



# Foodfacts

Madison Department of Public Health  
Environmental Health Services Section

Madison, Wisconsin

Vol. 10 No. 1

Spring 2000

## 1999 Achievement Awards

The Madison Department of Public Health is pleased to announce the establishments that have received our 5th annual Achievement Award for excellence in food safety and sanitation.

Less than 4% of over 900 licensed food establishments in Madison have achieved this distinction. Congratulations to the 1999 award winners!



TURN TO PAGE 3 FOR  
MORE 1999 ACHIEVEMENT  
AWARD RECIPIENTS!

Each of the following 1999 Achievement Award recipients also received an Achievement Award in 1998. *Congratulations!*

**Bill's Hilldale Shell**  
3401 University Avenue

**Buck's Pizza**  
525 S. Midvale Boulevard

**Dairy Queen III**  
7860 Mineral Point Road

**Dell at Dean**  
1313 Fish Hatchery Road

**Griff's Restaurant and  
Frozen Custard**  
1233 McKenna Boulevard

**Hot Stuff**  
1232 McKenna Boulevard

**House of Wisconsin Cheese**  
107 State Street

**Seafood Center - Brennan's**  
5533 University Avenue

**State of Wisconsin  
Administration Building Cafeteria**  
101 E. Wilson Street

**Subway**  
3439 Millpond Road

**Taco Bell #3397**  
5001 University Avenue

**The Naughty Baker and Candy Maker**  
646 W. Washington Avenue

### SALMONELLA OUTBREAK LINKED TO EATING SPROUTS

Between September 5 and October 20, 1999, at least 61 Wisconsin residents became ill with *Salmonella muenchen* bacterial infection. Interview of the first cases and community-matched control residents linked eating sprouts with illness in this outbreak. An early health department advisory against eating sprouts when the outbreak was first identified was instrumental in keeping the number of ill to a minimum.

Trace backs using invoices obtained from restaurants and grocery stores patron-

ized by cases in this outbreak identified two Wisconsin sprouters that received alfalfa seed from the same lot number from a single seed distributor. *Salmonella muenchen* was eventually isolated from this same seed lot which was sent to Wisconsin and other states.

Using the sophisticated molecular technique of pulsed-field gel electrophoresis (PFGE), the *Salmonella* isolates from the patients and from the alfalfa sprouts were compared and found to be identical. In addition to Wisconsin's cases, more than 100 individuals in 7 other states were linked to the Wisconsin

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# Staff Changes

**W**e would like to introduce the four newest members of our food protection program: Tracynda Davis, Jim Blackmore, Rick Cavaliere, and Doug Voegeli.

Tracynda Davis has a BA degree from U.W.-Milwaukee and a Master of Public Health from the University of South Florida, where she conducted research on the public health significance of *Cryptosporidium* in marine wa-



ters. Most recently, Tracynda was a research associate at UW-Milwaukee in the Department of Health Services. Tracynda is working as a Public Health Sanitarian in the downtown area and near east side of Madison.

Jim Blackmore, originally from Oshkosh, graduated from UW-Eau Claire in May 1996 with a BS degree in Environmental and Public Health. Jim has worked in food establishments as a cook and was employed as an Environmental Specialist for over two years while per-



forming environmental assessments for a private company. This past July, Jim married his high school sweetheart, Jenny Ritz, an art teacher at Jefferson Middle School. Jim is also working as a Public Health Sanitarian in the downtown area and north west side of Madison.

Rick Cavaliere began his duties as the environmental health section administrative support staff in 1999, and will likely be the one answering the phone when you call us with questions.



As a Navy "brat", Rick lived in California, Maine, Texas, Florida and Idaho before coming to Wisconsin. Rick lives with his wife, Consuelo, in Madison.

Doug Voegeli has replaced Jim Steinhoff as the Environmental Health Services Supervisor, overseeing the environmental health and animal control activities. Doug has a BS in Environmental Science from Mankato State University and most recently has worked as an Evaluation and Training Officer for the State of Wisconsin, responsible for training new sanitarians and ensuring uniform application and interpretation of various codes. Doug also worked as a sanitarian in a local health department in



Minnesota and has experience as a part owner/manager of a sub sandwich shop. Additionally Doug is the Executive Officer, soon to be Commander, of an environmental health detachment in the Army Reserves. As a military environmental health technician, he has worked in places such as Honduras, Guatemala, Costa Rica, Germany and Saudi Arabia. Doug and his wife, Kris, are expecting their first child in March.

—City of Madison—  
**Safe Food  
Advisory Committee**



**SUSAN BULGRIN**  
Culver's Frozen Custard

**MICHAEL COOK**  
Capitol Centre Foods

**DAVE DUERST**  
Big Mama & Uncle Fats

**SCOTT FAULKNER**  
The Edgewater Hotel

**JOANNA IVEY**  
Heinemann's Too

**MARY LIN**  
(Former Owner)  
Golden Wok  
Chinese Restaurant

**JACK MILLER**  
Miller's Market & Deli

**WALLY BOROWSKI**  
Paisan's

**JIM MASON**  
Fire Glazed Ham



**— 1999 Achievement Award Recipients —**

**Ancora Coffee Roasters**  
112 King Street

**Big Mike's Super Subs**  
454 W. Johnson Street

**Blarney Stone**  
4245 W. Beltline Highway

**Cottage Café**  
915 Atlas Avenue

**Dean's Downtown Deli**  
116 W. Mifflin Street

**Deli at Dean - Commissary**  
324 W. Lakeside Street

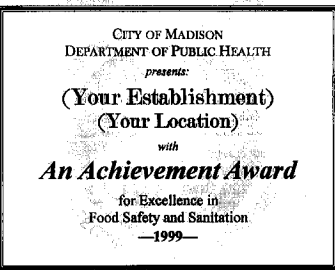
**Fourth Quarter Bar & Grill**  
2513 Seiferth Road

**Franon's Italian  
Specialties & Deli**  
822 Regent Street

**Greenbush Bar**  
914 Regent Street

**Greenbush Bakery**  
1305 Regent Street

**Husnu's**  
547 State Street



**Jim's Market**  
1436 Northport Drive

**Knoche's Food Center**  
5372 Old Middleton Road

**La Brioche Bakery**  
4544 Monona Drive

**Laurel Tavern**  
2505 Monroe Street

**L'Etoile**  
25 N. Pinckney Street

**McDonald's**  
441 N. Lake Street

**McDonald's**  
3051 E. Washington Avenue

**Michelangelo's Coffee House**  
114 State Street

**Miller's Market & Deli**  
120 N. Fairchild Street

**Mr. O's**  
1417 Northport Drive

**Myles Teddywedges**  
101 State Street

**Ohmeda Factory Cafeteria**  
3030 Ohmeda Drive

**Original Pancake House**  
320 N. Midvale Boulevard

**Phoenix Garden**  
4802 E. Washington Avenue

**Players Sports Bar**  
2013 Winnebago

**Quizno's Classic Subs**  
702 N. Midvale Boulevard

**Sam's Ten West**  
10 W. Mifflin Street

**Subway**  
7011 Watts Road

**Target**  
4301 Lien Road

**The Dardanelles**  
1851 Monroe Street

**The Saz**  
858 State Street

**Tony Frank's West**  
1612 Seminole Highway

**Urban Pizza Co.**  
1501 Monroe Street

**The following criteria were used to determine the 1999 award recipients:**

1. The establishment was open for at least 12 months under the current licensee.
2. The restaurant does at least a moderate amount of food handling.
3. No confirmed or suspected food-borne illness within the past two licensing years.
4. No city attorney referral for health code violations in current or past two licensing years.
5. No reinspections were required in the current or past licensing year.
6. Absence of critical item violations on the current inspection.
7. Inspection score of 10 or below, or 20 or below (depending on the complexity of the food service operation).
8. A Certified Food Manager is on staff for restaurant operations.
9. Confirmation by the Madison Department of Public Health.



We hope to see many more names on the list when we announce the winners in 2000!



# - Most Frequently Identified Violations -

Do you know which violations are those most frequently identified by

your inspector during a routine inspection? The Safe Food Advisory Committee recently addressed this question, with the goal of identifying actions operators can take to prevent these violations from occurring.

In 1999, 6218 total violations were recorded, for an average of 7 violations per inspection. Fifteen percent of the establishments inspected (normally those establishments with very limited food service) had no violations recorded at the time of inspection, while eighty-five percent of the establishments had between 1 and 43 violations recorded.

VIOLATIONS PRESENT	NUMBER OF ESTABLISHMENTS
0	130 (14%)
1-10	619 (66%)
11-20	160 (17%)
21-43	26 (3%)

When we examined the 1998-1999 data from our hand-held computer system, we discovered the following about the violations being recorded in Madison:

The most hazardous violation in the chart to the right is the unsafe temperature violation. 66% of all the temperature violations marked involved cold foods not held at 41° F or below. Often this is due to make ta-



bles and coolers not holding at safe temperatures. Temperature violations are critical violations that can obviously result in food borne illness. (While it is important to correct all violations, critical item violations, or those most likely to cause food borne illness, are the most significant and must be swiftly corrected.)

Monitoring temperatures is a primary focus of our inspection work. Uncorrected or chronic temperature violations will automatically result in a city attorney referral.

So, how can you help assure the most frequently recorded violations do not appear on your inspection report?

- ✓ Use temperature recording logs on a daily basis. Assign an employee to be responsible for taking the temperatures of all the cooling units and to report temperatures above 41° F to the manager. Food in units with temperatures above 41° F must be transferred to properly working coolers. Where possible, put a thermometer into a container of water to monitor temperatures, since ambient air temperature will vary with the opening and closing of the

doors.

- ✓ Assign an employee to monitor all hand wash stations and to keep hand soap and hand towels present at all times.
- ✓ Have a regular cleaning schedule (floors, walls, ceilings and equipment), especially in the cooking area, so that dirt and grease do not accumulate for days or weeks before cleaning. Try to put castors on your equipment where possible, to facilitate the moving of equipment for cleaning. The managers should inspect the cleaning to make sure it is getting done as scheduled.
- ✓ Keep stored food covered (partially cover while cooling to safe temperatures) and do not store food or food containers on the floor.
- ✓ Do not use wood in kitchen areas and walk-in coolers (butcher block is acceptable)
- ✓ Repair plumbing problems as they occur.



If you have further questions regarding these violations, please call your inspector at 294-5335.

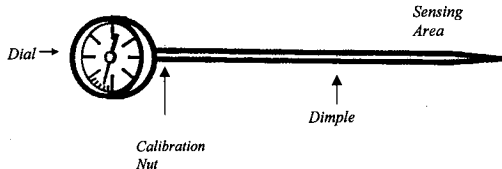


VIOLATION CODE	VIOLATION TYPE	# VIOLATIONS RECORDED	% OF TOTAL VIOLATIONS
37	Walls/ceilings (cleaning or repair)	251	8%
36	Floors (cleaning or repair)	233	7%
03	Temperatures (unsafe)	224	7%
08	Food protection (not protected from contamination, food on floor)	219	7%
32	Violations at hand wash stations (hand soap and towels unavailable)	207	6%
22	Food contact surfaces (cleaning)	194	6%
15	Non-food contact surfaces (repair needed or wood present)	186	6%

## Thermometer Fact Sheet

### Calibration and Use

When using thermometers to ensure food safety, you need to make sure your thermometer readings are accurate. You should calibrate thermometers before using for the first time and then quarterly. Thermometer calibration is also crucial after it has been dropped.



**Equipment needed**

- Cup of ice and water (50/50 slush)
- Wrench/pliers
- Small pan of boiling water
- Thermometer(s)

**Cold** Place thermometers in a cup of ice and water mixture. Immerse the stem a minimum of 2 inches into the ice and water mixture, being careful not to touch the sides or bottom of the glass. Wait until needle stops moving. The thermometer should read 32°F. If an adjustment is needed use the wrench/pliers to turn the calibration nut until it reads 32°F.

**Hot** Place thermometers in small pan of boiling water. Immerse the stem a minimum of 2 inches and wait at least 30 seconds. The thermometer should read 212°F. If an adjustment is needed use the wrench/pliers to turn the calibration nut until it reads 212°F.

### Considerations for use:

Do you know where the thermometer is located?

Do you take daily temperatures?

buffet line    salad bar    cook line    prep line    steam tables  
coolers    freezers    hot holding cabinets

Do you use temperature logs?

Do you clean the thermometer between inserting into different foods?

Are you careful not to touch the bottom or sides of food containers or not to touch the bone when testing meat?

Are you careful to insert thermometer so the sensing area is in the center/thickest part of the food?

NEVER leave thermometer in food that is being cooked.



Madison Department of Public Health  
Environmental Health Section  
294-5335

**Temperaturas  
Necesarias**

Para la protección  
de alimentos  
compuestos de

Carne  
Pollo  
Pescado  
Huevos  
Leche

Cocine Pollo  
y pavo a 165°F  
Recaliente otros  
alimentos a 165°F

Cocine puerco  
a 155°F

Mantenga los  
alimentos calientes  
a más de 140°F

**Las bacterias  
dañinas se  
desarrollan  
rapidamente**

Mantenga los  
alimentos fríos a  
menos de 41 °F

La temperatura  
preferida para los  
alimentos fríos

Mantenga los  
alimentos  
congelados a menos  
de 0°F

**Temperature  
Requirements**

For protection  
of potentially  
hazardous foods

Meat  
Poultry  
Fish  
Eggs  
Milk

Cook poultry &  
stuffed meats to  
165°F. Reheat foods  
to 165°F

Cook pork & ground  
meats to 155°F

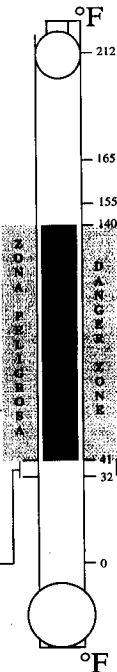
Keep hot foods  
above 140°F

**Bacteria grow  
rapidly at  
these  
temperatures**

Keep cold foods  
below 41°F

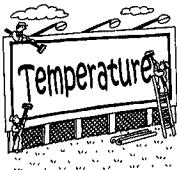
Preferred cold food  
storage temperature

Keep frozen  
foods below 0°



# Food Safety Topic of the Year

The Safe Food Advisory Committee has suggested the department focus additional training and energy on one significant food safety topic each year. After a tight campaign between hand washing and temperature, the final election results are in... **Temperature** has won the title of Food Safety Topic of the Year.



Unsafe temperatures are the cause of over 60 percent of food borne illnesses in the United States. Temperatures are important throughout the whole life of food products from receiving to


cooking to cooling and re-heating. The insert in this issue of **Foodfacts** contains information on the temperature "Danger Zone" and the safe zones. It also contains information on the calibration of metal stem thermometers. A thermometer's accuracy is dependent on its calibration. A few degrees off may impact on the safety of the food you serve. (When is the last time you calibrated your thermometer?)

Pull out the temperature insert and hang it up in your establishment where your staff will see it and learn from it. When your health inspector comes for your next routine inspection, he or she will be spending a few extra minutes with you discussing these important temperature issues.


So in the spirit of the first annual Food Safety Topic of the Year, go out and take some temperatures today!



**Open Records**



In light of the recent media attention that restaurants in the City of Madison have been receiving, it is a good time to remind everyone that inspection reports are considered public information and are open records. The public can come into our offices to view any file or to request a copy of the files for a fee. We typically receive several such requests each year, some from the media and some from other citizens.



## **SALMONELLA OUTBREAK LINKED TO EATING SPROUTS** *continued from page 1*

outbreak by the PFGE testing.

This multi-state outbreak occurred despite excellent hygienic practices and use of recommended disinfection practices at the sprouting facilities. Raw sprouts present unique food safety problems because the warm, humid conditions needed for growing sprouts are also ideal for the rapid growth of harmful bacteria, when present.

Additional research and disinfection procedure guidelines are needed to ensure minimum risk to consumers who eat fresh sprouts. The most recent FDA guideline indicates that two important safety measures, which should be in place at sprout production facilities, are: the testing of the spent irrigation water for pathogens, such as *Salmonella* and *E. coli* 0157:H7, and the disinfection of seeds (prior to sprouting) with a treatment that can effectively reduce or

eliminate pathogenic bacteria, such as 20,000 ppm calcium hypochlorite in water. We suggest that you ask your sprout distributor if those recommendations are being followed in the production of the sprouts you are purchasing.

Dr. Mary Proctor of the Wisconsin Division of Public Health credits the hard work and exceptional cooperation between the food industry, local and state health departments, the Centers for Disease Control and Prevention and the US Food and Drug Administration as the reason for the outbreak's rapid resolution.

The Madison Department of Public Health wishes to commend the many retail stores and restaurants in Madison that responded so quickly to help assure contaminated sprouts would not be used.



# HACCP update



In several previous issues of *Foodfacts*, we have presented articles on Hazardous Analysis Critical Control Point (HACCP) inspection work being done in our department and in restaurants and in restaurants around Madison. For those of you still new to HACCP, it is the systematic way to monitor the safety of your food from the time it arrives at your establishment until it is served to the customer.

Our inspectors have worked closely with many of you over the past few years to provide training in your establishments that will allow you to develop HACCP monitoring methods that you can use daily. However, a lack of available inspector time for HACCP activities has not allowed us to move this program forward as much as is needed.

Therefore, we are excited to tell you about our new efforts in HACCP and food service training. In July 1999, we dedicated 50% of a public health inspector's position to be the HACCP and training specialist. Beth Cleary has taken on this role of being the primary person to provide food service training and to perform HACCP evaluations in our restaurants and retail food stores.

Last October, Beth traveled to DuPage County Health Department in Illinois, a progressive department with extensive experience in HACCP work, to learn how this health department provides operator training and HACCP for their operators.

Over the last six months Beth has developed various training programs for operators. In November we partnered with Kessenich's in an all day food safety seminar. Beth's presentation, "How to Make HACCP

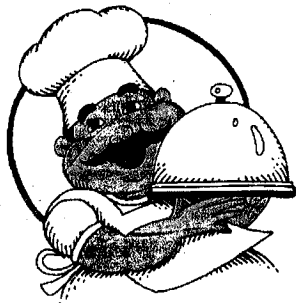
Practical", highlighted the 7 steps of HACCP by showing practical ways to begin HACCP activities in food establishments. Food flow charts and HACCP style recipes were discussed. This presentation was repeated in February to Monona Terrace food service staff.

Beth has also provided general food service training to area restaurants such as Culver's and Big Mike's Super Subs. Issues including personal hygiene, proper food temperatures, and food borne illness were discussed. All employees received a certificate of attendance from the Health Department.

Beth has also performed HACCP evaluations in restaurants and retail food stores on products such as, chicken potpie, hummus, chicken and ham salad, and refried beans. These evaluations have been eye opening for operators and the health department as to the complexity involved in certain food processes, and have resulted in improved levels of safety in the food production processes.

These evaluations have  
been eye opening for  
operators and the  
health department...

*If you are interested in more information and available training on HACCP or food safety issues please contact us at 294-5335.*



# Cleaning Up Blood Spills the Safe Way



**T**he 1998 Bureau of Labor Statistics report on occupational injuries states that there were 8.1 reported injuries per 100 full-time workers in retail food stores and 6.2 reported injuries per 100

full-time workers in eating and drinking places. This translates to over 281,000 reported injuries in retail stores and over 481,000 reported injuries in eating and drinking places in the United States in 1998. And there are undoubtedly thousands more injuries that go unreported. A significant number of the injuries in food establishments are skin cuts resulting from knives, slicers, broken glass, or other sharp objects. If you are a food service employee, it is likely just a matter of time until you will be cleaning up blood from one of these unfortunate accidents. In order to help assure that blood clean-up is done in the safest manner possible for all involved, and that transmission of any blood borne disease will not occur, we recommend the following actions:

## WEAR GLOVES WHILE CLEANING UP BLOOD

Latex gloves are best to protect against blood-borne pathogens. If latex gloves are not available, or if someone has a latex allergy, use vinyl gloves. Gloves should be worn before any contact with blood or blood contaminated objects. Always wash your hands after removing gloves.

## CARE OF THE INJURED PERSON

As soon as an injury occurs, the injured employee should stop work ac-

tivity and move away from food preparation areas. If possible, the person who is injured should take care of his or her wound. This reduces the possibility of others having blood exposures. General first-aid measures include washing the wound, applying pressure to stop the bleeding and bandaging the injury. If help is needed, wear gloves before assisting. If the bleeding cannot be stopped, the injured person should get medical care.

## CLEAN UP

Any surface or non-disposable item that has been contaminated with blood needs to be cleaned and disinfected.

- ✓ Put on gloves.
- ✓ Remove all visible blood with detergent and water. Use disposable wipes whenever possible.
- ✓ If gloves become bloody, remove them and put on another pair.
- ✓ Disinfect the area with bleach, using  $\frac{1}{4}$  cup bleach per 1 gallon of water.
- ✓ Remove gloves.
- ✓ Wash hands.

## DISPOSAL

Any bloody disposable items should be discarded. Put on gloves before handling contaminated items. Place bloody items, including gloves, in a plastic bag and close the bag. **In most situations, the bag can be placed in the regular trash.** There are situations when the contaminated items are considered bio-hazardous and may not be put in the garbage.

Bio-hazardous waste includes items that are dripping, pouring, squeezing or flaking blood. These need to be double-bagged in plastic and labeled

with a biohazard symbol. Broken glass or other sharp items contaminated with blood are also bio-hazardous. Contaminated "sharps" should be swept up and must be put into a leak-proof, puncture resistant container. Liquid detergent containers are an adequate grade of plastic for this in an emergency. Plastic milk containers are not acceptable. The sharps container must also be labeled as bio-hazardous. If you have bio-hazardous waste, call MERI at 257-7652 to find out about disposal.

## SPILL KITS

Spill kits are boxes containing needed items in the event of a bloody accident. The kit should be accessible and identifiable. Spill kits should contain at least the following:

- ✓ Latex or vinyl gloves in more than one size
- ✓ Plastic bags
- ✓ Biohazard labels
- ✓ Sharps container

If the following items are not immediately accessible, they should also be in the kit:

- ✓ Paper towels
- ✓ Detergent
- ✓ Disinfectant
- ✓ Small brush and pan for brushing up contaminated sharps

Note: A quick search on the Internet for "blood clean-up" will provide information on inexpensive pre-made blood spill clean-up kits.



## RECERTIFICATION TIME IS HERE!

It's the year 2000 and many of us think 1995 is ancient history. Do you remember 1995? Do you remember who won the Super Bowl? If you remember 1995, then you realize it was the first year that restaurants were required to have a certified operator. This certification lasts for 5 years, which brings us to the year 2000. It's time to think about recertification!

**Certified operators should be checking the expiration date on their certificate and begin to make arrangements to become recertified.**



Very informative recertification classes are now being offered by several different organizations. You do not need to pass an exam to become re-certified, but you do need to attend the class. The classes will cover important new information and emphasize training. If recertification is not completed within six months of expiration, you may have to repeat the certification class and the examination.



So take a minute to look at your certificate and start making plans for recertification. Please contact your District Sanitarian at 294-5335 for information on recertification. Oh by the way, the Forty-niners beat the Chargers.



## Foodfacts

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## Foodfacts

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