



POLK COUNTY

LICENSING AND FOOD NOTES

Spring 2020

ON-LINE PAYMENT AVAILABLE



You have the option of paying for your facility license on-line via credit card, debit card or e-check for a nominal fee. If you wish to pay for your facility license in this manner, copy and paste the following link:

<https://client.pointandpay.net/web/PolkCountyHealthDeptWI>

Indicate which health license type you wish to pay under the payment type drop-down. Make sure to type the address EXACTLY including the “s” in https.

FOODHANDLERS CERTIFICATION CLASS AND EXAM



The Polk County Health Department is offering the ServSafe Foodhandlers Certification Course August 24, 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: <http://www.polkcountyhealthdept.org/services/foodhandlers-certification/>

The ServSafe course is also offered by the WI Tavern League and WITC.

The ServSafe Foodhandlers course is now available online. Since the exam is required to be proctored, we are now offering a time for those of you that only need to take the proctored exam. The EXAM ONLY session is currently scheduled for August 27, 2020 from 3-5 p.m.

at the Polk County Government Center. The registration form for the exam only session is also available on our website.

Both of these classes are tentative due to the COVID-19 pandemic and if we are unable to hold them, you will be notified as soon as possible.

COVID-19 OPERATIONS

As the COVID-19 pandemic continues, we are updating licensed facilities with the latest information on allowed operations. The following information is what is in the governor’s order as of **May 7, 2020**.

Non-essential businesses include recreational and education camps (REC/ED), public swimming pools, hot tubs and water attractions (water parks). These businesses must cease operations. Therapy pools used by patients at medical facilities may continue to operate.

Essential businesses include hotels, motels, tourist rooming houses, bed and breakfast establishments, campgrounds, stores that sell groceries, including bakeries, restaurants. These essential businesses are allowed to operate under the following conditions:

LODGING – includes hotels, motels and tourist rooming houses.

- Close swimming pools, hot tubs and exercise facilities.
- Follow social distancing requirements of at least 6 feet between all unrelated individuals to the maximum extent possible.
- Prohibit guests from congregating in lobbies or other common areas. That means providing adequate space to adhere to social distancing between people while receiving front desk services.
- Close all seating intended for food consumption. Cease self-service operations including, but not limited to pancake/waffle machines, scrambled eggs and buffets. Prohibit customers from self-dispensing all unpackaged foods (e.g. breads, pastries, cereals).

- Employees may prepare to-go orders from the breakfast food service area per customer request.
- Online and phone orders can be picked up and paid for in person, provided there is social distancing of at least 6 feet between customers.
- Orders may be delivered to guests' rooms.
- Tourist Rooming House facilities should maintain social distancing of at least 6 feet during all interactions. Guests are limited to members of a single household or living unit. All other private gatherings of any number of people are prohibited.

CAMPGROUNDS

- Maintain social distancing of 6 feet at all times.
- Prohibit the use of buildings or public spaces that would encourage social gatherings of any number of people.
- Limit all campsites to members of a single household or living unit. All other private gatherings of any number of people are prohibited.
- Increase the cleaning frequency of shared toilet facilities, laundry facilities and shower buildings.

RESTAURANTS AND BARS

- Restaurants and bars are prohibited from offering dine-in service. However, they are allowed to provide takeout, curbside pickup or delivery. **No seating may be provided and food and drinks may NOT be consumed on premises, either indoors or outdoors.**
- Customers may enter restaurants and bars only for the purpose of ordering, pickup, and paying for food or beverage. Social distancing of at least 6 feet must be maintained.
- DELIVERIES – Food must be transported in temperature-controlled containers. For example, using insulated coolers for hot foods, and insulated coolers with ice packs to transport cold foods. Driver must practice social distancing of at least 6 feet between people, when possible. Driver must practice responsible hand washing or use hand sanitizer after each transaction.

GROCERY STORES

- Close all seating intended for use by customers consuming food.
- Cease self-service operations of salad bars, beverage stations and buffets.
- Grocery stores are permitted to keep open areas where customers self-dispense unpackaged foods, such as fresh produce.

- Self-dispensing that requires the use of tongs or scoops, like bulk bins and bakery displays, are encouraged to close but not required to do so. Stores are required to sanitize the tongs and scoops frequently and close the self-dispensing area if they are not able to accomplish this sanitizing.

CONVENIENCE STORES

- Customers may not self-serve items including, but not limited to, coffee and fountain soda from beverage stations. They may not fill water jugs or handle unwrapped bakery items.
- Employees may serve a customer items including, but not limited to: coffee, fountain soda or a requested bakery item.
- Employees may package bulk food per a customer request.
- Employees may prepare/reheat food in the kitchen area, package it, and place it in a case for customer self-service. For example, hot dog rollers may be placed in the kitchen to reheat hot dogs for packaging by employees and placement in a customer self-serve hot case.
- Food items may not be reheated in the customer area. All equipment used for reheating (e.g. hot dog or tornado rollers) must be moved into the kitchen for use.
- Packaging operations are limited to facility-provided containers only.

We understand that this is a very difficult time for our licensed facilities, but public safety must remain the priority. The main purpose for all of these restrictions is to try to keep people away from each other in order to slow the spread of COVID-19 so that our medical facilities do not become overwhelmed. Your help in keeping the public safe is GREATLY appreciated! Please contact our office with any questions.

Produced by:
Polk County Health Department
Environmental Health

Contact:
Brian Hobbs, RS
715/485-8532
Patty Lombardo, CEHT
715/485-8540

