

2012 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 sanitary conditions. The report summarizes inspection data for food establishments in calendar year 2012.

The annual report format has been updated for 2012. The report's scope has been expanded to include a comparison of all inspection types (routine, pre-inspections, re-inspections, and complaints/investigations) to more accurately reflect the scale of food safety inspections being conducted by the Health Department. Numbers for routine inspections have also been provided to allow for comparison to previous compliance reports.

Table 1: Food Establishment Inspections and Critical Violations Citywide, provides the inspectional counts by year for the last three years. Table 1 also provides the total number of violations and the total number of critical violations by year. Critical violations are those unsafe practices identified by the National Centers for Disease Control as the leading causes of food borne illnesses. The focus of the MHD food safety inspection program is on reducing these types of violations. A further stratification of critical violations by category (unsafe sources; inadequate cooking; improper holding; cross contamination; and personal hygiene) is provided.

Table 1: Food Establishment Inspections and Critical Violations Citywide, 2010-2012

		2010	2011	2012
Total # of Inspections (all types)		8293	7473	7637
Inspections by Type	Food Establishment	2659	2315	2378
	Restaurant	4920	4455	4484
	School	714	703	775
Total # of Violations		9386	7653	8121
Total # of Critical Violations		3296	3853	4138
# of Routine Inspections		5188	4954	4836
# of Routine Inspections with Critical Violations		1419	1693	1748
% of Routine Inspections with Critical Violations		27%	34%	36%
Violations by Critical Risk Category	Unsafe Source	96	113	116
	Inadequate Cooking	10	11	29
	Improper Hold	706	914	993
	Cross Contamination	889	983	1026
	Personal Hygiene	1059	1175	1202
	Other	536	657	772

Findings from 2012 were similar to that in 2011, in regards to the number of inspections, the percentage of inspections with critical violations and the type of critical violations identified.

- In 2012, a total of 7,637 inspections were completed, 4,836 of which were routine. In 2011, a total 7,437 inspections were completed of which 4,954 were routine.
- In 2012 one or more critical risk violations were identified during 36% of all routine inspections compared to 34% for 2011.

Cross contamination, personal hygiene, and improper holding temperatures continue to rank highest among the critical risk violations identified.

Tables 2 through 4 provide a geographic stratification by aldermanic district of the data for the same three year period. Table 5 provides a summary of mobile food peddler inspections, however, the data have significant limitations, please refer to the data disclaimer following the table.

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Table 2: Food Establishment Inspections and Critical Violations by Aldermanic District, 2012

2012		Citywide	District														
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Total # of Inspections (all types)		7637	322	272	706	1309	499	692	318	324	314	462	348	598	499	494	480
Total # of Violations		8121	281	248	907	1255	679	939	382	229	181	472	337	583	472	667	489
Total # of Critical Violations		4138	121	122	513	638	338	468	196	108	109	273	169	252	274	315	242
# of Routine Inspections		4836	204	173	444	807	275	392	196	243	220	298	190	436	327	332	299
# of Routine Inspections with Critical Violations		1748	48	47	197	303	134	181	68	47	58	115	88	100	131	117	114
% of Routine Inspections with Critical Violations		36.1%	23.5%	27.2%	44.4%	37.5%	48.7%	46.2%	34.7%	19.3%	26.4%	38.6%	46.3%	22.9%	40.1%	35.2%	38.1%
Violation by Critical Risk Categories	Unsafe Source	116	8	5	10	15	4	7	6	3	4	10	1	14	2	14	13
	Inadequate Cooking	29	2	0	5	8	0	5	0	1	0	0	1	2	2	0	3
	Improper Hold	993	18	38	117	202	94	77	50	33	31	47	43	54	77	70	42
	Cross Contamination	1026	33	29	140	101	107	145	56	20	29	79	34	62	55	81	55
	Personal Hygiene	1202	37	37	140	175	94	136	53	28	33	108	67	69	81	69	75
	Other	772	23	13	101	137	39	98	31	23	12	29	23	51	57	81	54

Table 3: Food Establishment Inspections and Critical Violations by Aldermanic District, 2011

2011		Citywide	District														
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Total # of Inspections (all types)		7473	367	375	600	1156	509	513	368	376	397	443	351	703	528	348	439
Total # of Violations		7653	472	491	528	1131	635	719	481	266	382	420	302	506	545	188	587
Total # of Critical Violations		3853	194	198	295	583	354	297	228	118	183	253	162	230	344	122	292
# of Routine Inspections		4954	259	227	420	728	307	329	213	257	269	308	218	508	344	277	290
# of Routine Inspections with Critical Violations		1693	71	87	134	274	142	126	93	63	80	106	83	108	155	55	116
% of Routine Inspections with Critical Violations		34.2%	27.4%	38.3%	31.9%	37.6%	46.3%	38.3%	43.7%	24.5%	29.7%	34.4%	38.1%	21.3%	45.1%	19.9%	40.0%
Violation by Critical Risk Categories	Unsafe Source	113	8	15	6	16	4	9	5	7	3	5	2	9	6	2	16
	Inadequate Cooking	11	0	0	1	2	1	2	0	1	0	0	1	0	2	0	1
	Improper Hold	914	32	40	59	148	125	50	59	34	47	42	62	67	83	27	39
	Cross Contamination	983	42	54	90	133	88	103	61	22	66	61	25	44	81	35	78
	Personal Hygiene	1175	70	50	77	177	93	84	65	35	41	99	53	74	120	41	96
	Other	657	42	39	62	107	43	49	38	19	26	46	19	36	52	17	62

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Table 4: Food Establishment Inspections and Critical Violations by Aldermanic District, 2010

2010		Citywide	Aldermanic District														
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Total # of Inspections (all types)		8293	481	343	810	1628	392	616	370	377	350	526	275	758	374	440	553
Total # of Violations		9386	564	413	950	1762	433	880	467	523	421	410	300	1104	325	254	580
Total # of Critical Violations		3296	131	120	403	923	179	278	116	130	174	156	36	336	93	35	186
# of Routine Inspections		5188	287	212	496	968	243	356	211	242	209	352	188	470	264	342	348
# of Routine Inspections with Critical Violations		1419	53	44	186	402	82	127	52	56	82	80	13	103	47	17	75
% of Routine Inspections with Critical Violations		27.4%	18.5%	20.8%	37.5%	41.5%	33.7%	35.7%	24.6%	23.1%	39.2%	22.7%	6.9%	21.9%	17.8%	5.0%	21.6%
Violation by Critical Risk Category	Unsafe Source	96	8	2	5	13	2	16	10	4	2	3	1	14	4	4	8
	Inadequate Cooking	10	0	0	0	8	0	0	0	0	1	0	0	1	0	0	0
	Improper Hold	706	30	18	66	250	45	52	18	23	32	44	5	65	22	10	26
	Cross Contamination	889	23	39	134	215	53	70	27	44	43	46	11	104	22	6	52
	Personal Hygiene	1059	43	44	135	294	56	83	37	41	58	49	12	101	35	8	63
	Other	536	27	17	63	143	23	57	24	18	38	14	7	51	10	7	37

Table 5: Mobile Food Peddler Inspections, 2010-2013

	2010	2011	2012
Total Number of Inspection Occurrences	283	329	341
Total Number of Violations	364	410	534
Total Number of Inspection Occurrences with a Violation	57	63	87
% of Occurrences with a Violation	20%	19%	26%

Mobile Food Peddler Inspection Data Disclaimer: *Data reflect the number of inspection occurrences rather than the number of inspections. An inspection occurrence is any time one or more container, cart or vehicle is inspected. Due to limitations in how the data is collected in the current inspection system, the total number of container, cart or vehicle inspections cannot be definitively determined (as inspections are tied to an operator's base permit rather than an individual mobile permit). As multiple mobile peddler containers, carts, and vehicles inspections can be documented under a single occurrence the actual number of inspections is larger than the number of occurrences listed. In addition the actual percentage of containers, carts and vehicle inspections with a violation is lower than the percentage of occurrences with violations. It should be noted that both the electronic data system and the policies and procedures for documentation of inspections are in the process of being updated and/or replaced.*

Updated March 11, 2013