

MILWAUKEE HEALTH DEPARTMENT
Compliance Report on Sanitary Conditions Related to
Milwaukee Food Establishments

This report is provided in accordance with Chapter 68-03 of the Milwaukee Code of Ordinances, which requires that the Milwaukee Health Department (MHD) annually report to the Council and Mayor on restaurant sanitary conditions. The report summarizes inspection data for restaurants, food stores and schools in calendar year 2011.

Chapter 68-03-2(a1) requirement: Summary of the extent of critical risk Wisconsin food code violations reported citywide, by inspection district and by type of establishment.

Response:

Listed by work location and establishment type, the following two tables summarize the food safety inspection activities of the MHD. The national Centers for Disease Control has identified the five critical risk violations (unsafe sources; inadequate cooking; improper holding; cross contamination; and personal hygiene) tracked by the MHD as leading causes of food borne illnesses. Therefore, the focus of the MHD food safety inspection program is on reducing these types of violations.

2011 COMPLIANCE REPORT

NORTH STATION		Total # of inspections with one or more critical risk violation	Percentage of inspections with one or more critical risk violation	Critical Risk Violation Categories*						*Total of Critical Risk Violation Categories	Total Violations (Critical Risk plus Non-Critical Risk)
Type of Establishment	Total # of inspections			Unsafe Source	Inadequate Cooking	Improper Hold	Cross Contamination	Personal Hygiene	Other Factors		
Restaurant	1185	541	46%	15	6	305	353	379	240	979	2296
Food Establishment	968	299	31%	51	0	109	228	212	121	537	1518
Schools	358	42	12%	1	0	25	18	27	7	62	131
TOTAL	2511	882	35%	67	6	439	599	618	368	1578	3945

CENTRAL STATION		Total # of inspections with one or more critical risk violation	Percentage of inspections with one or more critical risk violation	Critical Risk Violation Categories*						*Total of Critical Risk Violation Categories	Total Violations (Critical Risk plus Non-Critical Risk)
Type of Establishment	Total # of inspections			Unsafe Source	Inadequate Cooking	Improper Hold	Cross Contamination	Personal Hygiene	Other Factors		
Restaurant	1359	567	42%	28	4	356	255	391	218	982	2004
Food Establishment	564	112	20%	12	0	45	63	68	32	172	440
Schools	181	22	12%	0	0	8	11	11	0	27	55
TOTAL	2104	701	33%	40	4	409	329	470	250	1181	2499

*Please note that the numbers under the critical risk violation categories represent number of times a category was checked and not the total number of violations issued in a category.

Chapter 68-03-2(a-2) requirement: Comparison and analysis of inspection results over time to determine the extent of progress being made to reduce and eliminate the critical restaurant violations that can lead to foodborne illness.

Response: Using the same format as in the preceding section, the following tables provide a citywide summary of MHD food inspection activities for the years 2009, 2010, and 2011.

2009 TOTALS											
Type of Establishment	Total # of inspections	Total # of inspections with one or more critical risk violation	Percentage of inspections with one or more critical risk violation	Critical Risk Violation Categories*						Total of Critical Risk Violation Categories	Total Violations (Critical Risk plus Non-Critical Risk)
				Unsafe Source	Inadequate Cooking	Improper Hold	Cross Contamination	Personal Hygiene	Other Factors		
Restaurant	2758	1320	48%	38	20	613	881	1190	668	2469	6065
Food Establishment	1627	542	33%	84	2	184	444	461	250	1018	2727
Schools	620	84	14%	0	0	33	41	61	7	116	244
TOTAL	5005	1946	39%	122	22	830	1366	1712	925	3603	9036

2010 TOTALS											
Type of Establishment	Total # of inspections	Total # of inspections with one or more critical risk violation	Percentage of inspections with one or more critical risk violation	Critical Risk Violation Categories*						Total of Critical Risk Violation Categories	Total Violations (Critical Risk plus Non-Critical Risk)
				Unsafe Source	Inadequate Cooking	Improper Hold	Cross Contamination	Personal Hygiene	Other Factors		
Restaurant	2880	1233	43%	52	11	654	774	875	495	2186	5616
Food Establishment	1740	491	28%	66	0	185	322	386	175	871	2612
Schools	585	58	10%	2	0	23	29	31	10	79	191
TOTAL	5205	1782	34%	120	11	862	1125	1292	680	3136	8419

2011 TOTALS											
Type of Establishment	Total # of inspections	Total # of inspections with one or more critical risk violation	Percentage of inspections with one or more critical risk violation	Critical Risk Violation Categories*						Total of Critical Risk Violation Categories	Total Violations (Critical Risk plus Non-Critical Risk)
				Unsafe Source	Inadequate Cooking	Improper Hold	Cross Contamination	Personal Hygiene	Other Factors		
Restaurant	2544	1108	44%	43	10	661	608	770	458	1961	4300
Food Establishment	1532	411	27%	63	0	154	291	280	153	709	1958
Schools	539	64	12%	1	0	33	29	38	7	89	186
TOTAL	4615	1583	34%	107	10	848	928	1088	618	2759	6444

*Please note that the numbers under the critical risk violation categories represent number of times a category was checked and not the total number of violations issued in a category.

SUMMARY:

One or more critical risk violations were identified during 34% of all inspections. Cross contamination, personal hygiene, and improper holding temperatures continue to rank highest among the critical risk violations identified.

February 20, 2012