



Caring hands
of public health.

Food For Thought 2015 Newsletter for Food Operators

Oneida County Health Dept | 100 W. Keenan St | Rhinelander, WI 54501 | (715) 369-6111

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 800-544-3039, ext. 4493
WI Restaurant Association:
www.wirestaurant.org 800-589-3211
Tavern League of WI:
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

Restaurant Certified Food Managers

On April 8, 2015 Act 9 was signed into law which affects the process many restaurant owners and managers use to renew their 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 (5) or fewer food handlers are now exempt from renewing their CFM license by completion of a nationally accredited food protection examination. Instead, small restaurant operators or managers have the option to take a recertification course, without an examination. For restaurants with more than five (5) 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 license by exhibiting competency on an examination.

For more information, please go to: dhs.wisconsin.gov/fsrl/certificates.htm



Inspection reports, from September 2013 to current, are available online for the public to look at.

Go to: 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 county.



Food Equipment Update

The newly formed Wisconsin Food Equipment Committee has reviewed non-certified food equipment for compliance with the intent of the Wisconsin Food Code.

Many equipment items, such as Nescoe Roasters, Panini grills and freezers, may not need to be ANSI certified to be used in a retail facility or restaurant as long as it meets certain stipulations. Equipment must be maintained in good repair.

Please see brochure for details at:
OneidaCountyPublicHealth.org
(Click on Environmental Health)
Or call the Health Department

4 SIMPLE STEPS TO FOOD SAFETY



Clean



Separate



Cook



Chill

Food Safety Self Inspection Form

Oneida County, WI

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

Personal Hygiene and Illness - CDC	
Sick employees do not handle food	
Hands washed before putting on disposable gloves	
Disposable gloves used when handling ready-to-eat food, such as sandwiches and salads	
Hands washed after using restroom or contaminating hands by touching body, clothes or dirty objects	
Hands with sores, wounds, scabs, bandages, and splints are covered with disposable gloves	
Fingernails are short and clean	
No eating, gum chewing or tobacco used in food preparation areas	
Hand washing Sinks - CDC	
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 is used only for hand washing, and no other purpose	
Cooking (minimal internal temperatures) - CDC	
Chicken, poultry and stuffed pasta cooked to 165 ⁰ F	
Hamburger, sausage and ground meat cooked to 155 ⁰ F	
Pork, fish, and shrimp cooked to 145 ⁰ F	
Roast beef cooked to 130 ⁰ F	
Cooling - CDC	
Whenever possible, food should be prepared, cooked and served the same day	
TCS / PHF - soups, meats, cooked rice, potatoes, etc., are cooled from 135 ⁰ F to 41 ⁰ F within 6 hours	
TCS / PHF - soups, meats, cooked rice, potatoes, etc., are cooled from 135 ⁰ F to 70 ⁰ F in 2 hours or less	
TCS / PHF - soups, meats, cooked rice, potatoes, etc., are cooled from 70 ⁰ F to 41 ⁰ F in 4 hours or less	
TCS / PHF that has been cooled is marked with day food was refrigerated, and is kept no more than 7 days	
Food thermometers sanitized before inserting into product	
Hot Holding- CDC	
Leftover food is rapidly reheated to at least 165 ⁰ F prior to hot holding	
TCS / PHF kept at 135 ⁰ F or warmer	
Food thermometers sanitized before inserting into product	
Cold Holding - CDC	
TCS / PHF kept at 41 ⁰ F or colder	
Refrigerated TCS / PHF is date marked and used or discarded within 7 days, if not frozen	
Whenever possible freeze small individual portions of food like soups, and heat individually as needed	
Food Protection - GSP	
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	

Note: Use these same food safety concepts in your house to keep your family safe from food borne illness. For more information contact: