

Milwaukee, Wisconsin

Food establishments are inspected by the City of Milwaukee using the 2005 FDA Model Food Code. Seventeen inspectors visit the city's approximately 3,400 establishments once per year, averaging 200 per person. Inspection results are not scored or posted on site, but a new online database lists results for many establishments.

Milwaukee provided only 20 of 30 requested inspection reports. Of these, 11 reports show that restaurants were in violation of handwashing codes, with improper holding temperatures the second highest violation. Milwaukee averaged 1.4 violations per food establishment, with a weighted score of 3.9.

Milwaukee restaurants were cited for, among other violations:

- Failure to discard potentially hazardous foods after seven days
- Observed employee not wash hands after working with raw products and touching ready-to-eat food products
- Vegetables prepared next to sink in which shrimps were being thawed and peeled
- Coolers and refrigerators not storing foods at 41° F or below

Restaurants studied: Bacchus, Capital Grille, Coast Restaurant, Carnevor, Sauce, Envoy, Aqua, Lake Park Bistro, Applebees, The Knick, Yanni's, Olive Garden, Coquette Café, Mason Street Grill, Café Rouge, Burger King, Arby's, Subway, KFC, Checkers

