

(3) **MECHANICAL WASHING.** (a) *Racking.* Utensils shall be stacked in racks or trays so as to avoid overcrowding, and in such a manner as to assure complete washing contact with all surfaces of each article.

(b) *Wash water.* The wash water temperature of utensil washing machines shall be held at from 130 degrees to 150 degrees Fahrenheit. Utensils shall be in the washing section for at least 20 seconds.

(c) *Detergent.* A detergent shall be used in all utensil washing machines, unless manual washing with a detergent precedes the machine operation. Mechanical dishwashers should be equipped with automatic detergent dispensers.

(d) *Sanitizing.* For sanitizing in a spray-type machine, dishes shall be subjected to a rinse period of 10 seconds or more at a temperature in the line of at least 180 degrees Fahrenheit. For sanitizing in an immersion-type machine, dishes shall be submerged for 30 seconds or more with the water at the temperature of 170 degrees Fahrenheit or more. There shall be a constant change of water through the inlet and overflow.

(e) *Thermometers.* Thermometers shall be located in both the wash and rinse water line, and in such a location as to be readily visible. Thermostatic control of the temperature of the rinse water shall be provided in new equipment.

(f) *Water pressure.* The pressure of the water used in the spray washing and rinsing should be 15 to 25 pounds per square inch at the machine nozzles.

(g) *Home-type dishwasher.* Where the home-type washer is used, the unit shall be limited in use to either 140 degrees Fahrenheit for dishwashing, or 180 degrees Fahrenheit for rinsing and sanitizing dishes, but not for both unless the dishwasher is equipped to provide both wash water at 140 degrees Fahrenheit and rinse water at 180 degrees Fahrenheit.

(4) **DRYING OF UTENSILS.** Utensils should 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.

History: Cr. Register, April, 1964, No. 100, eff. 5-1-64.

H 56.12 Insect and rodent control. (1) **SCREENS.** All outside openings shall be provided with wire screening of not less than number 16 mesh or its equivalent and shall be properly maintained. Screens for windows shall cover at least one-third of the window area. Screen doors shall be self-closing. Screens shall be completely installed prior to June 1 of each year.

(2) **ERADICATION.** All means necessary for the elimination of rodents, flies, roaches, bedbugs, fleas, lice and other household pests shall be used. All poison shall be used with extreme care to prevent accidental poisoning of domestic animals and people.

(3) **LABELING AND STORAGE OF POISONOUS COMPOUNDS.** All poisonous compounds used in the extermination of rodents or insects shall be so labeled as to be easily identified. Poisonous compounds shall be stored independently and separately from food and kitchenware.

History: Cr. Register, April, 1964, No. 100, eff. 5-1-64.

H 56.13 Solid waste disposal. (1) **SOILED DRESSINGS.** Institutions that house persons requiring nursing or medical care shall have fa-

cilities for the incineration of soiled dressings. The incinerator should preferably be gas fired and shall be located in a boiler or furnace room having fire resistive requirements established by Wis. Adm. Code, Ch. Ind. 57. ✓

(2) FREQUENCY AND MANNER OF DISPOSAL. The contents of garbage and refuse containers shall be removed and disposed of in a sanitary manner at least twice weekly between May 1 and October 15 and otherwise weekly.

History: Cr. Register, April, 1964, No. 100, eff. 5-1-64.

H 56.14 Fire safety. (1) FIRE RESISTIVE ENCLOSURE. The furnace, boiler, fuel tanks and breaching shall be properly enclosed and separated from the rest of the building by fire resistive construction which will meet the requirements of Wis. Adm. Code, Ch. Ind. 57. ✓

(2) REQUIRED CONTROLS. Fire escapes, fire exits, fire extinguishers, fire alarm systems, exit lights and directions for escape shall be provided which will meet the requirements of Wis. Adm. Code, Ch. Ind. 57. ✓

(3) FLAMMABLE MATERIAL. Flammable material and supplies, such as paint, varnish, oil-soaked rags, etc., shall be stored in metal containers or metal cabinets.

(4) GREASE FIRES. An additional fire extinguisher suitable for grease fires shall be provided in the kitchen.

(5) ELECTRICAL. Electrical apparatus and cords shall be examined periodically and repaired if necessary. Multiple extension cords from single outlets should be avoided.

History: Cr. Register, April, 1964, No. 100, eff. 5-1-64.

H 56.15 Ventilation. (1) SLEEPING ROOM. No room shall be used as a sleeping room which does not have an outside window or a window opening on a well-ventilated light well, air shaft or court which can be opened for ventilation.

(2) OBJECTIONABLE ODOR. Kitchens, bathrooms, utility and soiled linen rooms shall be ventilated to prevent objectionable odors from permeating through the building.

History: Cr. Register, April, 1964, No. 100, eff. 5-1-64.

H 56.16 Housekeeping. (1) CLEANLINESS OF ROOMS. The floors, walls, windows and ceilings shall be kept free from dirt.

(2) CLEANLINESS OF FURNISHINGS. All rugs, carpets, blinds, drapes, curtains and upholstered furniture and other equipment shall be kept clean and free from odor and in good repair.

(3) COMMON TOILET ARTICLES. Common toilet articles including towels, hairbrushes, combs, etc., shall not be permitted.

(4) COMMON DRINKING VESSELS. Common drinking vessels shall not be used.

History: Cr. Register, April, 1964, No. 100, eff. 5-1-64.