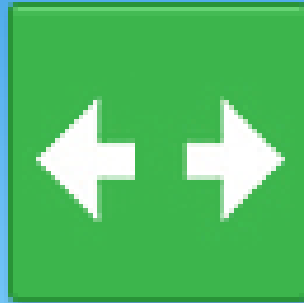


City of Milwaukee Health Department
Division of Consumer Environmental Health

2017 Food Safety Report



Clean



Separate



Cook



Chill



Think Health. Act Now!

Annual Impact of Foodborne Illness

Nationally

Cases	48 million
Hospitalizations	128,000
Deaths	3,000
Cost	\$77 billion



Locally

Cases	99,800
Cost	\$106 to \$162 million



A 10%
reduction in
foodborne
illness



Net savings of
\$10 to \$16
million
annually

Intervention Strategies

Regulatory

Inspection

Enforcement

Policy

Education & Outreach

Industry

Consumer

Inspector

Surveillance & Investigation

Investigation

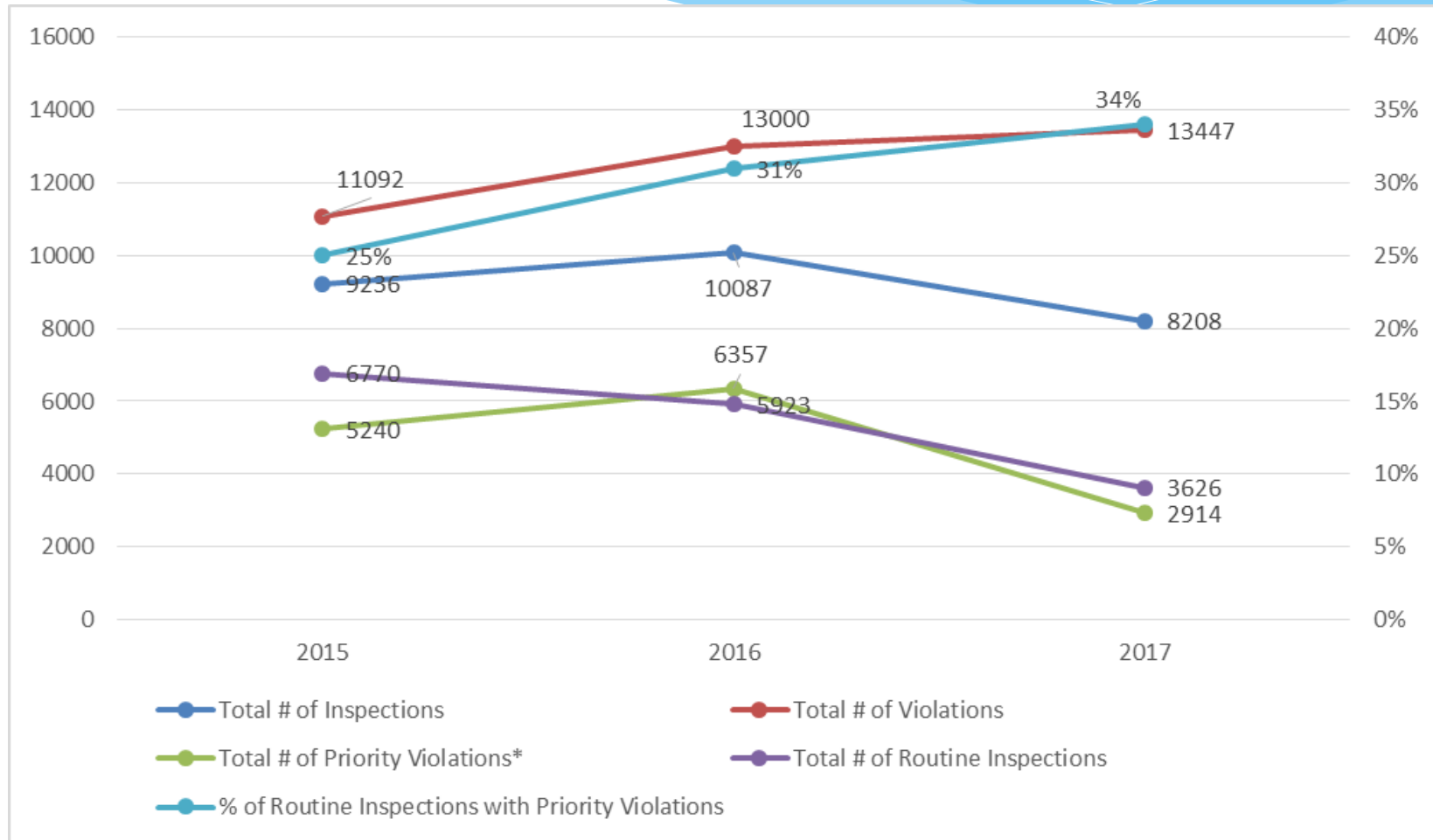
Surveillance

Case
Management

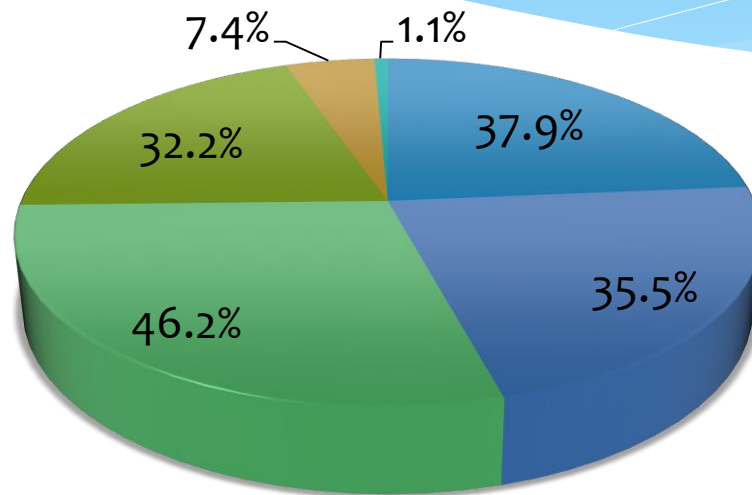
Food Inspection Program Scope

License Type	2017
Permanent	2716
Retail Food Establishments	868
Restaurants	1328
Restaurants – Additional Site	169
Schools	272
Community Food Program	75
Bed and Breakfast	4
Seasonal, Temporary, or Mobile	657
Vehicles, Carts, or Containers	316
Temporary Events	341
Total	3373

Food Inspection Trends 2015-2018



2017 Routine Inspection Critical Violations by Risk Factor



- Personal Hygiene
- Improper Hold
- Unsafe Source
- Cross Contamination
- Other
- Inadequate Cooking

Food Peddlers

	2015	2016	2017	3-Year Avg.
Total Number of Inspection Occurrences	658	463	408	510
Total Number of Violations	343	330	475	383
Total Number of Inspections with a Critical Violation	101	80	64	82
% of Occurrences with a Critical Violation	15%	17%	16%	16%

Complaint Investigations

Type of Complaint	2015	2016	2017	Average
Foreign Object	31	9	15	18
Illness	72	66	77	72
Labeling	4	3	2	3
Quality/Unwholesome Food	124	95	77	99
Facility Cleanliness	122	85	84	97
Pests/Vermin	72	67	77	72
Other/ Miscellaneous	519	184	193	299
Facility Repairs	19	21	11	17
Personal Hygiene	23	26	26	25
Total Food Complaints	1013	598	577	736

Enteric Illness in Milwaukee

Cases Reported	2015	2016	2017	3- Year Avg.	Estimated # of Cases Per Case Reported ¹	Total Estimated Cases 2017	Total Estimated Cases 3 Year Avg.
Campylobacter	48	45	62	52	29.3	1922	1612
E. coli 0157	8	16	7	10	26.1	189	270
Listeria	3	1	1	2	2.1	3	5
Salmonella	77	77	75	77	29.3	2250	2300
Vibrio	1	1	4	2	142.4	572	286
Yersinia	1	1	2	1	122.8	248	165
Total	138	141	151	144	---	5,184	4,638

Incidence per 100,000 Population	2015	2016	2017	3 Year Avg.	2017 National Rate ¹	2020 Target ³
Campylobacter	8.1	7.5	10.4	8.7	19.2	8.5
E. coli 0157	1.3	2.7	1.2	1.7	4.2	.6
Listeria	0.5	0.2	0.2	0.3	0.3	0.2
Salmonella	12.9	12.9	12.6	12.8	16.0	11.4
Vibrio	0.2	0.2	0.7	0.4	0.2	0.2
Yersinia	0.2	0.2	0.3	0.2	0.3	0.3

¹ FoodNet Progress Report <http://www.cdc.gov/foodnet/data/trends/trends-2012-progress.html>

² City of Milwaukee enteric disease cases from Wisconsin Public Health Information Network, Analysis, Visualization, and Reporting (AVR), on March 21, 2017. Please note that data are provisional and subject to change.

³ Food Safety, Healthy People 2020 <http://www.healthypeople.gov/2020/topicsobjectives2020/overview.aspx?topicid=14>

Workload versus Capacity

Establishment Type	Number of Establishments	Number of Annual Inspections Required			
		Current Practice		Minimum Required	
Restaurants	1328	1780		1461	
Restaurants - Additional Sites	169	227		186	
Retail	868	1164		955	
Schools	272	729		599	
Community Food Programs	75	100		83	
232	316	424		348	
Complaints	577	774		635	
Temporary/Seasonal Events	341	457		375	
Total	4391	5653		4640	
Inspection FTEs		19		19	
Ratio		298		245	
FDA Staffing Goal		320	280	320	280
Required FTE		18	21	15	17
Additional FTE Needed		0	2	0	0

Select Key Accomplishments in 2017

- * Completed the development and implementation of the Food Establishment Grading System;
- * Continued working toward meeting the 9 FDA Standards, verified conformance with Standards 2 and 7;
- * Completed customization of new inspection software and converted from the old Chili system to the new Health Space system;
- * Speaker at the Wisconsin Environmental Health Annual Conference re: Food Sanitation Grading
- * Distributed the first issues of the Operator Newsletter;
- * Completed Phase I of the FDA Risk Factor Study (field exercise)
- * Received our onsite DATCP assessment – meet requirements;
- * Recruited and hired 2 Environmental Health Specialists (EHS);
- * Completed more than 8,000 inspections and addressed more than 13,400 food safety violations;

Select Key Activities Planned for 2018

- * Complete Phase II and Phase III of the FDA Risk Factor Study (data entry, analysis and intervention)
- * Request Verification of Standards 4 and 5
- * Continue to work toward Standards 1,3,6,8, and 9
- * Participate as a panelist and the annual Council for Food Protection Conference re: FDA Retail Food Program Standards
- * Develop a peer to peer inspection program
- * Offer mobile and temporary event operators information sessions before the season (March 01, 05, 19, 20)
- * Conduct a midyear evaluation of the food establishment grading system.
- * Assess consumer food safety knowledge and begin to identify potential interventions to address gaps identified;