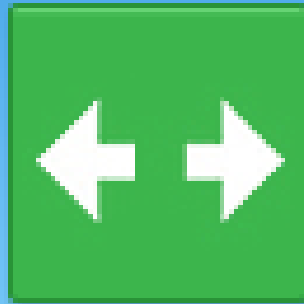


City of Milwaukee Health Department  
Division of Consumer Environmental Health

# 2014 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

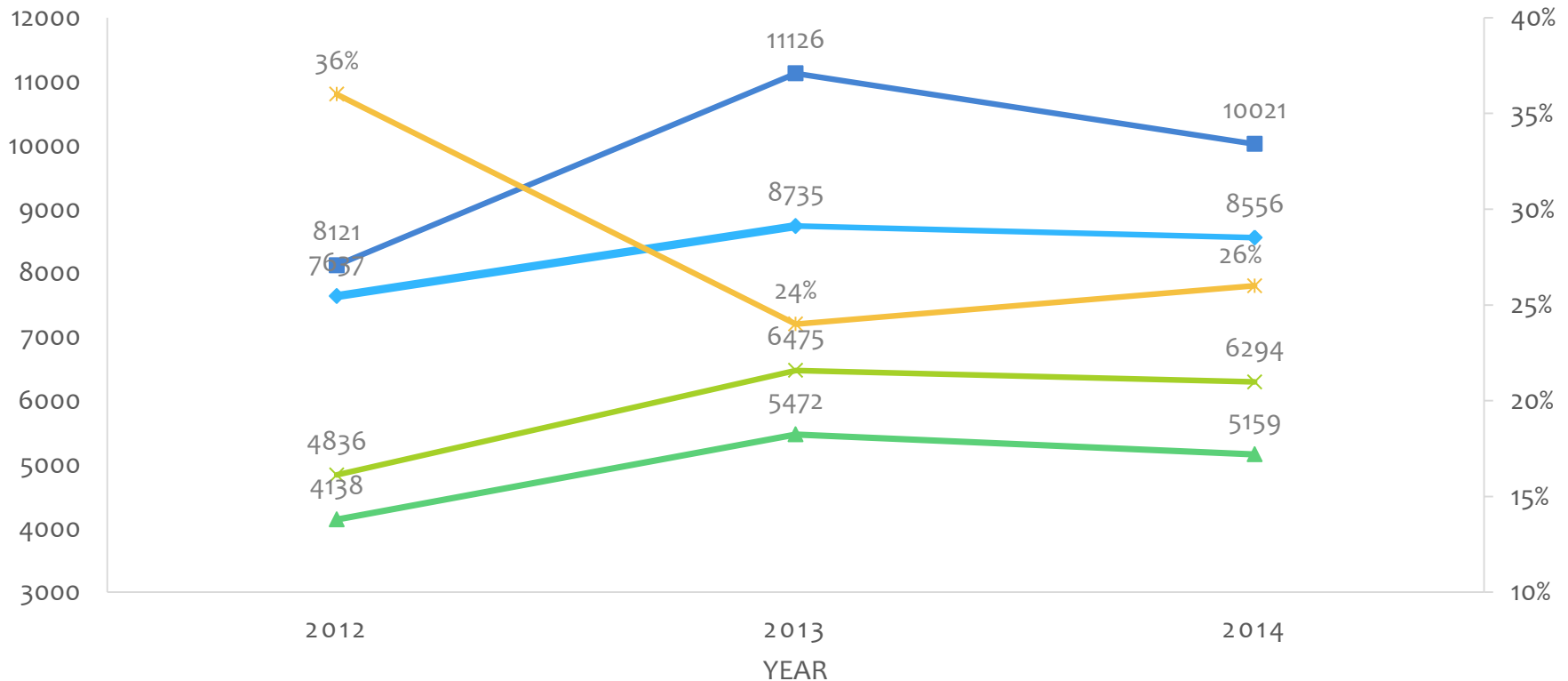
Case  
Management

# Food Inspection Program Scope

License Type	2013-2014
Permanent	3537
Retail Food Establishments	1227
Restaurants	1470
Restaurants - Additional Sites	146
Schools (exempt)	305
Taverns	301
Community Food Program	86
Bed and Breakfast	2
Seasonal, Temporary, or Mobile	1333
Vehicles, Carts, or Containers	294
Temporary Events	874
Seasonal or Farmers Markets	165
Total	4870

	2012	2013	2014	3 Year Average
Licenses	\$ 2,169,912	\$ 2,228,388	\$ 2,234,599	\$ 2,210,966
Inspection Fees	\$ 57,371	\$ 87,464	\$ 155,421	\$ 100,085
Total	\$ 2,227,283	\$ 2,315,852	\$ 2,390,020	\$ 2,311,052

# Food Inspection Trends 2012-2014



◆ Total # of Inspections (all types)

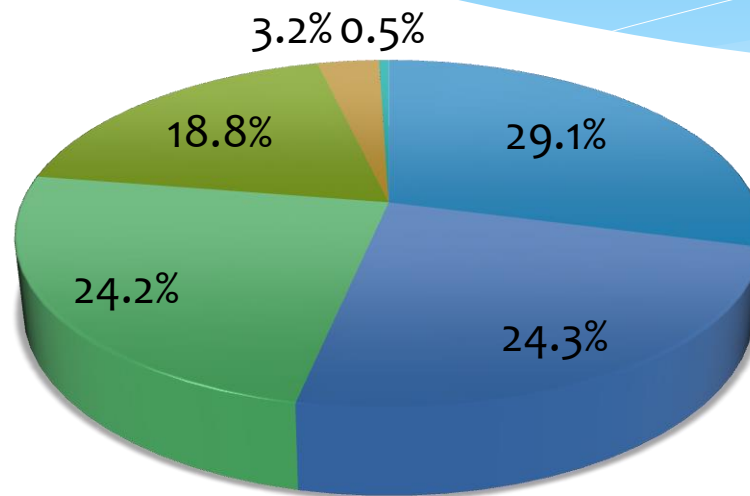
▲ Total # of Critical Violations

✱ % of Routine Inspections with Critical Violations

■ Total # of Violations

✱ # of Routine Inspections

# 2014 Routine Inspection Critical Violations by Risk Factor



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

# Food Peddlers

	2012	2013	2014	3-Year Avg.
Total Number of Inspection Occurrences	615	640	537	597
Total Number of Violations	303	326	256	295
Total Number of Inspections with a Critical Violation	65	67	72	68
% of Occurrences with a Critical Violation	11%	10%	13%	11%

- \* Procedural changes underway
  - \* Department issued peddler identifiers
  - \* Parking on private property allowed if occupancy is obtained
  - \* Generator noise requirements

# Complaint Investigations

Type of Complaint	2012	2013	2014	Average
Foreign Object	20	25	21	22
Illness	73	84	73	77
Labeling	3	7	3	4
Quality/Unwholesome Food	99	124	118	114
Facility Cleanliness	77	111	84	91
Pests/Vermin	41	42	86	56
Other/ Miscellaneous	44	128	343	172
Facility Repairs	3	8	24	12
Garbage/Litter	31	37	35	34
Personal Hygiene	36	19	28	28
Total Food Complaints	427	585	815	609



# Enteric Illness in Milwaukee

Cases Reported	2012	2013	2014	3- Year Avg.	Estimated # of Cases Per Case Reported <sup>1</sup>	Total Estimated Cases 2013	Total Estimated Cases 3 Year Avg.
Campylobacter	52	55	64	57.0	30	1,984	1,767.0
E. coli 0157	8	11	10	9.7	26	270	261.0
Listeria	1	2	3	2.0	2	9	6.0
Salmonella	84	69	80	77.7	29	2,400	2,330.0
Vibrio	0	1	0	0.3	142	0	47.7
Yersinia	0	2	1	1.0	123	124	124.0
Total	145	140	158	147.7	---	4787	4535.7

Incidence per 100,000 Population	2012	2013	2014	3 Year Avg.	2013 National Rate <sup>2</sup>	2020 Target <sup>3</sup>
Campylobacter	8.7	9.2	10.8	9.6	13.8	8.7
E. coli 0157	1.3	1.8	1.7	1.6	1.2	1.3
Listeria	0.2	0.3	0.5	0.3	0.26	0.2
Salmonella	14.1	11.6	13.4	13.1	15.19	14.1
Vibrio	0	0.2	0	0.1	0.51	0
Yersinia	0	0.3	0.2	0.2	0.36	0

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

<sup>2</sup> CDC MMWR Incidence and Trends of Infection with Pathogens Transmitted Commonly Through Food -- Foodborne Diseases Active Surveillance Network, 10 U.S. Sites, 2006-2013 <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6315a3.htm>

<sup>3</sup> 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	1470	1838		1617	
Restaurants - Additional Sites	146	183		161	
Retail	1227	1534		1350	
Schools	305	763		641	
Taverns	301	376		331	
Community Food Programs	86	108		95	
Peddlers	294	368		323	
Complaints	815	1019		897	
Temporary/Seasonal Events	1039	1039		1039	
Total	5683	7225		6452	
Inspection FTEs		18		18	
Ratio		401		358	
FDA Staffing Goal		320	280	320	280
Required FTE		23	26	20	23
Additional FTE Needed		5	8	2	5

# Select Key Activities Planned for 2015

- \* **Complete configuration and begin the pilot implementation of new electronic inspection system**
- \* Continue food related revisions to the Milwaukee Code of Ordinances
- \* Implement FDA retail inspection practices as standard procedure for routine inspection
- \* Collaborate with other City Departments to create a more integrated business friendly plan review/licensing process
- \* Complete the development of food establishment grading system