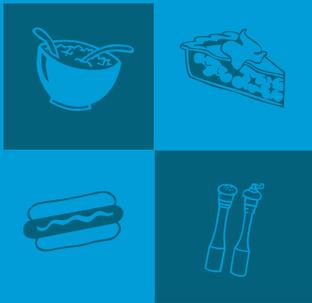


# Environmental Health Update



## Sanitation Award

The Jefferson County Public Health Consortium is pleased to announce the food establishments that have received the 2009-2010 Achievement Awards for excellence in food safety and sanitation.

This award is given annually to any moderate or complex restaurant meeting those qualifications. The inspections are unannounced and based on observations as well as discussions with the person in charge.

Even one critical violation at an inspection such as: an inaccessible hand-sink or one lacking soap and paper towel, not having a certified food manager, improper hot or cold holding temperatures or lack of date-marking make a facility ineligible for the award.

All Sanitation Award winners receive a certificate that can be posted in the facility. The list of winners is also printed each fall in area newspapers.

### 2009/2010 Award Winners

|                                    |               |
|------------------------------------|---------------|
| 2 LOONS CAFÉ                       | JOHNSON CREEK |
| AMADO'S RESTAURANT                 | WATERTOWN     |
| ARBY'S                             | JOHNSON CREEK |
| BEAUTY AND THE BEAN                | FORT ATKINSON |
| BURGER KING                        | FORT ATKINSON |
| BURGER KING                        | WATERLOO      |
| CHINA DRAGON                       | FORT ATKINSON |
| COUSIN'S SUBS                      | JEFFERSON     |
| JANSEN'S BANQUET AND CATERING      | FORT ATKINSON |
| JC PLAZA HOTEL & CONFERENCE CENTER | JOHNSON CREEK |
| JEFFERSON COUNTY JAIL              | JEFFERSON     |
| JIM'S CHEESE PANTRY INC.           | WATERLOO      |
| JIMMY JOHN'S                       | WATERTOWN     |
| KEMMETER'S CORNERS                 | JEFFERSON     |
| KOSHKONONG MOUNDS COUNTRY CLUB     | FORT ATKINSON |
| MILFORD HILLS HUNT CLUB            | JOHNSON CREEK |
| PIZZA HUT                          | FORT ATKINSON |
| PIZZA HUT                          | WATERTOWN     |
| SAXE'S LONE STAR INN               | WHITWATER     |
| SOUP'S ON                          | FORT ATKINSON |
| SUBWAY                             | JEFFERSON     |
| SUBWAY                             | WATERLOO      |
| SUBWAY - CHURCH ST.                | WATERTOWN     |
| TACO BELL                          | WATERTOWN     |
| WEDL'S HAMBURGER STAND             | JEFFERSON     |
| WINGIN' IT                         | HELENVILLE    |

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**RETURN  
ALL  
RENEWALS  
BY  
JULY 1ST  
TO AVOID  
AN  
\$85.00  
LATE FEE!**

## Re-inspection Fee Reminders

Re-inspections are required for critical violations such as: cold or hot holding violations, dish machines not sanitizing, fire hazards, improper pool chemistry etc. If they are corrected on the first re-inspection no fee will be assessed. If the violation is not corrected, and a second re-inspection is required then a re-inspection fee will be assessed.

There are also repeat violations that are documented year after year. Repeat violations that are documented over 3 consecutive routine and/or complaint inspections will result in a re-inspection and re-inspection fee even if the violation was corrected during each inspection. The goal is not to collect re-inspections fees but to reduce reoccurring violations that could lead to illness or injury.



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## Stay Home From Work!

One of your employees calls in sick, and you ask what his/her symptoms are. What symptoms must they stay home with?

A food employee IS REQUIRED TO BE **EXCLUDED** if they have:

- Vomiting
- Diarrhea
- Jaundice
- Diagnosis of one of the Big 6 Diseases: Norovirus, Hepatitis A, Shigella spp., Enterohemorrhagic or shiga toxin-producing Escherichia coli, Salmonella Typhi, or Salmonella spp.

An excluded employee may not work until 24 hours after their vomiting or diarrhea is gone, or until a medical physician provides written documentation that the person is free from infection.

A food employee is REQUIRED TO BE **RESTRICTED** if they have:

- Sore throat with fever
- Infected wound on the hand, wrist or exposed body part
- Or Big 6 Disease diagnosis with APPROVAL of the health department.

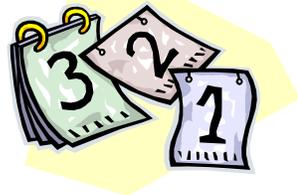
A restricted employee may be able to remove trash or perform yard work, but not work with food.

Employees are required to inform their employer if they are ill, and the Person In Charge must evaluate whether or not that person may work. Contact the health department with any questions at (920) 262-8094.



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## Date Marking Required.



Remember to date mark all potentially hazardous, ready-to-eat foods on the date they are opened or made. Examples of foods this requirement applies to include: potato salad made every Friday, a commercial container of sour cream, a pan of cooked chicken, a commercial pasta salad, sandwich meats, or refried beans. The date the food is opened or prepared is day one.

There are some exceptions. Foods that do NOT require date marking include raw meat, raw vegetables, fruits except for cut melons, and some cheeses. Fermented sausages that are not labeled “keep refrigerated” and have the original casing are also exempt.

Foods kept more than 24 hours after opening or preparing must have be date marked. All foods that require date marking may be used for up to seven days, and then must be discarded.

## Pickle Bill

Under this rule, a person who home-cans acidic, acidified or fermented vegetable or fruit products for retail sale at a community or social event, farmer's market or farm roadside stand is exempt from a food processing plant license under s. 97.29, if all of the following apply:

- The person is an individual, not a legal entity such as a corporation.
- The individual receives no more than \$5,000 during the license year from those sales. If two or more individuals home-can acidic, acidified, or fermented vegetable or fruit products at the same home address, none of those individuals qualifies for the license exemption unless their combined gross receipts from the sale of those products totals no more than \$5,000.
- The canned products have an equilibrium pH value of 4.6 or lower. The individual must test the first batch of canned product produced according to each separate recipe used by the individual in each license year, to verify that canned products produced according to that recipe meet this pH requirement. The individual must keep a record of each pH test for at least two years .
- The individual registers annually with DATCP. There is no cost to register, and the registrant is not required to obtain a registration certificate from DATCP.
- The individual completes a home-canning safety course, or follows a written recipe (including ingredients and canning procedures) that reliably ensures the safety of each home-canned product.



- The individual discloses to potential buyers, by means of a sign or placard, that the canned products “are homemade in a kitchen that has not been subject to state inspection.”
- Each canned product is properly labeled to include all of the following:
  - The name and address of the individual who canned the product
  - The date on which the product was canned.
  - The following statement: “This product was made in a home not subject to state licensing or inspection”
  - A list of ingredients in descending order of prominence (major ingredients must be of vegetable or fruit origin). The list must include the common name of any ingredient that originates from milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts or soybeans.
- The individual keeps a complete written record of every batch of canned product.
  - The batch record must include the name of the product, the product recipe (including procedures and ingredients), the amount of the product batch canned and sold, the canning and sale dates, the sale location, gross sales receipts, the results of any pH test conducted on the product, and the disposition of any product not sold.
  - The individual must keep the record for at least 2 years after the individual sells or otherwise disposes of the product, and must make that record available to DATCP for inspection and copying upon request.



## Backflow Prevention

Remember that all faucets at campgrounds or pools require a backflow prevention device. The device allows water to travel in only one direction, and prevents unsanitary water from entering the drinking water system. If unsanitary water were to enter the system it could cause illness.

The backflow prevention devices shall also be used at a mop or service sink if a hose is attached to the faucet and hangs into the sink. The simple faucet attachment is available at a hardware store.

# Approved Source

Any restaurant or other licensed facility that serves food to the public must receive all foods from an approved source. If unapproved foods are found during an inspection, they will be ordered removed or discarded. The risk of contamination and illness from unapproved items is too high when serving the public.

## Examples of foods from approved sources are:

- Food from WI licensed warehouse (e.g. Sysco, Dierks Waukesha)
- Farm fresh eggs from a farm with a permit for selling eggs
- Canned foods from someone with a Department of Agriculture license for canning.
- Raw, fresh fruits or vegetables from any source including a home garden, farmer’s market vendors, or a school or community garden. Must be whole, uncut and unprocessed.
- Meat products from a WI inspected plant or a USDA inspected plant.



## Examples of foods that are NOT approved are:

- ANY foods prepared in a private home.
- Farm fresh eggs from a farm without a permit. The farmer can sell them on the farm without a permit, but may not sell them off the farm. Licensed facilities may not use unlicensed eggs.
- Canned foods from a person without a permit, INCLUDING someone canning under the “Pickle Bill” exemption. Those exempt foods may be sold to the public in certain situations, but not used in a licensed facility.
- Processed fresh fruits or vegetables from someone without a permit. This includes a friend or customer that offers you fresh produce that has already been cut, chopped, etc.
- Meat products that are unlabeled, or are labeled but say “NOT FOR SALE.” This includes venison or other wild game, as well as uninspected beef, pork or poultry.

It is always acceptable to ask to see a vendor’s Department of Health or Department of Agriculture license before purchasing their items. If it is unclear whether or not they are licensed, call the Health Department with detailed information about the vendor and we can help determine if they are an approved source.

# Handwashing

## How:

Wash hands using soap and warm water for at least 20 seconds. Work up a good lather and get underneath fingernails and between fingers. Dry with single use or disposable paper towel.

## When:

- Before putting on gloves for working with food
- When switching between working with raw food and working with ready-to-eat food
- After using the bathroom
- After coughing, sneezing, using a handkerchief or tissue, using tobacco, eating or drinking
- After handling soiled equipment or utensils
- After touching hair, face or other body parts



## Where:

- Approved handwashing sink or pre-wash sink before the dish machine. Sink should be supplied with soap, paper towel, warm water and hand-wash signage.
- **NOT** at: warewashing sink, food prep sink or mop sink

Hand sanitizers **do not** replace hand washing!!

## Carbon Monoxide is Dangerous!



Carbon monoxide (CO) is a colorless, odorless gas produced by incompletely burning fuel containing carbon. Carbon monoxide poisoning can cause brain damage and death. You can't see it, smell it, or taste it; but carbon monoxide can kill. CO can be formed, for example, by open flames, fuel burning space heaters, water heaters, furnaces, boilers and clothes dryers.

Carbon monoxide is the leading cause of accidental poisoning deaths in the United States. Carbon monoxide is produced by common household fuel-burning appliances. When not properly vented, CO from these appliances can

build up in a room or building, displacing oxygen.

Early symptoms of CO poisoning such as headaches, nausea and fatigue are often mistaken for something other than CO because the deadly gas goes undetected as it builds up in a building. Prolonged exposure can lead to brain damage and death.

New laws require CO alarms in various types of lodging. Residential types included in the new regulations are tourist rooming houses (cabins), bed and breakfasts, and any public building used for sleeping or lodging, such as hotels, motels, condominiums, apartment build-

ings, dorms, buildings converted to use as public lodging, and any public building used for sleeping accommodations for tourist or transient rental. One- and two-family dwellings now also require CO alarms.

Requirements vary by type of building and what the building is used for. Check the Department of Commerce website or ask your local building or fire inspector for proper placement of alarms.

Information on the CO detector requirements:

<http://commerce.wi.gov/SB/docs/SB-CodeDev2128HOAdoptDrft1110.pdf>

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## NSF Equipment is Required

The Wisconsin Food Code requires all food facilities to use NSF Commercial equipment. The commercial equipment is required because it is designed for a higher level of use, is more durable and is easier to clean.

Equipment such as residential stoves or refrigerators or electric griddles are not approved for use in a food facility. A NSF Commercial cooler maintains proper temperature much more easily than a residential or dorm cooler does. The NSF requirement also applies to equipment such as sinks.

The state has approved Nesco roasters and slow cookers as long as they have the removable liners that can be washed, rinsed and sanitized.

One area of confusion can be beverage coolers. The label on the inside of the cooler usually says "for storage or

display of bottled or packaged goods only." While these coolers may say NSF, they are NOT designed for the storage of any opened potentially hazardous foods.

All facilities must work towards replacing any existing residential cooler or stove, or any beverage cooler that is currently being used for storage of foods. If a non-NSF cooler is not maintaining proper temperature during an inspection, it will be ordered removed immediately. Any small residential appliances such as a residential blender or griddle must be removed.



Call the health department at (920) 262-8094 with questions at any time - we are happy to review equipment specifications before you purchase it.

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## Temporary Tattoo Stands

Just a reminder that if you plan on tattooing away from your facility for a special event, you need a permit for a temporary tattoo stand. Contact the health department for requirements and permit information at (920) 262-8094.



# Who's in Charge of Your Pool?

Each pool shall be under the supervision of at least one operator. The pool operator is responsible for pool operation and maintenance including equipment shutdown, backwashing, daily maintenance and vacuuming, and maintaining water quality. For pools that have waterslides, a Certified Pool Operator is required.

If your pool operator is not available (illness, vacation, not working that day), pool shall be monitored by a responsible supervisor.

By code, each pool shall be under the supervision of at least one responsible supervisor at all times when the pool is in use or open to the public. The pool supervisor's responsibilities include: maintaining order, ensure that safety equipment is in place; enforce pool use regulations governing safety, sanitation and water testing.

**Your pool can be closed by the Health Department for the absence or non-availability of a responsible supervisor.** 



## DHS 172.30 Pool closing criteria:

1. The presence of a hazardous substance or object in the pool or the existence of any condition creating an immediate danger to health or safety, including fecal accident events.
2. Failure to comply with the water quality requirements in s. DHS 172.16.
3. Failure to comply with the disinfectant residual levels established in s DHS 172.14, or pH values that are less than 6.8 or equal to or greater than 8.0.
4. A non-operational circulation pump, filter, or disinfectant feeder.
5. Failure to comply with the number of lifeguards or attendants required in s. DHS 172.23.
6. Absence or non-availability of a responsible supervisor.

# Temperature Guide

- **Always use a metal stem thermometer to monitor food temperatures.** Remember to calibrate your thermometer monthly.
- **Never re-heat or cook on a steam table or in a food warmer.** Cook and re-heat food as quickly as possible; for example, on a stovetop.
- **Pre-chill all ingredients when making a cold salad** to prevent long periods of time in the danger zone.
- **Cool hot foods to 70°F within 2 hours; and to 41°F with in 4 additional hours** in shallow pans with a food depth of 2 inches, or ice water bath.



**165° F for 15 seconds**-- Poultry, stuffed meats, stuffing containing meat; Food cooked in the microwave; Reheating of left-over foods for hot hold.

**155° F for 15 seconds** (or 158° F instantaneous kill)- Ground raw beef, ground raw pork, injected meat, etc.

**145° F for 15 seconds** – Fish, meat and pork (or refer to WI Food Code 3- 401.11) and raw shell eggs

**135° F** - Cooking (reheating) commercially processed and packaged foods, cooking vegetables and hot food holding

## Danger Zone

**41° F** -- Cold food holding

**0° F** -- Frozen food

## Meet the Staff

The Jefferson County Environmental Public Health Consortium is an agent for both the Department of Health and the Department of Agriculture. The facilities we license and inspect include but are not limited to: restaurants, hotels, pools, campgrounds, convenience stores, and grocery stores.

The Consortium has two Sanitarians: Tim Anderson and Erin O'Brien. They perform facility inspections in Jefferson County and the City of Watertown, as well as, rural well water inspections and water sampling. You should expect

to see one of the Sanitarians each year for an unannounced inspection, during any emergencies at the facility or to investigate a citizen's complaint.

Holly Hisel is the Environmental Health Technician. She is responsible for much of the well water sampling, additional swimming pool chemistry inspections, and inspections of facilities that serve only pre-packaged foods.

Health Officers Carol Quest and Gail Scott may accompany staff on inspections or may be onsite especially in the case of a fire or other emergency.



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