



foodfacts

Madison Department of Public Health Environmental Health Services Section
Madison, Wisconsin Vol. 3 No. 1 Spring 1993

When the Smoke Clears

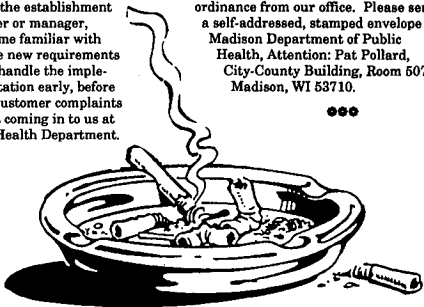
The City of Madison's Recently Revised Smoking Ordinance

Late last year, the City Council approved a revised, quite complex smoking ordinance for Madison restaurants. Madison General Ordinance 23.05, *Smoking prohibited in certain public areas*, is to take effect in three phases. Phase I, which will go into effect July 1, 1993, will require the affected establishments to make at least 60% of their seating smoke-free. Phase 2, which goes into effect July 1, 1994, requires 90% of the seating to be smoke-free. July 1, 1995, is when Phase 3 goes into effect, and it will require 100% of the seating to be smoke-free.

The complex part of the ordinance is the definitions which are used to decide when an establishment falls under the regulations and when it does not. A summary of what the ordinance says is found on page 4 to help you begin planning for the future.

It will be easiest for everyone if you, the establishment owner or manager, become familiar with these new requirements and handle the implementation early, before the customer complaints start coming in to us at the Health Department.

You may request a copy of the complete ordinance from our office. Please send a self-addressed, stamped envelope to: Madison Department of Public Health, Attention: Pat Pollard, City-County Building, Room 507, Madison, WI 53710.



From the Director...

It seems that weekly we are greeted with the news of yet another foodborne disease outbreak. It may be a major event of national importance, or a smaller occurrence in our own community. Regardless of the magnitude, we have all become increasingly aware that the origin of the infection may be found within the food and drink supply system. This may involve a municipal water supply, food processing plant, food service vendor, as well as home preparation.

We also know that the further spread of the infection rapidly becomes a person-to-person community problem. Prevention of the occurrence, therefore, requires vigilance across that very large system.

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E. coli 0157:H7 . . .

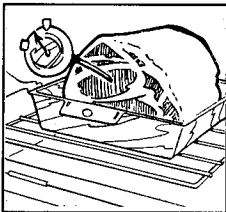
How can you protect your customers from this new threat?

Many of you have undoubtedly had some type of foodborne illness training. The usual training would cover several different organisms which are most often the cause of foodborne illness—organisms such as *Salmonella*, *Staphylococcus*, *Clostridium perfringens*, *Clostridium botulinum* or *Hepatitis A virus*. Now, suddenly, there is a new and frightening bacteria to be concerned about: *E. coli* 0157:H7. What is it, where does it come from and how do food handlers make sure the food they serve is free from this organism?

This bacteria was first recognized as a disease-causing bacteria in 1982, after two outbreaks of diarrhea in Oregon and Michigan. The symptoms of the disease are severe abdominal cramps and watery diarrhea, followed by bloody stools. (Non-bloody diarrhea and infection with no symptoms may also occur.) The most serious problems which can result from this illness are hemolytic-uremic syndrome (HUS), which can lead to kidney failure and even death, which did occur recently in Oregon.

It is this severity of illness which makes it so important to understand what we can about this bacteria. What we know at this time is that the feces of cattle and man are the main places where this organism may be found. The organism has been found in raw beef (or under-cooked beef) and raw milk; it can also be transmitted from person-to-person (through hands not washed well after changing diapers or going to the bathroom).

There is a lot of work going on at the present so that we may better understand the nature of this organism, but control of it is accomplished in the same way that other foodborne illness organisms are controlled (see sidebar)



Reinspection fee proposal

The Madison Department of Public Health is proposing the implementation of a reinspection fee for those establishments which, after receiving their annual inspection, require a reinspection. Reinspections are required in all cases of uncorrected critical item violations and in cases of multiple non-critical item violations.

This reinspection fee would direct more of the cost for doing this work to those establishments that are not meeting the requirements of the health code. The State Department of Agriculture, Trade and Consumer Protection has had such a reinspection fee in place for retail food establishments for some time. The recommended fee for reinspection is \$50.00.

Control *E. coli* . . . Before You Find It Controlling You!

Make sure cold food is delivered cold to your establishment (below 40°F).

Hold cold food at safe temperatures at all times (below 40°F).

Cook food to safe temperatures, so that all parts of the food are heated to at least 150°F. (Poultry products must be heated to at least 165°F).

Hold hot food at safe temperatures at all times (above 150°F).

Make sure all employees are thoroughly washing their hands before beginning work, after eating, drinking or smoking, and especially after going to the bathroom.

Provide a continuous supply of hand soap and paper towels for good employee handwashing.

Monitor the health of your employees and DO NOT allow them to handle food if they are ill with any diarrheal illness.

Food Operator Certification becomes mandatory in 1995

In our first newsletter, which was published in the fall of 1991, we briefly discussed a new State law that would require the certification, through a written examination, of the operator or at least one manager, of all full-service restaurants in Wisconsin, beginning January 1, 1995. This new program is still on track and was developed by a group called the Council on Food Protection Practices. The Council is made up of representatives from city, county and state health departments, the Wisconsin Restaurant Association, the Tavern League of Wisconsin, representatives from the food and beverage industry and educational fields. The following is provided so that you will know how the program will affect your establishment.

The Council is currently in the process of approving different exams that will be allowed to meet this certification requirement. Establishments which will be exempt from this requirement will

be (1) licensed restaurants which are limited to selling pre-packaged foods only, (2) special organizations serving meals, and (3) temporary restaurants. All other licensed restaurants will be affected, no matter how small.

The certificate will be issued after the operator or manager successfully completes a department-approved written examination that covers basic food protection practices. The certificate will be valid for 5 years and may be renewed, if the individual successfully completes a department-approved recertification training course.

The following three exams have been state-approved for the operator certification: (1) Education Testing Service; (2) Applied Food Service Sanitation; and (3) National Assessment Institute. Anyone who passes one of the above exams between January 1, 1990 and January 1, 1995 will be grandfathered for the new requirement.

Safety Training

The Educational Foundation of the National Restaurant Association has produced a new SERVSAFE Employee and Customer Safety training program to assist food service operators in understanding regulations and procedures for preventing costly workplace accidents. The package includes manager and employee manuals and guides and four videos. One focuses on safety, in general; the others concentrate on specific accidents: cuts and lacerations; burns and fires; and slips, falls and lifting injuries. For more information, contact the foundation's customer service department at 1-800-765-2122.

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Food Protection Report

Videos

Don't forget that we have many training videos for you to borrow. For more information, contact your district sanitarian weekday mornings between 8 and 9 a.m. at 266-4821.

The Council is working with representatives of the state vocational and technical schools to provide training to those who need it before attempting to take the exam. This training is not yet in place. We will update you as to the status of this training in the fall newsletter.

What is important to understand is that, although each full-service restaurant will be required to have a certified operator or manager in order to operate, the certification will be issued to the individual, not to the restaurant. This means that, if the individual leaves for another position, the establishment will be left in a precarious situation if that person was the only certified manager -- a situation that could result in closing until another certified manager is hired. It is important, therefore, that you stay current with this new and far-reaching requirement.

Once this program is up and operating, all restaurant owners should be able to feel a little more comfortable, knowing there is someone on board who knows the basics of food safety and is able to train an ever-changing staff.

We lose Robert Elliott to the Sahara!

Bob Elliott has been with the Health Department since 1985, and many of you know him well. He has been the area inspector for much of the downtown Madison area and the far northeast side.

Effective May 7, Bob has accepted an exciting new position in Saudi Arabia. He will be doing similar health inspection work, but the scenery and culture will be totally different as well as some of the problems he will be dealing with.

We wish Bob the best of luck!



Smoking Signage Required

In addition to the requirements which limit smoking in many food establishments (see article on page 1 and box below), Madison General Ordinance 23.05(5) requires restaurants to post a sign indicating whether they permit smoking or whether they are smokefree. The sign, which must be posted in a conspicuous place at each entrance normally used by the public, must be no smaller than 11" by 8 1/2" and must contain the telephone number for the City Public Health Department (266-4821) and the non-emergency number for the City Policy Department (265-2345). The ordinance also requires that the

proprietor or other person in charge of the premises make reasonable efforts to prevent smoking in prohibited areas. Reasonable efforts are defined as: approaching smokers who fail to voluntarily comply with the ordinance and request they extinguish their smoke; and any other means "deemed appropriate, including refusal of service" to anyone smoking in a prohibited public area.

Specific questions on the ordinance may be directed to the Madison Public Health Department, or better yet, to your alderperson.



Smoke-free or not?

Affected restaurants include these:

- All restaurants which have a seating capacity of 30 persons or fewer, unless the establishment was open for business prior to January 2, 1993.
- All restaurants with a seating capacity greater than 30 persons that do not serve alcohol
- All restaurants with a seating capacity greater than 30 persons that have a service bar only (no seating around bar)
- All restaurants with a seating capacity greater than 30 persons that have a full-service bar area (seating around bar), except that the full-service bar area is not

required to be smoke-free.

- All restaurants that have a separately vented smoking room, except that the separately vented smoking room is not required to be smoke-free.
- Taverns are NOT affected.
- For the purposes of the smoking ordinance, a tavern is an establishment with a full-service bar in which fermented malt beverages or intoxicating liquors are sold for consumption upon the premises and whose sale of alcohol beverages accounts for 33% or more of the gross receipts.

Small restaurants (seating less than 30) open before January 2, 1993 are NOT required to be smoke-free.

Full-service bar areas in larger restaurants (seating more than 30) are NOT required to be smoke-free.

Separately vented smoking rooms are NOT required to be smoke-free.

Taverns (see the definition) are NOT required to be smoke-free.

Too many SUDS?

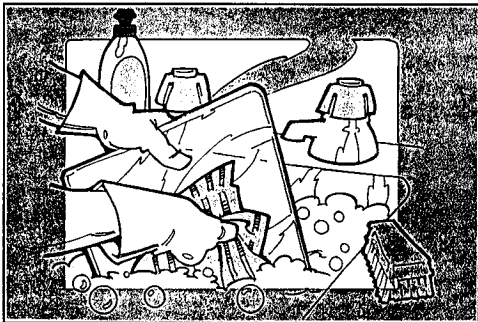
*Could be your dishes
are TOO dirty!*

Have you ever seen a dishwasher operating with an excess of suds? You didn't think you put too much detergent in, but where did all that soap come from? The answer is, ironically, that the soap excess is probably the result of too much soil on the dishes going in to the dishwasher.

The equation for soap is:

SOAP = alkali + heat + fat (oil)

where *alkali* is the detergent you add, and *heat* is the wash temperature of the dishwasher, which must be between 135 and 140 F to make the reaction happen. The *fat* (oil) is the food residue which goes into the dishwasher. When all three elements are mixed together, soap will be formed inside the dishwashing machine. Too much soil will result in too much soap.



Ode To A Hand Sink

*Hand Sink, Hand Sink
How we love thee so,
Hand Sink, Hand Sink
How much you'll never know
You aid us in the war
against germs
A war we shall win
You're our hero,
you're our strength
A knight in shining porcelain
You stop the spread of virus
and infection
Sicknesses that would
make us liable
You're right by our side
By order of Kelly Heibel
Hand Sink, Hand Sink
You're the best we've ever seen
Hand Sink, Hand Sink
You'll keep us squeaky clean.*

-- Found hanging by the
hand sink at
Big Mike's Supersubs

Vital Statistics

January 1, 1993-April 30, 1993

Food and drink establishments referred to the City Attorney due to non-correction of violations	6
Food and drink establishments going out of business	11
Food and drink establishments changing owners	27
New food and drink establishments opened (pre-inspections)	24
Consumer complaints on food establishments	68

Letters... we get letters...

The following letter came to us recently. Could she be talking about your establishment?

Dear Public Health Dept.,

It just amazes me how dirty area bathrooms are in Madison restaurants, eating establishments (such as ice cream shops) and grocery stores. It is very upsetting to think these are places where food is handled. I hope you have some type of regulations on how a restroom should be maintained.

This has been bothering me so much I felt I had to write you.

Sincerely,

A Madison Mother

Director from Page 1

Several years ago, the Wisconsin Public Health Association initiated an annual public health recognition week entitled "Public Health Is Everywhere!" That phrase captures very well what we as public health workers see when working in community food and water safety programs. Protecting the public's health in such community-wide programs requires a constant awareness of public health principles and practices.

You, as a participant in the food establishment industry, play an important role in protecting the



health of people living in and traveling through Madison. Working with the sanitarians to assure that safe food handling practices are a part of routine operations is an important, fundamental step.

With the busy summer season fast upon us, I want to thank you for your past cooperation in the "high risk" summer food activities. Many of the joyous features of the warmer weather involve food. Preparation, storing and serving are often done in less than ideal conditions. Please remember to consult with the sanitarians when you are moving away from your normal food handling practices. They can help assure that prevention of communicable disease spread is part of the service provided.

We appreciate your support and cooperation, and your active participation in a program which demonstrates that "Public Health Is Everywhere!". Best wishes for a successful, happy and healthy summer season!

Patricia J. Cadow, M.P.H.
Director of Public Health

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foodfacts is provided free of charge as a public service to food establishments located within the City of Madison.



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210 Martin Luther King Jr. Blvd., Rm. 507
Madison, WI 53710

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