

Cerella, Jessica

From: Hagy, Angela
Sent: Friday, March 13, 2015 4:13 PM
To: Cerella, Jessica; Baker, Bevan; Benis, Teddy; Bohl, James; Cooper, Catherine; Crump, Clifton; Dahlberg, Art; Eve Hall; Gillery, Brandy; Greene, Edith; Jeff Tredo; Julio Maldonado; Korban, Ghassan; Madison, Kimberly; Marcoux, Rocky; Ms. Cooper; Murillo, Maribel; Olson, Nancy; Osterman, Jeffrey; Owczarski, Jim; Perez, Jose; Pfaff, Richard; Reiss, Tess; Schunk, Jason; Witkowski, Terry; Brown, Martha; Carter, Jackie Q; Gales, Kenneth; Jackie Valent Luca; Jay Holmes; Little, Kenneth; Patterson, Marcey; Pearson, Eric; St. Arnold, Lindsey
Subject: RE: 3/13 Local Business Action Team Meeting
Attachments: Food Safety Advisory Committee Meeting Summary 3 5 15.doc

Attached are the draft minutes from the Food Safety Advisory Committee meeting last week that I mentioned at the LBAT meeting this morning. Comments related to opening a food business can be found starting on page 3.

In addition I submitted late yesterday a request to LRB for the following revisions to the Milwaukee Code of Ordinances:

- Repeal Chapter 65, regulation of bulk foods is covered under chapter 68 and the relevant sections of state statute and administrative rule adopted therein.
- Repeal Chapter 69, responsibility for the milk inspection outside of retail inspection was transferred to DATCP in 1972. Enforcement in retail establishments is addressed through Chapter 68 and the relevant sections of state statute and administrative rule adopted therein.
- Repeal Chapter 70, responsibility for the inspection of meat outside of the retail setting was transferred to DATCP in 1968. Enforcement in retail establishments is addressed through Chapter 68 and the relevant sections of state statute and administrative rule adopted therein.
- Repeal Chapter 71, regulation of bakeries is covered under chapter 68 and the relevant sections of state statute and administrative rule adopted therein.
- Repeal Chapter 72, regulation of food containers is covered under chapter 68 and the relevant sections of state statute and administrative rule adopted therein.

Angie

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From: Celella, Jessica
Sent: Wednesday, March 11, 2015 3:54 PM
Subject: 3/13 Local Business Action Team Meeting

Attached are the agenda for Friday's meeting and the minutes from the previous meeting.

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**MILWAUKEE HEALTH DEPARTMENT
FOOD SAFETY ADVISORY COMMITTEE**

MEETING SUMMARY- March 5, 2015

MEETING GOAL: Ten stakeholders were gathered to:

- Learn about the role of the Food Safety Advisory Committee.
- Clarify changes to the Food establishment Grading System proposal
- Gather feedback on the revised placards that will reflect inspection results.
- Discuss food operators' experiences when opening a food establishment in Milwaukee.
- To identify topics of discussion and priorities for future meetings.

The meeting agenda is located in Appendix 1.

MEETING PARTICIPANTS

TJ Anderson, Martinos
Joe Bartolotta, The Bartolotta Restaurants
Chip Bunzel, Bunzel's Meat Market
Jason K., Speedway
Mike Kniffin, Roundys Supermarkets
Heather Mills, Speedway
Susan Quam, WRA
Matt Sauer, Culvers
Chris Wilken, Packing House
John Wise, The Bartolotta Restaurants

Food Safety Advisory Committee: The Committee was created under ordinance 68-14. The purpose is to assist the city and the department in developing policies and regulations that enhance food safety and create an environment that is supportive for the continued growth of the food industry. The committee will provide guidance to the commissioner on licensing, inspection fees, inspection criteria, grading of food establishments, and compliance and enforcement activities for the department. It will be comprised of representatives from restaurants, retail food establishments, peddlers, seasonal market and temporary event vendors, food manufacturers, consumers and academia.

Operatory Survey: At the May 2014 meeting, participants asked for the opportunity to grade inspectors to assure fairness and consistency. The MHD is in process of developing an online survey to get feedback from operators on all inspections as a part of the new inspection system.

- While the Committee thought that it was a great idea to get feedback, they expressed concerns about possible repercussions if the establishment gave the inspector or the

inspection a negative evaluation and hoped that it could be anonymous. The MHD responded that the name of the establishment needs to be noted - and linked to the inspector - if it is to be used as a specific management and supervisory tool.

- The issue of needing to raise awareness of the appeal process was also highlighted. The MHD is working on a new data base and system that will result in revised forms that will make operators more aware of the appeal process.

Update & Progress Report on the Food Establishment Grading System: The MHD updated the Committee on revisions to the FECS based on the feedback provided at the May 2014 meeting. The full presentation is located in Appendix B.

- Clarification was provided on specific violations that will result in an establishment going from a "green" to a "yellow" rating. The importance of food establishments earning and staying on a green rating was expressed by the operators. The MHD clarified that establishments will only be downgraded if they fail to correct violations in a timely manner at the reinspection.
- The need for there to be flexibility around the timing of the reinspection(s) was also noted. Operators suggested that they would be willing to pay for an additional reinspection to assure that they maintain their green rating.
- The importance of a public awareness campaign to inform the public of the grading system was also raised.

Food Establishment Grading System Placards: The Committee was asked to review and provide feedback on the revised placards that will be used and posted at the establishments to reflect their inspection grade - green, yellow, orange, or red. A sample of the placard is located in Appendix C.

What did they like about the placards?

- The group liked the idea of the QR codes but questioned how easy they would be for the public to use to access the inspection report.
- The group liked the seal/symbol of excellence. Consensus wasn't reached about which symbol - the crown or the star - was preferred.

What needs to be changed?

- Reverse the color scale starting with green on the left.
- The violation table on the placards is confusing. Remove the violation table from the green placard but keep it for the orange, yellow and red signs.

Questions?

- What if a food establishment has several licenses? Will they need to post several placards?

Opening a Food Establishment in Milwaukee: The City of Milwaukee has formed a Local Business Action Committee to assure that opening and operating a business in the city is accessible and supportive (i.e., business friendly). To inform the work of the Committee, meeting participants were asked about their experiences opening up a food establishment in Milwaukee.

What parts of opening a food establishment in Milwaukee have been clear and relatively easy?

- The Milwaukee Health Department system is relatively easy to negotiate. It is important to meet with them and share their plans before construction begins.

What parts of opening a food establishment in Milwaukee have been confusing or difficult?

- Operators need to negotiate multiple systems and city departments for appropriate permits and licensing. It doesn't seem as though any one person or department is in charge.
- Need all city departments to be aware of each other's requirements for there to be consistency across the systems. Construction expertise and expectations need to come from one source as sometime operators get conflicting information from different departments.

What would you like to change about opening a food establishment in Milwaukee?

- It would be beneficial if establishments and operators had a "case coordinator" of sorts that is knowledgeable about the entire process and could integrate and support the entire process of opening a food establishment. It can be confusing for a new operator.
- Can smaller renovation or construction jobs be expedited across the system?
- It would be helpful to have an informational guide that addresses everything that needs to happen in order to open a food establishment in Milwaukee along with the timeframes and costs. The guide could be organized by the type of food operation.
- Securing liquor licenses can be challenging as everything else needs to be in place before it is issued.

If you were giving another business person advice about opening a food establishment in Milwaukee, what would you tell them?

- Communicate and get support of elected officials and the affected community early on in the process.

- Start the process with plenty of lead time to assure that there is time to gain approvals and secure appropriate permits from all governmental departments and committees.

Identification of Priority Issues for Future Meetings:

- Review of food inspection statistics and results such as: number of establishments by type, number of inspections by type of establishment, number of critical violations by type, number of non-critical violations, number of reinspections, number of reinspection fees assessed.
- Overview of the new inspection process, system and forms. How can operators prepare to assure compliance with regulations?
- Public awareness.

Future Meeting Options:

- Seven of the ten meeting participants have the ability to meet virtually.
- Six of the ten meeting participants suggested quarterly gatherings and three preferred meeting twice a year.
- The meeting time preferred is early morning (anytime before 11:00am) or after 2:00pm (mid afternoon).