

Restaurant and Retail Food Establishment Requirements

Basic Requirements

Some of the basic requirements for a restaurant or food service facility are listed here.

- The food preparation area shall have cleanable floors, walls, and ceilings.
- All food service equipment shall be commercial, NSF www.nsf.org or similarly approved.
- Approved facilities for washing utensils and equipment must be available.
- Manual washing can be accomplished in a three or four compartment sink. Drain boards shall be provided at both ends of the sink. Mechanical dishwashing may be accomplished in a machine that uses high temperature water sanitizing rinse or a chlorine sanitizing rinse. Many facilities are required to provide a grease interceptor. Check with the local plumbing inspector.

Additional sinks

- Produce or food preparation sink
- Utility sink or curbed cleaning area with a floor drain
- A pre-wash sink adjacent to the dishwashing machine

Hand wash sinks are required in all food preparation and utensil washing area. These sinks shall be accessible to employees at all times.

Soap, paper towels, and waste receptacles shall be provided.

Restrooms

The number of fixtures required is based on the seating capacity of the establishment.

All new or remodeled restrooms shall meet the requirements of the Americans with Disabilities Act.

Food Sanitation Certification

At least one manager of the restaurant shall obtain a certificate from the Wisconsin Department of Health and Family Services in food protection practices within 3 months of opening for business.

APPLICATION FOR CERTIFIED FOOD MANAGER: <http://dhs.wisconsin.gov/forms/F4/F47346.pdf>

Restaurants that only serve pre-packaged foods are exempt from this requirement.

Permit Fee = See Business Permits & Fees