

Tosa FoodScoop

Garbage, Recycling and Other Waste Handling Units:

- Shall be durable, cleanable, insect- and rodent resistant, leakproof, and nonabsorbent
- Shall be designed and constructed to have tight-fitting lids, doors or covers
- Lids, doors and covers on receptacles must be kept closed at all time while not being used
- Storage areas, enclosures, and receptacles shall be maintained in good repair and cleaned
- Drains in receptacles and waste handling units shall have drain plugs in place
- A refuse storage area and enclosure shall be maintained free of unnecessary items
- Soiled receptacles and waste handling units shall be cleaned often, as to not attract rodents
- Check of the Wisconsin Food Code to learn more about requirements and violations: http://docs.legis.wisconsin.gov/code/admin_code/atcp/055/75_pdf



Fraud Alert!

Restaurant operators Statewide have seen an increase in attempts to gather banking and check routing information. The scammers are well versed in finding information about your establishment and typically call pretending to be a health inspector from the State of Wisconsin or local municipality. The scammer may attempt to schedule a future inspection and ask for banking information for fraudulent purposes.

A health inspector from the City of Wauwatosa or the State of Wisconsin may occasionally call to schedule an inspection, but they will NEVER ask for banking or check routing information. If you receive these calls please alert the State Department of Consumer Protection and the Wauwatosa Health Department.

City of Wauwatosa health inspectors are Meghan Spredemann and Andy Budde and they can be reached at 414-479-8936.

Contact Us

City of Wauwatosa Health Department
7725 W. North Avenue
Wauwatosa, WI 53213
Phone: (414) 479-8936

www.wauwatosa.net/health

Find Healthy Wauwatosa on Facebook, Instagram and Twitter!

Issue No. 12

Wisconsin Restaurant Association: Quick Bites

Successful restaurants don't happen by accident. The Southeast Wisconsin Food Safety Task Force took a deep dive with the help of restaurateurs to understand the importance of food safety and active managerial control. From Monday March 11, 2019- Wednesday March 13, 2019, the Food Safety Task Force sponsored 30 minute Quick Bite presentations to help restaurant operators' successful strategies to pass inspections, and consistently deliver safe food.

During the Quick Bites sessions regulatory and industry teamed up to deliver some great food safety topics including Date Marking 101, Bare hand Contact vs Glove Use, Food on the Go, and many more. Participating partners included City of Wauwatosa Health Dept.; Waukesha County Environmental Health; City of Racine Health Dept.; City of West Allis Health Dept.; Dept. of Agriculture, Trade and Consumer Protection; The Nash- Racine, WI; Antigua Latin Inspired Kitchen, West Allis, WI; Tall Guy and a Grill Catering, West Allis, WI; and Batzner Pest Control. A special thanks to the Wisconsin Restaurant Association for helping us make this outreach effort possible!



Wauwatosa Harvest of the Month Program

Did you know that the Wauwatosa Health Department started a Harvest of the Month program this year?

Each month, we highlight a fresh fruit or vegetable that you can easily find in grocery stores. We provide information on the health benefits, healthy serving ideas, and shopping tips for each. We've even chosen an easy recipe you can use to cook that month's highlighted fruit or vegetable.

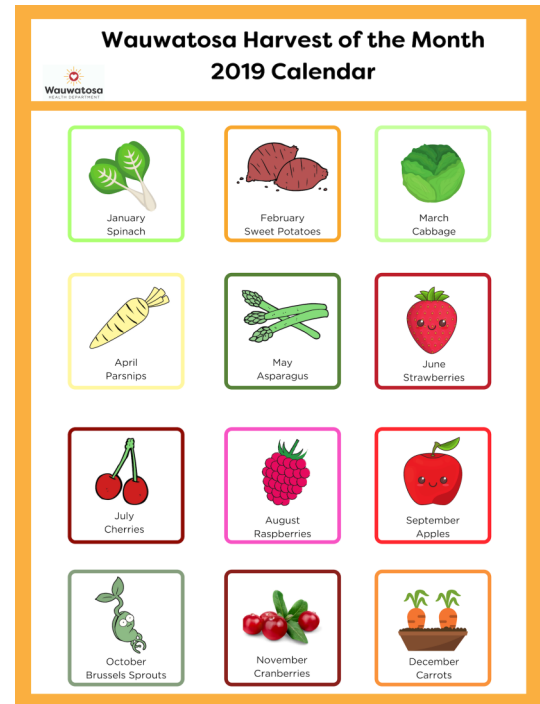
January – Spinach

February – Sweet Potatoes

March – Cabbage

April – Parsnips

May – Asparagus




Harvest of the Month materials may be found at the Library, Metcalfe's, Wauwatosa School District/ Sodexo, Hart Park Senior Center, Tosa Cares, Tosa Farmer's Market, Lutheran Home and many more to come!

Would you like to be a part of this community initiative? There are many ways to participate. Share our materials, incorporate the featured fruit or vegetable in your menu, or be part of a social media challenge. For more information, call 414-479-8947 or cpangilinan@wauwatosa.net.

You can find all the current and previous HOTM informational flyers and recipes and the full 2019 calendar on the Health Department website at <https://www.wauwatosa.net/services/harvest-of-the-month>.

Wauwatosa Harvest of the Month
- May -
Asparagus




Oven Roasted Asparagus


- 1 bunch thin asparagus spears, trimmed
- 3 Tbsp olive oil
- 1 1/2 Tbsp grated Parmesan cheese (optional)
- 1 clove garlic, minced (optional)
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1 Tbsp. lemon juice (optional)

Directions

1. Preheat oven to 425 degrees
2. Place the asparagus into a mixing bowl, and drizzle with the olive oil. Toss to coat the spears, then sprinkle with Parmesan cheese, garlic, salt and pepper. Arrange onto a baking sheet in a single layer.
3. Bake until just tender, 12-15 minutes. Sprinkle with lemon juice just before serving.


For more information call 414-479-8936 or visit www.wauwatosa.net/harvest

Wauwatosa Harvest of the Month
- June -
Strawberries




Fresh Strawberry Breakfast Tacos

- 2 tbsp butter
- 6 flour tortillas (6 inches)
- 1/3 cup cream cheese, softened
- 1 tbsp honey
- 1/2 tsp. ground cinnamon
- 1/3 cup vanilla yogurt
- 1 3/4 cups quartered fresh strawberries

Directions

1. In a large skillet, heat 1 tsp. butter over medium-low heat. Add one tortilla; cook each side until light golden brown, 1-2 minutes. Transfer to wire rack. Repeat with remaining butter and tortillas.
2. Beat together cream cheese, honey and cinnamon; slowly mix in yogurt until blended. Spread tortillas with cream cheese mixture; top with strawberries.


For more information call 414-479-8936 or visit www.wauwatosa.net/harvest