

City of Milwaukee Health Department
Division of Consumer Environmental Health

Food Establishment Grading System

Developed by the Consumer Environmental Health
Division in collaboration with UWM eMBA Class of
2017



What is the Objective

- * Collaboration
- * Decrease Food Borne Illness Risk
- * Encourage Compliance with inspection standards
- * Increase transparency – more informed decisions

What is the impact to the community




- * 48 Million individuals sickened each year in U.S.
- * 128,000 hospitalizations
- * 3,000 deaths
- * Restaurants pose 2x the risk of outbreaks as homes

- * \$77.7B cost of illness per year in U.S.
- * \$1,626 average cost per case
- * \$106-\$162M cost of illness – City of Milwaukee
- * **Sources:** CDC, Journal of Food Protection, Center for Science in the Public Interest, and 2015 Milwaukee Health Department Food Safety Report

Environment

- * 2015- Americans spent more dining out than buying groceries for first time (Millennial driven)
 - * Millennials are very “connected” – word travels quickly
- * 2014 - Milwaukee named one of top 11 foodie cities in U.S.
- * Increasing use of technology to reach health goals
- * Healthy People 2020 Initiative – Food Safety

Existing Systems

- * Toronto “Dine Safe” program launched in 2001
 - * 30% reduction in food borne illnesses over 5 years
 - * 18% overall increase in restaurant hygiene
 - * Infractions rated as minor, significant or crucial
 - * Color based system
-
-  Green-passed
 -  Yellow-conditional pass with 48-hour re-inspection
 -  Red-closed

Food Grading System

- * Point system:
 - * **Priority** (contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard.) = 5.0 points
 - * **Priority Foundation** (supports, facilitates, or enables one or more priority items) = 3.0 points
 - * **Core Item** (usually relates to general sanitation, operational controls, sanitation standard operating procedures, facilities or structures, equipment design, or general maintenance) = 2.0 points

Grading Algorithm

Key Elements:

Violation Class	Current Inspection					Reinspection Required? (Y or N)
	# Violations Identified	# Repeat Violations	Points Deducted per Violation	Points Deducted	Percent Achieved (%)	
P	1.0	1.0	5.0	10.0	90	Y
Pf	0.0	0.0	5.0	0.0		
C	0.0	0.0	2.0	0.0		
Totals/Avg %	1.0	1.0	12.0	10.0		

Violation Class	Reinspection							
	# Non-Repeat Violations Resolved Visit #1	Points Added Back per Violation	# Non-Repeat Violations Resolved Visit #2	Points Added Back per Violation	# Non-Repeat Violations Resolved Visit #3	Points Added Back per Violation	Updated Points Deducted	Updated Percent Achieved (%)
P	0.0	3.0	0.0	2.00	1.0	1.00	9.0	91
Pf	0.0	3.0	0.0	2.00	0.0	1.00	0.0	
C	0.0	1.2	0.0	0.80	0.0	0.32	0.0	
Totals/Avg %	0.0	7.2	0.0	4.8	1.0	2.3	9.0	

- 100 point base
- - 2 or -5 points/violation
- Points may be earned back at re-inspection
- Cannot earn points back for repeat violations

Food Grading System

- * Can earn points back during the reinspection (for all non-repeat violations)

	1 st Reinspection	2 nd Reinspection	3 rd Reinspection
Priority	3.00	2.00	1.00
Priority Foundation	1.8	1.20	.60
Core	1.2	.80	.32

Food Grading System

- * Weighted Average of the latest 3 routine inspections
 - * The first year will be 100% the initial routine inspection, second year 50% first year, 50% current inspection, third year listed below:


Weighted Average Score			
Inspection	Weight	Percent Achieved (%)	SCORE
1 (current)	0.5	100	100
2	0.35	100	
3	0.15	100	

Food Grading System

Proposed 3-tier Model

This Establishment's Health (%) Grade is			100
Pass	Borderline	Closed	
100% - 79%	<79% and = 70%	< 70%	

How could the result be displayed?



 Tom Barrett, Mayor
 Janice K. Baker, Commissioner of Health
 www.milwaukee.gov/health


Restaurant Establishment Name's health grade is:
 123 N. 1st Street, Milwaukee, WI 53221

Inspection Date: 8/1/2016
Inspector: _____

Good
91.5%

To access the complete inspection report:
 1. Go to <http://itmdapps.milwaukee.gov/cehri/search.jsp>

Or

2. Scan  using your smartphone

Restaurant Establishment Name's previous inspection grade was: Fair
 Inspection Date: 2/1/2016

Please contact us at 414-555-5555 or healthdept@milwaukee.gov to obtain additional information on inspection status

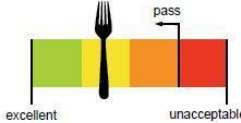
Compliance Scale

Excellent	Score of >95%
Good	Score of >85% and > 90%
Fair	Score of >60% and > 80%
Poor	Score of >45% and > 60%
Unacceptable	Score of <40%

City of Milwaukee Health Department - Division of Consumer Environmental Health

Health Inspection Placard

Facility Name _____
 Facility Address _____




A routine inspection of this establishment was performed in accordance with the requirements of the Milwaukee Code of Ordinances and the Wisconsin Food Code. The establishment was found to have violations which were all corrected upon the first re-inspection of the establishment.

Violations identified and corrected in the following categories:


RISK FACTORS/PUBLIC HEALTH INTERVENTIONS

<input type="checkbox"/> Supervision	<input type="checkbox"/> Time/Temperature Control for Safety(TCS)
<input type="checkbox"/> Employee Health	<input type="checkbox"/> Food/Color Additives and Toxic Substances
<input type="checkbox"/> Good Hygienic Practices	<input type="checkbox"/> Conformance with Approved Procedures
<input type="checkbox"/> Preventing Contamination by Hands	<input type="checkbox"/> Consumer Advisory
<input type="checkbox"/> Approved Source	<input type="checkbox"/> Highly Susceptible Populations
<input type="checkbox"/> Protection from Contamination	

The last inspection was performed on _____ by _____



Scan this code to view a copy of the most recent inspection report for this establishment or find it online at www.milwaukee.gov/food

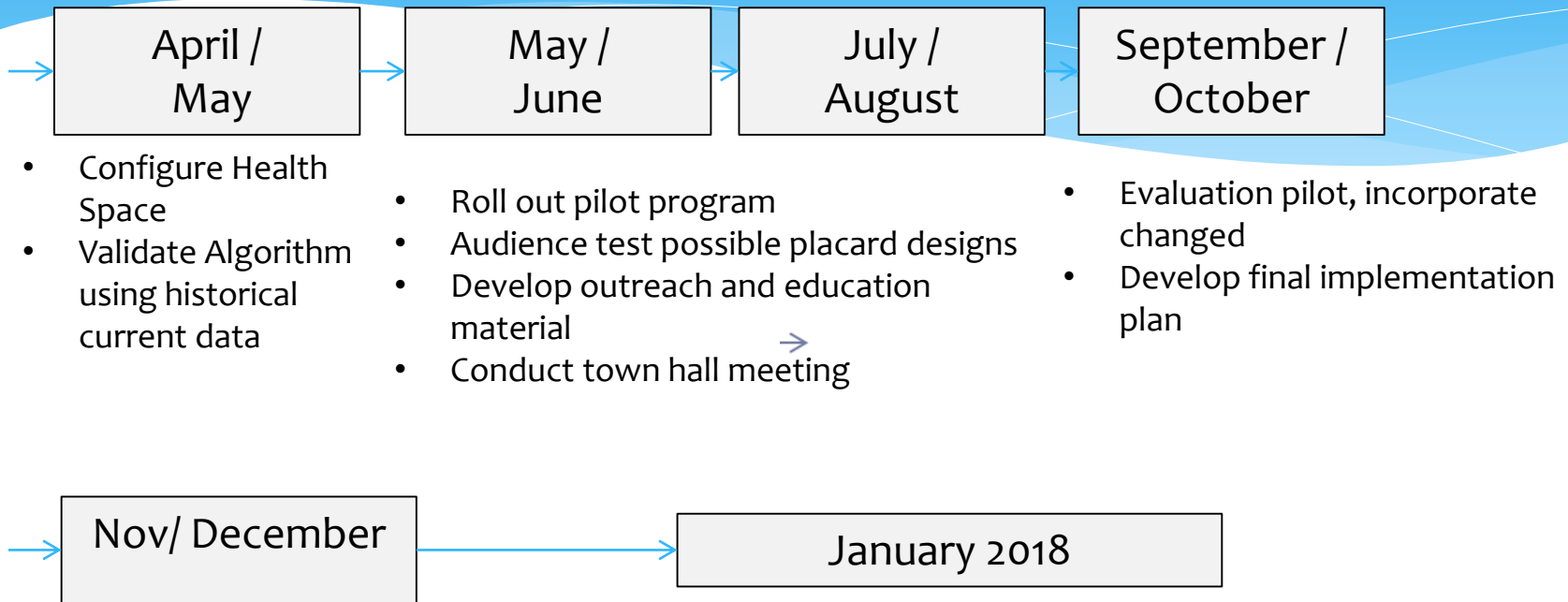


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For further information contact Consumer Environmental Health at (414) 286-3521

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Tentative Timeline



- Finalize Implementation Plan
- Go Live with Food Establishment Grading System