

Appendix A

July 2016

Reinspection Criteria for Retail, Restaurant, Vending Machine Commissaries

Due to the amount of time and effort involved in conducting reinspections, the department has implemented a reinspection guidance document. This document will assist in determination of when a reinspection is warranted. Reinspections are chargeable and a fee is assessed for them. Reinspections are to be conducted at least 7 days but not more than 60 days from the previous inspection.

Each time the need for a reinspection is determined by the sanitarian, he/she will consult with their supervisor or Central office and they shall notify the Compliance team.

A reinspection and reinspection fee will be required under the following conditions:

Category 1 – Imminent Hazards or Temporary Closures

Whenever an inspection or complaint investigation reveals the existence of a violation that is potentially hazardous (critical or priority) to the health and safety of patrons or employees and the violation is not able to be corrected during the inspection or investigation.

Category 2 – Critical or Priority Violations

Whenever an inspection reveals that 6 or more Critical or Priority violations have been observed and noted.

Category 3 – Repeat Violations

Repeat violations that are documented over 3 consecutive routine and/or complaint inspections will result in a reinspection and reinspection fee.

Category 4 – Excessive Violations

With consultation from a supervisor, an *excessive number* of violations that show a lack of managerial control observed during an inspection.

The Following violations are considered critical or priority and will result in a reinspection and reinspection fee under Category 1 or 2

1. An ill food employee observed working in the food establishment and the person in charge failed to exclude or restrict the ill food employee.
2. Food employee observed handling food, clean equipment, or single-service or single-use articles while experiencing discharges from the eyes, nose or mouth.
3. Food prepared in a private home is found or served in the food establishment.
4. Food from an unapproved source observed being served in the food establishment.
5. Potential cross-contamination is observed between raw and ready-to-eat foods.

6. Potential cross-contamination is observed from other sources. (such as hands, equipment, food)
7. Potential cross-contamination is observed between different species of raw animal foods. Raw animal foods requiring different cooking temperatures are stored together in the same container.
8. Potential cross-contamination is observed between food and the process of cleaning and sanitizing equipment and utensils.
9. Hot water used for sanitizing in a manual warewashing operation observed below 171°F.
A greater than 2°F difference must be observed for a reinspection to occur.
10. Chemical sanitization in a low-temperature dish machine or manual warewashing operation is observed below:
 - a. 50ppm chlorine in a low-temperature dish machine,
 - b. 100ppm chlorine in a manual warewashing operation,
 - c. The ppm indicated by the manufacturer for a quaternary ammonium compound, or
 - d. 12.5ppm for an iodine solution.
11. Utensils or food contact surfaces are observed not being cleaned and sanitized after food preparation with raw animal foods and using the same surface or utensil to prepare ready-to-eat foods.
12. During the sanitization process equipment or utensils are observed not exposed to the sanitization process for the proper time period.
 - a. In a hot water manual warewashing operation the utensil surface shall be immersed in the hot water at 171°F for at least 30 seconds.
A greater than 2°F difference must be observed for a reinspection to occur.
 - b. Hot water mechanical operation the sanitization rinse fails to achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator.
13. Raw animal food was cooked to a temperature below what is required in the Wisconsin Food Code:
 - a. This does not apply to a raw animal food in which an approved consumer advisory has been provided and the food item is cooked per the consumer's request.
 - b. A greater than 2°F difference must be observed for a reinspection to occur.
14. Raw animal food cooked in a microwave oven below 165°F.
 - a. This does not apply to a raw animal food in which an approved consumer advisory has been provided and the food item is cooked per the consumer's request.
 - b. A greater than 2°F difference must be observed for a reinspection to occur.
15. Food reheated for hot holding was not reheated to time & temperature specified in the Wisconsin Food Code.
 - a. Potentially Hazardous food cooked, cooled, and reheated 165°F.
 - b. Commercially processed pre-cooked foods prepared for the first time 135°F.
 - c. Reheated in microwave oven 165°F.
 - d. A greater than 2°F difference must be observed for a reinspection to occur.
16. Potentially hazardous food during the cooling process has not reached 70°F. in the first two hours of cooling after the food has reached 135°F.

- a. A greater than 2°F difference must be observed for a reinspection to occur.
 - b. If the time and temperature exceeds the initial two hour cooling process and the person in charge cannot verify the time or temperature when the cooling process began, a reinspection will be required.
17. Potentially hazardous food during the cooling process has not reached 41°F. in 6-hours provided that within the first two hours the food had reached 70°F.
- a. A greater than 2°F difference must be observed for a reinspection to occur.
 - b. If the time and temperature exceeds a total time of 6-hours and the person in charge cannot verify the time or temperature when the cooling process began, a reinspection will be required.

18. Potentially hazardous food that is hot held below a temperature of 135°F.

A greater than 2°F difference must be observed for a reinspection to occur.

19. Potentially hazardous food that is cold held above a temperature of 41°F.

A greater than 2°F difference must be observed for a reinspection to occur.

20. Ready-to-eat potentially hazardous food that is held for more than 24 hours is not labeled with a preparation date or discard date or other approved method.

21. Ready-to-eat potentially hazardous date marked food is held for more than 7-days.

22. Food establishment is not following the approved Time as a Public Health Control Plan.

23. Ice used for food or a cooling medium is not from an approved source.

24. Drinking water is not from an approved source.

25. The well water does not comply with the applicable water quality standards of Ch. NR 809, and an alternative approved source of water has not been provided.

26. The operator has not tested the well water at a certified laboratory for bacteriological analysis. If the operator has not provided the department the water test results within 20 business days of the violation being noted on the inspection report a reinspection will occur.

27. Hot and cold water under pressure or of sufficient capacity is not provided to fixtures or equipment.

28. Hot water source is not of sufficient capacity to meet peak demands in the food establishment.

29. The private onsite waste treatment system has failed.

A reinspection shall occur unless remediation has begun or the operator is currently working with the department of commerce to achieve compliance.

30. Presence of live insects of public health significance, rodents or other pests in the food establishment.

31. Plumbing fixtures such as sinks, toilet facilities, or public or private sewage system are not discharging into approved waste storage containers or systems.