

Chapter H 97

TOURIST ROOMING HOUSES, CABINS OR COTTAGES

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DEFINITIONS

H 97.01 Utensils. Utensils shall include any kitchenware, tableware, glassware, cutlery, container or other equipment with which food or drink comes in contact during storage, preparation or serving.

PERMITS

H 97.06 Permit requirement; expiration date. Everyone conducting a tourist rooming house, tourist cabins or cottages for tourists or transients must have a permit issued by the state board of health. Each permit shall expire on the 30th day of June each year and shall not be transferable.

CONSTRUCTION

H 97.07 Cabins. (1) All tourist cabins shall be located on well drained sites, premises kept clean, free from nuisances and menaces to health.

(2) Tourist cabins must be of such construction to insure guests safety and protection for comfort under varied weather conditions, and located at least eight feet apart.

(3) All cabins constructed after January 2, 1939 shall conform as follows:

(a) Sleeping rooms shall be of sufficient size to afford at least 400 cubic feet of air space for each adult and 200 cubic feet for each additional occupant under 12 years of age. No greater number of occupants than thus established shall be permitted to sleep in any one room, except where cabins have a cross-ventilating area of at least 50 per cent of the floor area. Then 300 cubic feet of air space for each adult will be acceptable. Cabins with one window, ventilation area must equal one-tenth of the floor area, but in no case shall be smaller than 12 square feet.

(b) Cabins must be properly lighted and heated when necessary.

H 97.08 Tourist rooming houses. (1) All rooms used for tourists above the first floor must be accessible to at least two exits.

(2) Every sleeping room shall be of sufficient size to afford at least 400 cubic feet of air space for each adult and at least 200 cubic feet for each occupant under 12 years of age. No greater number of occupants than thus established shall be permitted to sleep in any one room. Each sleeping room must contain window space equal to one-tenth of the floor area but in no case shall the window space be less than 12 square feet.

FLOORS, WALLS AND CEILINGS

H 97.09 Kitchen, pantry and storeroom. Walls, ceilings and floors in every kitchen, pantry and food storeroom must be kept clean and in good condition at all times. The ceilings and walls must be plastered or covered with metal or other acceptable nonabsorbent material, and painted as often as necessary. The use of paper or calcimine on walls and ceilings in kitchens, pantries and food storerooms is prohibited.

DOORS AND WINDOWS

H 97.10 Screening. All windows, doors and other unprotected openings to outside of building must be properly screened against flies and other insects.

H 97.11 Screening on kitchen. The doors, windows and any other openings shall be properly screened against flies and other insects.

LIGHTING AND VENTILATION

H 97.12 Sleeping rooms. Every sleeping room shall be properly ventilated and lighted, and heated when necessary.

H 97.13 Toilet rooms. Every toilet room in tourist rooming houses or tourist cabins shall be artificially lighted during the entire period that the building is occupied so that all parts of the room are easily visible.

H 97.14 Kitchen. Every kitchen shall be properly lighted and ventilated. Ventilation must be sufficient to remove the gases and fumes caused by the preparation of foods.

TOILET FACILITIES

H 97.15 Installation. All tourist rooming houses and tourist cabins in cities, towns and villages where a system of waterworks and sewers, adjacent to the property, is maintained for public use shall be equipped with suitable lavatories and toilet facilities for the accommodation of its guests.

H 97.16 Conformity with state plumbing code. All toilets, urinals, lavatories, bath tubs, sinks and drains in tourist rooming houses or tourist cabins shall be installed and maintained in conformity with the state plumbing code.

H 97.17 Number. Each tourist rooming house or tourist cabins shall be provided with a public washroom which must be supplied with clean individual towels. The use of the common roller towel is prohibited. There shall be at least one public toilet for every five sleeping rooms or fraction thereof. Where more than five rooms are used, at least one toilet for each sex is required.

H 97.18 Outdoor toilets. All tourist rooming houses or tourist cabins not having a public or private sewer system or waterworks available shall have properly constructed privies or other sanitary devices which shall always be kept clean, properly ventilated and well screened from insects and rodents.

H 97.19 Entrance and construction of privy. A separate apartment with separate entrance, properly designated and screened from public view, must be provided for each sex. All privy doors shall be self-closing.

WATER SUPPLY

H 97.20 Provision. An adequate and safe water supply must be provided for each tourist rooming house or group of tourist cabins.

H 97.21 Testing. All private water supplies shall be tested by an accredited laboratory annually prior to the opening of the tourist season.

H 97.22 Wells. All wells shall be so located, constructed and topped, and the pump so attached as to guard against pollution of the well water.

H 97.23 Conformity with state plumbing code. Private water supply systems and all water supply piping and appliances shall conform with the requirements prescribed under H 62.18 of the state plumbing code. No plumbing fixture, device or construction shall be installed nor maintained which will provide a cross connection between a distributing supply for drinking and domestic purposes, and a polluted supply, a drainage system, a soil or waste pipe so as to permit or make possible the back flow of sewage, polluted water or waste into the water supply piping or system.

H 97.24 New and existing installations. New plumbing, water supply and sewage disposal installations shall be made in accordance with the requirements prescribed in the Wisconsin state plumbing code. Existing installations, when found insanitary upon inspection

by the proper authority, shall be replaced or repaired to conform with said code issued by the state board of health.

H 97.25 Conformity with well drilling code. New wells and pump settings and needed repairs to existing wells shall be made in accordance with the Wisconsin well drilling sanitary code issued by the state board of health.

UTENSILS AND EQUIPMENT

H 97.34 Furnishing of sleeping rooms. (1) Each sleeping room shall be equipped with a suitable bed or cot, spring, mattress, and with cotton or linen sheets and pillow slips and the top and under sheet shall be sufficient in size to completely cover mattress and fold under on sides and ends. Both sheets must be at least 96 inches long after being hemmed and laundered. (This means that the cloth should be torn at least 108 inches in order to meet the required length.) All sheets and other linens must be relaundersed before being assigned to different guests. Additional bedding shall be provided to insure comfort. The use of quilts and comforters on transient beds is prohibited. No bedding shall be used which is worn out and unfit for further use.

(2) Chairs, clothes hooks, a mirror, slop jar or chamber must be provided in each room. Where running water is not supplied, there must be furnished a wash stand, washbowl and pitcher with clean wash water. Clean individual towels must be provided in all rooms.

(3) All bedroom furnishings must be kept clean and free from odor. All parts of each room must be thoroughly cleaned before the room is assigned to a new guest.

H 97.35 Dining rooms. Dining rooms and all places where meals or lunches are served shall be kept clean, well ventilated, heated and lighted, and all openings properly screened against flies and other insects. This requirement shall include the proper cleaning and painting of ceiling and walls, proper cleaning of floors, tables, shelves, counters, chairs, trays and other dining room equipment.

H 97.36 Dining room furniture. The dining room shall be equipped with serviceable furniture.

H 97.37 Table cloths and underpads. Tablecloths and underpads when provided must be kept clean.

H 97.38 Napkins. Cloth napkins, when provided, must be washed and ironed after being used by any guest.

H 97.39 Dishes and silverware. The use of dirty or cracked dishes, badly tarnished or dirty silverware is prohibited.

H 97.40 Work surfaces. Surfaces on which food is prepared or served, or dishes washed, must be of hardwood construction with tight joints or covered with metal or other nonabsorbent material.

H 97.48 Storage of utensils. Utensils shall be stored in a clean, dry place protected from flies, splash, dust, overhead leakage and condensation and other contamination. Wherever practicable utensils shall be covered or inverted.

SANITIZATION

H 97.50 Utensils sanitized. All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively sanitized after each usage.

H 97.51 Prewashing of utensils—recommendation. It is recommended that prewashing be made an integral part of both manual and mechanical utensil washing operation.

(*Note:* The term "prewash" is applied to the process of water scraping of utensils prior to washing. Better washing and sanitizing can be done with any utensil washing setup, either manual or mechanical, if prewashing is practiced.)

H 97.52 Manual cleaning. (1) **SINKS FOR HAND DISHWASHING.** A two-compartment sink shall be provided for all establishments and it is recommended that a three-compartment sink be provided for all new installations.

(2) **WASH WATER—HAND DISHWASHING.** The utensils shall be washed in hot water (temperature suggested 110° to 120° F.) containing an adequate amount of an effective soap or detergent. Water shall be kept clean by changing frequently.

(3) **RINSE—RECOMMENDATION.** It is recommended that all utensils following the washing operation be subjected to a hot water rinse (minimum temperature suggested 110° F.) to remove soap or detergent.

(4) **SANITIZING—HAND DISHWASHING.** After cleaning and rinsing all utensils shall be effectively sanitized by either of the following methods or by other approved means:

(a) Submergence for 30 seconds in clean water maintained at a temperature of at least 170° F.

(b) Submergence for two minutes in a hypochlorite solution. This solution shall be made up with a chlorine concentration of at least 100 parts per million and shall be discarded when it reaches 50 parts per million. Caustic compounds shall not be added to the hypochlorite solution. It is recommended that utensils be racked in baskets so that all surfaces will be wetted during submergence. It is recommended that silverware and plastic dishes be sanitized only in hot water as stated in H 97.52 (4) (a).

(*Note:* Examples of caustic compounds are soaps, water softeners and washing compounds.)

H 97.53 Mechanical cleaning. (1) **RACKING OF UTENSILS.** Utensils shall be stacked in racks or trays so as to avoid overcrowding and in such manner as to assure complete washing contact with all surfaces of each article.

(2) **WASH WATER—MECHANICAL DISHWASHING.** The wash water temperature of the utensil washing machines shall be held at from 140° to 160° F. Utensils shall be in the washing section for at least 20 seconds.

(3) **DETERGENT.** A detergent shall be used in all utensil washing machines and it is recommended that they be equipped with automatic detergent dispensers so that the maximum efficiency of the machines can be obtained.

(4) **SANITIZING—MECHANICAL.** For sanitizing in a spray type machine, dishes shall be subjected to a rinse period of 10 seconds or more at a temperature of at least 170° F. For sanitizing in an immersion tank type machine, dishes shall be submerged for 30 seconds or more with water at a temperature of at least 170° F. There shall be a constant change of water through inlet and overflow.

(5) **DISHWASHER THERMOMETERS.** Thermometers shall be located in both the wash and rinse water lines and in such location as to be readily visible. Thermostatic control of the temperature of the wash and rinse water shall be provided in new equipment and is recommended for existing equipment.

(6) **DISHWASHER WATER PRESSURE.** The pressure of the water used in spray washing and rinsing shall be 15 to 25 pounds per square inch.

H 97.54 Drying of utensils—recommendation. It is recommended that utensils be allowed to drain and air dry in racks or baskets. Drying cloths, if used, shall be clean and shall be used for no other purpose.

H 97.55 Sanitizing of washing aids. Brushes, dish mops, dishcloths, drying cloths and other hand aids used in dishwashing operation shall be sanitized after each period of use.

H 97.56 Cleanliness of kitchen equipment. All stoves, sinks, dishwashing apparatus, wash racks, shelves, tables, counters, meat blocks and meat racks must be kept clean.

REFRIGERATION

H 97.60 Handling and refrigeration of foods. All foods shall be handled, prepared and served under clean and sanitary conditions. All readily perishable food and drink except when being prepared or served shall be kept in a refrigerator which shall have a temperature maintained at or below 50° F. This shall include all custard-filled and cream-filled pastries, milk and milk products, meat, fish, shellfish, gravy, poultry stuffing and sauces, dressings, and salads containing meat, fish, eggs, milk or milk products.

H 97.61 Handling of meats. Meats and foods must not be placed in direct contact with ice. Decayed, contaminated or unwholesome food shall not be stored or served.

WHOLESOMENESS OF FOOD AND DRINK

H 97.63 Location of preparation room. No food can be served unless it is prepared on the premises or in a public commissary or other places approved by the state board of health.

H 97.64 Contaminated ice. The use of contaminated ice in drinks or for cooling of food by direct contact is prohibited.

H 97.65 Use of tainted or spoiled food; washing where needed. The use of tainted or spoiled foods is prohibited. All foods, including vegetables, served raw shall be thoroughly washed in clean, safe water.

H 97.68 Food storage. Food shall not be stored in any basement or room or receptacle that is subject to sewage or waste water back flow, nor in any place having defective drain pipes or appliances making it possible for rodents or vermin to gain access to sewage or waste waters and to food.

H 97.69 Decorating of basement storerooms. Basement storerooms must be painted or whitewashed when required.

DISPOSAL OF WASTE

H 97.72 Containers and removal of garbage. All garbage while in the kitchen shall be kept in containers and removed after each meal.

H 97.73 Garbage and kitchen refuse. All garbage and kitchen refuse must be kept in watertight metal cans provided with close fitting metal covers, unless otherwise protected from flies and insects. Contents must be removed as often as necessary to prevent decomposition and overflow. No waste water, including dish water, shall be discharged on or near the premises so as to create a nuisance. Separate containers must be provided for cans, bottles and similar rubbish.

H 97.74 Drainage of ice boxes and refrigerators. Drains from ice boxes and refrigerators must be connected with the building drain and properly trapped. Where building drain is not available, a drain pipe must be provided and wastes disposed of in such a manner as to avoid a nuisance.

EMPLOYES

H 97.76 Sleeping quarters. All sleeping quarters where provided for employes must comply with requirements of the state building code.

H 97.77 Dressing room and washroom facilities. Employes or other persons must not use the kitchen or places where foods are kept as a dressing room, cloak room or sleeping room. Soap and individual towels must be supplied for employes and all employes shall, before beginning work, after using toilets, and at all times when necessary, wash their hands with clean water and soap.

H 97.78 Head covering for food handlers; use of tobacco. Cooks and helpers in kitchens and all waitresses must wear caps, bands or hair nets, and must refrain from using tobacco while on duty.

COMMUNICABLE DISEASE CONTROL

H 97.80 Disinfecting of rooms. Whenever a room in any tourist rooming house or tourist cabin has been occupied by a guest ill with a communicable disease, it shall be thoroughly disinfected in accordance with the rules of the state board of health before being occupied by another guest.

H 97.81 Restrictions on employment—general. No person suffering from a communicable disease shall be employed in any capacity in a tourist rooming house or tourist cabins.

H 97.82 Restrictions on employment—typhoid fever. Persons who have had typhoid fever shall not be employed in a kitchen or as a handler of foods or food materials until it has been definitely determined by appropriate tests that such persons are not typhoid carriers.

MISCELLANEOUS

H 97.85 Register. Each tourist rooming house, tourist cabins or cottages shall provide a register and require all guests to register their true names and addresses before being assigned sleeping quarters, and this register shall be kept intact and available for inspection by proper authority.

H 97.86 Fire extinguisher. In every building or on every premises which accommodates transients, one or more standard fire extinguishers must be provided.

H 97.87 Common drinking cup. The use of the common drinking cup is prohibited.

H 97.88 Harboring of animals. Kitchens or storerooms must not be used for harboring cats, dogs or other animals.