POLK COUNTY
LICENSING AND FOOD NOTES
Fall 2019

FOODHANDLERS CERTIFICATION REGISTRATION FORM ON LINE

The Polk County Health Department is offering the ServSafe Foodhandlers Certification Course January 20, 2020, at the Government Center in Balsam Lake. Each food establishment, other than those with a prepackaged license, is required to have at least one certified foodhandler on staff (preferably the owner or manager to avoid loss of this person due to employment changes). These classes are limited and fill up quickly, so if you need this course, please send in your registration as soon as possible. The registration forms are available at (copy and paste the link):
http://www.polkcountyhealthdept.org/services/foodhandlers-certification/
The ServSafe course is also offered by the WI Tavern League and WITC.

PLANNING FOR THE WORST

With the recent storm damage in Polk County, having a good emergency plan makes a huge difference in how quickly and completely business bounces back. An emergency plan lays out instructions that can be developed and implemented during emergency situations. Your plan should be in this order:

Mitigation – Identify your biggest vulnerabilities in the event of an emergency as well as ways to prevent an emergency or reduce the damage if a disaster happens. Review insurance coverage and policy limits.

Preparedness – Come up with strategies to make your business less vulnerable. What is the plan to prevent food spoilage? Do you have an emergency shelter and evacuation plans? Burglar alarms, video surveillance, critical computer files backed up off-site?

Response – Know what actions to take to save lives and prevent further property damage. Train employees how to respond and require them to review the emergency plan annually.

Recovery – Contact your insurance company and secure the site to prevent further damage. Consider contacting a disaster recovery contractor. Be sure to contact your inspector prior to re-opening!

Fire is a leading threat to the restaurant industry and can be reduced with proper kitchen management. The majority of restaurant fires involve cooking and nearly one-half involve grease. Seven ways to stay vigilant:
• Clean exhaust hoods and ducts at least twice a year, using correct filter sizes. Monitor to keep filters clean.
• Hire a qualified technician to do kitchen equipment repairs.
• Replace antiquated equipment or equipment parts.
• Refuse to leave food unattended.
• Refuse to allow grease buildup in deep fryers, on walls or on the floor.
• Follow a daily checklist of cooking equipment to shut off before the last employee leaves.
• Store grease-soaked linens in a metal container with a tight-fitting lid.

Source: WI Restaurant Association

HOW ARE WE DOING?

The Polk County Health Department is compiling a partner satisfaction survey regarding the services we provide. Please give us your feedback on licensing and inspection by completing the survey at this link:
https://www.surveymonkey.com/r/65M66VN
Thank you!
Since this has come up at a few facilities, just a reminder that any food stored or served at a licensed establishment must come from an approved source. Some examples of an unapproved source would be donated meat that is marked “Not For Resale” or any donated food not from a licensed entity, such as a grocery store or other retail facility.

When you update your menus, be sure to include the consumer advisory. It is the responsibility of the establishment to notify the consumer of increased risk by including a correctly written consumer advisory. If a patron becomes ill after ordering and eating undercooked food, having the consumer advisory can help protect the facility. The advisory can be printed on menus, labels, deli cases, placards or any other written means, and should inform the consumer that a particular food served raw or undercooked increases their risk of foodborne illness. You must also reference which foods you are willing to cook below food code temperature by marking them with an asterisk leading to the consumer advisory statement.

New compliance and enforcement guidelines have come down from the state regarding Certified Food Managers (CFM) in retail establishments engaged in meal service. If a small operator has a current CFM and supervises 5 or fewer employees, that CFM may use the Food Safety for Small Operators (Recertification) course within 6 months of their CFM expiration date. Any food manager whose credential is not renewed within 6 months of expiration is required to take and pass an approved exam. The Small Operator certification applies to very few establishments and is allowed as an alternative for limited food service facilities. If you are not sure which certification is required at your facility, please contact our office prior to taking a course to be sure you are obtaining the correct certification.

1. Conditions will be placed on the license for a 90 calendar day period from the date of inspection. If proof is received, no further action is necessary and the conditions will be removed.

2. If no proof is submitted within the 90 calendar day period, a fee will be charged for operating without a CFM and an extension of the conditional license will continue for another 30 day period. If proof is obtained within that 30 day period, the conditions will be removed.

3. If no proof is submitted within the additional 30 calendar day period, the license will be revoked.

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