



Bayfield County Health Department

117 East Fifth Street - P.O. Box 403 - Washburn, WI 54891 Phone: 715/373-6109
Fax: 715/373-6307

Amelia Lindsey, RN, BSN, Director
Lynn Frechette, RN, Home Care Supervisor

Dear Operator:

The Bayfield County Health Department is excited to announce the Silver Spoon Award program starting in the 2005/2006 licensing year. We at the health department would like to acknowledge those restaurant establishments that do a superior job of insuring food safety on a routine basis.

Only an elite group of food establishments will receive this award. That is due to the strict criteria used to qualify for the honor. One of the criteria includes not having any critical items on the current inspection. This is difficult to achieve since there are over one hundred critical violations in the Wisconsin Food Code and any one violation can disqualify a food establishment from receiving this recognition. Some examples of critical item violations include: improper hand washing, touching ready to eat foods with bare hands, improper storage of raw foods, not maintaining proper food temperatures and improper sanitizing of equipment and utensils.

Each establishment must also have a Certified Food Manager on staff, have not received a re-inspection, have no confirmed or suspected food-borne illness in the last two years, and have not received enforcement actions within the past two years.

The criteria for the Silver Spoon Award are attached. The awards will be announced at the end of the 2005/2006 licensing year. Those establishments meeting the strict criteria for the award will be presented with a Silver Spoon Award Certificate.

Every year the health department will evaluate the criteria for the Silver Spoon Program and make any necessary changes to the criteria. You will be notified of any such changes.

Lastly please see the following food code reminders below:

- ✓ A currently Certified Food Manager (CFM) **MUST** be on board at your restaurant. When the CFM is not working, there must be a "person in charge" who is responsible for knowing the same safe food handling practices as the CFM.
- ✓ You must have a **written employee health plan** for dealing with employees who are ill or exhibiting symptoms of a communicable disease. See enclosed handout
- ✓ Have **separate areas for handling raw and Ready-to-Eat (RTE) foods**. Some facilities have colored coded cutting boards for raw animal and RTE foods.
- ✓ Use metal pans, ice water baths, ice wands or add ice as an ingredient (a combination of methods works best) to **rapidly cool down your foods**. Use your sanitized metal stem thermometer to check! Keep lids/covers ajar for a bit to allow steam to escape. **Make this a part of your recipes.**



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- ✓ Date marking is required for all **RTE potentially hazardous foods** stored in your refrigeration units overnight. Use or discard within 7 days. Keep foods in their original packages or in marked ANSI/NSF food containers.
- ✓ At salad/soup bars, make sure that your serving utensil handles are long enough to prevent contact of the handle with the food. Check your holding temperatures! **Salad bar items are to be disposed of** every four hours or at the end of the day **and not re-served to the public.**
- ✓ **Bare hand contact with RTE food is prohibited** – the use of disposable gloves, tongs, deli paper or other utensils is required.
- ✓ If your restaurant serves raw or undercooked animal foods (i.e.: “medium rare steaks and burgers” or “eggs over easy”) you must provide a **written Consumer Advisory.**
- ✓ When you replace/remodel/upgrade your facility, make sure that **all new equipment is ANSI/NSF** approved and that commercial grade materials are used for countertops, floors, walls etc. Keep them light colored, smooth, nonabsorbent and easy to clean.
- ✓ **Wash hand frequently!** Make sure the handwash sinks have soap, paper towels and proper signage.

Please feel free to call me at 715-373-6109, or e-mail me at mdale@bayfieldcounty.org if you have questions regarding this letter or need more information.

Sincerely,

Michelle Dale, R.S.
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