3/5/2019
Time: 09:15 AM
Location: Room 301-B, Third Floor, City Hall

The Licenses Committee will consider the following license application:

Class A Malt and Food Dealer License Applications
QATOUM, Thaher M, Agent
South Ave Foods at 2108 S 25TH St

Please note this application may be recommended for denial based on fitness of the location due to concentration of alcohol beverage outlets in the area. If the application is denied for this reason, no other application for an alcohol beverage license for this location shall be recommended for approval by the Licenses Committee within three years of the date of denial unless the applicant has demonstrated a change of circumstances since the prior denial.

If you have any questions, please call (414) 286-2238.





Wednesday, February 20, 2019

Licenses Committee Notice of Hearing

Nahida Assad
2108 S 25th St
Milwaukee, WI 53215

Date: 3/5/2019
Time: 09:15 AM
Location: Room 301-B, Third Floor, City Hall

The Licenses Committee will consider the following license application:

Class A Malt and Food Dealer License Applications
QATOUM, Thaher M, Agent
South Ave Foods at 2108 S 25TH St

Please note this application may be recommended for denial based on fitness of the location due to concentration of alcohol beverage outlets in the area. If the application is denied for this reason, no other application for an alcohol beverage license for this location shall be recommended for approval by the Licenses Committee within three years of the date of denial unless the applicant has demonstrated a change of circumstances since the prior denial.

If you have any questions, please call (414) 286-2238.





Wednesday, February 20, 2019



Notice of Public Hearing

QATOUM, Thaher M, Agent
South Ave Foods at 2108 S 25TH St
Class A Malt and Food Dealer License Applications

Tuesday, March 05, 2019 at 9:15 AM

To whom it may concern:

The above application has been made by the above named applicant(s). This requires approval from the Licenses Committee and the Common Council of the City of Milwaukee. The hearing before the Licenses Committee will take place on 3/5/2019 at 9:15 AM, in Room 301-B, Third Floor, City Hall. If you wish, you may provide testimony at the hearing regarding the request; see below for further information. You are not required to attend the hearing. Once the Licenses Committee makes its recommendation, this recommendation is forwarded to the full Common Council for approval at its next regularly scheduled hearing. Please review the information below and if you have further questions regarding this process, please contact the License Division at (414) 286-2238.

Important details for those wishing to provide information for the Licenses Committee to consider when making its recommendation:

1. The license application is scheduled to be heard at the above time. Due to other hearings running longer than scheduled, you may have to wait some time to provide your testimony.
2. You must appear in person and testify as to matters that you have personally experienced or seen. (You cannot provide testimony for your neighbor, parent or anyone else; this is considered hearsay and cannot be considered by the committee.)
3. No letters or petitions can be accepted by the committee (unless the person who wrote the letter or the persons who signed the petition are present at the committee hearing and willing to testify).
4. Persons opposed to the license application are given the opportunity to testify first; supporters may testify after the opponents have finished.
5. When you are called to testify, you will be sworn in and asked to give your name, and address. (If your first and/or last names are uncommon please spell them.)
6. You may then provide testimony.
 - a. Include only information relating to the above license application.
 - b. Include only information you have personally witnessed or seen.
 - c. Provide concise and relevant information detailing how this business has affected or may affect the peaceful enjoyment of your neighborhood.
 - d. If by the time you have the opportunity to testify, the information you wish to share has already been provided to the committee, you may state that you agree with the previous testimony. Redundant or repetitive testimony will not assist the committee in making its recommendation.
7. After giving your testimony, the members of the Licenses Committee and the licensee may ask questions regarding the testimony you have given or other factors relating to the license application.
8. Business Competition is not a valid basis for denial or non-renewal of a license.
Please Note: If you have submitted an objection to the above application your objection cannot be considered by the committee unless you personally testify at the hearing.

OCCUPANT	MAIL ADDRESS	CITY, STATE ZIP
CURRENT OCCUPANT	2060A S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2122 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2435 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2422 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2147 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2137 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2135 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2130 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2527 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2056 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2061 S 24TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2412 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2415 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2103 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2143 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2131 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2122 S 26TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2061 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2433 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2419 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2123 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2152A S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2148 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2143 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2142A S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2138 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2139 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2135 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2130 S 26TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2127 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2521 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2521A W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2516 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2512A W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2430 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2427 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2134 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2126 S 26TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2520 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2519 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2512 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2071A S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2079 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2509 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2060 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2431 W BECHER ST	MILWAUKEE, WI 53215

CURRENT OCCUPANT	2429 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2421 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2406 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2402 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2139 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2131 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2131A S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2127A S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2055 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2513 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2503 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2111 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2430 W BECHER ST A	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2424 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2422A W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2151 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2152B S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2134A S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2132 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2133 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2127 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2121 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2123 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2521 W BECHER ST B	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2057 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2513A W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2509A W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2432A W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2421A W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2416 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2115 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2148A S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2147 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2126A S 26TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2128A S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2122A S 26TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2071 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2075 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2111A S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2438 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2108 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2432 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2425 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2419A W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2410 W BECHER ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2410 W BECHER ST A	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2411 W BECHER ST	MILWAUKEE, WI 53215

CURRENT OCCUPANT	2109 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2152 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2147A S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2145 S 24TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2142 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2128 S 25TH ST	MILWAUKEE, WI 53215
CURRENT OCCUPANT	2059 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2067 S 25TH ST	MILWAUKEE, WI 53204
CURRENT OCCUPANT	2075A S 25TH ST	MILWAUKEE, WI 53204

Total Records: 102

Radius: 250.0 feet and Center of Circle: 2108 S 25th St



BUSINESS LICENSE PLAN OF OPERATION

ccl-busplan 3/15/18

Office of the City Clerk License Division
200 E. Wells St. Room 105, Milwaukee, WI 53202
(414) 286-2238 www.milwaukee.gov/license e-mail address: license@milwaukee.gov

1. Type of Business

Applying for: Extended Hours (12AM to 5AM) - If a food establishment, check all that apply: Delivery Drive Thru Dining Room
 Self Service Laundry Massage Establishment Filling Station
 Other (supplemental application for specific license also required)

Provide a detailed description of the type of business you plan on operating:

Retail Grocery Store with beer and tobacco

Do you have any experience operating this type of business? No Yes If yes, explain:

5 years experience in liquor & Retail stores.

2. Business Operations

- a. Proposed Opening Date: 11/1/2019
- b. Is this premise under construction? No Yes If yes, list estimated completion date: _____
- c. Is this a franchise? No Yes
- d. Is this premises currently licensed? No Yes If yes, list type of license: Class A Malt, Food dealer, Cigs
- e. Is the current licensee operating? No Yes If no, list date closed: _____
- f. Do you have future plans for other businesses, licenses or permits at this location? No Yes
If yes, explain: _____
- g. Have you previously held an Extended Hours License in Milwaukee? No Yes
If yes, list address(es): _____
- h. Are other businesses operating in the same building? No Yes If yes, describe: _____

3. Litter & Noise

- a. How are grounds kept clean? Sweep Pressure Wash Pick Up Litter Other: _____
- b. How often will grounds be cleaned? Daily Weekly As Needed Monthly Other: _____
- c. Grounds cleaned by: Licensee Building Owner Employees Hired Maintenance Other: _____
- d. How are noise issues prevented and/or addressed? Security Manager approaches customer(s) Call Police
 Signs Posted Other: _____
- e. Will a sound amplification system be used? No Yes If yes, describe: _____

4. Smoking & Sanitation

- a. Are there designated outdoor smoking areas? No Yes If yes, describe: _____
- b. Number of Garbage Cans: Inside: 3 Locations: by the door, counter, back door
Outside: 2 Locations: sides of the buildings
- c. Is a crowd control barrier used? No Yes If yes, describe: _____
- d. How many restrooms are on the premises? 1
- e. Name of solid waste contractor: Advanced Disposal Waste Management Other: _____

5. Security

- a. Are there onsite parking spaces? No Yes If yes, how many? _____ and describe the parking security plan: _____
- b. Is there a loading zone? No Yes If yes, describe the loading area security plan: CUMER'S
- c. Will you have security personnel on premise? No Yes If yes, how many? _____ and answer the following:
 What are their responsibilities? _____
 Is security equipment used? No Yes If yes, describe _____
 List their licensing, certification, or training credentials _____
- d. Will there be security cameras? No Yes If yes, how many? 12 and list locations: 8 inside
4 outside
- e. Will searches/identification checks be done upon entry? No Yes If yes, describe _____

6. Percentage of Sales (must total 100%)

Alcohol <u>25</u> %	Food <u>40</u> %	Secondhand Merchandise _____ %	Precious Metals & Gems _____ %
Entertainment _____ %	Cigarettes <u>20</u> %	Personal Services (such as tattoo, body piercing, salon, tailor, tanning, etc.) _____ %	Other <u>15</u> % Describe: <u>tabacco</u>
Pawnbroker Activity _____ %	Salvaged Materials _____ % (such as scrap metal)		

7. Businesses/Licenses on the Premises (check all that apply):

Type 1

- Full Service Restaurant Cafe/Coffee Shop Deli or Fast Food Restaurant Private/Fraternal/Veterans Club
- Night Club Tavern Cocktail Lounge Teen Club
- Banquet Hall Sports Facility Bowling Alley
- Hotel/Motel : Number of Floors: _____ Number of Rooms: _____
 Rooming House: Number of Floors: _____ Number of Rooms: _____

Type 2

- Liquor Store Corner Store Supermarket Convenience Store
- Gas Station Amusement/Phonograph Distributor Recycling, Salvage or Towing
- Used Car Dealer Personal Service Establishment (such as tattoo business, hair salon, tailor, etc.) Recording Studio

What other licenses/permits will you hold at this location? (check all that apply)

- Occupancy Permit Cigarette & Tobacco Gas Station Extended Hours Class "B" Tavern Weights & Measures
- Secondhand Dealer Precious Metal & Gem Other: _____

8. Legal Capacity (only if a Type 1 premises in #7 above)

Capacity _____ (Call the Milwaukee Development Center at 414-286-8211 if you have questions.)

9. Premises Description

a. Identify all area(s) of the premises that will be used in operating this business (include areas used only for storage):

1st Floor 2nd Floor Basement Storage Patio Beer Garden Sidewalk Café Deck Rooftop

Other: Describe: North Side

b. Describe Location: Major Thoroughfare Secondary Street Other: _____

c. Nearest Major Cross Street: Cornicot 25th St & Becker St

d. Describe Building: Free Standing Building Strip Mall Other: _____

e. Describe Premises Structure: Single Story Multi-Story - # of Stories 2 Other: _____

f. Describe Surrounding Area: Commercial Residential Industrial Other: _____

g. Building Owner Name: Nahida Assad Phone Number: 414-334-9634

Business Owner Address: 2108 S 25th St Milwaukee WI 53215

10. Hours of Operation & Customers

Will customers be entering the premises? No Yes


Day of the Week	Proposed Hours of Operation:		Estimated Number of Customers expected each day	Potential Age Range of Customers	Class B Tavern Applicant Only: Age Restriction (If none, write 'None')
	Open Time (include a.m. or p.m.)	Close Time (Include a.m. or p.m.)			
Sunday	9:00 AM	9:00 PM	200	10-40	None
Monday	9:00 AM	9:00 PM	250	10-40	None
Tuesday	9:00 AM	9:00 PM	250	10-40	None
Wednesday	9:00 AM	9:00 PM	250	10-40	None
Thursday	9:00 AM	9:00 PM	250	10-40	None
Friday	9:00 AM	9:00 PM	300	10-40	None
Saturday	9:00 AM	9:00 PM	300	10-40	None

An Extended Hours Establishment License is required for any convenience store, filling station, personal service establishment (such as tattoo, body piercing, salon, tailor, tanning, etc.), recording studio or restaurant which is open between the hours of 12:00 a.m. and 5:00 a.m.

Alcohol Establishments Permitted Hours of Operation: Class A: 8:00 am to 9:00 pm Sunday thru Saturday
Class B: 6:00 am to 2:00 am Sunday thru Thursday, 6:00 am to 2:30 am Friday & Saturday

Entertainment Outdoor Closing Hours: 10:00pm Sunday-Thursday, 12:00am Friday & Saturday; unless a different time, either earlier or later, is established by the Common Council in its approval of the licensee's plan of operation.

11. Signature(s)


Signature of Sole Proprietor, Partner, or 20% or more Shareholder
(If there are no 20% or more shareholders,
Corporate Officer-print name/title and sign)

Signature of additional partner or 20% or more shareholder

See Application Information for a complete list of all required application forms.



**ALCOHOL BEVERAGE & PUBLIC ENTERTAINMENT PREMISES
SUPPLEMENTAL APPLICATION**

Office of the City Clerk License Division
200 E. Wells St. Room 105, Milwaukee, WI 53202
(414) 286-2238 e-mail address: license@milwaukee.gov www.milwaukee.gov/license

Legal Entity Name: <u>FARIDA LLC</u>
Premise Address: <u>2108 S 25TH ST Milwaukee, WI 53215</u>
Proximity of Premises to Church, School, Daycare Center or Hospital
Is the building within 300 feet of any church, school, daycare center or hospital? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes
"Service Bar Only" Designation
If applying for Class B or C license, are you applying for "Service Bar Only"? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes Service Bar Only means customers cannot sit at the bar. Alcohol is served to employees who serve patrons seated at tables. No stools, chairs or other articles of furniture shall be placed at the service bar for patrons to sit upon.
Business Information
a) Are you taking out this application for anyone that may not be eligible for a license? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, list their name and address: _____
b) Will the agent, a partner or the individual licensee be conducting the day-to-day operations of the business? <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes If no, list the name and address of the person(s) who will: _____
Class B Applicants: If the agent, a partner or the individual licensee will not be conducting the day-to-day operations of the business, the person(s) listed above must obtain a Class B Managers license.
c) Does anyone else have money invested or any other interest in this business? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, explain: _____
d) Have you made an agreement with anyone to repay any loan or any other payments based upon income from the business? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, list name and address: _____
Proof of Ownership, Lease, or Offer to Purchase (New & Transfer Applicants Only)
Submit proof of ownership, lease, or offer to purchase the building with this application. A lease or office to purchase must: a) Be in the same legal entity name as that apply for the license b) Reflect the same address as the premises address on this application c) Reflect current dates and d) Be signed by the lessor/seller and lessee/buyer
Property Information (New & Transfer Applicants Only)
a) Do you own or lease the building? <input type="checkbox"/> Own <input checked="" type="checkbox"/> Lease
b) Who owns the fixtures (for example, coolers, etc.)? <u>lessor</u>
c) Are you purchasing the stock and/or fixtures? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, amount paid \$ _____
d) Total amount paid for business \$ _____
e) Total amount paid for goodwill of the business \$ _____
Goodwill comprises the reputation and customer relationships of an existing business. If the price you pay for the business exceeds the fair market value of all of the rest of the assets of the business, the excess may be considered goodwill.
f) Have you made arrangements with the seller for payment of personal property taxes? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes

See Application Information for a list of all required application forms.

Lease Information (New & Transfer Applicants who are leasing the premises only)

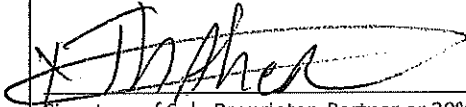
- a) Date lease begins 01/01/19 Ends 12/31/2022
- b) Monthly rental \$1,300
- c) Do you have an option to renew the lease? No Yes
- d) Does your lease allow for assignment to another party without the consent of the owner? No Yes
- e) For what length of time have you been guaranteed occupancy (number of years)? 4 years
- f) In addition to paying the monthly rental, will you have to pay anything additional to the owner of the building to guarantee performance of the lease? No Yes If yes, explain _____
- g) Does the present owner or occupancy object to the granting of your license? No Yes
If yes, explain _____

Change of Agent Applicants Only

Have there been any changes to the floor plan since the last application was submitted? No Yes

If no, a new floor plan is not required. If yes, submit a new floor plan and explain the change(s): _____

Signature



Signature of Sole Proprietor, Partner or 20% or More Shareholder
(If no 20% or more Shareholder, Corporate Officer - print name/title and sign)

Note: All information contained in this application is subject to approval by the Common Council.
Deviating from approved plan of operation will subject licensee to citations, and/or suspension or non-renewal of the license.
Contact the License Division for information on how to request changes.

New and transfer of premise applicants must submit the following:

- Proof of ownership, lease or offer to purchase the building
- Detailed floor plan
- If a restaurant, copy of the menu



FOOD DEALER LICENSE PLAN OF OPERATION

OFFICE OF THE CITY CLERK, LICENSE DIVISION
CITY HALL, 200 E. WELLS ST, ROOM 105, MILWAUKEE, WI 53202
(414) 286-2238 • license@milwaukee.gov • www.milwaukee.gov/license

Legal Entity Name: FARIDA LLC
Premises Address: 2108 S 25th ST Milwaukee WI 53215

SECTION 1 TYPE OF BUSINESS

What will be the majority of your food sales? (check one)

Restaurant Items (meals):
MEALS include, but are not limited to, chicken, ribs, sandwiches, roasted corn, baked potatoes, hot dogs, brats, tacos, nachos w/ cheese and meat, French fries, cooked or deep fried vegetables/fruit, cooked cheese curds, corn dogs, egg rolls, salads.

Retail Items (snacks and beverages):
RETAIL items include, but are not limited to, ice cream/soft serve, lemonade, snow cones, coffee, espresso, cappuccino, tea, fruit juice, smoothies, candy, dispensed soda, fruit cups, bakery, cookies, kettle corn, cotton candy, funnel cakes, fritters, tortilla chips w/ cheese.

Will it be a convenience store? Yes No

A convenience store contains less than 5,000 square feet of retail space and has, as its primary business, the sale of basic food items and in addition, sells household products or is a filling station that sells basic food items and household products.

Bed & Breakfast

Micro Market

All Applicants: Submit a menu or a list of food items that will be sold.

Will any wholesale business be done? No Yes If yes, what percentage of food sales will be wholesale?

Less than 25%

25% or More AND:

Restaurant items (meals) will be sold – Complete this application and also contact DATCP.

NO restaurant items (meals) will be sold - Do NOT complete this application. Contact DATCP only.

SECTION 2 FOOD PROCESSING

Will any food processing be done? No Yes

Processing is defined as assembling, grinding, cutting, mixing, baking, coating, stuffing, packing, bottling, grilling, canning, extracting, fermenting, distilling, pickling, freezing, drying, smoking, or packaging.

SECTION 3 FOOD REQUIRING TEMPERATURE CONTROL

Will any food that requires temperature control be sold? No Yes

(includes dairy products such as milk, cheese, and ice cream, fish, shellfish, meat, poultry)

If yes, list the types of food items: Frozen food, cheese, milk, eggs,

SECTION 5 DETAILS OF OPERATION

- Will you have seating on site for dining? No Yes
- Will you be doing any catering? No Yes
- Will you be doing any delivery? No Yes
- Will you have outdoor activities? No Yes - Check all that apply: Bar Cooking/Grilling Dining
- Will you have a drive thru window? No Yes - Are hours different from inside? No Yes
 If Yes, provide drive thru hours: _____
- Will scales or barcode scanners be used? No Yes - You must also apply for a Weights & Measures License.

SECTION 6 ADDITIONAL SITES

Where will food be prepared and/or sold?
 At a single site At multiple sites: How many? _____ (for example, a hotel with several dining rooms or bars)
 If multiple sites, attach a Food Dealer Additional Site Addendum (ccl-foodadd) for each additional site.

SECTION 7 CONSTRUCTION OR CHANGES

Are you planning any construction, remodeling or equipment changes?
 No If No, SKIP to Section 8
 Yes If Yes, check all that apply: New construction of a building Renovation or remodeling
 Construction changes to existing building Equipment changes only

Provide a brief description of the changes: _____
 Start date: _____
 Name, Address & Phone Number of Architect: _____
 Name, Address & Phone Number of Contractor: _____

SECTION 8 ALCOHOL BEVERAGES

Are you applying for an alcohol beverage license?
 No If No, SKIP to Section 9
 Yes If YES, if your food license is approved prior to the alcohol license, when do you want the food license issued?
 Immediately At the same time as the alcohol license

SECTION 9 ACKNOWLEDGEMENTS & SIGNATURE

You must initial each item confirming your understanding:

IQ I understand the Health Department must conduct an inspection and advise the License Division of their approval before the license may be issued.

IQ I understand I must obtain an occupancy permit from the Department of Neighborhood Services and an inspection may be required. Neighborhood Services must advise the License Division of their approval before the license may be issued.

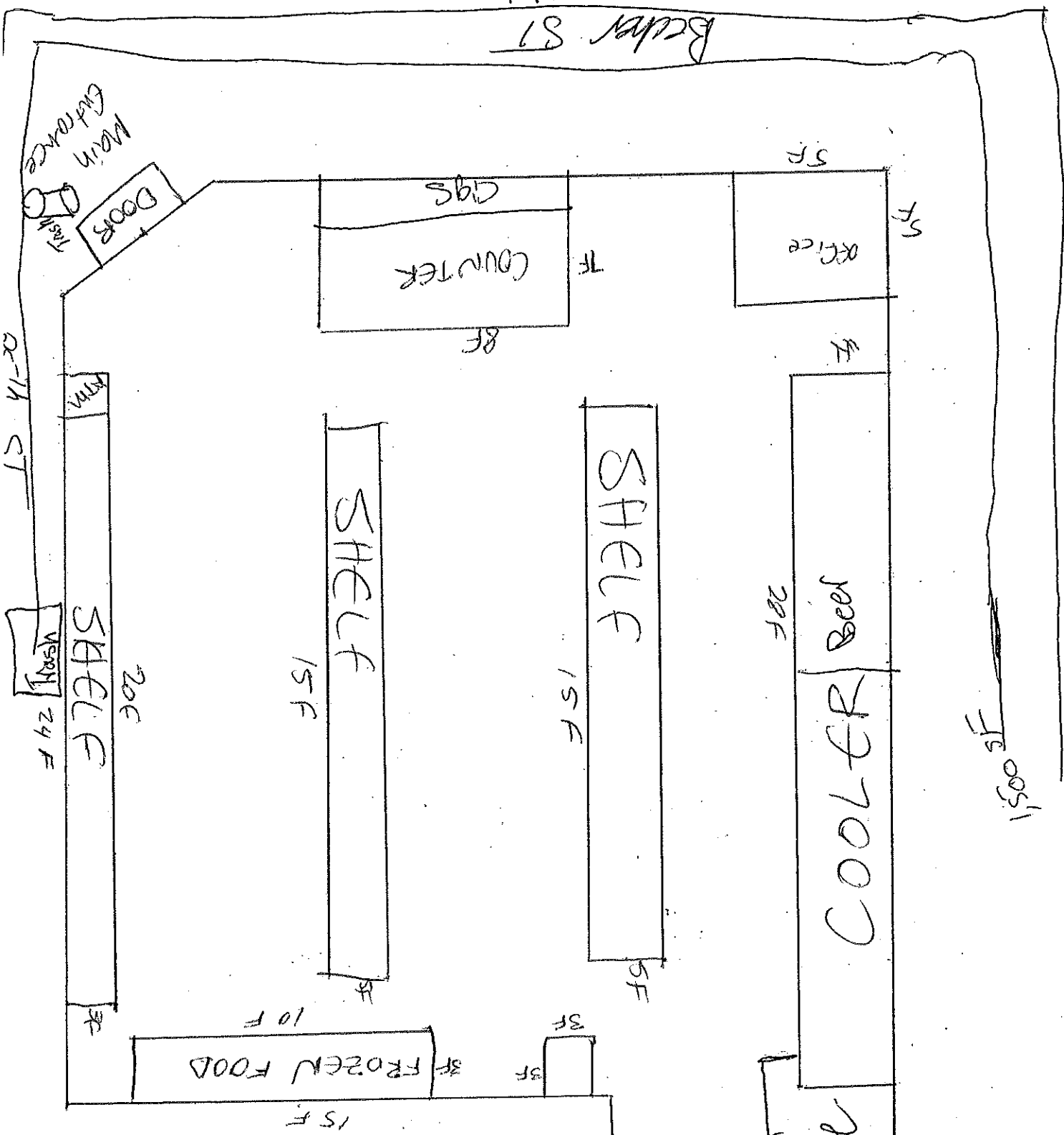
IQ I understand the district alderperson will review and either support or object to my application. If he/she objects, I may appeal and be scheduled to appear before the Licenses Committee. The Licenses Committee will then make a recommendation to the Common Council. The Common Council must grant the license before it may be issued.

IQ I understand proof of payment for all license fees must be on file in the License Division before the license may be issued and the license must be issued and posted in my establishment prior to opening for business.

IQ I will not operate my food business until the license has been issued and posted in the establishment.

Signature of Sole Proprietor, Partner, or 20% Shareholder: Thon

Signature of Additional Partner: _____



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