

Don't Be Misled By Deceptive Sales Pitches!

The Food Safety Modernization Act is a Federal Law

Some restaurant operators have received mailings from companies that offer, for a price, training about the Hazard Analysis Critical Control Points (HACCP) food safety system, and development of HACCP plans. The advertising implies that food establishments will need to have HACCP plans to show their inspectors, in order to comply with requirements of the recently passed **Food Safety Modernization Act**. They may also imply that retail food facilities must register with the Food and Drug Administration.

This is not true! The Food Safety Modernization Act is a federal law that applies to food manufacturers regulated by FDA. It does not apply directly to retailers licensed by local health departments.

City inspectors will not ask for HACCP plans for routine operations. The Wisconsin Food Code does require HACCP plans for certain special processes at retail, such as reduced oxygen (vacuum) packaging or sausage curing. Your Milwaukee Health Department inspector is the best source of information about this. You should consult with your inspector before adding these processes to your kitchen routines.

There's nothing wrong with paying for consulting services that you feel are appropriate for your business. The Milwaukee Health Department is the most reliable source of information about code **requirements** and changes in food safety laws that apply to you, our permit holders. You can be misled by businesses selling services. Feel free to call us at 414-286-3674 with any questions.

About HACCP

While state and local codes don't require HACCP plans for most processes, we do encourage managers to learn more about it. HACCP is an effective tool for any manager who wants a more rigorous food safety system at their business. Though HACCP was originally designed for food manufacturing facilities, it can easily be adapted for retail operations and schools. The website www.foodsafety.gov is a portal to a wealth of food safety information. There is excellent guidance on how to implement a HACCP program at the retail level.

Menu and Vending Machine Labeling – Who Has To Provide Calorie Counts?

The Federal Patient Protection and Affordable Care Act of 2010 requires restaurants and retail food establishments with 20 or more locations to list calorie content information for standard menu items on restaurant menus and menu boards (including drive-through menu boards). Written nutrition information other than calorie counts would not have to be posted, but must be available upon request.

Restaurants or retail food establishments with fewer than 20 locations and operators with fewer than 20 vending machines can **voluntarily register** with the FDA to be subject to the new federal menu labeling requirements. To voluntarily register online, go to <http://www.fda.gov/Food/IngredientsPackagingLabeling/LabelingNutrition/ucm217762.htm>

Be Secure - Know Who's In Your Business

- You may always ask an inspector to show his or her identification to prove they are from the Milwaukee Health Department.
- Milwaukee Health Department inspectors might call your business to ask questions or set up meetings or appointments. However, they will not ask for business information, or ask you to call 1-800 numbers.