

## Chapter 244

### FOOD-HANDLING ESTABLISHMENTS

§ 244-1. Right of entry and inspection.

§ 244-4. Milk and milk products.

§ 244-2. Restaurants.

§ 244-5. Sale of unwholesome or tainted food.

§ 244-3. Grocery stores and meat markets.

[HISTORY: Adopted by the Village Board of the Village of Endeavor at time of adoption of Code (see Ch. 1, General Provisions, Art. II). Amendments noted where applicable.]

#### GENERAL REFERENCES

Intoxicating liquor and fermented malt beverages — See Ch. 273.

Nuisances — See Ch. 312.  
Solid waste — See Ch. 378.

#### § 244-1. Right of entry and inspection.

The Health Officer shall have the right to enter and examine any public premises or any place where meat, fish, poultry, game, milk, bakery goods or other foodstuffs are stored, prepared or dispensed for public consumption and to inspect or examine any vehicle transporting such foodstuffs for the purpose of enforcing the provisions of this chapter. Any person who shall hinder, obstruct or prevent the Health Officer from entering or carrying out his examination of such premises or vehicle shall, upon conviction, be subject to the general penalty of Chapter 1, § 1-4 of this Code.

#### § 244-2. Restaurants.

- A. Definition. The word "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. The Village of Endeavor park concession stand is exempt from this section.
- 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 engaging 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 any 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 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 cleaning and disinfecting 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 Ch. HFS 196, Wis. Adm. Code, which is 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.

### **§ 244-3. Grocery stores and meat markets.**

No person shall operate a grocery store or meat market within the Village of Endeavor in an unsanitary, filthy or unclean manner so as to endanger the health of patrons or other persons. In any grocery stores and meat markets, refrigerators or refrigerator counters shall be kept in sanitary condition and shall maintain a temperature of 40° F. (35.5° C.) or below. Spoiled or unwholesome food shall be removed from the refrigerator immediately upon detection. The walls and ceilings of the store and stockrooms shall be kept clean and painted. Basements shall be clean and orderly, and all refuse or garbage kept inside the premises must be placed in metal containers properly covered and disinfected when necessary. Meat grinders, hooks and all other utensils must be cleaned at the end of each workday. All unwrapped bakery or confectionery products shall be handled in such a manner that they do not come in direct contact with the hands of the individual selling them. The operator of the store or market shall be responsible for compliance with this section.

**§ 244-4. Milk and milk products.**

No person shall sell or offer or expose for sale any milk or milk product except in accordance with the requirements of the Tri-County Environmental Health Consortium as agent of the State Department of Health and Family Services.

**§ 244-5. 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.

