

HSS 196.05 Food supplies. (1) **GENERAL.** Food shall be in sound condition, free from spoilage, filth or other contamination, not adulterated, and shall be safe for human consumption. Food shall be obtained from sources that comply with all laws relating to food and food labeling. The use of food in hermetically sealed containers that was not prepared in an approved food processing establishment is prohibited.

(2) **SPECIAL REQUIREMENTS.** (a) Fluid milk and fluid milk products used or served shall be pasteurized and shall meet the grade A quality standards under s. 97.24, Stats., and ch. Ag 80. Dry milk and dry milk products shall be made from pasteurized milk and milk products.

(b) Fresh and frozen shucked shellfish, including oysters, clams, and mussels, shall be packed in nonreturnable packages identified with the name and address of the original shell stock processor, shucker-packer, or repacker, and the interstate certification number. Shell stock and shucked shellfish shall be kept in the container in which they were received until they are used. Each container of unshucked shell stock, oysters, clams or mussels shall be identified by an attached tag that states the name and address of the original shell stock processor, the kind and quantity of shell stock, and an interstate certification number issued by the state or foreign shellfish control agency.

(c) Only clean whole eggs, with shell intact and without cracks or checks, or pasteurized liquid, frozen, or dry eggs or pasteurized dry egg products may be used, except that hard-boiled, peeled eggs, commercially prepared and packaged, may be used.

History: Cr. Register, June, 1985, No. 354, eff. 7-1-85.

HSS 196.06 Food protection. (a) **GENERAL.** At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, drainage, and overhead leakage or overhead drippage from condensation. The temperature of potentially hazardous food shall be 40°F. (4°C.) or below or 150°F. (66°C.) or above, as appropriate, at all times, except as otherwise provided in this chapter.

(2) **EMERGENCY OCCURRENCES.** In the event of a fire, flood, power outage, or similar event that might result in the contamination of food, or that might prevent potentially hazardous food from being held at required temperatures, the person in charge shall immediately notify the department or the public health professional who directs the local environmental health program. Upon receiving notice of this occurrence, the department or the public health professional who directs the local environmental health program shall take whatever action that he or she deems necessary to protect the public health.

Note: To notify the department, phone the bureau of environmental health, 608-266-2835. To notify the public health professional who directs the local environmental health program, contact the office of the local health officer.

History: Cr. Register, June, 1985, No. 354, eff. 7-1-85; reprinted to correct note, Register, August, 1985, No. 356.

HSS 196.07 Food storage. (1) **GENERAL.** (a) Food, whether raw or prepared, if removed from the container or package in which it was obtained, shall be stored in a clean covered container except during necessary periods of preparation or service. Container covers shall be

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impervious and non-absorbent, except that linens or napkins may be used for lining or covering bread or roll containers. Solid cuts of meat shall be protected by being covered in storage, except that quarters or sides of meat may be hung uncovered on clean sanitized hooks if no food product is stored beneath the meat.

(b) Containers of food shall be stored a minimum of 6 inches (152 mm) above the floor in a manner that protects the food from splash and other contamination, and that permits easy cleaning of the storage area, except that:

1. Metal pressurized beverage containers need not be elevated; and
2. Containers may be stored on dollies, racks or pallets, if this equipment is easily movable.

(c) Food and containers of food shall not be stored under exposed or unprotected sewer lines or water lines, except for automatic fire protection sprinkler heads that may be required by law. The storage of food in toilet rooms or vestibules is prohibited.

(d) Food not subject to further washing or cooking before serving shall be stored in a way that protects it against cross-contamination from food requiring washing or cooking.

(e) There shall be no wet storage of packaged foods and beverages except that bottled or canned beverages may be stored in ice water with a chlorine residual of at least 50 parts per million, provided that the top of the bottle is not submerged.

(f) When bulk food such as cooking oil, syrup, salt, sugar or flour is not stored in the product container or package in which it was obtained, the bulk food shall be stored in a container identifying the food by common name unless the identity of the bulk food is unmistakable to the restaurant employe or any other user of it or to an authorized employe or agent of the department.

(2) REFRIGERATED STORAGE. (a) Adequate refrigeration facilities shall be provided to assure the maintenance of potentially hazardous food at required temperatures during storage. Effectively insulated facilities may be used for short periods for transporting food. Each facility storing potentially hazardous food shall be provided with a numerically scaled indicating thermometer, accurate to $\pm 1^{\circ}\text{F}$. (1°C .), located to measure the air temperature in the warmest part of the facility and to be easily readable. Recording thermometers, accurate to $\pm 2^{\circ}\text{F}$. (1°C .), may be used in lieu of indicating thermometers.

(b) Potentially hazardous food requiring refrigeration after preparation shall be rapidly cooled to an internal temperature of 40°F . (4°C .) or below. Potentially hazardous foods of large volume or prepared in large quantities shall be rapidly cooled, using shallow pans, agitation, quick chilling, water circulation external to the food container, or a similar method so that the cooling period needed to reach safe temperatures does not exceed 4 hours. Potentially hazardous food to be transported cold shall be prechilled and held at a temperature of 40°F . (4°C .) or below.

(c) Frozen food shall be kept frozen and shall be stored at a temperature of 0°F . (-18°C .) or below.

(d) Ice intended for human consumption may not be used as a medium for cooling stored food, food containers or food utensils, except that the ice may be used for cooling cold plates which are an integral part of the cooling unit or cold plates defined as existing equipment.

(3) **HOT STORAGE.** (a) Adequate hot food storage facilities shall be provided to assure the maintenance of food at the required temperature during storage. Each hot food facility storing potentially hazardous food shall be provided with a numerically scaled indicating thermometer, accurate to $\pm 2^{\circ}\text{F.}$ (1°C.), located to measure the air temperature in the coolest part of the facility and located to be easily readable. Recording thermometers, accurate to $\pm 2^{\circ}\text{F.}$ (1°C.), may be used in lieu of indicating thermometers. Where it is impractical to install thermometers on bainmaries, steam tables, steam kettles, heat lamps, cal-rod units, insulated food transport carriers, or similar equipment, a product thermometer shall be available and shall be used to check internal food temperature.

(b) The internal temperature of potentially hazardous foods requiring hot storage shall be 150°F. (66°C.) or above except during necessary periods of preparation. Potentially hazardous food to be transported hot shall be held at a temperature of 150°F. (66°C.) or above.

^{*} History: Cr. Register, June, 1985, No. 354, eff. 7-1-85.

HSS 196.08 Food preparation. (1) **GENERAL.** (a) Food shall be prepared with the least possible manual contact, with suitable utensils, and on surfaces that prior to use have been cleaned, rinsed and sanitized to prevent cross-contamination.

(b) An approved sink for food preparation shall be installed in new restaurants where a mechanical dish machine has been installed in lieu of a 3-compartment scullery sink. The pre-wash sink shall not be used for food preparation.

(2) **RAW FRUITS AND RAW VEGETABLES.** Raw fruits and raw vegetables shall be thoroughly washed with potable water before being cooked or served.

(3) **COOKING POTENTIALLY HAZARDOUS FOODS.** Potentially hazardous foods requiring cooking shall be cooked to heat all parts of the food to a temperature of at least 150°F. (66°C.), except that:

(a) Poultry, poultry stuffings, stuffed meats and stuffings containing meat shall be cooked to heat all parts of the food to at least 165°F. (74°C.) with no interruption of the cooking process;

(b) Pork and pork products shall be cooked to heat all parts of the food to at least 150°F. (66°C.), or, if cooked in a microwave oven, to at least 170°F. (77°C.);

(c) Beef roasts, if cooked in a microwave oven, shall be cooked to an internal temperature of at least 145°F. (63°C.); and

(d) Rare roast beef shall be cooked to an internal temperature of at least 140°F. (60°C.) unless otherwise ordered by the immediate consumer.

(4) **DRY MILK AND DRY MILK PRODUCTS.** Reconstituted dry milk and dry milk products may be used in instant desserts and whipped products or for cooking and baking purposes.

(5) **LIQUID, FROZEN, OR DRY EGGS AND EGG PRODUCTS.** Liquid, frozen, or dry eggs and egg products may only be used for cooking and baking purposes.

(6) **REHEATING.** Potentially hazardous foods that have been cooked and then refrigerated shall be reheated rapidly to 165°F. (74°C.) or higher throughout before being served or before being placed in a hot food storage facility. Steam tables, bainmaries, warmers, and similar hot food holding facilities are prohibited for the rapid reheating of potentially hazardous foods.

(7) **NONDAIRY PRODUCTS.** Nondairy creaming, whitening, or whipping agents may be reconstituted on the premises only when they will be stored in sanitized, covered containers not exceeding one quart in capacity and cooled to 40°F. (4°C.) or below within 4 hours after preparation.

(8) **PRODUCT THERMOMETERS.** Metal stem-type numerically scaled indicating thermometers, accurate to $\pm 2^\circ\text{F}$. (1°C.), shall be provided and used to ensure that the proper internal cooking, holding, or refrigeration temperature is attained and maintained for all potentially hazardous foods, except that, as indicated under s. HSS 196.07 (2) (a) and (3), for refrigerated storage or hot storage, recording thermometers, accurate to $\pm 2^\circ\text{F}$. (1°C.), may be used in lieu of indicating thermometers.

(9) **THAWING POTENTIALLY HAZARDOUS FOODS.** Potentially hazardous foods shall be thawed:

(a) In refrigerated units at a temperature not to exceed 40°F. (4°C.);

(b) Under potable running water at a temperature of 70°F. (21°C.) or below, with sufficient water velocity to agitate and float off loose food particles into the overflow;

(c) In a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven; or

(d) As part of the conventional cooking process.

History: Cr. Register, June, 1985, No. 354, eff. 7-1-85; reprinted to correct error in (1) (a), Register, August, 1985, No. 356.

HSS 196.09 Food display, service and transportation. (1) **POTENTIALLY HAZARDOUS FOOD.** Potentially hazardous food shall be kept at an internal temperature of 40°F. (4°C.) or below or at an internal temperature of 150°F. (66°C.) or above during display and service, except that rare roast beef may be held for service at an internal temperature of at least 140°F. (60°C.).

(2) **MILK AND CREAM DISPENSING.** (a) Milk and milk products for drinking purposes shall be provided to the consumer in an unopened, commercially filled package not exceeding 1 pint in capacity, or drawn from a commercially filled container stored in a mechanically refrigerated bulk milk dispenser. Where a bulk dispenser for milk and milk prod-

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ucts is not available and portions of less than ½ pint are required for mixed drinks, cereal, or dessert service, milk and milk products may be

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