# ROCK COUNTY PUBLIC HEALTH DEPARTMENT

# Read All About It!

**Health Protection in Restaurants & Retail Eating Establishments** 

Fall 2022



Helping Rock County reach its full potential

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North Office 3328 N US Highway 51 Janesville, WJ 53545

#### South Office

61 Eclipse Center Beloit, WI 53511

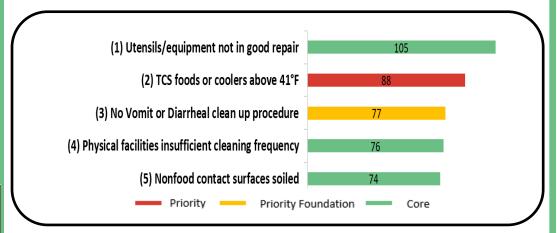
#### Visit us at:

https://www.co.rock.wi.us/departments/public-health



# Top 5 Violations in 2021-2022 Permit Year

June 30th marked the end of 2021-2022 permitting year. Although we are more than a quarter way into the new licensing year, it is important to look back and identify ways to improve food safety going forward.



## (1) Utensils/equipment not in good repair - WFC #4-501.11(A)

#### **Typical Violations**

- Melted or broken utensils
- Rusty shelving
- Broken equipment
- Damaged cooler gaskets or seals

#### Prevention

Volume 29

- Routinely inspect utensils & equipment
- Replace or repair damaged utensils
   & equipment

# (2) TCS food or coolers above 41°F - WFC #3-501-16(A)(2) & (B)

#### **Typical Violations**

- Food kept out too long during prep
- Working food containers left on counter during busy times
- Cooler temps set too warm
- Food containers improperly stored on ice

#### Prevention

- Prep in smaller amounts & use smaller working food containers
- Set cooler temps to 34-36°F
- Regularly monitor food & cooler temps
- Use a TPHC policy for busy times

# (3) No vomit or diarrheal clean up procedure - WFC #2-501.11

#### **Typical Violations**

- Required written procedures not available
- Staff unaware of procedures

#### Prevention

- Ensure procedure is onsite & staff are aware
- Utilize DATCP fact sheets\* for policy template: <u>English</u> & <u>Spanish</u>
- \*https://datcp.wi.gov/Pages/Programs Services/FoodCodeFactSheets.aspx

# (4) Physical facilities insufficient cleaning frequency - WFC #6-501.12

#### **Typical Violations**

Excessively soiled floors, walls & ceilings

#### Prevention

- Set-up a routine cleaning schedule
- Create a checklist of areas that need regular cleaning

## (5) Nonfood contact surfaces soiled - WFC #4-601.11(C)

#### **Typical Violations**

- Soiled shelving, equipment, & handles
- Soil & food debris build-up in coolers
- Excessive grease build-up on or near fryers
- Excessive soiled drains

#### Prevention

- Set-up a routine cleaning schedule
- Create a checklist of equipment & items to be cleaned

#### Resources

WI Food Code (WFC) - https://docs.legis.wisconsin.gov/code/admin\_code/atcp/055/75\_.pdf

WI Food Code Factsheets - https://datcp.wi.gov/Pages/Programs Services/FoodCodeFactSheets.aspx

# **Fun Food Facts**

- ♦ Although not enforced, WI law prohibits restaurants and public institutions from serving margarine as a substitute for butter unless ordered by the customer or deemed necessary for the health of a specific patient or inmate. The first offense could cost you up to \$500 and 3 months in jail. [s.97.18]
- Cheese is the most stolen food in the world. In 2016, "cheese pirates" stole 20,000 pounds of cheddar in Oak Creek, WI.
- ♦ In the 1830's, ketchup was sold as a medicine in pill form with claims of curing issues like indigestion, jaundice, and diarrhea. Numerous copycats followed, but the ketchup medicine empire collapsed in 1850 due to the false claims

# Rock County govDelivery

Rock County is pleased to announce implementation of a new email subscription service, govDelivery, to make it easier for you to learn about updates on public health news and topics that interest you. This service will allow us to quickly share important information, such as our bi-annual newsletters, code changes, product recalls, and license renewal reminders.

Head to the following site to ensure that you never miss out on important updates from Rock County!

https://public.govdelivery.com/accounts/WIROCKCO/subscriber/new