



City of Wauwatosa Health Department Presents:



TOSA FOOD SCOOP

City of Wauwatosa Food Program Newsletter

WINTER 2017

State Audit of Our Food Program!

In August of 2016, the Department of Agriculture, Trade and Consumer Protection (DATCP) conducted an evaluation of the Wauwatosa Health Department Food Safety inspection program involving restaurants, groceries, and school food services. Program evaluations are important for at least these two reasons: First, to determine that standards are met as developed by DATCP required under state statute. Secondly, the program supports the food facilities efforts toward providing safe meals and food to their customers. The evaluation has several components.

- Each Health Department inspector was observed by a state evaluator while performing a food facility inspection. The inspector was evaluated for providing a risk-based inspection which involved asking about food preparation and service, effective communication, and report documentation. Significant agreement between inspector and state evaluator must occur for violations or processes concerns identified during inspection.
- 30 percent of the City of Wauwatosa facilities records were randomly reviewed. The purpose of the files reviewed is to verify the completeness of reports and determine that variances, approvals, and HACCP plans for each facility.
- All Wauwatosa Health Department food safety program policies and procedures were verified for compliance with State Statutes and Administrative codes.

The initial feedback commended the environmental inspection staff for providing quality risk-based inspections. Their recommendations included participating in the CDC's National Voluntary Environmental Assessment Information System to standardize food borne illness outbreak investigations, that all inspection staff continue standardization training, and that we form a local food service advisory committee to provide program input and feedback.

After receiving the final report from the state officials, a quality improvement action plan will be developed to implement recommendations. Progress made on those actions will be documented on the annual self-assessment reports.

The following restaurants are recognized for having active managerial control for 2015-2016 licensing year:

- **Whole Foods Market:** Each department manager is a Certified Food Manager to ensure food safety is consistent throughout establishment.
- **Dave n Busters:** Records all temperatures of cooked foods in temperature logs. All logs are reviews for corrective actions by food service management.
- **Colectivo:** Mandates comprehensive date marking system in place and consistently used by well trained staff.
- **Bel Air:** Developed and implemented Standard Operating Procedures for rapidly cooling cooked foods.
- **Outpost:** Devised a cleaning procedure, log book rotation of wiping cloth buckets every 2 hours which is above the minimum code requirement.

Note that different active managerial controls are used in different food operations. Perhaps you have something in place which is unique to your operation. What are you doing to actively control foodborne illness risk factors? If you have questions about AMC, contact your area inspector directly or you may 414-479-8939.

Your Feedback Is Important!

- Earlier this year, the City of Wauwatosa Health Department instituted a customer satisfaction survey. We are collecting feedback for our customers, food establishment operators.
- **We would like your input!** If you have not done already, please take two minutes to answer a few simple questions.

You can complete the survey online by visiting

<https://www.surveymonkey.com/r/whdfood>

Thank you for your participation!

Rule Interpretation for Certified Food Manager

The Department of Agriculture, Trade and Consumer Protection expects that food facilities engaged in meal service shall have at least one Certified Food Manager (CFM) on staff at the facility location. The following describes the compliance process for this issue:

Newly Licensed Facility

It is highly recommended that CFM be on staff at the time of licensing. If no CFM is on staff at time of licensing, the license will have conditions placed on it for a period of 90 calendar days. The facility must submit proof to the department that a CFM has been obtained by at least one member of their staff within the 90 calendar day period. A copy of the individual's certificate or a copy of the passing test score issues will suffice as proof. The certificate is to be posted in the facility. If no proof of a CFM is submitted to the department or its agent within the 90 calendar day period, the license will be voided.

Currently Licensed Facility:

Routine inspection observes no CFM on staff:

- Conditions will be placed on the license for a 90 calendar day period from the date of inspection. Facility must provide proof to the department or its agent that a CFM certificate has been obtained by a staff member (manager, person in charge (PIC), owner) within the 90 day calendar period. If proof is received, no further action is necessary and conditions on the facility license will be removed.
- If no proof is submitted to the department within the 90 calendar day period of the conditional license, a fee will be charged for operating without a CFM fee and a chargeable re-inspection will be scheduled for 30 calendar days from the last date of the initial 90 day period (120 days from the original inspection). An extension of the conditional license will occur within that 30 day period, the re-inspection will be cancelled and no further action will be taken and the conditions will be removed from the facility license.

- If no proof is submitted to the department or its agent within the additional 30 calendar day period of the conditional license, a chargeable re-inspection will occur within 7 calendar days, and if no CFM is on staff, progressive compliance will begin with the Enforcement Process.
- After the additional 30 day calendar day period and 7 calendar day, a 2nd chargeable re-inspection will be conducted will be conducted within 7 days at the facility for proof of CFM on staff. If there is no CFM on staff, the facility license will be voided and the facility will no longer be able to operate within the City of Wauwatosa.

“Gluten Free” What Does It Mean?

The Federal Food and Drug Administration (FDA) has issued final strict rules that define what characteristics a food has to have to bear a label that proclaims it is “gluten free”. The new rule also hold foods labeled “without gluten”, “free of gluten”, and “no gluten” to the same standard. Without the standardization of the definition of “gluten free” consumers could never be sure their bodies would tolerate food with that label.

Recently, the FDA set a gluten limit of less than 20ppm (parts per million) in foods that carry this label. Gluten free foods cannot contain any type of wheat, rye, barely or cross breeds of these grains.

Some restaurants use the term gluten free in their menus which means they must now carefully check all the ingredients of these products to make sure they meet the new standards. The restaurant must also be aware of cross-contamination from gluten, such as fryer oil, gloves and grills. If you fail to meet the requirements of the new rule the food items may be considered mis-branded and subject to violations and regulatory action by the WHD and FDA.

Contact Us

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