



Caring hands  
of public health.

# Food For Thought 2016 Newsletter for Food Operators

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[www.OneidaCountyPublicHealth.org](http://www.OneidaCountyPublicHealth.org)

**PLEASE SHARE THIS NEWSLETTER WITH YOUR STAFF AND  
POST THE FOOD SAFETY SELF INSPECTION FORM IN YOUR KITCHEN**

## Food Safety Class Resources

Nicolet Technical College:  
[www.nicoletcollege.edu](http://www.nicoletcollege.edu) 800-544-3039, ext. 4493  
WI Restaurant Association:  
[www.wirestaurant.org](http://www.wirestaurant.org) 800-589-3211  
Tavern League of WI:  
[www.tlw.org](http://www.tlw.org) 800-445-9221

\*State of WI Certified Food Manager certificate must be obtained from Dept of Health Services in Madison when course is completed. Post certificate in facility in public view



# 1 in 6

Will get sick from food poisoning this year

- \*\*STOP\*\*** handling food & report to your supervisor if you have
- ✓ Diarrhea
  - ✓ Vomiting
  - ✓ Sore Throat with fever

## Department of Health Services and Department of Agriculture Merger

As of July 1, 2016, the Department of Health Services (DHS) Food Safety and Recreational Licensing (FSRL) Division, and the Department of Agriculture, Trade, and Consumer Protection (DATCP) will become DATCP Food Safety and Recreational Licensing.

All reference to DHS will now be DATCP. There will be no code changes, just code numbering changes, and all inspection procedures and personnel will remain the same for "Agent"-inspected counties (e.g. Oneida, Vilas, and Lincoln). For State-inspected counties, there will be additional streamlining of services, similar to what has been in existence for Agent counties such as Oneida (since 2006). All DHS food and recreational licensing (e.g. lodging, pools, body art, campgrounds, youth camps, etc.) will be combined with DATCP retail food facilities (such as grocery stores and convenience stores), to create additional efficiencies in the counties that are still inspected by State inspectors. About half of the counties are still inspected by State inspectors (e.g. Price, Forest, and Florence).



Inspection reports, from September 2013 to current, are available online for the public to look at. Please review your inspections and provide any feedback. The State is very strict with what is written on reports, but that does not mean we are opposed to suggestions.

Go to: [OneidaCountyPublicHealth.org](http://OneidaCountyPublicHealth.org)

Click on: [Restaurant Inspections](#)

From there, you may choose:

[Oneida County Food Inspection Online Portal](#) or [Wisconsin Food Inspection Database](#) to view inspection reports for other restaurants around the state, sorted by facility name.



## Pest Control



**Fly strips**-last fall, flies were REALLY an issue. Fly strips are code-compliant as long as the strips are not directly over food or equipment.

**Mice**-mice need only a gap as big as the diameter of a #2 pencil in order to enter. Please check door thresholds and sweeps after dark from the outside with a light on inside for gaps.

**Rats**-during an annual pest control seminar attended by our staff, arguably the foremost rat expert in the world, Dr. Bobby Corrigan, stated with increased annual temperatures, we will start seeing more rats in the north part of the State. Last year, unfortunately, an Oneida County inspector found rats for the first time in a restaurant. Expect the same increase for German cock roaches and bed bugs.

# 4 SIMPLE STEPS TO FOOD SAFETY



Clean



Separate



Cook



Chill

## Food Safety Self Inspection Form

- ▶ This list focuses on factors that contribute to food borne illness (**CDC**) and good sanitary practices (**GSP**)
- ▶ **CDC** = CDC (Centers for Disease Control) Risk Factors- **very important** -can **directly** contribute to food borne illness
- ▶ **TCS** = Time and Temperature Control for Safety Food, formerly called Potentially Hazardous Food (**PHF**)
- ▶ **TCS / PHF** includes animal-based foods, such as meat, poultry, pork, and dairy products. **TCS** also includes some plants, such as cooked potatoes and cooked rice, and prepared food such as noodle salads, coleslaw, etc.

Personal Hygiene and Illness - CDC	Check what needs to be worked on
Sick employees do not handle food	
Hands washed before disposable glove use	
Disposable gloves used when handling ready-to-eat food, such as sandwiches and salads	
Hands washed after using restroom or after touching body parts, clothes or dirty objects	
Hands with sores, wounds, scabs, bandages, and splints are covered with disposable gloves	
Fingernails are short and clean. Nail brushes work great!	
No eating, gum chewing or tobacco use in food preparation areas	
<b>Hand washing Sinks - CDC</b>	
Hand washing sinks are accessible and unobstructed	
Hand washing sinks supplied with soap and paper towels	
At least one hand washing sink is in all food preparation areas	
Hand washing sink used only for hand washing-no other purpose, incl. storing of dishes, wiping cloths	
<b>Cooking (minimal internal temperatures) - CDC</b>	
Chicken, poultry and stuffed pasta cooked to 165°F	
Hamburger, sausage and ground meat cooked to 155°F	
Pork, fish, and shrimp cooked to 145°F	
Roast beef cooked to 130°F minimum temperature-measured in thickest portion	
<b>Cooling - CDC</b>	
Whenever possible, food should be prepared, cooked and served the same day	
TCS-soup, meat, cooked rice, potatoes, etc., are cooled from 135°F to 41°F within 6 hours	
TCS-soup, meat, cooked rice, potatoes, etc., are cooled from 135°F to 70°F in 2 hours or less	
TCS-soup, meat, cooked rice, potatoes, etc., are cooled from 70°F to 41°F in 4 hours or less	
TCS food that has been cooled is marked with day food was refrigerated, kept no more than 7 days	
Food thermometers sanitized in wiping cloth bucket before inserting into product	
<b>Hot Holding- CDC</b>	
Leftover food is rapidly reheated to at least 165°F prior to hot holding. Rapidly = 2 hours max.	
TCS food kept at 135°F min. Measure hot held products about ½ hour after placed into hot holding	
Food thermometers sanitized in wiping cloth bucket before inserting into product	
<b>Cold Holding – CDC</b>	
TCS food kept at 41°F or colder. Use a digital, metal-stem thermometer when possible for quick read	
Refrigerated TCS food is date marked and used or discarded within 7 days, if not frozen	
Whenever possible freeze small individual portions of food like soup, and heat individually as needed	
<b>Food Protection - GSP</b>	
All foods protected from sneezes and coughs during delivery, preparation, storage, display and service	
Food thermometers calibrated and working properly	
Severely dented cans of food are not used, especially if dent has sharp points or is dented on seams	
No flies, rats, mice, cockroaches, pets or other animals in facility	
Eating and drinking utensils washed, rinsed, and sanitized between users	