Introducing

The Southeast Wisconsin Food Safety Task Force was created to improve the health of the communities we serve through prevention and food safety education. We will accomplish this task by enhancing communication with our food industry partners and providing consumer education. We welcome your thoughts and ideas!

WHO WE ARE

The mission of the task force is to enhance communication with industry and consumers, and is designed to solicit input to improve the food safety programs of agents. As a result, a reduction of risk factors through educational outreach and cooperative efforts with those stakeholders in both the public and private sector.

Looking to Join the Conversation?

The Southeast Wisconsin Food Safety Task Force is looking for new industry partners! Please contact Meghan at mspredemann@wauwatosa.net or Laura at ltemke@westalliswi.gov if you would like to join our meetings! The meetings are quarterly and held in different areas of southeastern Wisconsin.
Restaurant Inspections

Restaurant Inspection’s help identify potential food safety problems, protect the public’s health and ensure food establishments are in compliance with sanitation and food safety requirements. Here are the top ten food safety violations found in Wisconsin.

The #1 violation marked OUT (out of compliance) is “Handwashing facilities with no soap and no paper towels”.

You can find the requirements, and how to comply, in the Wisconsin Food Code:
6-301.11 Handwashing Cleanser, Availability; and
6-301.12 Hand Drying Provision

Here are some common things inspectors hear about this violation:

“We just ran out”
Solution: If you run out refill the soap or paper towels right away. If you can’t because you are busy ask someone like a manager, to do it for you.

“We wash our hands in the bathroom”
Solution: Dual hand washing is required (wash your hands in the bathroom and when you get back to the kitchen before working with food and utensils), therefore all sinks must have soap and single use towels.

“We use a cloth towel to dry our hands”
Solution: Cloth towels are not allowed. Individual, disposable towels are required.

Check out the Wisconsin Food Code to learn more about violations and requirements.
http://docs.legis.wisconsin.gov/code/admin_code/atcp/055/75_.pdf
Contact Information
The following are the participating organizations in the Southeast Wisconsin Food Safety Task Force and contact information for licensing and inspection questions:

Central Racine County Health Department
Phone: 262-898-4460
Email: info@crchd.com

Oak Creek Health Department
Phone: 414-766-7000
Email: dpittman@oakcreekwi.org

Wauwatosa Health Department
Phone: 414-479-8639
Email: tchealth@wauwatosa.net

Washington Ozaukee Public Health
Website: washozwi.gov/Services/Environmental-Health/Inspection-Program

Kenosha County Health Department
Website: www.co.kenosha.wi.us/920/Food-Establishments

North Shore Health Department
Phone: 414-371-2980
Website: nshealthdept.org

Wisconsin Restaurant Association
Phone: 608-270-9950

Environmental Health Consortium - Cudahy, South Milwaukee & St. Francis
Phone: 414-768-8055
Email: zabkowicz@smwi.org

Jefferson County Public Health Consortium
Phone: 920-262-8094
Email: health@cityofwatertown.org

City of Racine Health Department
Phone: 262-636-9203
Email: Marcia.fernholz@cityofracine.org

Waukesha County Department of Parks and Land Use, Division of Environmental Health
Phone: 262-896-8300
Email: eh@waukeshacounty.gov
Website: www.waukeshacounty.gov/landandparks/environmental-health/

West Allis Health Department
Phone: 414-302-8600
Website: www.westalliswi.gov/environmental-health

Milwaukee Health Department - Consumer Environmental Health Division
Phone: 414-286-3674
Website: www.milwaukee.gov/ceh

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