



Foodfacts

**Madison Department of Public Health
Environmental Health Services Section**

Madison, Wisconsin

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Winter 2003

Hepatitis A Cases Increase in Madison

Hepatitis A virus (HAV) cases are on the rise in the Madison area. It has infected and affected foodhandlers in some of our restaurants as well as non-foodhandlers. Persons infected will usually experience symptoms such as fever, nausea, diarrhea and jaundice (yellowing of the skin and eyes). In most cases the symptoms are mild and last from 1 to 2 weeks. In some cases HAV may become a severely disabling disease lasting several months.

Two recent experiences in the Madison area involved persons that were experiencing symptoms and later confirmed to have Hepatitis A virus. One case may be associated with the transmission of the virus to other persons. **Foodhandlers diagnosed with Hepatitis A virus are to remain excluded from the food establishment until written approval from the health department and the medical provider are given.**

The food establishment should also always follow control measures to prevent foodborne illnesses:

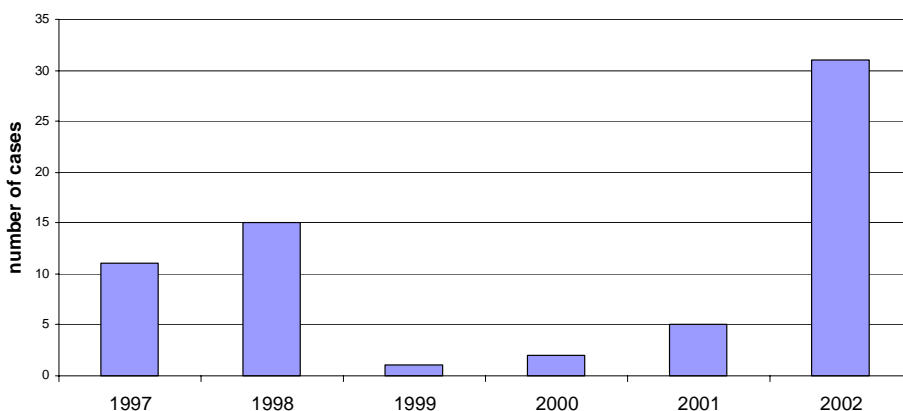
1. Effective employee handwashing.
2. No direct handling of ready-to-eat food items. Gloves, utensils, tongs or other utensils should be used to handle ready-to-eat foods.
3. Employees should not work if they exhibit any of the following symptoms: Jaundice, nausea, diarrhea, abdominal pain, dark urine, low-grade fever or muscle and joint aches.

If a food establishment has an employee that has been confirmed as positive for HAV, they should immediately call the Health Department to request assistance. The employee shall be excluded from the food establishment. In most cases, all

foodhandlers and dishwashers will undergo blood testing to determine if they are infected with HAV. Additionally, they must receive an injection of Immune Globulin to help prevent their chances of becoming infected. Confirmed HAV cases are not allowed to return to work until their period of transmission is past. Swiftly taking these steps can help assure that no additional cases occur and that your establishment will remain open for business.

If you have any questions concerning HAV infection or employee illness policies, please contact your district sanitarian. Hepatitis A virus is a serious disease that must not be taken lightly. Report cases or information regarding cases to the Health Department promptly.

Increase in Hepatitis A Cases in Madison in 2002



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Multiple Site Food Service

A recent trend in the food service industry has been to set up multiple sites for food service. An example of this is a sandwich shop that sells food on certain days in a large office building. This type of food service may require an additional license depending on how the meals are catered. Restaurants, with the proper equipment, are allowed to cater with a City of Madison Food and Drink license.

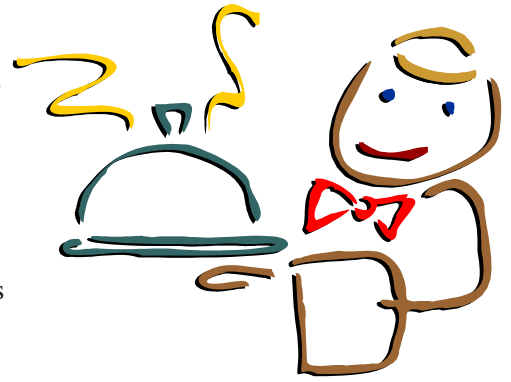
A caterer is someone who prepares, serves, or sells pre-ordered meals to the general public. The general public includes customers and occupants of public or private service clubs, civic organizations, industrial plants, office buildings and businesses. Catered meals are prepared at a licensed facility and transported to another location for service only.

If you contract with a business to provide meals to customers and/or employees and the meals are not pre-ordered, you have to obtain an additional food and drink license for that location.

If food items need to be hot or cold you must provide mechanical hot and cold holding equipment. If utensils are to be cleaned and left onsite, an approved three (3) compartment sink or commercial dishwasher with pre-wash sink is required at the location. Otherwise, all equipment and utensils must be returned to the preparation facility for proper cleaning.

If you are serving unwrapped foods, a dedicated handwashing sink with hot and cold water, non-hand operated faucet, soap and single use towels need to be provided for proper handwashing. This site also needs its own designated certified food manager.

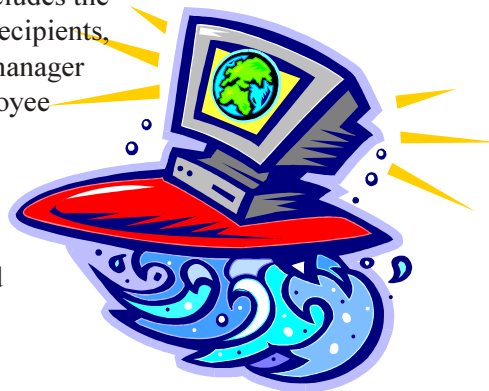
If you have any questions, concerning your catering activities, give us a call at 294-5335.



Check Out Our Website

An easy way to access lots of good information on food safety is through the recently improved Madison Department of Public Health's web site at <http://www.ci.madison.wi.us/health/envhealth/foodprotect.html>.

Information that can be found includes the most recent achievement award recipients, external food safety links, food manager recertification information, employee training facts, Wisconsin Food Code and much, much more. Please take an opportunity to review the content available on the site. Your input is encouraged to help us improve our site.



FREE

FREE

FOOD SAFETY CLASSES

Preventing Foodborne Illness

New food employees are encouraged to attend
Tuesday, February 18th, 2003
8:30 - 10:30 am

Spanish Speaking

Preventing Foodborne Illness
Spanish speaking food employees are encouraged to attend
Tuesday, March 18th, 2003
8:30 - 10:30 am

All classes will be held at:

Damon's
4325 Lien Road
Madison, WI

Please contact the Madison Department of Public Health at 294-5335 to Register

2002 Achievement Awards



We are extremely pleased at the number of the operators receiving the achievement awards this year. These awards are difficult to achieve and require proactive work in the area of food safety.

One of the criteria to receive an award is the absence of critical violations on the current inspection. **This year, critical violations were allowed that will not be allowed next year.** Those violations included no date marking of ready-to-eat foods, inadequate demonstration of knowledge, unapproved bare hand contact and consumer advisory violations.

Next year, these critical violations will be included in the criteria for the selection of achievement award winners. Please insure that you are knowledgeable on the new food code and the new requirements so you can have the best chance of being included among next year's award winners.

See list of winners on pages 4-5.

The following criteria were used to determine the 2002 award recipients:

- ❖ The establishment was open for at least 12 months under the current license.
- ❖ No confirmed or suspected foodborne illness within the past two licensing years.
- ❖ No city attorney referral for health code violations in current or past two licensing years.
- ❖ No re-inspections were required in the current licensing year.
- ❖ Absence of critical item violations on the current inspection. Due to recent changes in the Wisconsin Food Code, several new critical items were allowed this year. The allowed criticals included: Bare Hand Contact, Consumer Advisory, Demonstration of Knowledge, and Date Marking.
- ❖ The food establishment does at least a moderate amount of food handling.
- ❖ Inspection score of 10 or below, or 20 or below (depending on the complexity of the food service operation).
- ❖ A Certified Food Manager is on staff for restaurant operations.
- ❖ Confirmation by the Department.

We hope to see many more names on the list when we announce the winners in 2003!

Oh No - Another New Inspector!

You may see a new face inspecting your establishment this year. As of July 1, 2002, all Health Inspectors have switched their inspection areas (districts). The districts are changed on a regular basis, about every three years. This redistricting helps the owner/operator by providing a different set of eyes to view their operation and establishment and helps avoid health inspector burn out. The switching of districts give the health inspector a new establishment to look at, new operators to work with and a new focus on the operation of the establishment.

The following are the new assignments:

North - Bonnie Kinney

Far East - Anne Hohol

South East - Jim Blackmore

South - Stefanie Moccero

Near West - Randy Holveck

North West - Beth Cleary, Duane Jackson

South West - Valerie Reiter

Central - the downtown area, which has the greatest amount of establishments is shared by all inspectors.





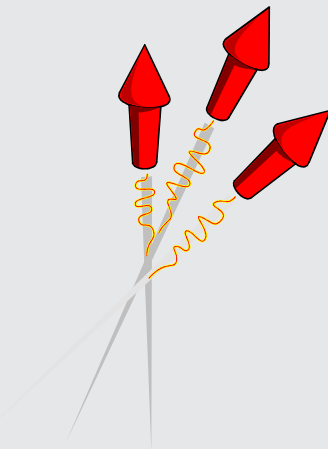
Achievement Awards 2002



The Madison Department of Public Health is pleased to announce the establishments that have received Achievement Awards for excellence in food safety and sanitation for the year 2002. Again we have a record number of establishments that have reached this distinction. One hundred and one (101) out of over 1000 licensed food establishments have met the strict criteria for the award. The Madison Department of Public Health and the Safe Food Advisory Committee have placed the award winners in the following categories:

- ◆ **Limited Food Handling**
- ◆ **Bar & Grill**
- ◆ **Fast Food**
- ◆ **Grocery/Deli**
- ◆ **Restaurants**

**Previous award winner*



Congratulations

LIMITED FOOD HANDLING

- Ancora Coffee**
1859 Monroe St.
- Ancora Coffee Roasters**
112 King St.
- Barnes & Noble**
7433 Mineral Point Rd.
- Bill's Orange Juice & Lemonade**
1335 Gilson St.
- Cafe at Dean**
1808 W. Beltline Hwy.
- Carl's Cakes**
4544 Monona Dr.
- Clothesline Cafe**
437 W. Gilman
- Cookies by Design***
7414 Mineral Point Rd.
- Cuppa Jo***
4124 Monona Dr.
- Dairy Queen III***
7860 Mineral Point Rd.
- Eastgate Cinemas**
5202 High Crossing Blvd.
- Evangel Life Center**
4404 Femrite Dr.
- Gloria Jeans**
171 East Towne Mall
- House of Wisconsin Cheese***
107 State St.
- Jamba Juice**
401 State St.
- La Choy**
4126 Monona Dr.
- Madison Senior Center**
330 W. Mifflin St.
- TCBY**
6654 Odana Rd.

BAR & GRILL

- Blue Moon***
2535 University Ave.
- Bowl-A-Vard Lanes**
2121 East Springs Dr.
- Brothers**
704 University Ave.
- Farm Tavern**
1701 Moorland Rd.
- Horseshoe Bar***
3900 Dempsey Rd.
- Players Sports Bar***
2013 Winnebago St.
- State Street Brats**
603 State St.
- Village Bar***
3801 Mineral Point Rd.

FAST FOOD

- 24 Carrot Cafe***
1 S. Park St.
- Athenian Garden**
410 E. Wilson St.
- Big Mike's Super Subs***
6702 Mineral Point Rd.
- Big Mike's Super Subs***
4601 Cottage Grove Rd.
- Big Mike's Super Subs**
418 Westgate Mall
- Big Mike's Super Subs***
449 State St.
- Big Mike's Super Subs**
4292 East Towne Blvd.
- Big Mike's Super Subs***
306 Junction Rd.
- Bill's Hilldale Shell***
3401 University Ave.
- Borders Books, Music and Cafe**
2173 Zeier Rd.

Buck's Pizza - West*

525 S. Midvale Blvd.

Children's Zoo Concession Stand*

702 S. Randall

Culver's*

2102 W. Beltline Hwy.

Famous Footwear

7010 Mineral Point Rd.

Friends of Meriter Coffee Shop

202 S. Park St.

Griff's*

1233 McKenna Blvd.

Kentucky Fried Chicken

4802 Annamark Dr.

Legacy House Imports

4221 Lien Rd.

McDonald's*

6402 Millpond Rd.

McDonald's

3051 E. Washington Ave.

McDonald's*

441 N. Lake St.

McDonald's

1102 Regent St.

McDonald's Restaurant # 2890*

4502 E. Washington Ave.

Noodles & Company*

7050 Mineral Point Rd.

Pizza Hut

811 S. Gammon Rd.

Pizza Hut

662 State St.

Ponderosa Steakhouse

515 S. Gammon Rd.

Qdoba Mexican Grill

548 State St.

Quizno's Classic Subs*

702 N. Midvale Blvd.

Quizno's Classic Subs*

5 N. Pinckney St.

Quizno's Classic Subs*

6611 McKee Rd.

Schlotzsky's Deli*

3825 E. Washington Ave.

Taco Bell

534 State St.

Taco Bell #4129*

228 East Towne Mall

Taco John's

1234 Regent St.

Target

4301 Lien Rd.

Thai House Cart*

4126 Monona Dr.

Wagner Travel Mart Subway

3710 Millpond Dr.

Wendy's

633 S. Gammon Rd.

Wilson St. State Office Building

1 W. Wilson St.

GROCERY/DELI

Ace Sushi

726 N. Midvale Blvd.

Fire Glazed Ham*

722 S. Gammon Rd.

Gino's Italian Deli

4606 Verona Rd.

Greenbush Bakery*

1305 Regent St.

Knoche's Food Center*

5372 Old Middleton Rd.

Market Basket

312 E. Mifflin St.

Seafood Center - Brennan's*

5533 University Ave.

Seafood Center - Heritage Square

712 S. Whitney Way

RESTAURANT

Applebees Neighborhood Grill and Bar

4710 East Towne Blvd.

Bahn Thai Restaurant

944 Williamson St.

Big Mama & Uncle Fats

6824 Odana Rd.

Bon Appetit*

805 Williamson St.

Buraka

543 State St.

College Park - The Regent

1402 Regent St.

Cottage Cafe*

915 Atlas Ave.

CUNA International Commons*

5810 Mineral Point Rd.

Fluno Center

601 University Ave.

Harvest

21 N. Pinckney

Ken's Cafeteria*

101 E. Wilson St.

Lulu's Restaurant*

2524 University Ave.

Luther's Blues

1401 University Ave.

Mediterranean Café*

625 State St.

Meriter Methodist

309 W. Washington Ave.

Monona Catering*

1 John Nolen Dr.

Nitty Gritty

223 N. Frances St.

Ohmeda Admin. Blvd. Cafeteria

3030 Ohmeda Dr.

Ohmeda Factory Cafeteria*

3030 Ohmeda Dr.

Pasta Per Tutti*

2009 Atwood Ave.

Pizza Hut

2649 East Springs Dr.

Poppa Coronofoulos

4426 E. Buckeye Rd.

Rayovac Corporation*

2317 Winnebago St.

Sunroom Café & Gallery

638 State St.

The Edgewater Hotel

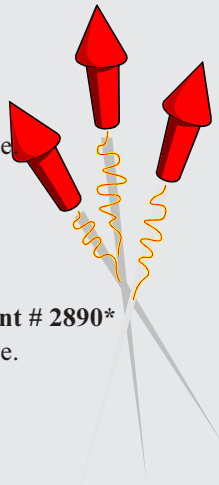
666 Wisconsin Ave.

The Saz

558 State St.

Wingra Café

1000 Edgewood College Dr.



Achievement Award Hall of Fame

5 Consecutive Awards:

- ♦ Buck's Pizza - West
- ♦ Griff's
- ♦ Dairy Queen III
- ♦ House of Wisconsin Cheese
- ♦ Ken's Cafeteria

4th Award Winners:

- ♦ Players Sports Bar
- ♦ Seafood Center on University Avenue
- ♦ Cottage Cafe
- ♦ Ohmeda Factory Cafeteria

CDC RISK FACTORS

Maybe you've noticed something different about your last few routine inspections. The health inspector's focus has shifted from where it might have been in the past, to where it is now and will continue to be in the future: a focus on foodborne illness risk factors.

What are these risk factors?

Based on the Centers for Disease Control (CDC) Surveillance Report for 1988 - 1992, five broad categories of risk factors contributing to foodborne illness were identified. The identified risk factors include:

- ◆ **Food from Unsafe Sources;**
- ◆ **Inadequate Cooking;**
- ◆ **Improper Holding Temperatures;**
- ◆ **Contaminated Equipment; and**
- ◆ **Poor Personal Hygiene.**

The FDA Retail Food Program established a goal to reduce the occurrences of CDC-identified risk factors causing foodborne illness in institutional food service, restaurants, and retail food stores by 25% by October 1, 2010.

Based on 17,477 observations collected by the FDA, five practices and behaviors exceeded a 40% out of compliance observation rate:

- ◆ Cold Holding of Potentially Hazardous Food (PHF) at 41°F (5°C) or below;
- ◆ Ready-to-eat (RTE), PHF Date Marked after 24 hours;
- ◆ Commercially Processed RTE, PHF Date Marked;

- ◆ Surfaces/Utensils Cleaned/ Sanitized; and
- ◆ Proper, Adequate Handwashing

How do the inspectors use the CDC risk factors? The Madison Department of Public Health is using an inspection approach that focuses on the risk factors most often associated with foodborne illness. We will be asking questions about food handling, observing employees while they work, and focusing the inspection on the food processes.



Why should a retail food establishment operator be aware of these risk factors?

Improvements in industry's active managerial control of the risk factors will result in a greater level of consumer protection.

In order to better focus on risk factors, the management of each food establishment should:

- ◆ Develop and implement Standard Operating Procedures (SOPs) that address the risk factors. For example, SOPs should require that food is cooked to a minimum temperature and checked with a thermometer to verify the temperature.

- ◆ Provide all employees with specific training to implement the SOPs.
- ◆ Provide the necessary resources, equipment, and supplies to implement the SOPs. Items such as temperature measurement devices, test papers, temperature logs, hand soap, towels, and chemical sanitizers are crucial to the successful control of specific risk factors.
- ◆ Assess SOPs to ensure control over all risk factors. Critical limits and measurable standards for control of the risk factors should be incorporated into SOPs. For example, SOPs should state what is done to food that is improperly cooked. Should the food be reheated or discarded?
- ◆ Establish monitoring procedures that focus on critical processes and practices. The SOPs should identify ways that food temperatures are monitored and by whom. This can be accomplished through a temperature log.
- ◆ Identify methods to routinely assess the effectiveness of the SOPs.



REMINDER



The new changes to the smoking ordinance will be enforced as of January 2, 2003.

See the changes to the ordinance on the Madison Department of Public Health's website:

<http://www.ci.madison.wi.us/health/envhealth/smoking.html>

Safe Food Advisory Committee Wants to Hear from YOU



The Madison Common Council created the Safe Food Advisory Committee (SFAC) in 1997 to help provide the Health Department with needed feedback from the industry. The ongoing sharing and discussion of food safety issues between operators and health department staff has been beneficial to both sides. Additionally, all operators have benefited from much of the work done as a result of these meetings. Examples include the guide for assessing illness in foodhandlers, redesigning achievement award criteria and working on customer survey questions.

The committee volunteers have now agreed to accept email from all City of Madison licensed food establishment operators. Operators can use the committee to suggest improvements of the services that we provide and suggest discussion topics that may be of interest. They will make sure your email gets to the committee for discussion. They will present issues discreetly if requested. When emailing the SFAC members please put "SFAC" in the subject line so that they may know that the email concerns the SFAC.

The following are the committee members and their e-mail addresses:

Jim Mason fgh503@chorus.net
Melanie Horzuesky bluepie@chorus.net
Michael Cook cookyjar@merr.com
Nantana Lamart-Slatter nanhyde@mcleodusa.net
Phil Wiedenbeck philw@terracom.net
Scott Faulkner faulkn@earthlink.net
Susan Bulgrin Bul53175@aol.com
Wally Borowski porta bella rest@aol.com

Labeling Basics

Food allergies are a hot topic lately and many food recalls are attributed to undeclared ingredients on labels. If you are selling packaged items and/or offering bulk sales like bakery items; then labeling concerns you. The WI Food Code 3-602.11 deals with labeling. The basic requirement is that packaged food contain a label which declares these specific items:

1. Product name
2. Ingredient list
3. Business name and address
4. Net content
5. Safe handling statement for meats and eggs

Labels must be on the front of the package for easy identification. An exception to the rule is that establishments that sell bulk or unpackaged foods, like bakery items or candy, may locate the ingredient list in a file or other means as long as it can be made available for inspection by consumers. It is important when items are for sale in bulk that consumers are aware of what items contain nuts, eggs, or other additives that are common food allergens. There is detailed information on labeling and food allergies at the Department of Agriculture website: <http://datcp.state.wi.us/fs/business/food/labeling/>. Or contact the Madison Department of Public Health at 294-5335 for more information.

MEET BONNIE KINNEY

Bonnie Kinney is the newest Health Inspector on staff. Bonnie will be working on the northside of Madison. Bonnie recently moved to Madison from St. Louis, and has re-entered the work force after being a stay-at-home mother for the past eight years. She has a BS in Food Science and Nutrition from UW-Stout and has over seven years experience working in the food science industry including the Continental Baking Company. As a Project Leader at Continental Baking, she participated in the development and introduction of products such as Brownie Bites, Mini Muffins, Hostess Light's Twinkies, Hostess Light's Cupcakes, and Low-Fat Brownies.

Bonnie has been married to her husband for thirteen years and is a mother to eight-year-old twins. Her hobbies are photo scrap booking, sewing, and yoga. She is a certified aerobics instructor, marathon runner, and triathlete; and hopes to do the Birkebeiner, a cross-country ski marathon, this winter.



Bonnie Kinney

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City of Madison
Department of Public Health
Environmental Health Section
Room 507
210 Martin Luther King, Jr. Blvd.
Madison, WI 53703
(608) 294-5335
E-mail: health@ci.madison.wi.us

**-Editor-
Tommye Schneider**

-Contributing Writers-

**Jim Blackmore
Beth Cleary
Randy Holveck
Bonnie Kinney
Stefanie Moccero
Valerie Reiter
Douglas Voegeli**



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Madison Department of Public Health
210 Martin Luther King, Jr. Blvd., Room 507
Madison, WI 53703-3346