

Compliance Report on Sanitary Conditions Related to Milwaukee Food Establishments

This report is in response to the Milwaukee Common Council's amendment of Chapter 68-03 of the Milwaukee Code of Ordinances on February 11, 2003, to require an annual Health Department report to the Council and Mayor on restaurant sanitary conditions. The data provided in the report reflect the number of full and partial inspections of restaurants, food stores and schools in calendar year 2002. The following section of the report addresses section 68-03-2 (a1) of the code.

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

Response:

Listed by district station, the following three tables show establishment type, total number of routine inspections for each type of facility, total number of inspections in which one or more risk violations were noted, as well as the percentage of inspections resulting in one or more risk violation. The national Centers for Disease Control has identified the following food handling practices as leading causes of foodborne illnesses: food from unsafe sources; inadequate cooking; improper holding; cross contamination; and person hygiene. The figures under these categories in the tables represent the number of times a category was checked and not the total number of violations for a category, as one or more violations may have been written to address a major category that was checked. Our database does not contain the individual number of violations issued in a risk category. The second to the last column represents the total of all of the risk violation categories by facility type. The last column shows the total number of risk and non-risk violations for each type of establishment. The three types of food establishment categories are listed below along with the other facilities represented within that category.

1. **Restaurants:** This includes restaurants, taverns, community food programs, and mobile service bases.
2. **Food Establishments:** This includes convenience food stores, distributors, food stores, gas-convenience food stores, retail food manufacturers, and wholesale food manufacturers.
3. **Schools:** This includes both public and private schools.

NORTH STATION		Total # of inspections with one or more risk violation	Percentage of inspections with one or more risk violation	Risk Violation Categories*						Total of Risk Violation Categories	Total Violations (Risk/Non-Risk)
Type of Establishment	Total # of inspections			Unsafe Source	Inadequate Cooking	Improper Hold	Cross Contamination	Personal Hygiene	Other Factors		
Restaurant	597	306	51%	11	31	254	316	442	125	1179	4516
Food Establishment	646	162	25%	15	6	63	169	173	86	512	2380
Schools	117	30	26%	0	2	9	19	21	8	59	173
TOTAL	1360	498	37%	26	39	326	504	636	219	1750	7069

CENTRAL STATION		Total # of inspections with one or more risk violation	Percentage of inspections with one or more risk violation	Risk Violation Categories*						Total of Risk Violation Categories	Total Violations (Risk/Non-Risk)
Type of Establishment	Total # of inspections			Unsafe Source	Inadequate Cooking	Improper Hold	Cross Contamination	Personal Hygiene	Other Factors		
Restaurant	948	499	53%	8	33	483	493	664	201	1882	7078
Food Establishment	384	134	35%	12	2	50	107	113	28	312	1379
Schools	85	29	34%	0	0	16	11	35	0	62	162
TOTAL	1417	662	47%	20	35	549	611	812	229	2256	8619

SOUTH STATION		Total # of inspections with one or more risk violation	Percentage of inspections with one or more risk violation	Risk Violation Categories*						Total of Risk Violation Categories	Total Violations (Risk/Non-Risk)
Type of Establishment	Total # of inspections			Unsafe Source	Inadequate Cooking	Improper Hold	Cross Contamination	Personal Hygiene	Other Factors		
Restaurant	714	169	24%	5	6	121	105	175	63	475	1839
Food Establishment	531	78	15%	13	2	38	31	78	19	181	1030
Schools	63	3	5%	0	0	0	0	3	1	4	13
TOTAL	1308	250	19%	18	8	159	136	256	83	660	2882

*Please note that a risk category may have been addressed by more than one order per inspection. A summary of these numbers shows that of the 4,058 total inspections, a risk category was checked 4,666 times. In other words, one or more risk violations were identified in 87% of the inspections.

Chapter 68-03-2(a-2): 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: There is little longitudinal data available at this time. In 2001 we began tracking two measures related to foodborne-illness risk factors for the first time. Obtaining more historical data would require a massive review of paper records. The two measures offered here will be reported regularly. In future years, when our inspectional database is operational, we will be able to provide more detailed breakouts of the types of foodborne-illness risk factors cited over time. The following charts highlight these outcomes and results for the years for which the outcomes have been tracked.

Outcome Measure 1: No more than 40% of establishments will have critical foodborne illness violations on the initial inspection.

Comparison of 2001 and 2002 Outcome Measures:

2001	2002
35%	58% *

Outcome Measure 2: Percent of total orders related to personal hygiene or cross contamination will be no more than 15%.

Type of Order	2001	2002
Personal Hygiene/Cross Contamination	15%	15.9% *

*These increases are predicted and are due to new, more revealing inspection methods. A decline in these violations is anticipated over the next two to three years after these problems are identified and operators create risk control procedures and processes to eliminate them.