



Read All About It!

Health Protection in Restaurants & Retail Eating Establishments

Fall 2018

Volume 25 Issue II

Inside this issue:

Trending Violations	1
Priority Violations	1
Priority Foundation Violations	1
Core Violations	1
Self Inspections	1
Fun Food Facts	1
Self-Inspection Checklist	2

Editor:

Matt Wesson
(608) 757-5440

Website:

www.co.rock.wi.us/health

North Office

3328 N US Highway 51
Janesville, WI 53545

South Office

61 Eclipse Center
Beloit, WI 53511



Find us on

Facebook searching:
Rock County, Wisconsin
Public Health Department



Trending Violations

Top violations by category of importance for Rock County food facilities in the 2017-2018 permit year.

PRIORITY VIOLATIONS

1. Improper cold holding (24%)
2. Sanitizer concentration too low (15%)
3. Raw meat stored over ready-to-eat foods (10%)
4. Not washing hands (8%)
5. Improper hot holding (6%)
Missing plumbing air gaps (6%)
Expired date marked foods not discarded (6%)



Priority Item: contributes directly to hazards associated with foodborne illness or injury

PRIORITY FOUNDATION VIOLATIONS

1. Food contact surfaces soiled (33%)
2. Sanitizer test strips not available (7%)
3. No hand sink towels (6%)
4. Improper date marking (5%)
5. No food thermometers (4%)



Priority Foundation Item: support, facilitate, or enable a Priority Item

CORE VIOLATIONS

1. Non-food contact equipment and surfaces soiled (19%)
2. Equipment and physical facilities damaged (13%)
3. Floors/walls/ceilings not easily cleanable (5%)
4. Cutting boards damaged and not easily cleanable (4%)
5. Single service items not protected from contamination (3%)
No thermometers for refrigerators/freezers (3%)



Core Item: relates to general cleanliness, standard operating procedures, equipment design, or general maintenance

* (% of all violations in category)

Self-Inspections



Conducting a self-inspection is an easy and effective way to keep your facility operating safely and food code compliant. With staff turnover and the pressures to get orders out as fast as possible, it's easy to develop bad habits that could compromise food safety. Don't wait until the health inspector writes you up to correct violations. Regular self-inspections are a great way to keep the kitchen culture on the right track.

See the reverse side for a simple Self-Inspection Sheet.

Fun Food Facts



- Chances are raw oysters are still alive when you eat them!
- Carrots were originally purple until a late 16th genetic mutation won out!
- The fear of cooking is known as Mageirocophobia and is a recognized phobia.

Self-Inspection Checklist

Use this checklist on a frequent basis to help determine areas of your operation that need improvement. Keep completed checklists for future reference.

FOOD PROTECTION	Y	N	Corrective Action
Refrigerators & refrigerated foods are maintaining temperatures at or below 41°F			
Hot held foods are at or above 135°F			
Raw meats are stored away from or below ready-to-eat (RTE) foods			
Unused date marked foods are used or discarded by day 7			
Prepared or opened commercially processed foods are date marked			
All chemicals are stored away from or below foods			
Open or working food containers have tight fitting lids			
All food containers are properly labeled			
All food items are stored at least 6 inches off the floor			
FOOD PREPARATION	Y	N	Corrective Action
Foods are cooked to the proper internal temperatures			
Food final cooking temperatures are verified with a calibrated thermometer			
Hot foods are properly cooled to 70°F within 2 hours and to 41°F within 4 more hours			
Food preparation is planned so all foods are kept out of the danger zone to the extent possible			
Frozen food is thawed under refrigeration or in running cold water			
Food preparation procedures limit the chance of cross-contamination of raw & RTE foods			
PERSONAL HYGIENE	Y	N	Corrective Action
Employees wash hands properly, frequently, & at appropriate times			
Employees are wearing gloves when handling RTE foods			
Employees are washing hands & changing gloves when necessary			
Employees are wearing proper clothing including hair restraints			
Employees appear in good health and excluded per the facility policy			
CLEANING & SANITIZING	Y	N	Corrective Action
Food equipment & contact services properly cleaned & sanitized before use			
Wiping cloth buckets frequently checked for proper sanitizer strength			
Manual warewashing set-up properly & sanitizer strength tested			
Dishwasher sanitizer ratio tested or sanitizing temperature verified			
Non-food contact surfaces are clean, including under and the sides of equipment			
OTHER	Y	N	Corrective Action
Hand wash sinks all have soap, hot/cold water, & disposable towels			
Food thermometers have been calibrated within the last 7 days			
Chemicals are properly labeled & stored away from food and food contact surfaces			
Facility is free of insects & rodents			
Dining areas and bathrooms clean			
All plumbing is operating properly and free of leaks			
Garbage containers, including dumpsters, have closed tight fitting lids			
Exterior openings are properly sealed			