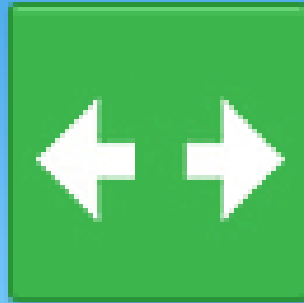


City of Milwaukee Health Department
Division of Consumer Environmental Health

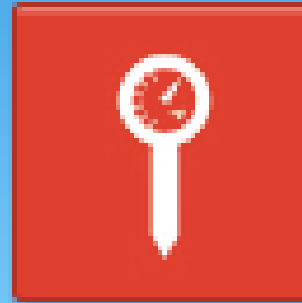
2016 Food Safety Report



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

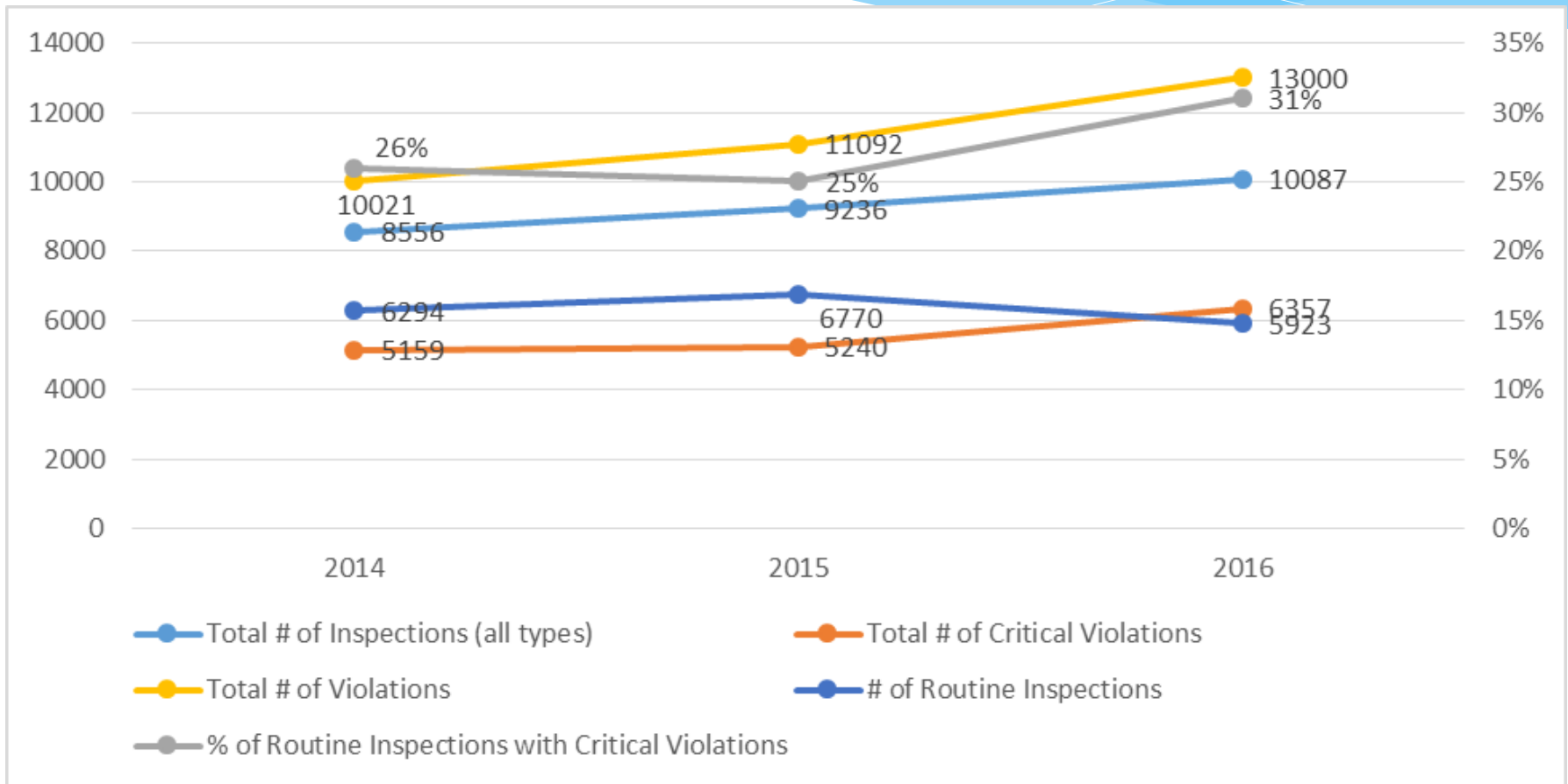
Surveillance

Case
Management

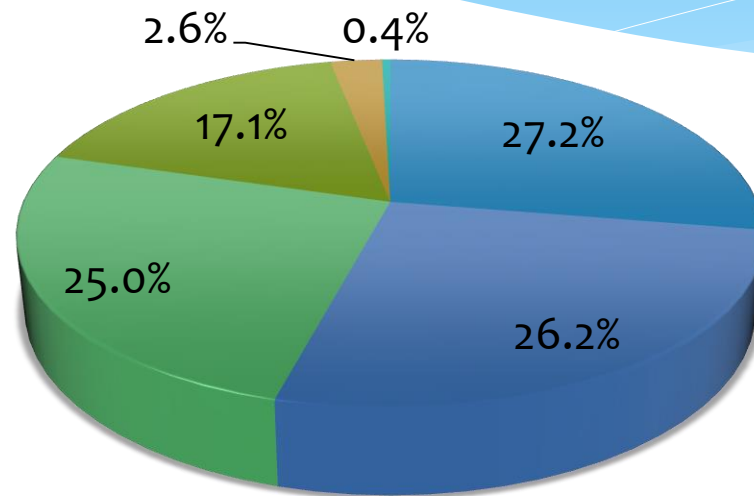
Food Inspection Program Scope

License Type	2015-2016
Permanent	2843
Retail Food Establishments	956
Restaurants	1388
Restaurants – Additional Site	153
Schools	266
Community Food Program	76
Bed and Breakfast	4
Seasonal, Temporary, or Mobile	910
Vehicles, Carts, or Containers	232
Temporary Events	458
Seasonal or Farmers Markets	220
Total	3753

Food Inspection Trends 2014-2016



2016 Routine Inspection Critical Violations by Risk Factor



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

Food Peddlers

	2014	2015	2016	3-Year Avg.
Total Number of Inspection Occurrences	537	658	463	553
Total Number of Violations	256	343	330	310
Total Number of Inspections with a Critical Violation	72	101	80	84
% of Occurrences with a Critical Violation	13%	15%	17%	15%

Complaint Investigations

Type of Complaint	2014	2015	2016	Average
Foreign Object	21	31	9	20
Illness	73	72	66	70
Labeling	3	4	3	3
Quality/Unwholesome Food	118	124	95	112
Facility Cleanliness	84	122	85	97
Pests/Vermin	86	72	67	75
Other/ Miscellaneous	343	519	184	349
Facility Repairs	24	19	21	21
Garbage/Litter	35	27	42	35
Personal Hygiene	28	23	26	26
Total Food Complaints	815	1013	598	808

Enteric Illness in Milwaukee

Cases Reported	2014	2015	2016	3- Year Avg.	Estimated # of Cases Per Case Reported ¹	Total Estimated Cases 2016	Total Estimated Cases 3 Year Avg.
Campylobacter	64	48	45	53	29.3	1395	1633
E. coli 0157	10	8	16	11	26.1	432	297
Listeria	3	3	1	2	2.1	3	7
Salmonella	80	77	77	78	29.3	2387	2428
Vibrio	0	1	1	1	142.4	143	95
Yersinia	1	1	1	1	122.8	123	123
Total	158	138	141	146	---	4,483	4,583

Incidence per 100,000 Population	2014	2015	2016	3 Year Avg.	2015 National Rate ²	2020 Target ³
Campylobacter	10.8	8.1	7.5	8.8	13.0	8.5
E. coli 0157	1.7	1.3	2.7	1.8	1.0	.6
Listeria	0.5	0.5	0.2	0.4	0.2	0.2
Salmonella	13.4	12.9	12.96	13.1	15.9	11.4
Vibrio	0.0	0.2	0.2	0.1	0.4	0.2
Yersinia	0.2	0.2	0.2	0.2	0.3	0.3

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

² CDC MMWR Incidence and Trends of Infection with Pathogens Transmitted Commonly Through Food -- Foodborne Diseases Active Surveillance Network, 10 U.S. Sites, 2006-2014 <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6418a4.htm>

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	1388	1818		1543	
Restaurants - Additional Sites	153	200		168	
Retail	956	1252		1347	
Schools	310	812		682	
Community Food Programs	76	100		84	
232	271	255		294	
Complaints	598	783		658	
Temporary/Seasonal Events	678	888		746	
Total	4391	6124		5483	
Inspection FTEs		19		19	
Ratio		323		288	
FDA Staffing Goal		320	280	320	280
Required FTE		20	22	18	20
Additional FTE Needed		1	3	0	1

Select Key Activities Planned for 2017

- * Continue the development of Health Space reporting features;
- * Engage operators and consumer in the continued development of a food establishment grading system;
- * Assess consumer food safety knowledge and begin to identify potential interventions to address gaps identified;
- * Complete the verification audit of FDA Standards 2 and 7;
- * Continue work toward meeting remaining FDA Standards;
- * Complete an FDA Risk Factor Study for baseline data to develop intervention strategies and analyze change over time.