

Greetings Everyone! I wish you all a great summer. As we start our 18th year we now have 543 food, pool, lodging, body art, camping, and manufactured home facilities in the county. In 2018 inspectors Ed Thurman, Jessica McEwen, Tracey-Schug Petersen, and myself Laurie Diaby conducted a total of 746 inspections. So we have been busy. Keep in mind that in addition to our annual newsletter, we do keep our website up to date with new information and resources at: <https://www.sccwi.gov/238/Licensing-Inspections>

I'd like you all to check out this video as it describes how our program works to protect our community:  
<https://www.youtube.com/watch?v=x18wNgubfi8&list=PLvpr9iOILTQaRWtguYiBvPIVB7R-88Wbq&index=1&t=0s>

## Top Violations in 2018

Facility Type	#1 Violation	#2 Violation	#3 Violation
Food Facility	Improper Hold (Cold, Hot, Cooling)	Cross Contamination	Personal Hygiene
Pools	Pool Phone Requirements	Equipment Maintenance	Skimmer/main drain flow ratio and minimum chlorine (tied)
Lodging	General Maintenance/Clean	Smoke Detection	Building Code
Body Art	Exposure Control Plan (Tie)	After Care Instructions (Tie)	Sterilization and Sharp Storage (Tie)
Campground	Backflow prevention	Smoke detection	General maintenance/clean
Manufactured Home Park	Occupants maintain their sites clean	Permit	Multiple violations tied for 3rd.

## Welcome Kelli



We would like to welcome and introduce St. Croix County's new Health Officer; Kelli Engen! Kelli was formerly the Health Officer in Barron County, has completed her Master's Degree in Public Health Policy and Administration from the University of Minnesota and was most recently working at Eau Claire County City Health Department. She supervises the SCC-Public Health and her contact information is [Kelli.Engen@sccwi.gov](mailto:Kelli.Engen@sccwi.gov) or 715.246.8363

## Importance of No Bare-hand Contact



In the case that a food handler at your facility is diagnosed with Hepatitis A, the decision to notify the public may ultimately hinge on whether the inspector is certain that your facility strictly enforces the no bare-hand contact requirement. Balance this with that fact that Hepatitis A is on the rise in the United States, it is a significant health risk, and public notice can have a huge long term effect on your business; it is so important that everyone in your kitchen adheres to no bare-hand contact and that your inspector is certain of it!

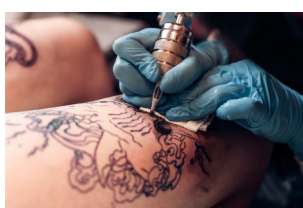
## Planning a New Business or Remodel?

HOW DO I  
START



The first step is to complete our on-line plan review. It will inform you of the requirements and get you in touch with an inspector. <https://www.sccwi.gov/FormCenter/Public-Health-6/Restaurant-and-Retail-Food-Plan-Review-51>

The next step, when within 30 days of opening is to complete an online application at : <https://www.sccwi.gov/FormCenter/Public-Health-6/License-Application-49>



## Blood-borne Pathogen Course

Check out our new and improved free online blood-borne pathogen course and quiz. Reminder: All SCC Body Art Practitioners must complete a blood-borne pathogen course every 24 months.

<https://www.sccwi.gov/284/Tattoo-Body-Piercing-Establishments>



## Cooling Study



A big thanks to New Richmond High School for allowing SCC Inspectors to conduct a cooling study comparing various methods of cooling. The goal was to learn what methods and equipment cool best. It was very eye opening. To review the results go to: <https://www.sccwi.gov/DocumentCenter/View/4503/Cooling-Study>