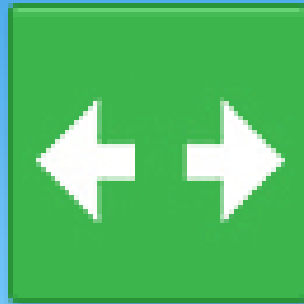


City of Milwaukee Health Department
Division of Consumer Environmental Health

2015 Food Safety Report



Clean



Separate



Cook



Chill



Think Health. Act Now!

Annual Impact of Foodborne Illness

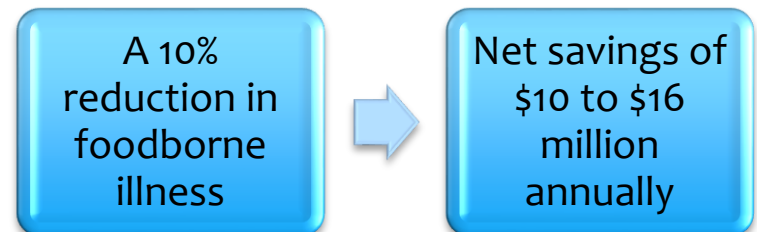
Nationally

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



Locally

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



Intervention Strategies

Regulatory

Inspection

Enforcement

Policy

Education & Outreach

Industry

Consumer

Inspector

Surveillance & Investigation

Investigation

Surveillance

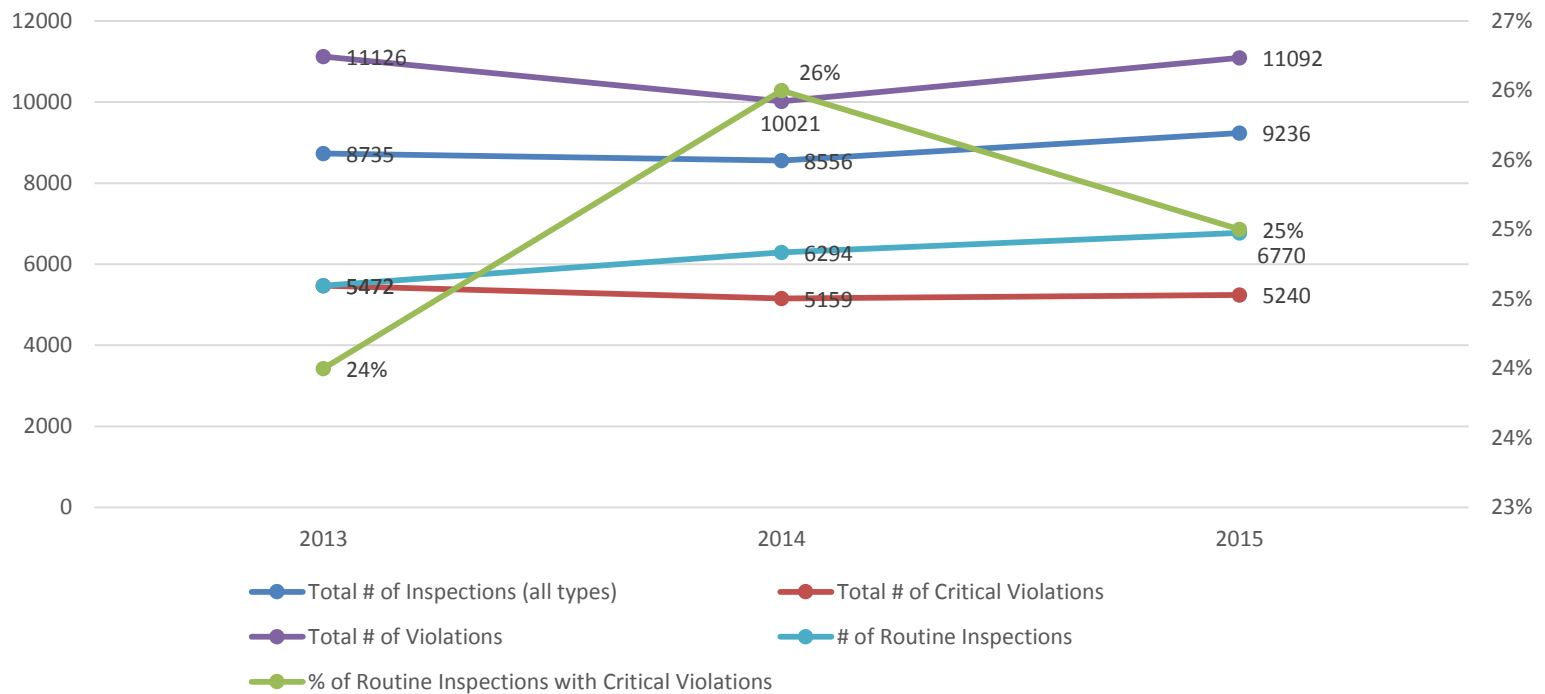
Case
Management

Food Inspection Program Scope

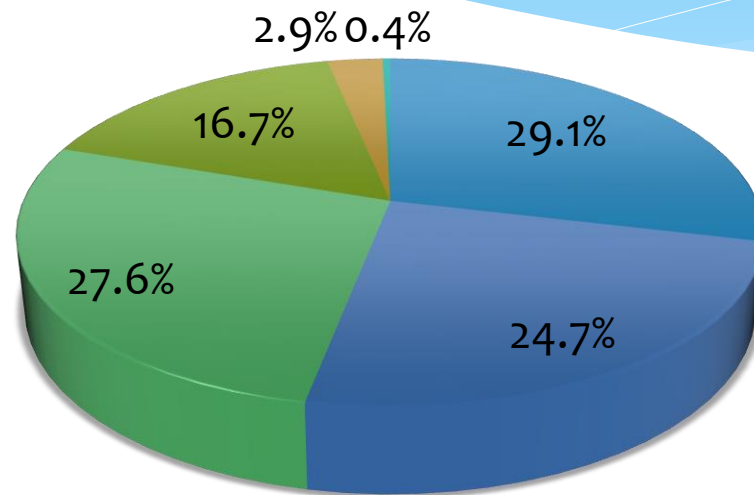
License Type	2014-2015
Permanent	3468
Retail Food Establishments	1157
Restaurants	1414
Restaurants - Additional Sites	149
Schools (exempt)	330
Taverns	345
Community Food Program	70
Bed and Breakfast	3
Seasonal, Temporary, or Mobile	1345
Vehicles, Carts, or Containers	266
Temporary Events	975
Seasonal or Farmers Markets	104
Total	4813

	2013	2014	2015	3 Year Average
Licenses	\$ 2,228,388	\$ 2,234,599	\$ 2,299,006	\$ 2,253,998
Inspection Fees	\$ 87,464	\$ 155,421	\$ 209,782	\$ 150,899
Total	\$ 2,315,852	\$ 2,390,020	\$ 2,508,788	\$ 2,404,887

Food Inspection Trends 2013-2015



2015 Routine Inspection Critical Violations by Risk Factor



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

Food Peddlers

	2013	2014	2015	3-Year Avg.
Total Number of Inspection Occurrences	640	537	658	612
Total Number of Violations	326	256	343	308
Total Number of Inspections with a Critical Violation	67	72	101	80
% of Occurrences with a Critical Violation	10%	13%	15%	13%

Complaint Investigations

Type of Complaint	2013	2014	2015	Average
Foreign Object	25	21	31	26
Illness	84	73	72	76
Labeling	7	3	4	5
Quality/Unwholesome Food	124	118	124	122
Facility Cleanliness	111	84	122	106
Pests/Vermin	42	86	72	67
Other/ Miscellaneous	128	343	519	330
Facility Repairs	8	24	19	17
Garbage/Litter	37	35	27	33
Personal Hygiene	19	28	23	23
Total Food Complaints	585	815	1013	804

Enteric Illness in Milwaukee

Cases Reported	2013	2014	2015	3- Year Avg.	Estimated # of Cases Per Case Reported ¹	Total Estimated Cases 2015	Total Estimated Cases 3 Year Avg.
Campylobacter	55	64	48	55.7	30	1,488	1,727
E. coli 0157	11	10	8	9.7	26	216	262
Listeria	2	3	3	2.7	2	9	8
Salmonella	69	80	77	75.3	29	2,310	2,259
Vibrio	1	0	1	0.7	142	143	100
Yersinia	2	1	1	1.3	123	124	161
Total	140	158	138	145.3	---	4,290	4,517

Incidence per 100,000 Population	2013	2014	2015	3 Year Avg.	2014 National Rate ²	2020 Target ³
Campylobacter	9.2	10.8	8.1	9.4	13.5	8.5
E. coli 0157	1.8	1.7	1.3	1.6	1.4	.6
Listeria	0.3	0.5	.5	0.4	0.2	0.2
Salmonella	11.6	13.4	12.9	12.6	15.5	11.4
Vibrio	0.2	0	0.2	0.1	0.5	0.2
Yersinia	0.3	0.2	.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	1414	1768		1555	
Restaurants - Additional Sites	149	186		164	
Retail	1157	1446		1273	
Schools	330	825		726	
Taverns	345	431		380	
Community Food Programs	70	88		77	
Peddlers	267	334		294	
Complaints	1013	1266		1114	
Temporary/Seasonal Events	1079	1349		1187	
Total	5824	7693		6770	
Inspection FTEs		18		18	
Ratio		427		321	
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 2016

- * Pursue purchase of new electronic inspection system
- * Fill vacant positions
- * 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
- * Continue the development of food establishment grading system