

# Appleton online health inspection list draws mixed reviews from restaurant owners

## List updated weekly

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- Reporter: Ryan Dietz

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APPLETON - The city of Appleton is making it just a little easier for people to find out what goes on behind the counter at restaurants.

The Health Department recently put its inspection lists on its web page, allowing anyone to see what issues a restaurant may have.

To see the list, [click here](#).

"I think it will force restaurants to make sure it is a priority and make sure that everything is top notch," said Lynda VandenBoogart, a manager at Cinder's, which has no current violations.

The list is part of a pilot program for the state to make public health information more accessible to residents and visitors. Before, you would have to go into the health department and request inspection information. Now, it's all at your fingertips.

"It's truly a hassle for someone to come down here and request an inspection report, making it more transparent is a good thing," said Kurt Eggebrecht, Health Officer for the City of Appleton.

Some restaurants have mixed feelings about the list. Several restaurants we spoke with said people could get the wrong impression from the list.

"That's when I would think you would have a problem because you wouldn't want it to be public knowledge," said VandenBoogart.

Restaurant managers say inspections are subjective and could depend on whether the inspector comes in after a busy period. They also want more description on the lists, but Appleton officials say the report does say if a health issue was resolved and could benefit restaurants.

"If a rumor is swirling out there that may or may not be true, someone can go online and determine, 'Hey, that's not accurate,'" said Eggebrecht.

Officials say the list is updated weekly and could be more in depth in the future.

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Appleton restaurant inspections now online  
Posted by MWallenfang at 6/14/2010 1:00 PM CDT

In some communities around the country, restaurants are required to hang their health department inspection records or grades in their front windows.

Here, to get Appleton Health Department inspections records, one had to go to City Hall and request copies.

This month, it just got a whole lot easier.

Restaurant inspection records are now online, and it's the easiest way to see if the restaurant you're going to tonight passes muster on the Centers for Disease Control's key "critical risk factors" including sanitation practices, employee health issues and food handling.

At [www.appleton.org](http://www.appleton.org), go to "health" on the department pull-down menu, then "restaurant inspection reports."

"The first reaction from restaurant owners was they were not happy about this," said Kurt Eggebrecht, Appleton's health officer.

"They said this was more stringent than other communities."

Most warmed up to it, however, when they saw that it was a way to show the public that restaurants were clean and safe.

"This is a way to reward the hard work people do in restaurants," Eggebrecht said.

Online records started in January, and will be updated as the year progresses. It includes 353 licensed food sellers —restaurants, bars, retail food shops, schools and even churches. Most get an unannounced annual inspection, and are re-inspected during the year if complaints arise.

Some have no violations, or a handful that have been "resolved" or are "pending" resolution.

With "pending" issues, click back to the risk factor chart to see more detail.

"If it was really serious, we would close them until the problem was corrected," said Tim Mirkes, environmental supervisor.

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elltehomes100214102319 wrote:

I think this is a great idea. After watching shows like Kitchen Nightmares it does make you wonder about the kitchen practice's at the place your eating

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