

Chapter 149

FOOD-HANDLING ESTABLISHMENTS

§ 149-1. Milk and milk products.

**§ 149-2. Covering and display of food
and dairy products.**

**§ 149-3. Sale of unwholesome or tainted
food.**

§ 149-4. Restaurant regulations.

HISTORY: Adopted by the Village Board of the Village of Genoa City as §§ 6-1-5 to 6-1-8 of the 1984 Code. Amendments noted where applicable.]

GENERAL REFERENCES

Alcoholic beverages -- See Ch. 93.

Nuisances -- See Ch. 186.

§ 149-1. Milk and milk products.

No person shall sell, offer or expose for sale any milk or milk product other than Grade "A" milk and milk products as those terms are defined in Ch. AG 80, Wis. Adm. Code, issued by the State Department of Agriculture, Trade and Consumer Protection and State Board of Health, which is hereby incorporated in this chapter by reference as if fully set forth herein. The Clerk-Treasurer is directed to file a certified copy of such regulations in his office for public inspection.

§ 149-2. Covering and display of food and dairy products.

The provisions of Ch. 97, Wis. Stats., relating to covering and display of food and dairy products are hereby adopted by reference and incorporated in this chapter as if fully set forth herein.

§ 149-3. Sale of unwholesome or tainted food.

No person shall sell, offer for sale or hold for sale any meat, fish, fruits, vegetables or other articles of food or drink which are not fresh or properly preserved, sound, wholesome and safe for human consumption or the flesh of any animal which died by disease. The Health Officer is hereby authorized and directed to seize and destroy any articles of food or drink which are offered or held for sale to the public which have become tainted, decayed, spoiled or otherwise unwholesome or unfit for human consumption.

§ 149-4. Restaurant regulations.

- A. Definition.** The term "restaurant" as used in this section shall mean any place, kitchen or conveyance where meals or lunches are prepared for sale, sold or served to transients or the general public.
- B. General sanitation.** All restaurant premises shall be kept clean and free of litter or rubbish. All garbage and rubbish shall be kept in suitable, airtight containers so as not to become a nuisance and shall be disposed of daily in a sanitary manner. No living or sleeping room, urinal, water closet, ash pit or coal bin shall connect directly with any

room used for preparation, storing or serving of food. Between May 1 and October 1, all doors, windows and apertures shall be effectively screened and doors shall be self-closing to prevent the entrance of flies. All equipment shall be kept clean and free from dust, dirt, insects and other contaminating material.

C. Cleanliness and health of employees.

- (1) **Clothing and conduct.** All restaurant employees or workers shall wear clean clothing, hair nets or caps and shall keep their hands clean at all times while engaged in handling food, drink, utensils or equipment. Employees or workers shall not expectorate, or use tobacco in any form, in any area in which food is prepared.
- (2) **Disease.** No person infected with any disease in a communicable form, or who is a carrier of any contagious disease, shall work in any restaurant and no restaurant owner or operator shall employ any such person to work in any restaurant.
- (3) **Duty of Health Officer.** If the Health Officer shall suspect that an employee or worker in any restaurant is afflicted with any disease in communicable form, he shall notify such employee to cease working in any restaurant in the Village until he shall present a certified statement of a reputable physician or other satisfactory evidence that he is free from communicable disease.

D. Water supply and plumbing. In every restaurant, adequate safe water, under pressure, shall be convenient and available in any room where food is prepared or utensils washed. Private water supplies shall be tested for purity not less than once every six months, in the manner directed by the Health Officer. Plumbing shall be so designed, installed and maintained to prevent contamination of the water supply, food, drink or equipment.

E. Cleansing of utensils and equipment. In order to ensure proper cleansing and disinfection of glasses, cups, dishes and other eating utensils in restaurants, they shall be thoroughly washed and sanitized after each use by one of the methods described in Secs. H 96.01, 1902, and 96.06, Wis. Adm. Code, which are incorporated in this section by reference as if fully set forth herein. Glasses or utensils may be chilled in cold running water or dry cold chests but shall not be chilled in a stationary container of cold or ice water.

F. Responsibility for compliance. It shall be the duty of the restaurant owner or operator to comply with the provisions of this section. Restaurant employees and workers shall also be personally responsible for compliance with Subsection C of this section.