

Chairman:  
Agriculture Committee

Member:  
Environment & Utilities  
Government Operations  
Natural Resources  
Rural Affairs



Al Ott

State Representative • 3rd Assembly District

October 22, 1997

Mr. Joe Tregoning, Acting Secretary  
Department of Agriculture, Trade and Consumer Protection  
2811 Agriculture Drive  
Madison, WI 53707

Dear Acting Secretary Tregoning:

I am writing to inform the Department of the Assembly Agriculture Committee's intention to exercise our option to extend the review period of Clearinghouse Rule 97-038, relating to food and dairy license fees for an additional 30 days from the date of this letter.

We are planning to hold a public hearing on the rule on November 13, 1997, however, this date for the hearing has not yet been officially noticed. I will send the Department a copy of the notice when it is posted.

If you have any questions regarding the extension of the review period, please feel free to contact me.

Sincerely,

Al Ott  
State Representative  
3<sup>rd</sup> Assembly District

227.19(4)(B)

would like to meet w/ the committee  
↑  
the Dept

re: the rule. I will contact you  
at a later date to schedule a time <sup>date and</sup> to  
<sub>in the</sub> meet <sub>near future</sub> meet



word

- Food Safety is important.
- However, we ~~are~~ should wait w/ fee increases until Dept's work out

Differences.

\* Food Safety is important!

how do we justify possibly

expanding safety while we

wait for DATCP + DAFS

to figure out how they're

going to handle this.

when something gets worked out,

we can adjust fees



March 30, 1998

BRODBECK ENTERPRISES, INC**FAX MESSAGE**  
(608) 282-3659

Attention: Steve Krieser

State Representative Glenn Grothman  
P. O. Box 8952  
Madison, WI 53708-8952

Dear Representative Grothman:

I've had an opportunity to visit with Steve Krieser from your office, because you were busy at the time, regarding the Department of Agriculture, Trade & Consumer Protection increased licensing fees for food processing plants and retail food establishments. This fax provides my views for consideration by you and other members of the Joint Committee For Review of Administrative Rules.

As a brief introduction, Brodbeck Enterprises, Inc. operates eight Dick's Supermarkets of which seven are located in southwestern Wisconsin. In addition, we have a central processing facility located in Platteville, producing delicatessen and bakery products for our own eight stores as well as other retailers throughout Wisconsin. The increased licensing fees directly impact us. In fact, we will need to sell close to \$200,000 in products to cover the added fees.

I realize the Department of Agriculture is contending with budget constraints. As a business owner/operator, I find that commonplace. As our company contends with exceedingly low food inflation (1997 equalled one percent inflation for food at home) and increased expenses such as wages and benefits that far exceed 1997's three percent CPI, but comprise 50 percent of our costs, we know all too well the difficulties associated with making ends meet. We have the added pressure of increased competition which is not forgiving related to increasing retail as the government might increase fees or taxes. Therefore, we focus on increasing efficiencies and developing new methods of cost control.

Glen, for the Department of Ag to solve budget problems through increasing licensing fees is an easy way out, but would result in a business failing if a similar philosophy were undertaken. Without question, there is tremendous duplication in the state's inspection process. The system should be overhauled and/or consolidated to remove unnecessary costs. It's not unheard of for our company's facilities to be inspected by three different government agencies within the same week, specifically, Department of Ag, Weights and Measures, and the Department of Health--an obviously inefficient use of resources with the cost borne by retailers via fees.



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Regardless of the length of time it may have been since the last increase in licensing fees, a 114 percent additional cost in the retail food establishment license and a 94 percent increased cost in licensing food processing is inappropriate. Government, as in business, should spend far less time trying to justify cost increases, associating them to the CPI, but rather focus on pursuing a streamline operation that is more efficient, effective, and, ultimately, less expensive to operate.

Your consideration in this matter is greatly appreciated. Not only do the increased licensing fee and the associated process with this situation need to be evaluated, but I also hope that legislative philosophy and direction related to the government's role in reducing costs will proceed along these same lines. If government were to run processes as a business does, unquestionably, the end result would be improved efficiency and less cost, which benefit everyone.

Sincerely,



Robert J. Brodbeck  
President & CEO

RJB:rh

cc: Governor Tommy Thompson  
Senator Rick Grobschmidt (JCRAR Co-Chairman)  
Senator Dale Schultz  
Representative Dave Brandemuehl  
Wisconsin Grocers Assoc.--Michelle Kussow

STATE OF WISCONSIN

To AL

Date 10/13 Time \_\_\_\_\_

WHILE YOU WERE OUT

M Paul Julius

of \_\_\_\_\_

Phone 255 - 9946

Telephoned		Please Call	<input checked="" type="checkbox"/>
Called to See You		Rush	
Returned Your Call		Will Call Again	

Message Food + Dairy  
Licence Fees



Party Receiving Call



# David Ward

Wisconsin State Assembly  
*Chair: Committee on Financial Institutions*

December 16, 1997

Dear Colleagues:

As you know, restaurants, grocery stores, convenience stores, hotels, delicatessens, taverns, etc. need to obtain a license to store, process and sell food to the public. In addition, these establishments must pay an inspection fee and reinspection fees if necessary.

The programs that provide licensing and inspection for the food industry are intertwined throughout the Department of Agriculture, Trade and Consumer Protection (DATCP) and the Department of Health and Family Services (DHFS).

The current system encourages underlap, overlap and confusion in the licensing and inspections of these establishments. For example, a grocery store that contains a deli must be licensed as a retail food establishment by DATCP and as a restaurant by DHFS. Or a restaurant, which is inspected by DHFS, is also inspected by DATCP if they have a retail bakery counter. This conflict subjects businesses to dual inspections, extra licensing costs and contradictory requirements in order to be licensed by both agencies.

These problems have been caused by the dual set of state regulations each agency uses to enforce compliance of the food safety code.

I am planning to introduce legislation that will consolidate the various statutes regulating the retail food industry. The proposed measure will take two set of state regulations and form one uniform set of code by which both departments will use to enforce their areas of responsibility.

In addition, it will be necessary to define the jurisdiction of the two departments by changing the jurisdictional definitions of the establishments to allow for flexibility in licensing and inspections. This proposal will allow for one agency to provide licensing to restaurants and the other agency will license retail food establishments.

I have the memorandum provided by the Legislative Council that provides a side-by-side comparison of the objectives of the two state agencies for the regulation of restaurants and retail food establishments. The study provides a black and white picture of the confusing and burdensome regulations that have been placed on the backs of businesses in the food industry. A copy can be made available to you upon request.

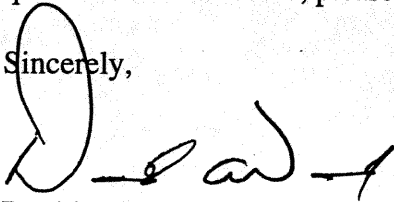
December 16, 1997

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This issue presents two opportunities for the legislature. First, food safety is an important factor in consumer confidence. People must know that the retailer has met with all state requirements and that the products for sale are safe. Second, this is an excellent opportunity to streamline government without harming existing programs.

At this time, I am asking for your support in streamlining government, providing more services while cutting fees and enhancing food safety. If you are interested, or have any questions or comments, please contact Aaron in my office at 266-3790.

Sincerely,

A handwritten signature in black ink, appearing to read "David Ward". The signature is written in a cursive style with a large initial "D" and a horizontal line extending to the right.

David Ward

37th Assembly District





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## WISCONSIN LEGISLATIVE COUNCIL STAFF MEMORANDUM

One East Main Street, Suite 401; P.O. Box 2536; Madison, WI 53701-2536  
Telephone (608) 266-1304  
Fax (608) 266-3830

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DATE: November 19, 1997  
TO: REPRESENTATIVE DAVID WARD  
FROM: Robert J. Conlin, Staff Attorney  
SUBJECT: Restaurant and Retail Food Establishment Licensing

This memorandum, prepared at your request, provides a summary of Wisconsin's laws relating to restaurant and retail food establishment licensing and compares the duties of the two state agencies with primary responsibilities for the regulation of these entities.

### A. RESTAURANTS

The Department of Health and Family Services (DHFS) has primary responsibility for the regulation of the health and sanitation of Wisconsin's restaurants. Wisconsin law defines a "restaurant" as:

... any building, room or place where meals are prepared or served or sold to transients or the general public, and all places used in connection with it and . . . any public or private school lunchroom for which food service is provided by contract. [s. 254.61 (5), Stats.]

A restaurant does not include the following:

- Taverns that serve free lunches consisting of popcorn, cheese, crackers, pretzels, cold sausage, cured fish or bread and butter.
- Churches, religious, fraternal, youths' or patriotic organizations, service clubs and civic organizations which occasionally prepare, serve or sell meals to transients or the general public.
- Any public or private school lunchroom for which food service is directly provided by the school, or a private individual selling foods from a movable or temporary stand at public farm sales.

- Any bed and breakfast establishment that serves breakfasts only to its lodgers.
- The serving of food or beverage through a licensed vending machine.
- Any University of Wisconsin (UW) center, UW or private institution of higher education or technical college that serves meals only to the students enrolled in the center, institution or school or to authorized elderly persons.

[s. 254.61 (5), Stats.]

A person may not operate a restaurant unless he or she has first been issued an annual permit by DHFS or by a local health department acting as an agent for DHFS. [s. 254.64 (1) (a), Stats.] Generally, applicants for permits must have their restaurant facilities inspected.

In addition, a person may not conduct, maintain, manage or operate a restaurant unless the operator or manager of the restaurant holds a current certificate of food protection practices issued by DHFS. Certificates are issued to individuals who satisfactorily complete a written examination approved by DHFS that demonstrates the individual's basic knowledge of food protection practices or who has achieved comparable compliance. The certificates must be renewed every five years. [s. 254.71, Stats.]

Restaurant owners must pay annual permit fees to DHFS. The annual permit fees are as follows:

1. For a restaurant that serves meals prepared from raw, canned, dried, packaged or frozen foods: \$125 (plus \$65 for each physically separate food holding, serving or preparation area).
2. For a restaurant that serves only individually wrapped, hermetically sealed single-food servings supplied by a licensed processor: \$55.
3. For a temporary restaurant: \$65.
4. For a mobile restaurant base with no food preparation: \$55.

Additional fees are charged for late payment of the permit fee (\$50) for issuance of a duplicate permit (\$10) and for the initial issuance of a permit (\$55). [s. HFS 196.04 (1), Wis. Adm. Code.]

The statutes also authorize DHFS to promulgate and enforce rules relating to: (1) the general sanitation and cleanliness of restaurants; (2) the proper handling and storing of food in restaurants; (3) the construction and sanitary conditions of restaurant premises and equipment; and (4) the location and servicing of restaurant equipment. [s. 254.74 (1), Stats.] The rules promulgated under this authority are found primarily in ch. HFS 196, Wis. Adm. Code.

## **B. RETAIL FOOD ESTABLISHMENTS**

The Department of Agriculture, Trade and Consumer Protection (DATCP) is required by the statutes to regulate the health and safety of retail food establishments. A retail food establishment is defined as:

... a permanent or mobile food processing facility where food processing is conducted primarily for direct retail sale to consumers at the facility, a mobile facility from which potentially hazardous food is sold to consumers at retail or a permanent facility from which food is sold to consumers at retail, whether or not that facility sells potentially hazardous food or is engaged in food processing. [s. 97.30 (1) (c), Stats.]

A "retail food establishment" generally does not include a restaurant or other establishment holding a permit issued by DHFS to the extent that the activities of the establishment are covered by that permit. [s. 97.30 (1) (c), Stats.]

State law prohibits a person from operating a retail food establishment without first obtaining a valid license issued by DATCP or a city or county acting as an agent for DATCP. [s. 97.30 (2) (a), Stats.] Several exemptions to this licensing requirement exist, however. The following retail food establishments are exempt from licensing by DATCP:

1. A retail food establishment that sells only packaged foods or fresh fruits and vegetables, if the establishment does not sell potentially hazardous food and does not engage in food processing.
2. A retail food establishment which is primarily engaged in selling fresh fruits and vegetables, honey, cider or maple syrup produced by the operator of the retail food establishment, if that retail food establishment is not engaged in other food processing activities.
3. A retail food establishment which is exempted from licensing by DATCP by rule.
4. A retail food establishment where popcorn is popped, if the retail food establishment is not required to obtain a license to sell or process any other food.

In addition, if a dairy plant, a food processing plant or a meat establishment licensed by DATCP is incidentally engaged in the operation of any retail food establishment at the same location, DATCP may exempt, by rule, that establishment from licensing. [s. 97.30 (2) (b), Stats.]

An applicant for a retail food establishment license must pay a general license fee and a weights and measures inspection fee, which are computed based on gross receipts from the previous licensing year. [s. 97.30 (3), Stats.] Operators of licensed retail food establishments must also pay a reinspection fee if DATCP finds a violation of health and safety rules on the premises.

Generally, the fee amounts applicable to retail food establishment licenses are set forth in the statutes and are as follows:

1. For a retail food establishment that has annual food sales of at least \$25,000 but less than \$1,000,000 and that processes potentially hazardous foods, the following amounts:

- (a) An annual license fee at \$90.
- (b) A reinspection fee of \$60.
- (c) An annual weights and measures fee of \$45 (with some exceptions).

2. For a retail food establishment that has annual food sales of at least \$1,000,000 and that processes potentially hazardous food, the following amounts:

- (a) An annual license fee of \$210.
- (b) A reinspection fee of \$140.
- (c) A weights and measures inspection fee of \$100 (with some exceptions).

3. For a retail food establishment that has annual food sales of \$25,000 or more that is engaged in food processing, but that does not process potentially hazardous food, the following amounts:

- (a) An annual license fee of \$80.
- (b) A reinspection fee of \$80.
- (c) A weights and measures inspection fee of \$25 (with some exceptions).

4. For a retail food establishment that has annual food sales of less than \$25,000 and that is engaged in food processing, the following amounts:

- (a) An annual license fee of \$40.
- (b) A reinspection fee of \$40.

5. For a retail food establishment that is not engaged in food processing, the following amounts:

- (a) An annual license fee of \$20.
- (b) A reinspection fee of \$50.

[s. 97.30 (3m), Stats.]

However, DATCP is authorized to establish different fee amounts by rule. A pending administrative rule change would generally increase the above fees. [See Clearinghouse Rule 97-038.]

The statutes also provide DATCP the authority to promulgate rules governing the operation of retail food establishments. The rules may include the following: (1) standards for the construction and maintenance of facilities; (2) the design, installation, cleaning and maintenance of facilities; (3) the design, installation, cleaning and maintenance of equipment and utensils; (4) personnel sanitation; (5) food handling, display and storage; and (6) food sources and food labeling. [s. 97.30 (5), Stats.] Those rules are located in ch. ATCP 75, Wis. Adm. Code.

### **C. OVERLAP OF RESPONSIBILITIES**

In some cases, the jurisdictions of DHFS and DATCP overlap when a business operation qualifies as both a restaurant and a retail food establishment. For example, a delicatessen in a supermarket might qualify as both a restaurant and a retail food establishment and thus be subject to licensing and inspections by both DHFS and DATCP. This overlap may subject these businesses to dual inspections, extra licensing costs and conflicting requirements in order to be licensed by both agencies.

One area where businesses regulated by both DATCP and DHFS may experience problems is in attempting to meet the requirements of the administrative rules that govern the operation of restaurants and retail food establishments. Most of those rules are identified in the table accompanying this memorandum. The table has been arranged according to categories of requirements that appear in both sets of rules and categorizes the various rules so that the table provides for a ready comparison of those requirements. Although it appears that many of the requirements in the two sets of rules are identical or very similar, there are some differences. For example, one difference that is often mentioned is a requirement relating to wash sinks (see p. 26 of the table). DATCP requires retail food establishments to have a wash sink with no fewer than three compartments while DHFS requires restaurants to have a wash sink with no fewer than four compartments.

Conflicting requirements of this type may be confusing and burdensome to those businesses that are subject to both sets of rules.

Efforts have been undertaken to alleviate some of these problems associated with the overlap of departmental jurisdictions. As one example, the rules of both DHFS and DATCP exclude from their licensing requirements businesses which are licensed by the other agency and that do only an incidental amount of crossover-business. Generally, incidental crossover business is considered to be less than 25% of total food sales in that business. For purposes of DHFS rules, however, a business will not meet the "incidental" test if its operation includes full-service food preparation. Thus, a retail food establishment licensed by DATCP and which provides some food services that would qualify it as a restaurant may not need to be licensed by DHFS if the food service activities comprise no more than 25% of its gross annual food sales and do not entail full-service food preparation.

In addition, as noted above, both DATCP and DHFS may enter into agreements with local officials to perform the licensing and inspection functions of the respective agencies. Apparently, DHFS has 26 local agencies doing its inspections and DATCP has 15. According to DHFS, these latter 15 agencies perform inspections for both DATCP- and DHFS-related food programs. This combination of food inspection services may assist those businesses subject to both DATCP and DHFS rules because they may only have to deal with one inspector and one annual inspection. In municipalities where a local agency is not providing inspection services for both agencies, however, those businesses must usually deal with more than one inspector and inspection.

Finally, DATCP and DHFS have indicated that they are currently working with each other to fully identify those areas in the administrative rules which create conflicts for businesses subject to both sets of rules in an attempt to alleviate those conflicts for such businesses. DATCP and DHFS have also indicated that they may work to establish a common food code patterned after a current U.S. Food and Drug Administration (FDA) code.

I hope you find the information in this memorandum useful. If you have any further questions about this matter, please feel free to contact me at the Legislative Council Staff offices.

RJC:jt:kjf:lah

Attachment

## **RESTAURANT AND RETAIL FOOD ESTABLISHMENT REGULATIONS**

<b>DHFS RESTAURANTS</b>	<b>DHCP RETAIL FOOD ESTABLISHMENTS</b>
<p><b>BUILDINGS</b></p> <p>Restaurants must comply with the State Building Code enforced by the Department of Commerce.</p>	<p>Retail food establishments must comply with the State Commercial Building Code, enforced by the Department of Commerce. Generally, buildings, facilities and equipment used in the operation of a retail food establishment must be of sound construction and be capable of being maintained in a clean and sanitary condition to prevent the adulteration or contamination of food. Both interior and exterior portions of the buildings, and the premises on which they are located, must be kept free of unclean, unhealthful or unsanitary conditions.</p>
<p><b>FLOORS</b></p> <p>Floors and floor coverings of all food preparation, food storage, and utensil-washing areas, and the floors of all walk-in refrigerating units, dressing rooms, locker rooms, toilet rooms and vestibules must be constructed of smooth durable material and be maintained in good repair. Antislip floor covering may be used in areas where necessary for safety reasons. In areas subject to spilling or dripping of grease or fatty substances, the floor coverings must be of grease-resistant material. Carpeting, if used, must be closely woven, properly installed, easily cleanable, and maintained in good repair. Carpeting may not be used in food preparation, equipment-washing and utensil-washing areas where it would be exposed to large amounts of grease and water, or in food storage areas, back bar areas, and rooms in which urinals or toilet fixtures are located. Properly installed and trapped floor drains must be provided in floors that are water flushed for cleaning or that receive discharges of water or other fluid waste from equipment, or in areas where pressure spray methods for cleaning equipment are used. Floors may be constructed only of sealed concrete, terrazzo, ceramic tile or similar materials, and must be graded to drain. Approved mats, where used, must be easily washable and maintained in a clean and sanitary condition. Wooden duckboards may not be used. An impervious coved base of materials approved by DHFS must exist at the juncture of the floor and wall in food preparation and utensil-washing areas at all new and remodeled installations. Exposed utility service lines and pipes must be installed in ways that do not obstruct cleaning of the floor. In all new or extensively remodeled establishments, utility lines and pipes may not be installed on the floor. Floors, mats, duckboards, walls, ceilings and attached equipment and decorative materials must be kept clean. Cleaning of floors and walls must generally be done during periods when the least amount of food is exposed. Only dustless methods of cleaning floors and walls may be used.</p>	<p>Floors in retail food establishments must be kept clean and in good repair. Floors in processing areas, toilet rooms, and areas used for the cleaning or storage of equipment or utensils must be constructed of smooth impervious and easily cleanable materials. Anti-slip floors which are easily cleanable may be used in areas where necessary for safety. In establishments constructed, substantially reconstructed or extensively altered after November 1, 1984, the junctions of walls and floors in processing areas must be coved to facilitate cleaning and floors waterflushed for cleaning or on which water or fluid wastes are discharged must be provided with floor drains and be sufficiently sloped to provide adequate drainage.</p>

<b>RESTAURANTS</b>	<b>FOOD SERVICE ESTABLISHMENTS</b>
<p><b>WALLS AND CEILINGS</b></p> <p>Walls and ceilings, including doors, windows, skylights and similar closures must be maintained in good repair. The walls and ceilings of walk-in refrigeration units, food preparation and storage areas, equipment-washing and utensil-washing areas, toilet rooms and vestibules must be light-colored, smooth, nonabsorbent and easily cleanable. Studs, joists, and rafters may not be exposed in walk-in refrigerating units, food preparation areas, equipment-washing and utensil-washing areas, toilet rooms or vestibules. If exposed in other rooms or areas, studs, joists and rafters must be finished to provide an easily cleanable surface. Exposed utility service lines and pipes must be installed in ways that do not obstruct cleaning of the walls and ceilings. Utility service lines and pipes may not be unnecessarily exposed on walls or ceilings in walk-in refrigerating units, food preparation areas, equipment-washing and utensil-washing areas, toilet rooms or vestibules. Light fixtures, vent covers, wall-mounted fans, decorative materials and similar equipment attached to walls and ceilings must be easily cleanable and kept in good repair. Wall and ceiling covering materials must be attached and sealed so as to be easily cleanable.</p>	<p>Walls and ceilings must be kept clean and in good repair and must be made of smooth, light colored, impervious and easily cleanable materials. Doors, windows, skylights, transoms and other openings to the outside must be tight-fitting, free of breaks and effectively screened or otherwise protected against the entry of rodents, insects and other animals. External doors, other than overhead doors in delivery areas, must be self-closing and must be kept closed when not in use.</p>
<p><b>UTILITY CLEANING FACILITY</b></p> <p>In new or extensively remodeled restaurants, at least one utility sink or curbed cleaning facility with a floor drain must be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mopwater or similar liquid wastes. Lavatories, utensil-washing sinks, equipment-washing sinks or food preparation sinks may not be used for the cleaning of mops or similar wet floor cleaning tools or for the disposal of mop water or similar liquid wastes.</p>	<p>Establishments constructed, substantially reconstructed or extensively altered after November 1, 1984 must have at least one service sink or curbed floor drain for use in the cleaning of mops or wet floor cleaning tools and for the disposal of mop water or similar wastes.</p>
<p><b>LIGHTING</b></p> <p>Permanently fixed artificial lighting must be installed in the restaurant to provide illumination as required under the State Electrical Code. Shielding to protect against broken glass falling onto food must be provided for all artificial lighting fixtures located over, beside or within food storage, preparation, service and display facilities and facilities where utensils and equipment are cleaned and stored. Infrared or other heat lamps must be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.</p>	<p>Lighting in every area of the retail food establishment, whether natural or artificial, must be sufficient for the purpose for which the area is used. Artificial lights in food processing areas must be equipped with protective shields or shatterproof bulbs. In processing and storage areas, not less than 20 foot candles on working surfaces must be provided, except that working surfaces used for mixing, grinding, stuffing, packaging or other processing operations must be illuminated to an intensity of not less than 50 foot candles. All food storage areas must have not less than 10 foot candles as measured at a point 3 feet from the floor.</p>



<b>IRS RESTAURANTS</b>	<b>ICGP RETAIL FOOD ESTABLISHMENTS</b>
<p><b>VENTILATION</b></p> <p>All rooms must have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes. Ventilation systems must be installed and operated according to the requirements of the Ventilation Code and, when vented to the outside, may not create an unsightly, harmful or unlawful discharge. Intake and exhaust air ducts must be maintained to prevent the entrance of dust, dirt and other contaminating materials. An adequately sized and approved ventilation hood with grease-removal devices must be provided over all grease-producing cooking equipment. Ventilation hoods and devices must be designed to prevent grease or condensation from collecting on walls and ceilings and from dripping into food or onto food-contact surfaces. Filters and other grease extracting equipment must be kept in good repair and be readily removable for cleaning and replacement if not designed to be cleaned in place. Filters must be cleaned as often as necessary to prevent the accumulation of grease or dust.</p>	<p>All areas in which food is processed or handled, all areas in which equipment or utensils are cleaned or sanitized and all dressing rooms, locker rooms, toilet rooms, employe breakrooms and garbage or rubbish storage areas must be adequately ventilated. Ventilation must be adequate to remove excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes. Ventilation systems must be positioned so that exhaust air is not vented onto exposed food or onto clean food packages, equipment or utensils. Intake fans must be equipped with filters that are readily removable for cleaning and replacement. Exhaust fans, intake fans and ducts must be kept clean and in good repair and must be screened or louvered to prevent the entrance of dust, dirt, insects and other potential contaminants. Ventilation systems must be capable of maintaining positive pressures in food processing areas. Ventilation systems in food processing areas must comply with the Ventilation Code.</p>
<p><b>TOILET FACILITIES</b></p> <p>The number of toilet rooms and fixtures in restaurants and the required ventilation of toilet rooms must meet the applicable state codes. Carryout restaurants with no on-premise dining must have at least one toilet room for up to 10 employes. Restaurants with 10 or more employes must conform to s. ILHR 54.12, Wis. Adm. Code. At drive-in restaurants, toilet fixture requirements must be based on 2 1/4 customers per car stall. Toilet rooms must be under the supervision of the restaurant operator and be completely enclosed with tight-fitting, self-closing, solid doors which must be closed except during cleaning or maintenance. All public toilet rooms must be located so that it is not necessary for patrons using the facilities to pass through a food preparation, serving or storage area or an area where utensils are washed. Public toilet rooms at new or substantially remodeled restaurants must be located contiguous to the dining or serving areas and be readily available to the patrons from within the restaurant. Outside entrances to toilet rooms are not permitted, except for restaurants having only outside seating. The door leading into each toilet room must be marked to identify whether it is for men or women. Words such as "men" or "women" must be in letters not less than one inch high. Symbols may be used in place of words or in addition to words. Toilet room fixtures must be kept clean and in good repair. A supply of toilet tissue must be provided at each toilet at all times. Easily cleanable receptacles must be provided for waste materials. Toilet rooms used by women must have at least one covered waste receptacle.</p>	<p>A sufficient number of sanitary toilets to accommodate all employes, in accordance with applicable state and local regulations, must be provided in convenient locations. Toilet rooms must be completely enclosed, well-lighted and equipped with tight-fitting, self-closing doors. Toilet rooms and fixtures must be easily cleanable and be kept clean and in good repair. Toilet rooms constructed, substantially reconstructed or extensively altered after November 1, 1984 must be separately vented to the outside, equipped with an exhaust fan capable of creating a negative pressure within the toilet facility and not open directly into a food processing area. Handwashing facilities must be located in or adjacent to every toilet room. Handwashing facilities must include hot and cold running water, soap in a soap dispenser and a sanitary single-service means of drying the hands. A sign directing employes to wash their hands must be prominently posted in every toilet room employes use. If handwashing facilities are installed after June 30 1989, the facilities must be served by hot and cold running water provided through a mixing valve or combination faucet or by potable tempered water. Faucets must be of a type which is not hand operated. If a self-closing, slow-closing or metering faucet is used, it must provide a flow of water for at least 15 seconds without the need to reactivate the faucet. An easily cleanable covered trash receptacle and an adequate supply of toilet tissue must be available in every toilet room at all times.</p>

<b>HFS RESTAURANTS</b>	<b>FOOD SERVICE REGULATIONS</b>
<p><b>WATER SUPPLY</b></p> <p>A privately owned well is permitted as a source of water. The well must be located on the premises and be constructed and the pump installed in accordance with rules of the DNR governing well drilling and pump installation. All drinking water must comply with the applicable water quality standards set by the DNR. The operator must submit a water sample from the plumbing distribution system annually to a certified laboratory for bacteriological analysis and a copy of the analysis must be made available to DHFS upon request. The operator of a seasonal restaurant must submit a water sample for analysis prior to opening for the season. Establishments served by more than one well must submit a sample from each well annually. Whenever bacteriologically safe water cannot be obtained consistently from a well, the well must be reconstructed or a new well constructed in accordance with the requirements of DNR. If reconstruction or new construction is impractical or ineffective, the use of the well must be discontinued and water transported on a temporary basis from a source and in a manner approved by the DHFS. Bottled and packaged potable water must be obtained from a source that complies with all laws and be handled and stored in a way that protects it from contamination. Bottled and packaged potable water must be dispensed from the original container. Hot and cold potable water under pressure must be available at all sink compartments in rooms in which food is prepared or utensils are washed and at all lavatories in all employe and public toilet rooms, except that potable tempered water rather than hot water may be provided at handwashing facilities in employe and public toilet rooms. Steam used in contact with food or food-contact surfaces must be free from any materials or additives other than those specified by DHFS. A nonpotable water system is permitted only for purposes such as air-conditioning and fire protection and only if the system is installed according to law and the nonpotable water does not contact food, potable water, equipment that contacts food or utensils. The piping of any nonpotable water system must be identified so that it is readily distinguishable from piping that carries potable water.</p>	<p>An ample supply of potable hot and cold water must be available for lavatory facilities and for all processing operations. Water must be obtained from a source and be of a quality which complies with various DNR water standards. If a private water system is used as the source of water, a sample of the water must be tested at least annually for compliance with the microbiological standards set by DNR. Record of test results must be kept on file for a period of three years and be available for inspection and copying.</p>
<p><b>PRIVATE SEWAGE DISPOSAL</b></p> <p>A private sewage disposal system is permitted when a public sewer facility is not available to the premises. The system must be located on the premises and be designed, constructed and operated in accordance applicable state codes. Failed on-site private waste disposal systems must be replaced or rehabilitated.</p>	<p>Sewage and waste materials must be disposed of in a sanitary manner and in accordance with applicable state and local regulations.</p>

<b>TYPE RESTAURANTS</b>	<b>TYPE OF THE FOOD ESTABLISHMENT</b>
<p><b>PLUMBING</b></p> <p>All plumbing and plumbing fixtures must be designed, located, constructed, installed and maintained to conform to the requirements of the State Plumbing Code and in such a way as to prevent backflow, backsiphonage and cross-connections.</p>	<p>All plumbing, plumbing fixtures and equipment are subject to the requirements of the State Plumbing Code and must be designed, installed and maintained to prevent backflow, backsiphonage and cross-connections.</p>
<p><b>GARBAGE AND REFUSE</b></p> <p>Garbage and refuse must be kept in durable, nonabsorbent, easily cleanable, insect-proof and rodent-proof containers. Plastic bags and wet-strength paper bags may be used as liners. Garbage and refuse containers used in food preparation and utensil-washing areas must be kept covered after they are filled and when the restaurant is closed. Garbage and refuse containers stored outside the establishment and dumpsters, compactors and compactor systems must be easily cleanable, be provided with tight-fitting lids, doors or covers and be kept covered when not in actual use. In containers designed with drains, drain plugs must be in place at all times except during cleaning. There must be a sufficient number of containers to hold all the garbage and refuse that accumulates. Soiled containers must be cleaned at a frequency to prevent insect and rodent attraction. Each container must be thoroughly cleaned on the inside and outside in a way that does not contaminate food, equipment, utensils or food preparation areas. Garbage and refuse on the premises must be stored in a manner to make them inaccessible to insects and rodents. Outside storage of unprotected plastic bags or wet-strength paper bags or baled units containing garbage or refuse is prohibited. Cardboard or other packaging material not containing garbage or food wastes need not be stored in covered containers. Interior garbage storage rooms, if used, must be constructed of easily cleanable, nonabsorbent, washable materials, be kept clean, be insect-proof and rodent-proof and be large enough to store the garbage and refuse containers that accumulate. Outside storage areas or enclosures must be large enough to store the garbage and refuse containers that accumulate and be kept clean. Fly-tight containers with covers must be provided for recyclable products. Garbage and refuse must be disposed of often enough to prevent the development of odor and the attraction of insects and rodents. Where garbage or refuse is burned on the premises, burning must be done by controlled incineration that prevents the escape of particulate matter in accordance with state and local law. Areas around incineration facilities must be clean and orderly.</p>	<p>Garbage and other refuse may not be allowed to accumulate in and about the premises and must be removed as often as necessary to maintain the premises in a clean and sanitary condition. Garbage storage areas must be constructed and maintained in such a manner as to prevent the attraction or harborage of insects, rodents or other animals. Garbage and refuse must be held in durable, easily cleanable, insect and rodent-resistant containers, which must be kept covered with tight-fitting lids, and be cleaned as necessary after being emptied and before reuse. Garbage and other refuse may not be burned on the premises except in a manner which complies with state and local laws and regulations and presents no threat of contamination to food or areas used in the processing, handling or storage of food.</p>

<b>RESTAURANTS</b>	<b>RETAIL FOOD ESTABLISHMENTS</b>
<p><b>PREMISES</b></p> <p>Restaurants and all parts of property used in connection with their operations must be kept free of litter. The walking and driving surfaces of all exterior areas of food service establishments must be surfaced with concrete or asphalt or with gravel or similar material effectively treated to facilitate maintenance and minimize dust. These surfaces must be graded to prevent pooling and be kept free of litter.</p>	<p><b>EXTERIOR PREMISES</b></p> <p>Premises on which retail food establishments are located must be well-drained and kept in a clean and orderly condition, free from accumulations of trash, garbage and other sources of contamination. Driveways and parking lots surrounding the retail food establishment must be maintained to minimize dust and dirt.</p>
<p><b>HANDWASHING FACILITIES</b></p> <p>Handwashing facilities must be located in all toilet rooms. Where a self-closing or metering faucet is used, it must be designed to provide a flow of water for at least 15 seconds without the need to reactivate it. Sinks used for food preparation or for washing equipment or utensils may not be used for handwashing. Employee handwashing facilities must be separate from utensil-washing facilities, except that the prewash sink may be used as an employee handwashing facility if the utensil-washing facilities are located in the food preparation area. A mixing valve or combination faucet must be provided on all employee handwashing facilities designed and used exclusively for handwashing. No self-closing, slow-closing or metering faucet may be used on a prewash sink at which handwashing is allowed. Generally, in existing restaurants, employee handwashing facilities must be located in or immediately adjacent to the food preparation area, if possible. In new restaurants and at the time of change in the operator of an existing restaurant, employee handwashing facilities must be located in all food preparation areas. Soap and single-service towels for drying hands must be provided at employee handwashing facilities. Common towels are prohibited. Approved electric hand dryers may be used, subject to applicable state code. Soap and an effective means for drying hands must be provided in all public toilet rooms. Common towels are prohibited. Approved electric hand dryers may be used. Handwashing facilities, soap dispensers, hand drying devices and all other fixtures related to handwashing must be kept clean and in good repair.</p>	<p>Handwashing sinks with available hot and cold running water must be provided for the use of employees working in all food processing areas. The sinks must be conveniently located for the use of the employees and be kept in a clean and sanitary condition. A supply of soap or detergents and sanitary single-service towels must be kept available at the sink for the washing and drying of hands. If disposable towels are used, clean waste receptacles must be provided for their disposal. The use of common towels is prohibited. If a handwashing sink is installed after June 30, 1989, the handwashing sink must be located in the processing area, be served by hot and cold running water provided through a mixing valve or combination faucet or by potable tempered water and be of a type which is not hand operated. If a self-closing, slow-closing or metering faucet is used, it must provide a flow of water for at least 15 seconds without the need to reactivate the faucet.</p>

<b>RESTAURANTS</b>	<b>FOOD PROCESSING FACILITIES</b>
<p><b>DRESSING ROOMS AND LOCKER AREAS</b></p> <p>If employes routinely change clothes within the restaurant, rooms or areas must be designated and used for that purpose but may not be used for food preparation, food service or utensil-washing and may not be used for the storage of food or utensils. If a restaurant has designated rooms or areas in which employes may change clothes, these designated rooms or areas must contain enough lockers or other suitable facilities for orderly storage of employe clothing and other belongings and the employes must use those lockers or other facilities for that purpose. Lockers or other suitable facilities may be located only in the designated dressing rooms or in food storage rooms or areas containing only completely packaged food or packaged single-service articles.</p>	<p>Lockers or comparable facilities must be provided for the clothing and similar personal belongings of employes. Clothing and personal belongings of employes may not be stored in food processing areas or in areas where equipment or utensils are cleaned or stored. Small personal items, such as purses and jewelry, may for security reasons be kept in processing or equipment areas, provided they are kept covered or separately stored so as to prevent the contamination of food. Damp or soiled linen and clothing must be placed and kept in nonabsorbent containers or laundry bags until removed for laundering. Damp or soiled linen and clothing must be removed as often as necessary to prevent the creation of unsanitary conditions.</p>
<p><b>INSECT AND RODENT CONTROL</b></p> <p>Effective measures to minimize the presence of rodents, flies, cockroaches and other insects on the premises must be used. The premises must be kept in a condition that prevents the harborage or feeding of insects or rodents. Openings to the outside must be effectively protected against the entrance of rodents. Outside openings must be protected against the entrance of insects by tight-fitting and self-closing doors, closed windows, screening, controlled air currents or other means. Screen doors must be self-closing, and screens for windows, doors, skylights, transoms, intake and exhaust air ducts and other openings to the outside must be tight-fitting and free of breaks. Screening materials may not be less than 16 mesh to the inch. Food may be served at drive-ins, open-air dining rooms and other similar restaurants where screening is not provided for the dining room, provided that the areas where food is served are kept free of flies and other insects through the use of approved, properly applied chemicals and that all food served and all utensils used in serving that food are covered or wrapped until served or used.</p>	<p>Effective measures and programs must be employed to control the presence of insects, rodents and other vermin on the premises.</p>
<p><b>LAUNDRY FACILITIES</b></p> <p>Laundry done by restaurants must be restricted to the washing and drying of linens, cloths, uniforms and aprons necessary to the operation. If laundered on the premises, an electric or gas dryer must be provided and used. Separate rooms must be provided for laundry facilities except that these operations may be conducted in storage rooms containing only packaged foods or packaged single-service articles. Clean clothes and linens must be stored in a clean place and protected from contamination until used. Soiled clothes and linens must be stored in nonabsorbent containers or washable laundry bags until removed from the restaurant for laundering.</p>	

<b>IFPS RESTAURANTS</b>	<b>IFCP RETAIL FOOD ESTABLISHMENTS</b>
<p><b>STORAGE GENERALLY</b></p> <p>Only articles necessary for the operation and maintenance of the food service establishment may be stored on the premises. Personal medications may not be stored in food storage, preparation or service areas. First-aid supplies must be stored in a way that prevents them from contaminating food and food-contact surfaces. Maintenance and cleaning tools such as brooms, mops, vacuum cleaners and similar equipment must be maintained and stored in a way that does not contaminate food, utensils, equipment or linens and be stored in an orderly manner to facilitate the cleaning of that storage location.</p>	
<p><b>STORAGE OF POISONOUS OR TOXIC MATERIALS</b></p> <p>Restaurants may keep on premises only those poisonous or toxic materials necessary for maintaining the restaurant, cleaning and sanitizing equipment and utensils and controlling insects and rodents. Containers of poisonous or toxic materials must be prominently and distinctly labeled for easy identification of contents. Different types of poisonous and toxic materials must be stored and physically located separate from each other. All poisonous or toxic materials must be stored in cabinets or in a similar physically separate place used for no other purpose. To preclude contamination, poisonous or toxic materials may not be stored above food, food equipment, utensils or single-service articles, except that detergents or sanitizers may be kept at utensil or dishwashing stations. Bactericides, cleaning compounds or other compounds intended for use on food-contact surfaces may not be used in a way that leaves a toxic residue on the surfaces or that constitutes a hazard to employees or other persons. Poisonous or toxic materials may not be used in a way that contaminates food, equipment or utensils, or in a way that constitutes a hazard to employees or other persons, or in a way other than in full compliance with the manufacturer's labeling.</p>	<p>Pesticides and other poisonous and hazardous substances may not be displayed, stored or used in a manner which may contaminate food, equipment, utensils or single-service articles or constitute a hazard to employees or the public. Containers of poisonous or hazardous substances must be prominently and distinctly labeled so that the contents of the container can be readily identified. Small working containers of bulk cleaning or sanitizing compounds must be individually labeled. Cleaning and sanitizing compounds must be stored separately from pesticides and other poisonous or hazardous substances. Pesticide storage and use must comply with applicable state law and rules. Pesticides must be registered for use by the U.S. EPA or by DATCP. Pesticides may not be stored, handled or used contrary to label directions or in a negligent manner.</p>
<p><b>LIVING AREAS</b></p> <p>No restaurant may be operated in any room used as living or sleeping quarters. Restaurants must be separated from any living or sleeping quarters by complete partitioning and solid, self-closing doors. The traffic of unnecessary persons through the food-preparation and utensil-washing areas is prohibited.</p>	<p>No food processing or handling operations may be conducted in any room used as living or sleeping quarters. Retail food establishment operations must be separated from adjacent living or sleeping quarters by a tight-fitting, self-closing door.</p>

<b>FOOD RESTAURANTS</b>	<b>FOOD RETAIL FOOD ESTABLISHMENTS</b>
<p><b>ANIMALS</b></p> <p>Live animals, including birds and turtles, may not be in the restaurant or adjacent areas under the control of the operator. This exclusion does not apply to edible fish, crustacea, shellfish, fish in aquariums, patrol dogs accompanying security or police officers, guide dogs accompanying blind persons or certified hearing dogs accompanying deaf persons.</p>	<p>Live birds, turtles and other animals may not be in retail food processing, storage, display and sales areas. This does not apply to edible crustacean shellfish or fish, or to fish in aquariums. Patrol dogs accompanying security or police officers and dogs accompanying handicapped persons are permitted in areas other than processing areas.</p>
<p><b>EMPLOYEE HEALTH</b></p> <p>No person knowingly infected with a disease in a form that is communicable by food handling may be employed or work as a food handler in a restaurant. If the restaurant operator suspects that any employe has a communicable disease that may be transmitted by food handling, the operator must exclude the employe from the restaurant and, in the case of a reportable communicable disease, notify the local health authority immediately.</p>	<p>No person afflicted with a communicable disease, or having a discharging or open wound, sore or lesion on the hands, arms or other exposed portions of the body, may be permitted to work in a retail food establishment in any capacity which may result in the contamination of food or equipment or utensils used in the processing or handling of food. This prohibition applies to persons reasonably suspected of being affected with any of these conditions.</p>
<p><b>PERSONAL CLEANLINESS</b></p> <p>Employes must thoroughly wash their hands and the exposed portions of their arms with soap and warm water before starting work, during work as often as is necessary to keep them clean, and after smoking, eating, drinking or using the toilet. Employes must keep their fingernails clean and trimmed.</p>	<p>Employes must maintain a high degree of personal cleanliness and observe good hygienic practices during all working periods. Employes must wash their hands before beginning work and upon returning to work after using toilet facilities, eating, smoking or engaging in other activities which may soil or contaminate the hands. Employes must keep their fingernails clean and neatly trimmed.</p>
<p><b>CLOTHING</b></p> <p>The outer clothing of all employes must be clean. Effective hair restraints, such as hair nets or caps, must be used by food-preparation personnel. Hair sprays and head bands are not acceptable hair restraints. Effective hair control to eliminate unnecessary touching or handling of hair must be practiced by restaurant employes.</p>	<p>Clean, white or light-colored washable outer garments and effective hair restraints, including effective hair restraints for beards longer than 1/2 inch, must be worn by all persons in food processing areas. Hair restraints may include hair nets, caps and snoods, but do not include hairsprays, visors or headbands. Employes must remove all jewelry from their hands and fingers before having any direct manual contact with food. Jewelry, except plain band wedding rings, may not be worn in such a manner as to subject food to possible contamination.</p>

<b>FOOD RESTAURANTS</b>	<b>DAIRY PRODUCTS</b>
<p><b>EMPLOYEE PRACTICES</b></p> <p>Employees may consume food only in designated areas of the restaurant. An area may not be designated for this purpose if consuming food there may result in contamination of other food, or contamination of equipment, utensils or other items needing protection. Employees may not use tobacco in any form while engaged in food preparation or service, nor while in areas used for equipment or utensil washing or for food preparation. Employees may use tobacco only in designated areas. An employee tobacco-use area may not be designated for that purpose if the use of tobacco there may result in contamination of food, equipment, utensils or other items needing protection. Employees must handle soiled tableware in a way that minimizes contamination of their hands. Employees must maintain a high degree of personal cleanliness and conform to good hygienic practices during all working periods in the restaurant.</p>	<p>Except for on-line quality control sampling conducted in accordance with written quality control procedures established by the operator, no person may consume food, beverages or tobacco in any food processing area, or in any area where food processing equipment or utensils are cleaned or stored. Employees may not consume food, beverages or tobacco except in designated areas which are separated from food processing areas.</p>
<p><b>FOOD SUPPLIES</b></p> <p>Food must be in sound condition, free from spoilage, filth or other contamination, unadulterated and safe for human consumption. Food must be obtained from sources that comply with all laws relating to food and food labeling. The use of food in hermetically sealed containers that was not prepared in an approved food processing establishment is prohibited.</p>	<p>Only safe and wholesome food ingredients may be used in food processing. Raw agricultural commodities and other food ingredients must be inspected and segregated as necessary to determine if they are clean and fit for processing. Food ingredients must be held and processed under conditions that protect against contamination, minimize deterioration and inhibit growth of harmful microorganisms. Canned and processed foods may not be used or offered for sale in retail food establishments unless they originate from food processing plants licensed or inspected under state or federal law. Foods may not be vacuum packed in a retail food establishment unless authorized by DATCP in writing.</p>
<p><b>MILK AND DAIRY PRODUCTS</b></p> <p>Fluid milk and fluid milk products used or served must be pasteurized and meet the Grade A quality standards established by DATCP. Dry milk and dry milk products must be made from pasteurized milk and milk products.</p>	<p>No milk or dairy products may be sold, offered for sale or used in the processing of food for sale in a retail food establishment unless they have been processed and packaged in a licensed dairy plant.</p>
<p><b>EGGS AND EGG PRODUCTS</b></p> <p>Only clean whole eggs, with shell intact and without cracks or checks, pasteurized liquid, frozen or dry eggs pasteurized dry egg products or commercially prepared and packaged hard-boiled, peeled eggs may be used.</p>	<p>Only clean whole eggs, pasteurized egg products or pasteurized eggs in liquid, frozen or dry form may be used as egg ingredients in the processing of food. Clean whole eggs must be equivalent to USDA Grade B or better, with shells intact and without cracks or checks.</p>



<b>FOOD RESTAURANTS</b>	<b>RETAIL FOOD ESTABLISHMENTS</b>
<b>MEAT AND POULTRY</b>	No meat, poultry or meat food products may be sold or offered for sale or used in the processing of food for sale at retail, except meat, poultry and meat food products obtained from state or federally inspected meat slaughtering or processing plants. Only meat, poultry and meat food products from inspected sources may be permitted in a retail food establishment. This does not prohibit the processing of meat, poultry or meat food products for sale directly to consumers or the custom processing of wild game.
<b>ICE</b>	Ice which is sold or offered for sale at retail, or which may come in contact with food, must be made from potable water and be manufactured, stored, transported and handled in a sanitary manner. Ice which is offered for sale must be packaged. Ice used to cool food at a retail food establishment may not be sold for human consumption.
<b>BOTTLED WATER</b>	If drinking water is bottled at a retail food establishment for sale to consumers, the ingredient water must comply with applicable state regulations. A person who bottles water at retail for sale to consumers must comply with applicable testing, recordkeeping and reporting requirements.
<b>GAME</b>	Wild game may not be sold or offered for sale in a retail food establishment. Captively raised game animals and birds obtained from inspected and approved sources may be sold in a retail food establishment if authorized by DATCP in writing.
<b>SHELLFISH</b>  Fresh and frozen shucked shellfish must be packed in nonreturnable packages identified with the name and address of the original shell stock processor, shucker-packer or repacker and the interstate certification number. Shell stock and shucked shellfish must be kept in the container in which they were received until they are used. Each container of unshucked shell stock, oysters, clams or mussels must be identified by an attached tag that states the name and address of the original shell stock processor, the kind and quantity of shell stock and an interstate certification number issued by the state or foreign shellfish control agency.	

<b>DHFS RESTAURANTS</b>	<b>DATCP RETAIL FOOD ESTABLISHMENTS</b>
<p><b>FOOD PROTECTION</b></p> <p>At all times, food must be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, drainage and overhead leakage or overhead drippage from condensation. Generally, the temperature of potentially hazardous food must be 40°F. or below or 150°F. or above, as appropriate, at all times. In the event of a fire, flood, power outage, or similar event that might result in the contamination of food, or that might prevent potentially hazardous food from being held at required temperatures, the person in charge must immediately notify DHFS or the public health professional who directs the local environmental health program. Upon receiving notice of this occurrence, DHFS or the public health professional must take whatever action that he or she deems necessary to protect the public health.</p>	<p>Food must be protected from contamination during all periods in which it is stored, processed, displayed, handled, dispensed or otherwise held for sale. Food may not be sold in packages that are damaged to such an extent that the food contents may have been exposed or subjected to possible contamination. Packages or containers with bulging ends, ruptures, hairline fractures, breakage along critical seams, or openings whereby the food contents may have been exposed to contamination, must be considered damaged food and be removed from sale. Food and food packages which have been subjected to contamination or possible contamination in a fire, flood or other casualty may not be sold, offered for sale or reprocessed for sale for human consumption unless DATCP has first inspected all such food and food packages and authorized their sale or disposition. Retail food establishments must notify DATCP when food in their possession has been subjected to such damage or possible damage.</p>
<p><b>FOOD STORAGE</b></p> <p>If food is removed from the container or package in which it was obtained, it must be stored in a clean covered container except during necessary periods of preparation or service. Containers must be impervious and nonabsorbent. Linens or napkins may be used for lining or covering bread or roll containers. Solid cuts of meat must be covered in storage, except that quarters or sides of meat may be hung uncovered on clean sanitized hooks if no food product is stored beneath the meat. Containers of food must be stored a minimum of six inches above the floor in a manner that protects the food from splash and other contamination, and that permits easy cleaning of the storage area, except that metal pressurized beverage containers need not be elevated and containers may be stored on easily cleanable dollies, racks or pallets, if easily movable. Food and containers of food may not be stored under exposed or unprotected sewer lines or water lines, except for automatic fire protection sprinkler heads required by law.</p>	<p>Food storage areas, including walk-in refrigerated and frozen food storage units, must be maintained in a clean, sanitary and orderly condition, free from accumulations of litter or other materials which may result in the contamination of food. Wastewater and other waste materials may not be permitted to drain or accumulate on the floors in food storage areas. Food must be stored a minimum of six inches above the floor or on pallets in such manner as to protect it from splash, damage and other potential sources of contamination. Food must be stored away from walls to allow for cleaning and inspection and to prevent the harborage of insects and rodents. Unpackaged foods, except for raw agricultural commodities, may not be stored in direct contact with racks, dollies, shelves or other such storage surfaces. Food packaged in metal, glass or other vermin-proof containers need not be elevated off the floor or kept away from walls, provided that floors and walls of the storage area are clean and not exposed</p>

<b>IFB RESTAURANTS</b>	<b>TOP DETAIL FOOD ESTABLISHMENTS</b>
<p><b>FOOD STORAGE</b> (continued)</p> <p>The storage of food in toilet rooms or vestibules is prohibited. Food not subject to further washing or cooking before serving must be stored in a way that protects it against cross-contamination from food requiring washing or cooking. Wet storage of packaged foods and beverages is prohibited except that bottled or canned beverages may be stored in ice water with a chlorine residual of at least 50 parts per million (ppm), provided that the top of the bottle is not submerged. When bulk food such as cooking oil, syrup, salt, sugar or flour is not stored in the product container or package in which it was obtained, the bulk food must be stored in a container identifying the food by common name unless the identity of the bulk food is unmistakable.</p>	<p>to water or excessive moisture and rodents, insects or other vermin are not in evidence. Poultry crates, meat boxes and other containers used for the packaging or storage of potentially hazardous foods may not be reused for the packaging or storage of foods other than those for which they were originally used. Containers used for the packaging or storage of poisonous materials may not be reused for the packaging or storage of food.</p>
<p><b>REFRIGERATED STORAGE</b></p> <p>Adequate refrigeration facilities must be provided to assure the maintenance of potentially hazardous food at required temperatures during storage. Effectively insulated facilities may be used for short periods for transporting food. Each facility storing potentially hazardous food must be provided with a numerically scaled indicating thermometer, accurate to <math>\pm 2^{\circ}</math> F., located to measure the air temperature in the warmest part of the facility and to be easily readable. Recording thermometers, accurate to <math>\pm 2^{\circ}</math> F., may be used in lieu of indicating thermometers. Potentially hazardous food requiring refrigeration after preparation must be rapidly cooled to an internal temperature of <math>40^{\circ}</math> F. or below. Potentially hazardous foods of large volume or prepared in large quantities must be rapidly cooled, using shallow pans, agitation, quick chilling, water circulation external to the food container or a similar method so that the cooling period needed to reach safe temperatures does not exceed four hours. Potentially hazardous food to be transported cold must be pre-chilled and held at a temperature of <math>40^{\circ}</math> F. or below. Frozen food must be kept frozen and be stored at a temperature of <math>0^{\circ}</math> F. or below. Ice intended for human consumption may not be used as a medium for cooling stored food, food containers or food utensils, except that the ice may be used for cooling cold plates which are an integral part of the cooling unit or cold plates defined as existing equipment.</p>	<p>Frozen and potentially hazardous foods must be kept at safe temperatures at all times while being stored, displayed or offered for sale. Frozen foods, the temperature of which may temporarily exceed a safe temperature because of normal defrost cycles, the loading or unloading of a freezer, or other similar reasons, must be returned to a safe temperature as quickly as possible. In no case may the internal temperature of frozen food exceed <math>10^{\circ}</math> F. Easily readable thermometers accurate to within <math>2^{\circ}</math> F must be installed in all freezers and in all refrigerators and hot food holding units used for the storage or display of potentially hazardous foods. Thermometers must be installed so that their readings are reasonably representative of the warmest freezer or refrigerator temperature at which food is being held and the coolest hot food holding unit temperature at which food is being held. Refrigerator and freezer display cases may not be filled in excess of the maximum capacity specified by the manufacturer of the unit. If potentially hazardous food is heated, refrigerated or frozen in the course of processing, the internal temperature of the food must be accurately monitored, as necessary, to ensure that safe temperatures are promptly attained and maintained.</p>

<i>HOT RESTAURANTS</i>	<i>LOCAL RETAIL FOOD ESTABLISHMENTS</i>
<p><b>HOT STORAGE</b></p> <p>Adequate hot food storage facilities must be provided to assure the maintenance of food at the required temperature during storage. Each hot food facility storing potentially hazardous food must be provided with a numerically scaled indicating thermometer, accurate to <math>\pm 2^{\circ}</math> F., located to measure the air temperature in the coolest part of the facility and located to be easily readable. Recording thermometers, accurate to <math>\pm 2^{\circ}</math> F., may be used in lieu of indicating thermometers. Where it is impractical to install thermometers, a product thermometer must be used to check internal food temperature. The internal temperature of potentially hazardous foods requiring hot storage must be <math>150^{\circ}</math> F. or above, except during necessary periods of preparation. Potentially hazardous food to be transported hot must be held at a temperature of <math>150^{\circ}</math> F. or above.</p>	
<p><b>DISPLAY AND HANDLING OF FOOD</b></p>	<p>Display cases and containers, refrigerated display cases, counters, shelves and other facilities used for the display of food, or from which food is dispensed to the public, must be kept in good repair and in a clean and sanitary condition.</p>
<p><b>SINGLE-SERVICE ARTICLES</b></p>	<p>Single-service articles must be stored in the original containers in which they were received or in other closed containers which will protect them from contamination. The reuse of single-service articles is prohibited.</p>
<p><b>REWORK</b></p>	<p>All food ingredients reclaimed from processing for reworking into finished products must be handled in a sanitary manner and be stored in containers identified as reclaimed or reworked ingredients.</p>
<p><b>MATERIAL HANDLING</b></p>	<p>Measures must be taken to prevent cross-contamination between raw materials and finished food products. Raw materials may not be handled simultaneously with finished products in a receiving, loading or shipping area if either the materials or the finished products are uncovered or unprotected and if the handling may result in contamination.</p>
<p><b>MEAT OPERATIONS</b></p>	<p>Sawdust, wood shavings, baked clay and similar materials may not be used on the floors of retail food establishments. Granular salt may be used as an anti-slip covering on floors where necessary for safety, provided the salt is removed at the close of each day's operation. Meat wastes must be placed in inedible waste containers and not be allowed to accumulate on floors. Floors</p>

**MEAT OPERATIONS**

(continued)

must be cleaned as often as necessary to maintain them in a sanitary condition. Mats or duckboards, if used, must be easily removable for cleaning and be kept in a clean condition. Meat rails for the hanging of carcasses must be kept clean and in good repair and free of accumulated residues or rust. Wooden meat rails which cannot be kept clean or in good repair must be replaced with metal rails. Wooden rails must be varnished, lacquered or otherwise treated with nontoxic materials so as to be easily cleanable. Paint is prohibited on meat rails. Meat rails in facilities recently constructed, substantially reconstructed or extensively altered must be of metal construction, be located at least 18 inches from the nearest wall and be spaced at least 30 inches from each other. Carcasses and parts of carcasses may hang no lower than six inches above the floor. Equipment and utensils used in the cutting, handling or processing of pork, poultry, seafood or wild game must be cleaned and sanitized prior to the cutting, handling or processing of any other type or class of animal product. Unpackaged poultry and poultry products, while being processed or held in storage, may not come in contact with any other food. Frozen and refrigerated storage facilities must have a separate designated compartment or area for the storage of poultry and poultry products. Persons handling poultry or poultry products must wash their hands before handling any other food. Wild game must be conspicuously labeled as such and be prominently and conspicuously marked with the words "NOT FOR SALE." Wild game, while being processed or held in storage, must be kept separate from other food. Trimmings may not be permitted to come in contact with other food. No wild game may be brought into a retail food establishment with the hide or feathers attached and without prior evisceration. Frozen and potentially hazardous meat products must, immediately upon being received at the retail food establishment, be placed at safe temperatures in frozen or refrigerated display or storage facilities. Meat products in packages or containers, while in frozen or refrigerated storage areas, must be kept at least six inches above the floor or on pallets to permit air flow around the packages or containers for adequate freezing or refrigeration.

**MEAT OPERATIONS**

(continued)

Inedible meat products and wastes must be placed in containers prominently and conspicuously marked "INEDIBLE" and segregated in such a manner as to preclude contamination of food, equipment or utensils. Containers must be reasonably clean and free from odors, accumulated residues and rust and not create a health hazard or nuisance. Containers received from rendering plants are prohibited in food processing and storage areas unless they have been thoroughly cleaned and sanitized. The use of lighting or colored see-through wrappings to misrepresent the true appearance, color or quality of meat or meat products processed at a retail food establishment, is prohibited. Certain meat products (identified in detail in the rules) and all pork muscle tissue used as an ingredient of a meat product must be treated to destroy any possible live trichinae. Treatment must consist of heating or curing. If a product is treated by heating, all parts of the product must be heated to a specified temperature for the period of time corresponding to that temperature identified in the rules. If a product is treated by heating, the time to raise the product's temperature from 60° F. to 120° F. may not exceed two hours unless the product has been cured or fermented to inhibit the growth of *Clostridium botulinum*. If a product is heated to a temperature of at least 138° F., but not greater than 143° F., the time need not be monitored if the product's minimum thickness exceeds two inches and the product is not refrigerated until at least five minutes after the temperature of 138° F. is attained. If a product is cured to destroy trichinae, the product must be cured using an appropriate curing method for that product as provided in federal regulations, or by another method approved in writing by DATCP. When necessary to comply with the above, smokehouses, drying rooms and other compartments used in the treatment of pork to destroy trichinae must be equipped with accurate automatic recording thermometers. Alternate methods of monitoring time and temperature may be approved by DATCP upon written request from a retail food establishment. A DATCP inspector may approve an automatic recording thermometer for use in a sausage smokehouse, drying room, or other compartment if, in the inspector's judgment, the thermometer is adequate for the purpose used.

<b>DELICATESSEN OPERATIONS</b>	<b>ATCP RETAIL FOOD ESTABLISHMENTS</b>
	<p>Only safe and wholesome foods or food ingredients may be used in the preparation or processing of delicatessen foods. Raw agricultural commodities must be thoroughly washed, peeled or otherwise cleaned or processed as necessary to prevent the contamination of delicatessen foods. Equipment and utensils used in the processing of different types of delicatessen foods must be thoroughly cleaned before being used for the processing of other foods, to prevent cross-contamination or adulteration of one food with another, resulting from the use of the same equipment or utensils. Delicatessen foods and food ingredients must be processed with a minimum of contact with the hands. Hands must be kept clean throughout all processing operations to prevent the contamination of foods, or the cross-contamination or adulteration of one food with another. Only Grade A pasteurized fluid milk and fluid milk products obtained from a licensed dairy plant may be used in the preparation and processing of delicatessen foods. Dry milk and dried milk products may be reconstituted for use only in products which are to be thoroughly cooked or heat sterilized. All delicatessen foods must be kept in covered containers while in storage to protect them from contamination. Containers must be identified as to their contents. The nesting of containers of raw and prepared products is prohibited. Containers in which delicatessen foods are displayed for sale must be located or situated in such a manner as to prevent the cross-contamination or adulteration of delicatessen foods displayed in adjoining containers. Newly or separately prepared delicatessen foods may not be mixed with or added to foods already on display in retail display containers. Only clean and sanitized utensils may be used in transferring delicatessen foods from bulk containers to retail display containers or in dispensing delicatessen foods to purchasers from retail display containers. Common utensils may not be used for the handling or dispensing of differing types of delicatessen foods, unless thoroughly cleaned after each use and before being used for the handling or dispensing of another type of food. Tags, labels or other nonfood items coming in direct contact with displayed food must be cleaned and sanitized at least daily. During transportation to or from a delicatessen, all potentially hazardous and ready-to-eat foods must be maintained at safe temperatures and be kept in covered containers unless otherwise wrapped or packaged to protect them from contamination. All vehicles used for transporting the food must be constructed or equipped in such a manner that safe temperatures can be maintained during the course of transportation. Vehicles must be kept in a clean and sanitary condition and not be overloaded to such an extent that foods being transported cannot be maintained at safe temperatures.</p>

<b>FOOD RESTAURANTS</b>	<b>RETAIL FOOD ESTABLISHMENTS</b>
<b>PRODUCE OPERATIONS</b>	<p>Produce and produce packaging materials must be stored at least six inches off the floor or on pallets. All areas used for the packaging, storage or display of produce must be maintained in a clean, sanitary and orderly condition. Food waste grinders used in disposing of deteriorated produce or other food waste must be constructed and installed so as to comply with applicable state and local plumbing regulations. All equipment used in the packaging, trim-trimming or handling of produce, or the grinding or disposal of produce wastes, must be kept clean and in good repair.</p>
<b>LABELING</b>	<p>Prepackaged food products offered for sale in a retail food establishment must be labeled. All delicatessen foods displayed for sale at retail must be conspicuously labeled or placarded to show the name of the food. A list of ingredients for each food product must be kept on file at the establishment and be available for inspection by consumers and DATCP upon request. All fresh meat cuts offered for sale in a retail food establishment must be labeled in compliance with state regulations. The contents of every self-service display container, used for the display and sale of unwrapped food in bulk form, must be conspicuously labeled on the container or immediately adjacent to the container. The label must include the common name of the food and a declaration of the ingredients used in the manufacture of the food. Ingredients must be identified by their common or usual names, in descending order of predominance by weight. No manufacturer, packer or distributor may sell or distribute an unwrapped, processed food for resale in bulk form unless the bulk distribution container is accompanied by a label which complies with the labeling requirements. If a bulk food is not readily identifiable on sight, the retail food establishment must provide labels or marking devices which may be used by customers to identify the contents of the individual serving containers in which the bulk food is sold. Smoked fish sold or offered for sale at a retail food establishment must be labeled in compliance with state rules. Infant formula may not be sold or offered for sale after the code date specified by the manufacturer on the infant formula label.</p>
<b>FOOD PREPARATION</b> <p>Food must be prepared with the least possible manual contact, with suitable utensils, and on surfaces that have been cleaned, rinsed and sanitized to prevent cross-contamination. An approved sink for food preparation must be installed in new restaurants where a mechanical dish machine has been installed in lieu of a three-compartment scullery sink. The prewash sink may not be used for food preparation.</p>	



<b>Hot Restaurants</b>	<b>Hot Retail Food Establishments</b>
<p><b>FRUITS, VEGETABLES, DAIRY PRODUCTS AND EGGS</b></p> <p>Raw fruits and raw vegetables must be thoroughly washed with potable water before being cooked or served. Reconstituted dry milk and dry milk products may be used in instant desserts and whipped products or for cooking and baking purposes. Nondairy creaming, whitening, or whipping agents may be reconstituted on the premises only when they will be stored in sanitized, covered containers not exceeding one quart in capacity and cooled to 40° F. or below within four hours after preparation. Liquid, frozen, or dry eggs and egg products may only be used for cooking and baking purposes.</p>	
<p><b>COOKING POTENTIALLY HAZARDOUS FOODS</b></p> <p>Generally, potentially hazardous foods requiring cooking must be cooked to heat all parts of the food to a temperature of at least 150° F. Poultry, poultry stuffings, stuffed meats and stuffings containing meat must be cooked to heat all parts of the food to at least 165° F. with no interruption of the cooking process. Pork and pork products must be cooked to heat all parts of the food to at least 150° F. or, if cooked in a microwave oven, to at least 170° F. Beef roasts, if cooked in a microwave oven, must be cooked to an internal temperature of at least 145° F. Rare roast beef must be cooked to an internal temperature of at least 140° F., unless otherwise ordered by the immediate consumer. Potentially hazardous foods that have been cooked and then refrigerated must be reheated rapidly to 165° F. or higher throughout before being served or before being placed in a hot food storage facility. Steam tables, bainmaries, warmers and similar hot food holding facilities are prohibited for the rapid reheating of potentially hazardous foods.</p>	<p>Generally, a potentially hazardous food that is cooked at a retail food establishment must be cooked so that all parts of the food are heated to a temperature of at least 150° F. Cooked poultry, poultry stuffing, stuffed meats and stuffing containing meat must be cooked so that all parts of the food are heated to at least 165° F. with no interruption of the cooking process. Cooked pork and pork products must be cooked so that all parts of the food are heated to at least 150° F. or, if cooked in a microwave oven, to at least 170° F. Beef roasts, if cooked in a microwave oven, must be cooked to an internal temperature of at least 145° F. Rare roast beef must be cooked to an internal temperature of at least 140° F. unless otherwise ordered by the immediate consumer. Cooked ground meat and ground meat products must be cooked to an internal temperature of at least 155° F. unless otherwise ordered by the immediate consumer. If a potentially hazardous food has been cooked and then refrigerated, all parts of that food must be reheated rapidly to at least 165° F. before the food is served for consumption or placed in a hot food holding facility at a retail food establishment. The time period needed to reach 165° F. may not exceed two hours. A hot food holding facility such as a steam table, bainmarie or warmer may not be used for the rapid reheating of a potentially hazardous food.</p>
<p><b>THAWING POTENTIALLY HAZARDOUS FOODS</b></p> <p>Potentially hazardous foods must be thawed in refrigerated units at a temperature not to exceed 40° F., under potable running water at a temperature of 70° F. or below (with sufficient water velocity to agitate and float off loose food particles into the overflow), in a microwave oven when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven or as part of the conventional cooking process.</p>	<p>Potentially hazardous frozen foods must be thawed in a refrigerated space at a temperature of not more than 40° F., under potable running water at a temperature of not more than 70° F. (water velocity must be sufficient to agitate loose particles and drain or float them away from the food being thawed), in a microwave oven if the food is fully cooked in the microwave oven, or if cooking is immediately completed in another cooking facility, or in any cooking facility, as part of the cooking process by which the food is fully cooked.</p>

<b>DES RESTAURANTS</b>	<b>DATCP RETAIL FOOD ESTABLISHMENTS</b>
<p><b>FOOD DISPLAY</b></p> <p>Potentially hazardous food must be kept at an internal temperature of 40° F. or below or at an internal temperature of 150° F. or above during display and service, except that rare roast beef may be held for service at an internal temperature of at least 140° F. Food on display must be protected from consumer contamination by the use of packaging or by the use of easily cleanable counter, serving line or salad bar protector devices, display cases or by other effective means. Adequate hot or cold food facilities must be available to maintain the required temperature of potentially hazardous food on display. Self-service displays such as salad bars, smorgasbords or buffets must be so located that traffic is restricted to those individuals using the displays. All displayed food on self-service units must be arranged to minimize reaching across displayed food by the user.</p>	<p>Bulk, unwrapped, ready-to-eat or delicatessen foods, while on display, must be kept covered or otherwise protected against contamination. Except for salad ingredients displayed in a salad bar, the displayed foods may not be available for handling by the public and must be handled only by employees. This prohibition does not apply to raw agricultural commodities or foods which are dispensed by a mechanical device which allows customers to serve themselves, but which prevents direct customer contact with food not included in the individual self-served portion. Foods, while on display in the dispensing device, must be kept covered or otherwise protected against contamination. Dispensing devices must be approved by DATCP. Foods which are not potentially hazardous, including processed foods requiring further heat treatment, if specifically approved by DATCP for sale in unwrapped bulk form, by means of customer self-service. DATCP may approve the display and sale of unwrapped food in bulk form, by means of customer self-service, if the method of display and sale provides adequate protection against the contamination of food and if the food is not potentially hazardous. Approval must be specific to the individual retail food establishment, the type of food being displayed and sold and the method of display and sale. Approval may be revoked at any time if it appears that food is not adequately protected from contamination. The following conditions apply to all approvals. Unwrapped bulk foods, while on display or in storage, must be adequately separated from all potential sources of contamination within the retail food establishment. Areas used for the storage of unwrapped bulk foods and for the filling of retail display containers must be clean and sanitary. Equipment and utensils, including retail display containers, used for the storage, handling, display or transportation of unwrapped bulk foods must be cleaned and sanitized as necessary to keep them in a sanitary condition.</p>
<p><b>FOOD TRANSPORTATION</b></p> <p>During transportation, food and food utensils must be kept in covered containers or completely wrapped or packaged in order to be protected from contamination. Foods in original individual packages do not need to be overwrapped or covered if the original package has not been torn or broken. During transportation, food must meet state regulations relating to food protection and food storage.</p>	

<b>TYPE RESTAURANTS</b>	<b>DATCP RETAIL FOOD ESTABLISHMENTS</b>
<p><b>FOOD SERVICE</b></p> <p>Milk and milk products must be provided to the consumer in unopened, commercially filled packages not exceeding one pint in capacity or poured from a commercially filled container that can be effectively resealed by means of a snap, screw top or other means approved by DHFS or drawn from a commercially filled container stored in a mechanically refrigerated bulk milk dispenser. Cream or half-and-half must be provided in an individual service container, a covered pour-type pitcher or be drawn from a refrigerated dispenser designed for the service. Reservice of cream or half-and-half provided in uncovered individual service containers is prohibited. Nondairy creaming or whitening agents must be provided in an individual service container, a covered pour-type pitcher or be drawn from a refrigerated dispenser designed for the service. Condiments, seasonings and dressings for self-service use must be provided in individual packages from dispensers or from protected containers. Condiments provided for table or counter service must be individually portioned, except that catsup and other sauces may be served in the original container or pour-type dispenser. Sugar for consumer use must be provided in individual packages or in covered pour-type dispensers. Ice for consumer use must be dispensed only by employees with scoops, tongs or other ice-dispensing utensils or through automatic self-service, ice-dispensing equipment. Ice-dispensing utensils must be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice. Between uses, ice transfer receptacles must be stored in a way that protects them from contamination. Ice storage bins must be drained through an air gap. To avoid unnecessary manual contact with food, suitable dispensing utensils with handles long enough to prevent handle contact with food must be used by employees or provided to consumers who serve themselves. Between uses during service, dispensing utensils must be stored in the food with the dispensing utensil handle extended out of the food, stored clean and dry, stored in running water or, for dispensing utensils and malt collars used in preparing frozen desserts, stored either in a running water dipper well or clean and dry. Once served to a consumer, portions of leftover food may not be served again except that packaged food, other than potentially hazardous food, that is still packaged and is still in sound condition, may be reserved. Operators must prohibit reuse of soiled tableware by self-service consumers returning to the service area for additional food. Beverage cups and glasses are exempt from this requirement.</p>	<p>Self-service display containers, other than mechanical dispensing, must be equipped with a tight-fitting lid. The lid must be permanently attached in such a manner that the lid, when opened, is prevented from touching the floor or other containers. The lid must be self-closing or kept in a closed position at all times, except when food is being removed from the container by a customer. Salad ingredients, while on display in a salad bar, may be protected by an overhead canopy and food shield over the salad bar, rather than by individual covers or lids on the salad ingredient containers. Salad ingredients must be arranged so that customers may have access to the ingredients without reaching over uncovered food. Each self-service display container must be equipped with a utensil, complete with handle, to be used by customers in removing food from the container. A sign, prominently posted on or near the self-service display container, must direct customers to use the utensil provided for self-service of unwrapped bulk foods. Individual serving containers provided to customers by a retail food establishment must be for single-service use. Containers may not be returnable for reuse by other customers for purchases of unwrapped foods in bulk form. Containers supplied by customers may not be used in a manner which may cause contamination of displayed food. Every retail food establishment must maintain a record of sources from which unwrapped foods, displayed for sale in bulk form, were obtained. Records must identify the wholesale source of the food and the bulk packager or manufacturer of the food and be made available for inspection and copying by DATCP upon request. The contents of each self-service display container must be labeled. Retail food establishment employees engaged in the handling of unpackaged foods in bulk form must be given appropriate sanitation training and instructions, including appropriate written or posted instructions. Copies of all written instructions must be made available for inspection and copying by DATCP upon request. Bulk food returned to a retail food establishment may not be resold or placed together with food inventory held for sale. Bulk food returns must be promptly discarded, except where the retail food establishment contemplates a possible recall action related to the bulk food. Bulk food returns kept in anticipation of, or pursuant to, a recall action must be kept in segregated storage and be identified and maintained so as to facilitate testing and the identification of source lots or batches.</p>

<b>IRS RESTAURANTS</b>	<b>NEW REGULATORY REQUIREMENTS</b>
<p><b>EQUIPMENT AND UTENSILS</b></p> <p>All equipment and utensils for use in restaurants must meet the standards of the National Sanitation Foundation or be approved by the U.S. Public Health Service or DHFS. Equipment that was installed in a food service establishment prior to July 1, 1985 and that does not fully meet all of the design and fabrication requirements of current regulations, must be deemed acceptable in that restaurant if it is in good repair, capable of being maintained in a sanitary condition and the food-contact surfaces are nontoxic. Equipment and utensils not suitable for use or not capable of being maintained in a sanitary condition must be removed from the premises. All equipment and utensils must be designed and fabricated for durability under conditions of normal use and must be resistant to denting, buckling, pitting, chipping and crazing.</p>	<p>Equipment and utensils must be of sanitary design and construction, be readily accessible for cleaning and inspection and be kept clean and in good repair.</p>
<p><b>FOOD-CONTACT SURFACES</b></p> <p>Food-contact surfaces must be easily cleanable, smooth and free of breaks, open seams, cracks, chips, pits and similar imperfections and free of difficult-to-clean internal corners and crevices. Cast iron may be used as a food-contact surface only if the surface is heated. Threads must be designed to facilitate cleaning. Food-contact surfaces of equipment and parts of the equipment or areas near the equipment from which food residues and splash may fall or drip onto food or onto food-contact surfaces must be kept in good repair so as to be easily maintained in a clean and sanitary condition. Multiuse equipment and utensils must be constructed and repaired with safe materials, be corrosion-resistant and nonabsorbent and be smooth, easily cleanable and durable under conditions of normal use. Single-service articles must be made from clean, sanitary, safe materials. Equipment, utensils and single-service articles may not impart odors, color or taste or contribute to the contamination of food. If solder or sealants are used, they must be nontoxic food grade materials and be corrosion-resistant. Certain hard maple or equivalently nonabsorbent material may be used for cutting blocks, cutting boards, salad bowls and baker's tables. Wood may be used for single-service articles, such as chop sticks, stirrers or ice cream spoons. The use of wood as a food-contact surface under other circumstances is prohibited. Safe plastic, rubber or rubber-like materials that are resistant under normal conditions of use to scratching, scoring, decomposition, crazing, chipping and distortion, that</p>	<p>Food-contact surfaces must be smooth and free of breaks, open seams, cracks, chips, pits and similar defects. Food-contact surface materials, including materials used for the repair of food-contact surfaces, must be smooth, impervious and nonabsorbent. Materials must be easily cleanable, durable under normal conditions of use and capable of withstanding repeated scrubbing and scouring and the corrosive action of detergents and sanitizers. They may not impart odors, color or taste or contribute to the adulteration of food coming in contact with them. Hard maple or other material which is relatively nonabsorbent may be used for cutting blocks, boards and baker's tables. Paint is prohibited on food-contact surfaces. Sanitary wooden paddles in good condition may be used in processing confectionery products.</p>

<i>FOOD RESTAURANTS</i>	<i>FOOD RETAIL FOOD ESTABLISHMENTS</i>
<p><b>FOOD-CONTACT SURFACES</b> (continued)</p> <p>are of sufficient weight and thickness to permit cleaning and sanitizing by normal dishwashing methods, and which meet the general materials requirements are permitted for repeated use. Mollusk and crustacea shells may be used only once as serving containers. Further reuse of the shells for food service is prohibited. Reuse of single-service articles is prohibited.</p>	
<p><b>NONFOOD-CONTACT SURFACES</b></p> <p>Surfaces of equipment not intended for contact with food but which are exposed to splash or food debris or which require frequent cleaning must be designed and fabricated to be smooth, washable, free of unnecessary ledges, projections or crevices, readily accessible for cleaning and made of a kind of material and kept in good repair so as to be easily maintained in a clean and sanitary condition.</p>	<p>Equipment surfaces, other than food-contact surfaces, which are exposed to splash or food debris or require frequent cleaning to prevent accumulation of dirt or waste, must be constructed of reasonably smooth, washable materials and be free of unnecessary ledges, projections or crevices, so as to facilitate cleaning. Equipment surfaces must be accessible for cleaning and inspection and be kept in a clean and sanitary condition.</p>
<p><b>BEARINGS AND LUBRICANTS</b></p> <p>Equipment containing bearings and gears requiring unsafe lubricants must be designed and constructed so that the lubricant cannot leak, drip or be forced into food or onto food-contact surfaces. Only approved food-grade lubricants may be used on equipment designed to receive lubrication of bearings and gears on or within food-contact surfaces. Tubing conveying beverages or beverage ingredients must be fabricated from safe materials, grommeted at entry and exit points to preclude moisture in the form of condensation from entering the ice machine or the ice storage bin and must be kept clean.</p>	<p>Equipment must be designed and constructed in such a manner that gear and bearing lubricants cannot contaminate food or food-contact surfaces. Only food grade lubricants may be used in equipment.</p>
<p><b>ACCESSIBILITY</b></p> <p>Unless designed for in-place cleaning, food-contact surfaces must be accessible for cleaning and inspection without being disassembled, by disassembling without the use of tools or by easy disassembling with the use of only simple tools used for this purpose only and stored near the equipment.</p>	

<b>HEAT REQUIREMENTS</b>	<b>ICE OR CHILL FOOD REQUIREMENTS</b>
<p><b>THERMOMETERS</b></p> <p>Indicating thermometers required for immersion into food or cooking media must be of metal stem type construction, numerically scaled and accurate to <math>\pm 2^\circ</math> F. Metal stem-type numerically scaled indicating thermometers, accurate to <math>\pm 2^\circ</math> F., must be used to ensure that the proper internal cooking, holding or refrigeration temperature is attained and maintained for all potentially hazardous foods, except that, for refrigerated storage or hot storage, recording thermometers, accurate to <math>\pm 2^\circ</math> F., may be used in lieu of indicating thermometers.</p>	
<p><b>IN-PLACE CLEANING</b></p> <p>Equipment intended for in-place cleaning must be designed and fabricated so that cleaning and sanitizing solutions can be circulated throughout a fixed system using an effective cleaning and sanitizing regimen, cleaning and sanitizing solutions will contact all interior food-contact surfaces and the system is self-draining or capable of being completely evacuated. Fixed equipment designed and fabricated to be cleaned and sanitized by pressure spray methods must have sealed electrical wiring, switches and connections.</p>	<p>Equipment systems intended for in-place cleaning of food-contact surfaces must be designed and constructed to permit the circulation of cleaning and sanitizing solutions throughout all interior food-contact surfaces in the system. The system must be self-draining or otherwise capable of being completely evacuated.</p>
<p><b>EQUIPMENT INSTALLATION AND LOCATION</b></p> <p>Equipment may not be located under exposed or unprotected sewer lines or water lines, open stairwells or other sources of contamination except automatic fire protection sprinkler heads required by law. Soft drink, water or other similar dispensing devices may not be located over a sink or basin used for ice storage or for washing, rinsing or sanitizing utensils. Drainage or drainage tubes from dispensing units may not pass through the ice machine or the ice storage bin. Equipment placed on tables or counters, unless portable, must be sealed to the table or counter or elevated on legs to provide at least a four-inch clearance between the table or counter and equipment and be installed to facilitate the cleaning of the equipment and adjacent areas. Floor-mounted equipment, unless readily movable, must be sealed to the floor or installed on a raised platform of concrete or other smooth masonry in a way that meets national sanitation foundation or elevated on legs to provide at least a six-inch clearance between the floor and equipment, except that vertically mounted floor mixers may be elevated to provide at least a four-inch clearance between the floor and equipment if no part of the floor under the mixer is</p>	<p>Equipment placed on tables, counters, floors or other surfaces in processing areas, unless readily removable, must be installed in such a manner as to prevent the accumulation of liquids or debris underneath, between or behind such equipment.</p>

<b>ALL RESTAURANTS</b>	<b>ALL FOOD ESTABLISHMENTS</b>
<p><b>EQUIPMENT INSTALLATION AND LOCATION</b> (continued)</p> <p>more than six inches from cleaning access. Unless sufficient space is provided for easy cleaning around each unit of fixed equipment, the space between it and adjoining equipment units and adjacent walls or ceilings may be not more than <math>\frac{1}{32}</math> inch, or if exposed to seepage, the equipment must be sealed to the adjoining equipment or adjacent walls or ceilings. Aisles and working spaces between units of equipment and walls must be unobstructed and of sufficient width to permit employes to perform their duties readily without contamination of food or food-contact surfaces by clothing or personal contact. All easily movable storage equipment such as pallets, racks and dollies must be positioned to provide accessibility to working areas.</p>	
<p><b>CLEANING, SANITIZATION AND STORAGE OF EQUIPMENT AND UTENSILS</b></p> <p>Tableware must be washed, rinsed and sanitized after each use. To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed and sanitized after each use and following any interruption of operations during which time contamination may have occurred. Where equipment and utensils are used for the preparation of potentially hazardous foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation. The food-contact surfaces of grills, griddles, and similar cooking devices (except hot oil cooking equipment and hot oil filtering systems) and the cavities and door seals of microwave ovens must be cleaned at least once a day. The food-contact surfaces of all cooking equipment must be kept free of encrusted grease deposits and other accumulated soil. Nonfood-contact surfaces of equipment must be cleaned as often as is necessary to keep the equipment free of the accumulation of dust, dirt, food particles and other debris.</p>	<p>All processing areas, and all equipment and utensils used in the processing of food, must be thoroughly cleaned immediately after each day's processing operations and more frequently as necessary to keep them in a sanitary condition. Equipment and utensils, if washed manually, must be thoroughly washed in a hot detergent solution and rinsed free of detergents and other residues. All nonfood-contact surfaces of equipment and utensils must be cleaned as often as necessary to prevent the accumulation of dust, dirt, food particles and other possible contaminants. Food-contact surfaces of equipment used solely to process low-moisture food ingredients, chocolate, fats and oils, liquid nutritive sweeteners, peanut butter, or similar foods which are not potentially hazardous, must be maintained in a sanitary condition. If wet cleaning of that equipment may cause conditions conducive to microbial growth, other effective cleaning methods must be utilized to prevent food contamination.</p>

<b>31CS - RESTAURANTS</b>	<b>31CF - RETAIL FOOD ESTABLISHMENTS</b>
<p><b>WIPING CLOTHS</b></p> <p>Cloths used for wiping food spills on tableware must be clean, light-colored, dry and used for no other purpose. Moist cloths used for wiping food spills on kitchenware and food-contact surfaces of equipment must be clean, light-colored and rinsed frequently in a permitted sanitizing solutions and used for no other purpose. These cloths must be stored in the sanitizing solution between uses. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves must be clean, light-colored and rinsed frequently as described above and used for no other purpose. These cloths must be stored in the sanitizing solution between uses.</p>	<p>Brushes and cleaning tools used to clean equipment and utensils must be kept clean and in good repair. Cloths and sponges used to clean equipment and utensils must be cleaned and sanitized frequently and be stored in an approved sanitizing solution between uses. Cloths and sponges used to clean equipment and utensils may not be used for any other purpose. Single-service disposable towels may be used in place of reusable cloths and sponges if they are discarded after each use.</p>
<p><b>MANUAL CLEANING AND SANITIZING</b></p> <p>Generally, a four-compartment sink for prewashing, washing, rinsing and sanitizing utensils and equipment, with adequate drain boards at each end, is required at all new installations and at the time of replacing sinks at existing restaurants. A three-compartment sink with adequate drain boards at each end and a single-compartment sink located adjacent to the soiled utensil drain board for prewashing may be substituted for the four-compartment sink. The single-compartment sink as well as the first compartment of the four-compartment sink may be used for liquid waste disposal, counter cloth washing and as an employe handwashing facility if the utensil-washing area is in the food preparation area. In lieu of the additional sink for prewashing, a well-type garbage disposal with overhead spray wash is acceptable for prewashing purposes only. In addition to glasswashing facilities in taverns that have other than limited food service, utensil-washing sinks must be provided when deemed necessary by DHFS to facilitate effective washing and sanitizing of all utensils. If multiuse utensils are restricted to tongs, spatulas, cutting or spreading knives, serving spoons and approved heating units where prepackaged cooked food is heated and stored in the original container, additional utensil-washing sinks are not required. The size of each sink compartment must be adequate to permit immersion of at least 50% of the largest utensil used. Fixed equipment and utensils and equipment too large to be cleaned in sink compartments must be washed manually or cleaned through pressure spray methods. Drain boards of adequate size must be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and be located so as not to interfere with the proper use of the dishwashing facilities. Sinks and drain boards must be self-draining.</p>	<p>If equipment and utensils are cleaned or sanitized manually, the retail food establishment must be equipped with wash and rinse sinks which are suitable for all manual cleaning and sanitizing operations. Sinks must be conveniently located and adequate in number. Each sink must be constructed of stainless steel or other approved material and have at least two compartments. A sink installed in a retail food establishment after June 30, 1989 must have at least three compartments unless DATCP or its agent determines in writing that a two-compartment sink is adequate to clean and sanitize the equipment and utensils at that retail food establishment. Every sink compartment must be large enough to permit 50% immersion of the largest item cleaned or sanitized in the sink. Every sink compartment must be served by hot and cold running water, and be cleaned prior to each use. Drain boards must be provided in connection with every sink and must be large enough to accommodate soiled equipment and utensils prior to washing, and clean equipment and utensils after they are sanitized. Drainboards must be located and constructed so that they do not interfere with washing and sanitizing operations. Dish tables may be used as drainboards if the dish tables meet the above requirements.</p>



DHS REGULATIONS	DHS REGULATIONS
<p><b>SANITIZING METHODS</b></p> <p>Except for fixed equipment and utensils too large to be cleaned in sink compartments, manual washing, rinsing and sanitizing must be conducted in the following sequence. First, sinks must be cleaned prior to use. Next, equipment and utensils must be preflushed or prescraped and, when necessary, presoaked. Then utensils and equipment must be washed in water having a minimum temperature of 110° F. and containing an adequate amount of an effective soap or detergent. Water must be kept clean by changing it frequently. Then equipment and utensils must be rinsed free of detergent and abrasives with clean water. Next, all utensils and equipment must be sanitized by one of the following methods: submersion for 30 seconds in clean water maintained at a temperature of 170° F. or more (a thermometer with an accuracy of ±2° F. must be installed or placed in the final rinse compartment); submersion for at least two minutes in a hypochlorite solution with a chlorine concentration maintained at 100 ppm, or another approved sanitizing solution which must be used at the concentration at which tested and approved by DHFS; treatment with steam containing approved materials or additives in the case of equipment too large to sanitize by immersion, but in which steam can be confined; or rinsing, spraying, or swabbing with a chemical sanitizing solution of at least twice the strength required for the particular sanitizing solution in the case of equipment too large to sanitize by immersion.</p>	<p>Generally, utensils and food-contact surfaces of equipment must be sanitized prior to each use by one of the following methods: immersion for at least 30 seconds in clean water at a temperature of at least 170° F; immersion for a period of at least two minutes in a sanitizing solution containing at least 100 ppm of available chlorine at a temperature not less than 75° F. nor more than 110° F.; immersion for a period of at least one minute in a sanitizing solution containing at least 12.5 ppm of available iodine, and having an acid pH not higher than 5.0, at a temperature of not less than 75° F nor more than 110° F; application, according to manufacturer's instructions, of a nontoxic chemical sanitizer or sanitizing method which has been demonstrated to be equally as effective in the sanitizing of equipment and utensils as the methods described above and which has been approved by DATCP. The above does not apply to baking and cooking containers if time and temperature combinations are adequate to destroy pathogenic microorganisms and if the containers are cleaned, stored and used in conformity with industry practice and in a manner which prevents contamination of food.</p>

<b>IPS RESTAURANTS</b>	<b>TOP GRADE FOOD ESTABLISHMENTS</b>
<p><b>SANITIZERS</b></p> <p>All sanitizing solutions must be prepared fresh when the restaurant opens or after each meal period and be changed as often as necessary to keep sanitizing solutions clean. Soaps, water softeners, washing compounds or detergents may not be added to sanitizing solutions. Wetting agents may be added if compatible with the sanitizer and approved by DHFS. When chemicals are used for sanitization, a test kit or other device that accurately measures the ppm concentration of the solution must be used.</p>	<p>DATCP must approve sanitizers and sanitizing methods which in its judgment are determined to be safe and effective for the sanitizing of utensils or equipment. Sanitizers and sanitizing methods approved by the USDA under the Poultry Products Inspection Act or the U.S. Meat Inspection and Wholesome Meat Acts, or by DHFS, must be approved by DATCP. DATCP may deny or withdraw approval of any sanitizer or sanitizing method, whether or not approved by any other agency, if it determines that the sanitizer or sanitizing method is not safe or effective for the purposes or under the conditions under which it is to be used, or that it adversely affects the sanitary characteristics of equipment or utensils. Persons affected by denial or withdrawal of approval are entitled to a hearing if requested within 10 days after the denial or withdrawal of approval. Sanitizers and cleaning compounds used on food-contact surfaces may not be used in a way that leaves a toxic residue on the food-contact surface. Sanitizing solutions may not exceed the maximum concentrations established by the U.S. FDA. A test kit or other device that measures the concentration of sanitizing solutions in ppm must be used at all times as necessary to ensure compliance.</p>
<p><b>MECHANICAL CLEANING AND SANITIZING</b></p> <p>Cleaning and sanitizing may be done by a spray-type or immersion dishwashing machine or by any other type of machine or device approved by DHFS. The machine or device must be properly installed, maintained in good repair and operated in accordance with the manufacturer's instructions. Utensils and equipment placed in the machine or device must be exposed to all dishwashing cycles. If there is an automatic detergent dispenser, wetting agent dispenser or liquid sanitizer injector, it must be properly installed and maintained. For prewashing purposes, there must be either a single-compartment sink located adjacent to the soiled utensil drain board or a well-type garbage disposal with overhead spray. The additional sink may also be used for disposal of liquid wastes, washing of counter cloths and as an employe handwashing facility if the utensil-washing area is in the food preparation area. The well-type garbage disposal with overhead spray wash may be used only for prewashing purposes. The pressure of final rinse water supplied to spray-type dishwashing machines may not be less than 15 nor more than 25 psi measured in the water line immediately adjacent to the final rinse control valve. A 1/4 inch IPS valve must be provided immediately upstream from the final rinse control valve to permit checking the flow pressure of the final rinse water.</p>	<p>If a mechanical system is used to clean or sanitize equipment, utensils or food containers, the mechanical system must be designed, installed and maintained so that it is fully effective for the purpose used. Dishwashers and other mechanical cleaning systems must be properly installed in compliance with applicable state codes.</p>

**FOOD RESTAURANTS**

**MECHANICAL CLEANING AND SANITIZING**  
(continued)

Machine or water line mounted numerically scaled indicating thermometers, accurate to  $\pm 2^{\circ}$  F., must be provided to indicate the temperature of the water in each tank of the machine and the temperature of the final rinse water as it enters the manifold. Rinse water tanks must be protected by baffles, curtains or other effective means to minimize the entry of wash water into the rinse water. Conveyors in dishwashing machines must be accurately timed to assure proper exposure times in wash and rinse cycles in accordance with manufacturers' specifications attached to the machines. Drain boards must be provided and be of adequate size for the proper handling of soiled utensils prior to washing and of cleaned utensils following sanitization and be so located and constructed as not to interfere with the proper use of the dishwashing facilities. Easily movable dish tables may be used for the storage of soiled utensils or the storage of clean utensils following sanitization. Equipment and utensils must be flushed or scraped and, when necessary, soaked to remove gross food particles and soil prior to being washed in a dishwashing machine unless a pre-wash cycle is a part of the dishwashing machine operation. Equipment and utensils must be placed in racks, trays or baskets or on conveyors in a way that food-contact surfaces are exposed to the unobstructed application of detergent wash and clean rinse waters and that permits free draining. Single-tank, stationary-rack and door-type machines and spray-type glass washers using chemicals for sanitization may be used, provided that the temperature of the wash water is not less than  $130^{\circ}$  F., the wash water is kept clean, chemicals added for sanitization purposes are automatically dispensed, utensils and equipment are exposed to the final chemical sanitizing rinse in accordance with manufacturers' specifications for time and concentration, the chemical sanitizing rinse water temperature is not less than the temperature specified by the machine's manufacturer, chemical sanitizers used are approved by DHFS and a test kit or other device that accurately measures the ppm concentration of the solution is used. Machines using hot water for sanitizing may be used provided that wash water and pumped rinse water are kept clean. For sanitizing in a spray-type machine, dishes must be subjected to a rinse period of at least 10 seconds at a temperature in the supply line at the machine of at least  $180^{\circ}$  F. For sanitizing in an immersion tank type machine, dishes must be submerged for at least 30 seconds with the water continuously maintained at a minimum temperature of  $170^{\circ}$  F. There must be a constant change of water through the inlet and overflow.

<p><b>MECHANICAL CLEANING AND SANITIZING</b> (continued)</p> <p>All dishwashing machines must be thoroughly cleaned at least once a day or more often when necessary to maintain them in a satisfactory operating condition.</p>	
<p><b>DRYING</b></p> <p>After sanitization, all equipment and utensils must be air-dried.</p>	
<p><b>HANDLING</b></p> <p>Cleaned and sanitized equipment and utensils must be handled in a way that protects them from contamination. Spoons, knives and forks may be touched only by their handles. Cups, glasses, bowls, plates and similar items must be handled without contact with inside surfaces or surfaces that contact the user's mouth.</p>	
<p><b>STORAGE</b></p> <p>Cleaned and sanitized utensils and equipment must be stored at least six inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust and other means. The food-contact surfaces of fixed equipment must also be protected from contamination. Equipment and utensils may not be placed under exposed sewer lines or water lines, except for automatic fire protection sprinkler heads that may be required by law. Utensils must be air-dried before being stored or be stored in a self-draining position. Glasses and cups must be stored inverted. Other stored utensils must be covered or inverted, wherever practical. Facilities for the storage of knives, forks and spoons must be designed and used to present the handle to the employe or consumer. Unless tableware is prewrapped, holders for knives, forks and spoons at self-service locations must protect these articles from contamination and present the handle of the utensil to the consumer. Single-service articles must be stored at least six inches above the floor in closed cartons or containers which protect them from contamination. The closed cartons or containers may</p>	<p>Cleaned and sanitized utensils and portable equipment must be stored above the floor in a clean, dry location. Food-contact surfaces of utensils and equipment, including fixed equipment, must be protected from dust, splash and other possible sources of contamination. Utensils must be air-dried prior to storage or stored in a self-draining position on suitably located hooks or racks constructed of corrosion resistant impervious material.</p>

REG. RESTAURANTS	FOOD SERVICE VENDORS/RESTAURANTS
<p><b>STORAGE</b> (continued)</p> <p>not be placed under exposed sewer lines or water lines, except for automatic fire protection sprinkler heads required by law. Single-service articles must be handled and dispensed in a manner that prevents contamination of surfaces which may come in contact with food or with the mouth of the user. Single-service knives, forks and spoons packaged in bulk must be inserted into holders or wrapped by an employe who has washed his or her hands immediately prior to sorting or wrapping the utensils. Unless single-service knives, forks and spoons are prewrapped or prepackaged, holders must be provided to protect these items from contamination and present the handle of the utensil to the consumer. The storage of food equipment, utensils or single-service articles in toilet rooms or vestibules is prohibited.</p>	

Wisconsin Legislative Council Staff  
Robert J. Conlin, Staff Attorney  
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