

**Chapter 8.40
Restaurants**

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8.40.010 Restaurant defined.

The term "restaurant" as used in this chapter means any place, kitchen or conveyance where meals or lunches are prepared for sale, sold or served to transients or the general public. (Prior code § 10.08(1))

8.40.020 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 1st and October 1st, 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. (Prior code § 10.08(2))

8.40.030 Cleanliness and health of employees.

A. 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.

B. 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.

C. 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. (Prior code § 10.08(3))

8.40.040 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 utensil 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. (Prior code § 10.08(4))

8.40.050 Cleansing of utensils and equipment.

In order to insure 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 Sections H 95.31 and H 96.32 of the Wisconsin Administrative Code, which are incorporated in this chapter by reference as if fully set forth herein. Glasses or utensils may be chilled in cold running water or dry cold chests and shall not be chilled in a stationary container of cold or ice water. (Prior code §

10.08(5))

**8.40.060 Responsibility for
 compliance.**

It shall be the duty of the restaurant owner or operator to comply with the provisions of this chapter. Restaurant employees and workers shall also be personally responsible for compliance with Section 8.40.030. (Prior code § 10.08(6))