

WHAT'S COOKING?



Lincoln County Health Department, 607 N Sales St, Suite 101, Merrill, WI 54452
715-536-0307 or <http://lincolncountyhealthdepartment.com/>



What's New?

Restaurant Inspections Online



Beginning in January the public is now able to view the 3 most recent inspection reports of food establishments in Lincoln County. To view the reports go to <http://lincolncountyhealthdepartment.com> or www.co.lincoln.wi.us and click on "Lincoln County Inspection Reports" on the right side of the page to view restaurants in Lincoln County.

For restaurants outside of Lincoln County click "Wisconsin Inspection Reports." Establishments can be viewed alphabetically or searched by typing the first two letters of the name.

Results will be posted to the website one week after an inspection. Inspections are important in ensuring compliance with the requirements of the Wisconsin Food Code as well as safe food handling. Improper food handling practices can cause foodborne illness.

Did you know?

Change of Licenses – If you are selling, out right or by a land contract, or leasing your restaurant or bar, the new owner(s) will need a license in their name before they can operate. Contact Lincoln County Health Department at 715-536-0307 for more information.

Establishments receive health department awards

Congratulations to the award winners for the 2013 licensing year. The award program recognizes the special effort and work of establishments that serves food to the public. Winners for 2014 will be announced in September.

Category	Facility Name	Reason
Initiative Award	Church Mutual Insurance Co.	Exceptional attention to food safety and food handling, no violations and effort to exceed minimum facility code requirements.
Special Recognition Award	Ed and Sharon's	Excellent food handling practices, no violations
Initiative Award	Harrison Oasis	Exceptional attention to food safety and food handling, no violations and effort to exceed minimum facility code requirements
Special Recognition	Checkered Churn	Excellent food handling practices, no violations

Top 5 Critical Violations in Lincoln County:

- 1. Improper Holding:** Hot foods need to be held at 135°F or higher and cold foods need to be held at 41°F or below.
- 2. Cross Contamination:** Food shall be protected from cross contamination by the following:
 - ✓ separating raw animal foods during storage, preparation, holding & display from ready-to-eat food.
- 3. Hand washing:** Employees must keep their hands and exposed portions of their arms clean. They shall wear clean outer clothing, and may not wear jewelry (except plain ring, such as a wedding band or medical alert jewelry) on their arms & hands when they are preparing food.
- 4. Date Marking:** Ready-to-eat potentially hazardous food held for more than 24 hours in an establishment must be clearly marked at the time of preparation to indicate that the food shall be consumed on the premise, sold or discarded within 7 calendar days or less from the day that the food is prepared, This includes the day of preparation as day number 1.
- 5. Food contact surfaces:** Food shall be protected from food contact surfaces by the following:
 - ✓ cleaning & sanitizing food equipment & utensils,
 - ✓ cleaning supplies
 Chemical test strips/kits must be available to check sanitizer concentration.

Employee Health & the Food Establishment

What symptoms of foodborne illness should food establishments be most concerned about?

- Diarrhea
- Jaundice
- Lesions containing pus of hand, wrist of exposed body part
- Fever with
- Vomiting
- Sore throat with fever

What should food employee do when they have symptoms of vomiting or diarrhea?

If at work:

- Stop work immediately
- Report to management and
- Go home and return after at least 24 hours have passed since vomiting and diarrhea ended.

If symptoms occur outside of work, he/she should:

- Notify the management
- Do not return to work until at least 24 hours have passed after the diarrhea and vomiting symptoms have ended.

What is a manager's responsibility for ensuring that food employees are trained on the reporting of symptoms and the diagnosis of foodborne illness?

- Causes of foodborne illness;
- Relationship between the food employee's job duties, personal hygiene & foodborne illness.
- Requirements for reporting; and
- Specific symptoms, diagnosis, & exposures that must be reported to the Person In Charge.

Safety, Maintenance & Operations of Public Pools & Water Attractions

Pools:

Test water for pH and disinfectant residual before opening pool each day and at least one other time during the day's peak bather load. Then test twice a week for the combined chlorine level when chlorine is used and at least once a week for total alkalinity and cyanuric acid concentration when it is used.

Whirlpool:

Test for pH and disinfectant residual before opening the pool or before the pool is used and at least 4 times daily. At least 2 of these times the testing shall be done when pool is in use. Test for combined chlorine once per day, when chlorine is used, and at least once a week for total alkalinity.

Chemical Concentrations

pH Control: Shall be maintained between 7.2 and 7.8

Alkalinity: Shall be maintained between 60 and 180 ppm as calcium carbonate.

Cyanurates: Shall not exceed 30 ppm.

Keeping Your Food & Water Safe

With your help our health inspectors make sure the food you are serving is safe to eat. The Lincoln County Health Inspectors also respond to public complaints, investigate causes of foodborne illness, assist in food recalls and promote safe food handling practices.

Licensing program activities preformed from July 1, 2013 - June 30, 2014	# Licensed	# Inspected
Restaurants/Taverns/Temporary	148	137
Retail Food	50	48
School Inspections	16	16
Lodging	49	45
Pool/Whirlpool	16	16
Body Art and Body Piercing	3	3
Mobile Home Parks	10	10

For more information contact Lincoln County Health Department at 715-536-0307 or visit <http://lincolncountyhealthdepartment.com/> For copies of the codes and regulations, visit: www.dhs.wisconsin.gov/fsrl/codes/index.htm