

Chapter HSS 196

RESTAURANTS

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Note: Chapter HSS 196 as it existed on June 30, 1985 was repealed and a new chapter HSS 196 was created effective July 1, 1985.

HSS 196.01 Authority and purpose. Section 50.57, Stats., gives the department authority to prescribe rules for restaurants, and to enforce these rules for the purpose of protecting public health and safety.

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

HSS 196.02 Scope. (1) **APPLICABILITY.** The provisions of this chapter apply to any regular restaurant, mobile restaurant, temporary restaurant or special organization serving meals, except that ss. HSS 196.05 to 196.15 apply only to regular restaurants, mobile restaurants and temporary restaurants, s. HSS 196.16 applies only to mobile restaurants, s. HSS 196.17 applies only to temporary restaurants, s. HSS 196.18 applies only to special organizations serving meals and s. HSS 196.19 applies only to regular restaurants and mobile restaurants.

(2) **APPROVED COMPARABLE COMPLIANCE.** (a) When it appears to the department that strict adherence to a provision of this chapter is impractical for a particular restaurant, the department may approve a modification in that rule for that facility if the department is provided with satisfactory proof that the grant of a variance will not jeopardize the public's health, safety or welfare.

(b) The department under s. HSS 196.19 may certify an operator or manager of a restaurant who has passed a written examination that the council on food protection practices has determined meets the examination criteria of s. HSS 196.19 (4).

History: Cr. Register, June, 1985, No. 354, eff. 7-1-85; r. and recr. (1), Register, September, 1991, No. 429, eff. 10-1-91; am. (1), renum. (2) to be (2) (a), cr. (2) (b), Register, March, 1994, No. 459, eff. 4-1-94.

HSS 196.03 Definitions. In this chapter:

(1) "Adulterated" means the condition of a food if it bears or contains any poisonous or deleterious substance in a quantity which may be injurious to health; if it bears or contains any added poisonous or deleterious substance for which no safe tolerance has been established under U.S. food and drug administration regulations, or in excess of the tolerance if

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one has been established; if it consists in whole or in part of any filthy, putrid, or decomposed substance, or if it is otherwise unfit for human consumption; if it has been processed, prepared, packed or held under unsanitary conditions, whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health; if it is in whole or in part the product of a diseased animal, or an animal which has died otherwise than by slaughter; or if its container is composed in whole or in part of any poisonous or deleterious substance which may render the contents injurious to health.

(2) "Agent" means the city, county or village designated by the department to issue permits to and make investigations or inspections of restaurants, including temporary restaurants and mobile restaurants.

(3) "Approved" means acceptable to the department, based on its determination of conformance to this chapter and good public health practices.

(4) "Corrosion-resistant material" means a material which maintains its original surface characteristics under prolonged contact with food, cleaning compounds and sanitizing solutions.

(5) "Department" means the department of health and social services.

(6) "Easily cleanable" means readily accessible and made of a kind of material and finish and so fabricated that residue may be completely removed by normal cleaning methods.

(7) "Employee" means any person working in a restaurant.

(8) "Equipment" means, in connection with the operation of a restaurant, stoves, ranges, hoods, counter freezers, meatblocks, counters, refrigerators, sinks, ice-making machines, dishwashing machines, steamtables, blenders, meat grinders and slicers and similar items other than utensils.

(9) "Existing", in reference to a restaurant, means operating with a permit from the department before January 1, 1990.

(10) "Furnishings" means, in connection with the operation of a restaurant, linens, chairs, tables, shelves, drapes, curtains, decorations, fixtures and similar items.

(11) "General public" means persons who are served a meal but are not part of the household. "General public" includes but is not limited to members and guests of churches, religious, fraternal, youth or patriotic organizations, and members, guests, employees, customers and occupants of public or private service clubs, civic organizations, industrial plants, office buildings and businesses. "General public" does not include personal guests in private homes; residents or employees of governmental institutions; residents, patients or employees of health care facilities or of community-based residential facilities, defined in s. 50.01 (1), Stats.; residents, clients or employees of facilities licensed under ch. 48, Stats.; visitors of patients or of residents of health care facilities, community-based residential facilities, defined in s. 50.01 (1), Stats., or governmental institutions; and visitors of residents or clients of facilities licensed under ch. 48, Stats.

(11m) "Hot water" means water at a temperature of 110° F. (43°C.) or higher.

(11r) "Incidental food service" means meals offered to the general public that are not a primary activity of the establishment licensed by the department of agriculture, trade and consumer protection under ch. 97, Stats., comprise no more than 25% of gross annual food sales and do not entail full service food preparation. Incidental food service includes:

(a) Sale of a beverage with a bakery item for carry-out only.

(b) Individually-wrapped, hermetically-sealed single food servings obtained from an approved source located off premises, with preparation limited to heating and serving with single service utensils.

(c) Self-service prewrapped sandwiches for carry-out prepared in an on-premises delicatessen licensed by the department of agriculture, trade and consumer protection under ch. 97, Stats.

(12) "Limited food service" means the serving of food which is prepared and packaged off the premises with preparation on the premises limited to heating and serving with single-service articles.

(13) "Meal" means food that is served, except soft drinks, ice cream, milk, milk drinks, ices and confections. "Meal" includes but is not limited to sandwiches, individual portions of cured and pickled food sold from bulk containers, hard boiled eggs, hot ready-to-eat soup, individual pastry items generally sold with a beverage, raw or cooked processed foods sold or served in individual portions, or ingredients prepared, served or sold at retail for human consumption by any fixed or mobile restaurant or pushcart, coffee shop, cafeteria, cafe, luncheonette, grill, tearoom, sandwich shop, drive-in restaurant, caterer, whether the caterer sells meals or lunches at a stated price or is contracted by the meal or on an hourly basis, commissary, delicatessen, industrial feeding establishment, private organization operating a food service in a hospital, or temporary restaurant.

(14) "Mobile restaurant" means a restaurant operating from a movable vehicle, pushcart, trailer or boat which periodically or continuously changes location and wherein meals or lunches are prepared or served or sold to the general public, excepting those vehicles used in delivery of pre-ordered meals or lunches prepared in a licensed restaurant. "Mobile restaurant" does not include a common carrier regulated by the state or federal government.

(15) "New", in reference to a restaurant, means operating with a permit from the department for the first time on or after January 1, 1990.

(16) "Occasional" means fewer than 4 days during any 12-month period.

(17) "Operator" means the owner or person responsible to the owner for the operation of the restaurant.

(18) "Person" means an individual, partnership, association, firm, company, corporation, organization, municipality, county, town, or state agency, whether tenant, owner, lessee or licensee, or the agent, heir or assignee of any of these.

(19) "Potentially hazardous food" means any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of

infectious or toxigenic microorganisms. "Potentially hazardous food" does not include foods which have a pH level of 4.6 or below or a water activity (a_w) value of 0.85 or less.

(20) "Pre-wash" means the process of water scraping of utensils prior to washing.

(21) "Premises" means each individual building, space or stand where meals or lunches are prepared, served or sold.

(21m) "Regular restaurant" means a restaurant other than a mobile restaurant, temporary restaurant, special organization serving meals or a prepackaged food service operation that serves only individually wrapped, hermetically sealed single food servings supplied by a licensed processor as defined in s. 254.68 (1) (c) 1., Stats.

(22) "Restaurant" means any building, room or place where meals are prepared, served or sold to transients or the general public, and all places used in connection with the building, room or place and includes any public or private school lunchroom for which food service is provided by contract. "Restaurant" does not include:

(a) Taverns that serve free lunches consisting of popcorn, cheese, crackers, pretzels, cold sausage, cured fish or bread and butter;

(b) Churches, religious, fraternal, youth or patriotic organizations, service clubs and civic organizations which occasionally prepare, serve or sell meals to the general public;

(c) Any public or private school lunchroom for which food service is directly provided by the school;

(d) Any food service provided solely for needy persons;

(e) Bed and breakfast establishments; or

(f) A private individual selling food from a movable or temporary stand at a public farm sale.

(23) "Sanitize" means effective bactericidal treatment of clean surfaces of equipment utensils by a process which has been approved by the department as being effective in destroying micro-organisms, including pathogens.

(23m) "School lunchroom" means the room or rooms where meals are served to students, faculty or staff of a school and their guests. In this subsection, "school" means any of the following:

(a) A public school as described in s. 115.01 (1), Stats.;

(b) A private school as described in s. 115.001 (3r), Stats.;

(c) A vocational, technical or adult education school; or

(d) A college or university.

(24) "Secretary" means the secretary of the department of health and social services.

(25) "Service base" means an enclosed building for servicing, cleaning, inspection and maintenance of the mobile restaurant.

(26) "Single-service article" means a cup, container, lid or closure, plate, knife, fork, spoon, stirrer, paddle, straw, place mat, napkin, doily, wrapping material, or any similar article constructed wholly or in part from paper, paperboard, molded pulp, foil, wood, plastic, synthetic or other readily destructible material, and intended by the manufacturer and generally recognized by the public as for one usage only after which it is to be discarded.

(27) "Special organization serving meals" means a restaurant operated by a church or a religious, fraternal, youth or patriotic organization or a service club or civic organization that prepares, serves or sells meals to which members of the general public are invited, for at least 4 but no more than 12 days during any 12-month period. "Meals", as used in this subsection, does not include a meal that is incidental to normal activities intended exclusively for members of the particular special organization, nor does it include a meal served in conjunction with a church worship service, such as a funeral or wedding, to persons who attended that service.

(28) "Tempered water" means water ranging in temperature from 85°F. (29°C.) to less than 110°F. (43°C.).

(29) "Temporary restaurant" means a restaurant that operates at a fixed location in conjunction with a single event such as a fair, carnival, circus, public exhibition, anniversary sale or occasional sales promotion.

(30) "Utensil" means any kitchenware, tableware, glassware, cutlery, container or similar item with which food or drink comes in contact during storage, preparation or serving.

(31) "Wholesome" means in sound condition, clean, free from adulteration and otherwise suitable for use as human food.

History: Cr. Register, June, 1985, No. 354, eff. 7-1-85; am. (2), (9), (15) and (19), cr. (11m), (11r), (22) (f), (23m) and (26m), r. and recr. (22) (intro.), (c) to (e), Register, January, 1990, No. 409, eff. 2-1-90; renum. (26m) to (29) to be (28) to (31), cr. (27), Register, September, 1991, No. 429, eff. 10-1-91; cr. (21m), Register, March, 1994, No. 459, eff. 4-1-94; corrections in (11r) made under s. 13.93 (2m) (b) 7, Stats., Register, March, 1994, No. 459.

HSS 196.04 Permits. (1) APPLICATION. (a) Before opening for business, every restaurant operator shall obtain a permit from the department or its agent by application made upon a form furnished by the department or agent.

(b) Incidental food services are exempt from the permit requirement under par. (a).

Note: To obtain a copy of the application form, write: Bureau of Environmental Health, P.O. Box 309, Madison, Wisconsin 53701.

(2) **ACTION BY THE DEPARTMENT.** Within 30 days after receiving a complete application for a permit, the department or its agent shall either approve the application and issue a permit or deny the application. If the application for a permit is denied, the department or its agent shall give the applicant reasons, in writing, for the denial. A permit shall not be issued to an operator of a new restaurant without prior inspection of the restaurant by the department or its agent to ensure that the restaurant complies with the requirements of this chapter.

(3) **DISPLAY OF PERMIT.** The permit issued by the department or its agent shall be conspicuously displayed in the restaurant.

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(4) **CHANGE OF OPERATOR.** The operator of a restaurant shall promptly notify the department in writing of his or her intention to cease operations and shall supply the department with the name and mailing address of any prospective new operator.

History: Cr. Register, June, 1985, No. 354, eff. 7-1-85; renum. (1) to be (1) (a), cr. (1) (b), Register, January, 1990, No. 409, eff. 2-1-90.

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. ATCP 63. 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; correction in (2) (a) made under s. 13.93 (2m) (b) 7, Stats., Register, March, 1994, No. 459.

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.

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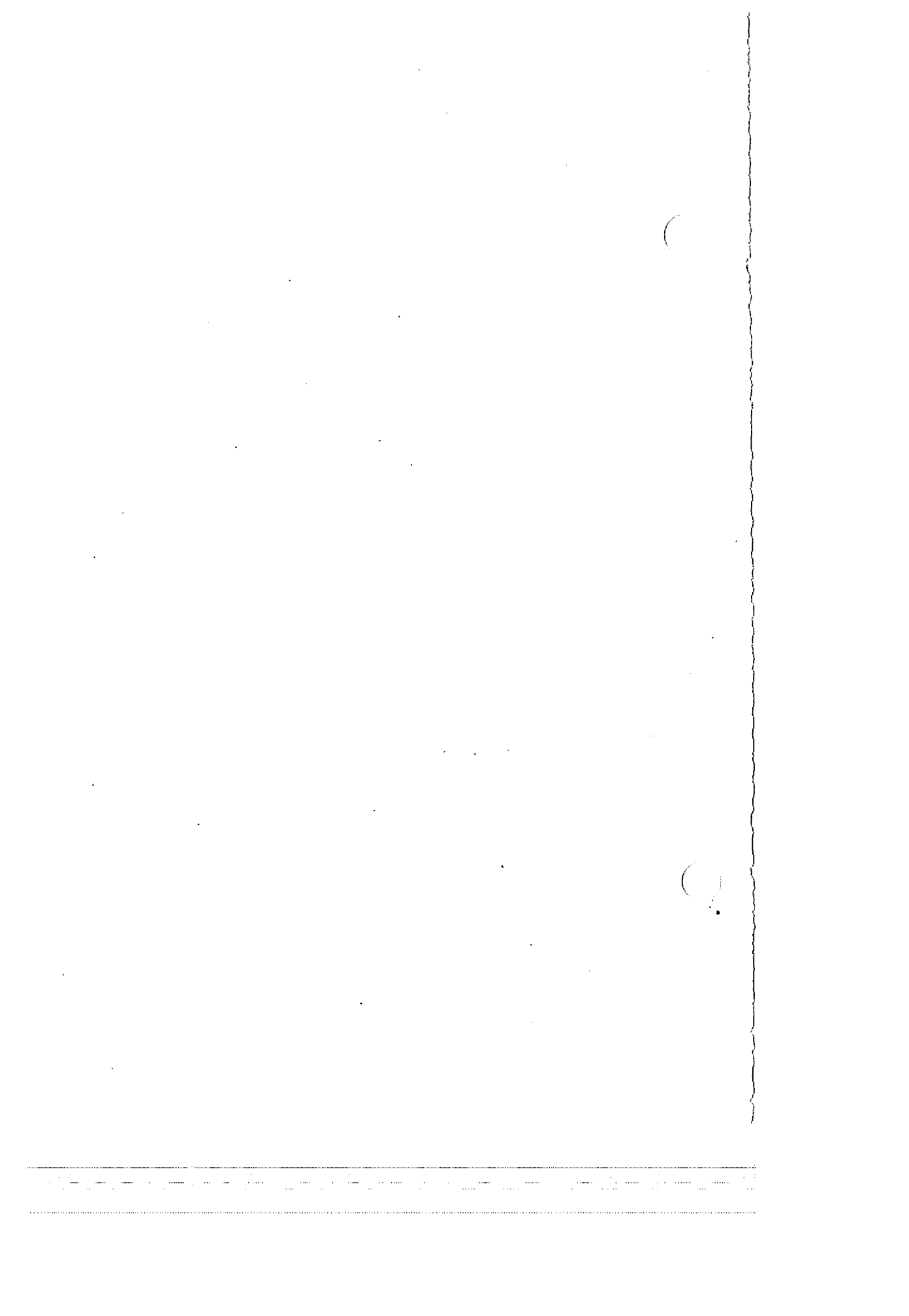
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Note: To notify the department, phone the bureau of environmental health, 608-266-2835. To notify the public health professional who directs the local environmental health program, contact the office of the local health officer.

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 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.

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(11) **INSECT AND RODENT CONTROL.** Effective measures intended to minimize the presence of rodents, flies, cockroaches, and other insects on the premises shall be employed. The premises shall be kept in a condition which will prevent the harborage or feeding of insects or rodents.

(12) **PLUMBING.** All plumbing shall be installed and maintained in accordance with chs. ILHR 82 to 86.

History: Cr. Register, September, 1991, No. 429, eff. 10-1-91.

HSS 196.19 Certification of a restaurant operator or manager. (1) DEFINITIONS. In this section:

(a) "Certified manager" means the operator or a manager of a restaurant who has been certified by the department under this section.

(b) "Council on food protection practices" means the council established under s. 15.197 (21), Stats., to advise the department in regard to operation of the certification program.

(c) "Manager" means an individual who has direct authority over or exercises control or supervision over the employes and operations of a restaurant.

(d) "Testing service" means the developer of a food protection practices examination.

(2) **REQUIREMENT.** (a) Beginning January 1, 1995, the operator or at least one manager of a restaurant shall have a certificate issued by the department that states that the operator or manager has, after January 1, 1990, passed a department-approved written examination on food protection practices.

(b) The operator or a manager of a new or change-of-operator restaurant opening on or after January 1, 1995 shall become certified within 6 months after the restaurant opens for business.

(c) If more than one restaurant operated by the same person is located on the same property or contiguous properties, only the operator or one manager is required to be certified.

(3) **APPLICATION FOR CERTIFICATION.** (a) Application for certification shall be made on a form provided by the department.

(b) A completed application form shall be submitted to the department along with a certification fee of \$10.00 and evidence that the applicant has successfully completed a written examination that meets the criteria under sub. (4).

Note: To obtain a copy of the application form, write Environmental Sanitation Unit, Bureau of Public Health, P. O. Box 309, Madison, Wisconsin 53701.

(4) **EXAMINATION CRITERIA.** Criteria for department approval of a written examination on food protection practices may include the following:

(a) The testing service is:

1. Experienced in examination development and administration on a statewide or multi-state basis;

2. Experienced in the development of an examination pertaining to food service protection practices; and

3. Qualified in examination development, administration and measurement;

(b) The examination is currently being used by trade or regulatory organizations;

(c) The examination is accepted by public health officials and has been administered on a statewide basis;

(d) The examination and correct answers to examination questions have been reviewed by members of the council on food protection practices. Review includes a statistical summary of mean, standard deviation, mode, range, minimum and maximum scores, coefficient and number and percentage of applicants passing and failing the original and retake examinations;

(e) The questions and answers are consistent with the examination requirements of this chapter;

(f) Security procedures are in place which protect the examination from compromise in preparation, printing and transportation of the examination;

(g) The examination will be administered by a person certified by the testing service to administer the examination, to ensure that the examination taker and the applicant are the same person;

(h) General analyses of examination results will be available annually on or about January 1, 1996;

(i) The examination is available and may be taken at locations geographically accessible to persons who want to take it;

(j) There is advance notice of examination dates available;

(k) An examination that is given under contract with a testing service for a specified period of time is subject to review by the council on food protection practices upon renewal;

(l) A designated examination coordinator or contact person is available;

(m) The examination has undergone and continues to undergo appropriate screening for reading and writing levels by the American psychological association (APA);

(n) The examination is developed with representation from affected groups;

(o) The needs of special populations for accommodation to be able to take the examination are addressed by the testing service;

(p) A study guide and list of resources is available to persons who are preparing to take the examination;

(q) A proposed examination is consistent with already approved examinations in regard to rigor and types of questions; and

(r) The proposed examination will permit reciprocity between states.

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Note: The food protection practices examinations developed by the educational foundation of the national restaurant association, the national assessment institute, the educational testing service and Marathon county health department meet these criteria. Other exam services may be approved by the department if it is demonstrated that they meet the criteria.

(5) ACTION BY THE DEPARTMENT. Within 30 days after receiving a complete application for certification, payment of the certification fee and receipt of evidence that the applicant has successfully completed a written examination which meets the applicable criteria of sub. (4), the department shall approve the application and issue a numbered certificate. If the application for a certificate is denied, the department shall give the applicant reasons, in writing, for the denial.

(6) POSTING. A restaurant shall post a certificate issued by the department under this section in a conspicuous place on the premises of the restaurant.

(7) NOTIFICATION OF CHANGE IN CERTIFIED MANAGER. The operator of a restaurant shall promptly notify the department when the certified manager terminates employment with the restaurant and shall supply the department with the name and state certificate number of the new certified manager within 6 months after the termination date of the previous certified manager.

(8) RECERTIFICATION. (a) A certificate issued under this section shall expire 5 years after the date of issue and may be renewed if the certified manager successfully completes a recertification training course approved by the department under sub. (9). The recertification training course shall be completed prior to issuance of a new certificate.

(b) Application for recertification shall be made on a form provided by the department. The application form shall be submitted to the department at least 30 days before expiration of the certificate, along with evidence of successful completion of the recertification training course and payment of a \$10.00 recertification fee.

Note: To obtain a copy of the recertification application form, write Environmental Sanitation Unit, Bureau of Public Health, P. O. Box 309, Madison, Wisconsin 53701.

(9) RECERTIFICATION TRAINING COURSE APPROVAL. (a) Training courses in food protection practices to prepare certified managers for recertification are subject to approval by the department in accordance with this subsection.

(b) A course shall consist of at least 3 hours of instruction time and include an examination on the information presented.

(c) A course shall cover the following subjects:

1. Temperature control of potentially hazardous food during preparation, storage, transportation and service;
2. Effective cleaning and sanitizing of utensils and equipment;
3. Food protection, including the shelf life for foods;
4. Food worker personal hygiene;
5. Effective handwashing techniques;
6. Identification of potentially hazardous food;
7. Storage and use of toxic products; and

8. Special problems in food service sanitation.

(d) The department, on written request of a training course provider and on recommendation of the council on food protection practices, may authorize modification of course content.

(e) A request for approval of a recertification training course shall be submitted to the department in writing along with the proposed curriculum. Within 30 days after receiving a request for approval, the department shall either approve the course and notify the training course provider in writing of the approval or deny approval in which case the department shall give the training course provider reasons, in writing, for the denial.

(f) The department may cancel its approval of a training course at any time if its investigation reveals that the criteria in this subsection are not being met.

Note: To request approval of a recertification training course, write Environmental Sanitation Unit, Bureau of Public Health, P. O. Box 309, Madison, Wisconsin 53701.

History: Cr. Register, March, 1994, No. 459, eff. 4-1-94.

HSS 196.20 Enforcement. (1) **ACCESS.** Authorized employes or agents of the department, upon presenting proper identification, shall be permitted to enter any restaurant at any reasonable time for the purpose of inspecting the restaurant to determine compliance with this chapter. The representatives shall be permitted to examine the records of the restaurant to obtain information about food and supplies purchased, received or used.

(2) **ENFORCEMENT POLICY.** (a) *Notification.* If upon inspection of a restaurant the authorized employe or agent of the department finds that the restaurant is not planned, operated or equipped as required by this chapter, the employe or agent shall, except as provided under par. (b), notify the operator in writing and shall specify the changes required to make the restaurant conform to the standards established in this chapter and the time period within which compliance shall take place. If the order to correct violations is not carried out by the expiration of the time period stipulated in the order, or any extension of time granted for compliance, the department may issue an order suspending or revoking the permit to operate the restaurant. The suspension or revocation order shall take effect 15 days after the date of issuance unless a request for a hearing has been received under sub. (3).

(b) *Order to deal with an immediate danger to health.* Where there is reasonable cause to believe that any construction, sanitary condition, operation or method of operation of the premises of a restaurant or of equipment used on the premises creates an immediate danger to health, an authorized employe or agent of the department may, pursuant to s. 50.575, Stats., acting as the designee of the administrator of the department's division of health, and without advance written notice, issue a temporary order to remove the immediate danger to health. That order shall take effect on delivery to the operator or other person in charge of the restaurant. The order shall be limited to prohibiting the sale or movement of food, prohibiting the continued operation or method of operation of specific equipment, requiring the premises to cease other operations or methods of operation, or a combination of these, except that if a more limited order will not remove the immediate danger to health the

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order may direct that all operations authorized by the permit shall cease. If before scheduled expiration of the temporary order, the department determines that an immediate danger to health does in fact exist, the temporary order shall remain in effect. The department shall then schedule and hold the hearing required under s. 50.575 (3), Stats., unless the immediate danger to health is removed or the order is not contested and the operator and the department mutually agree that no purpose would be served by a hearing.

Note: Under s. 50.575, Stats., the temporary order is effective for 14 days and may be extended for another 14 days to permit the department to complete its examination. The order expires at the end of the 14-day or 28-day period unless it is terminated by the department by notice to the operator within that period, or is kept in effect beyond that period, pending a hearing, by department notification to the operator. The hearing is to be held by the department no later than 15 days after the notice is served on the operator unless the department and the operator agree on a later date, and the department must issue a final decision on the matter within 10 days after the hearing.

(3) **APPEAL BY THE OPERATOR.** Any operator aggrieved by an order of the department under this chapter, except for an order issued pursuant to s. 50.575, Stats., may request a hearing to challenge the order. A request for a hearing under this subsection shall be submitted to the department's office of administrative hearings and shall be received by that office within 15 days after issuance of the order. Procedures for the hearing shall be in accordance with ch. 227, Stats. After the hearing, the department shall affirm, set aside or modify the order. The final decision of the department may be appealed to the circuit court as provided in ch. 227, Stats.

Note: The mailing address of the Office of administrative hearings is P.O. Box 7875, Madison, Wisconsin 53707.

(4) **LOCAL ENFORCEMENT.** Notwithstanding subs. (2) and (3), if an agent issues permits directly under this chapter, the agent shall create enforcement and appeal procedures in accordance with ss. 50.535 (2) (g) and 66.124, Stats., which shall supersede subs. (2) and (3).

History: Cr. Register, June, 1985, No. 354, eff. 7-1-85; renum. from HSS 196.18, Register, September, 1991, No. 429, eff. 10-1-91.

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