

REPLACED REGISTER JUNE, 1959

WISCONSIN ADMINISTRATIVE CODE

58a

Chapter Ag 39

BAKERIES AND CONFECTIONARIES

Ag 39.01 Definitions
Ag 39.02 Sanitation
Ag 39.03 Display of license

Ag 39.01 Definitions. "Bakery" and "confectionary" shall mean the terms "bakery" and "confectionary" as defined in sections 97.10 and 97.11, Wis. Stats., respectively, of the Wisconsin Statutes.

History: Cr. Register, November, 1956, No. 11, eff. 1-1-57.

Ag 39.02 Sanitation. Every operator of a bakery or confectionary shall maintain and operate such establishment in conformity with the following regulations:

(1) (a) Buildings shall be so constructed as to prevent the harboring or entrance of vermin and insects. Pets or other animals shall be excluded.

(b) Doors and windows or other openings to the outside shall be completely protected with screens or other devices against the entrance of insects or vermin.

(2) Floors, walls and ceilings of all rooms where bakery or confectionary products are manufactured or stored shall be constructed of easily cleaned impermeable material and shall be kept clean and in good repair.

(3) All bakery and confectionary rooms shall be well lighted and ventilated. Walls and ceilings shall have a light-colored surface.

(4) Retail sales areas shall be separated from production areas by means of partitions at least six feet in height.

(5) Bakery and confectionary rooms shall be used for no purpose except those incidental to the preparation, manufacture, storage or sale of bakery or confectionary products, and to the preparation of foods for sale and consumption in licensed restaurants operated in connection with such bakery or confectionary. The incidental baking of foods in a bakery other than bakery products, such as hams, shall not be prohibited.

(6) All equipment and utensils shall be constructed of material that may be thoroughly cleaned. Equipment shall be designed and located in a manner that will permit inspection and cleaning.

(7) Utility sinks of at least two compartments with hot running water shall be provided for equipment and utensil cleaning.

(8) Ingredient containers shall be equipped with tight-fitting covers and shall be covered when not in use.

(9) An adequate supply of safe, sanitary water shall be provided. Private water supplies shall be tested at least once every 12 months.

(10) Bakeries and confectionaries shall be provided with flush type toilets vented to the outside. Hand-washing facilities apart from utensil-washing sinks shall be provided and shall include heated run-

*Perman
(57a)
2(5)B*

*Ag
Register
1959
7-1-59*

ning water, soap and single service towels. A sign directing employees to wash hands before returning to work shall be placed in toilet rooms. Doors to toilet rooms shall not open directly into production areas.

(11) Manufacturing and ingredient or product storage areas shall not be used as dressing or cloak rooms. No smoking shall be permitted in production areas.

(12) No person affected with a communicable disease shall be permitted to work in a bakery or confectionary.

(13) Persons working in production areas or who come in contact with bakery or confectionary products shall wear clean, light-colored, washable garments and head covers.

(14) This section shall not apply to any person operating a bakery or a confectionary in a vehicle or in any portable structure at a fair, carnival or other temporary location.

History: Cr. Register, November, 1956, No. 11, eff. 1-1-57.

Am. 10/20/56
7-1-57
Ag 39.03 Display of license. Bakery and confectionary licenses shall be displayed in a conspicuous place.

History: Cr. Register, November, 1956, No. 11, eff. 1-1-57.