

**FOR IMMEDIATE RELEASE**

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**Eau Claire County Restaurant Inspection Reports now Available Online**

**Eau Claire, WI – February 4, 2016-** The Eau Claire City-County Health Department announced today that restaurant inspection reports are now just a click away! Residents will now be able to view up-to-date restaurant inspection reports for all food facilities inspected by the Health Department. This website was planned as part of the transition to electronic record-keeping with a product called 'Health Space' when they began that process 18 months ago. The state and several of our neighboring counties are already using this product successfully.



Environmental Health Specialists at the Health Department conduct 800 to 1000 inspections on the approximately 500 food establishments in the county each year to make sure the food you're served is cooked, prepared, and stored safely so you can avoid foodborne illness (commonly called food poisoning). The CDC estimates that each year 17,000 residents in Eau Claire County will become sick from consuming unsafe food.

“The general public has the right to know that the establishment in which they choose to dine is complying with all food safety standards,” says Shane Sanderson, Environmental Health Director of the Eau Claire City-County Health Department. “It is important to remember that any inspection is a 'snapshot' of the day and time of the inspection. An inspection conducted on any given day may not be representative of the overall food safety practices in an establishment.”

Food inspection reports include information on violations which are rated as:

- **Priority Items**--things that can directly cause a foodborne illness.  
Example: Meats are not cooked to the right temperature to kill germs
- **Priority Foundation Items**-- things that don't directly cause illness, but are essential to food safety.  
Example: A sink isn't equipped with soap and paper towels for proper handwashing.
- **Core Items**-- things that relate to the general cleanliness of the restaurant.  
Example: Microwave that is not cleaned on a frequent basis.



During inspections, the Health Department works with restaurant staff to correct all priority and priority foundation violations at the time of the inspection. If priority violations can't be corrected during the routine inspection, a re-inspection is performed. To view all Eau Claire County restaurant inspection reports, please visit our [online inspection database](#) or call the Health Department at 715-839-4718 if you have questions.

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