



The City of Wauwatosa Health Department Presents:

# TOSA FOOD SCOOP

City of Wauwatosa Food Program Newsletter

SPRING 2016

## Temporary Events Season Is Coming!

Every year, the City of Wauwatosa has numerous temporary event festivals and city celebrations. If you have an existing Restaurant or Retail Food Establishment License and want to participate in a temporary event in the community, you will need to obtain a separate Temporary Food Event License from the Health Department. In order to obtain a license, you must complete a temporary event vendor application. The application for the permit for temporary event license must be submitted at least 10 days prior to the event. The temporary event application can be found on our website at the following URL: <http://wauwatosa.net/index.aspx?NID=214>

If you are unsure if you need a Temporary Food Event License or if you have questions about requirements, please call the Health Department at 414-479-8939.

## Active Managerial Control Revisited

In the last issue, the idea of active managerial control (AMC) was discussed. AMC is a preventative food safety management system. AMC focuses on preventing a food safety risk rather than reacting when an inspector points out the uncontrolled food safety risk. The manager becomes the inspector on a daily basis. In order to bring more attention to the food safety management system known as active managerial control (AMC), the City of Wauwatosa Health Department is introducing its AMC Recognition Program in January 2016. The purpose is to recognize food service operators, owners or other persons in charge who are actively implementing AMC practices to minimize food borne illness factors in their facilities.

During a food facility inspection, the inspector will present –on the spot- a recognition award to the person in charge if certain criteria are met: 1) a level of food safety knowledge is demonstrated through conversation and questioning by the inspector, 2) there are no critical violations observed during the inspection, 3) there are intentional, proactive food safety practices in place to minimize foodborne illness risk factors.

### License Renewals!

You will be receiving your Food Establishment License renewals in May 1, 2016. All renewals will be due back by June 30, 2016



## Certified Food Manager Reminder

On April 8, 2015 Act 9 was signed into law which affects the process many restaurant owners and managers use to renew Certified Food Managers (CFM) license which is issued by the Department of Health Services.

As of January 1, 2015, all owners or managers who renewed a CFM license had to show the department proof of passing a nationally accredited food protection examination. With the passage of Act 9, small restaurants with five or fewer food handlers are now exempt from renewing their CFM license by completion of national accredited food protect examination. Instead, small restaurant operators or managers will have the option to take a recertification course without examination. For restaurants with more than five food handlers, nothing has changed. This law only changes the renewal process for owners and managers of small restaurants that choose not to renew their licenses by exhibiting competency on an examination.

For more information, please go to <https://www.dhs.wisconsin.gov/frsl/certificates.htm>

## 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>

If you would like a hard copy of the survey (fax or mail), please contact the health department at 414-479-8939. Your responses will help identify areas from improvement in our inspection program.

Thank you for your participation!

### **3-Compartment Sink Washing– The Proper Way!**

There are many things in life where quicker is better, such as running a race. Washing dishes isn't one of them. Washing dishes, correctly, takes time so you end with a cleaner, sanitary surface. Over the years, our food inspectors have often witnessed food establishments employees washing dishes in less than 15 seconds. This occurs most often in the bar area. It appears that the goal is to wash as many glasses as possible in the shortest amount of time. While this gets the job done quickly, it is not done correctly.

To properly wash dishes/glassware you should perform the following: Wash, Rinse and Sanitize, along with air drying afterwards. You say "I already do that," but did you know that the process should take at least a minute and a half? Why so long? The sanitizing step, alone, should last at least 1 minute (per the Wisconsin 2009 Food Code and per the manufacturer's instructions). When dishes are dipped and immediately pulled out of the sanitizing solution, there is not enough contact time to adequately sanitize the dishes. Leaving them in the sanitizer for at least 1 minute will give adequate time for the sanitizer to work correctly.

It is important to not forget about the first half of the process. If dishware isn't cleaned correctly then it may not matter how long they stay in the sanitizer. If large portions of food debris remain, it can actually create a barrier preventing the sanitizer from reaching bacteria that may be located on the dishware, glassware, or other kitchen utensils and equipment. The water itself is also important. When washing with soap, the water should be as hot as can safely be handled. This helps grease and fats to be released from the plate, to ensure that it can be as clean as possible.

Finally there is the rinse and air drying steps. Rinsing is important as any soap residues can interact with the sanitizer making it less effective as well as depleting the sanitizer faster. Air drying after sanitizing is also important for two reasons: 1) the sanitizer can continue to work as it is drying and 2) the towel drying can transfer anything missed during the washing process from dish to dish. Air drying can eliminate that risk.



### **Making Changes in Existing Establishments**

Planning to remodel your establishment? Adding new menu items? Or meal service? Changing or adding equipment to begin a new food preparation procedure?

If you answered YES to any of these contact the Wauwatosa Health Department before making any changes. State of Wisconsin Food Code requires food establishments that make changes to menu or equipment to work with the local health department to get their plans reviewed and approved before starting construction.

Examples of changes that require review include:

- Setting up a new food preparation room
- Relocating sinks or food equipment that requires plumbing changes
- Switching from commercially prepared food to foods prepared from scratch
- Adding a meal service— like catering service
- Adding menu items that are traditionally served raw or undercooked— Like sushi
- Adding raw meat preparation

Not all changes require review. If you aren't sure, contact your inspector or call 414-479-8939 before changing menus or equipment.

### **Change of Ownership**

Selling or buying an existing food establishment? We can talk you through the change of ownership process. Food Establishment operating permits are site specific and not transferable to new owners. New owners must complete a change of ownership application and make payment for the operating permit and address compliance issues documented during the change of ownership inspection.

Changes to floor plans, food equipment, menus or methods of preparation require plan review approval from the Health department before starting construction or making changes. Food safety regulations and industry standards change, so kitchen upgrades may be required during the change of ownership.

Common required upgrades include:

1. Adding or relocating hand wash sinks for easy accessibility.
2. Adding a food preparation sink.
3. Adding more refrigeration units to safely store food.
4. Repairs to existing food equipment and physical facilities.

We're here to help! Consultations are available Monday—Friday 8a.m. to 4p.m. Please call 414-479-8936 to schedule an appointment or just drop by. To provide prompt service to everyone, we limit walk-in visits, to 30 minutes. For questions or additional information about this process, call the Health Department at 414-479-8939.

## **Contact Us**

**City of Wauwatosa Health Department**  
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[www.wauwatosa.net/health](http://www.wauwatosa.net/health)

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