



TAVERNS

A drinking establishment that is not licensed as a restaurant must obtain an annual tavern permit.

FOOD SERVICE

- Taverns may sell prepackaged chips, candy, and popcorn.
- Taverns may serve free popcorn, cheese, crackers, pretzels, cold sausage, cured fish, or bread and butter as long as all food is served in an approved manner.

ANY OTHER FOOD SERVICE REQUIRES a restaurant permit.

Contact the health department for more information.



EMPLOYEES MUST PROPERLY WASH AND DRY THEIR HANDS THE USE OF COMMON CLOTH TOWELS IS PROHIBITED.

- Do not use hanging bar towels to dry hands. These towels spread disease.
- Hand soap and paper towels must be provided at the bar hand wash sink at all times.
- The hand wash sink must be accessible at all times.

CLEANING AND SANITIZING

- Glasses, utensils, and equipment must be washed, rinsed, and sanitized between each use.
- The chemical sanitizer must be prepared in the proper concentration as recommended by the manufacturer.
- Test strips must be available to test the sanitizer concentration.
- The beverage dispensers and their holders must be cleaned and sanitized daily to prevent the accumulation of bacteria and mold.
- Once clean, glasses cannot be stacked or "nested" within each other.

GENERAL CLEANING

- A back flow prevention device is required on all utility sinks with an attached hose (usually used to fill the mop bucket).
- All toxic products (cleaners, insecticides, personal products, etc.) must be stored below and away from all food storage and utensil washing areas.

ANIMALS AND INSECTS

- Animals, including dogs and cats, are prohibited inside taverns at all times.
- Insect and rodent control must be practiced at all times.

SOLID WASTE

- Aluminum cans must be removed from the premises on a frequent basis.
- Garbage and solid waste must be properly disposed of in covered containers.

LIGHTING

- Light fixtures under the bar must be properly shielded with light shields or shatterproof light bulbs.

ICE

- The ice scoop must be stored clean and dry, in the ice with the handle extending out of the ice, or in a clean covered container (a plastic pail with a cover is acceptable).
- Ice chests and the interior of the ice machine must be cleaned and de-limed frequently.
- All ice chests, ice machines, and ice bins drains must be air-gapped. This means that there must be at least a one-inch space between the drain of the ice unit and the open site floor drain.

RESTROOMS

Each restroom must be in a sanitary condition and have the following items:

- Operational toilet or urinal and sink with hot and cold running water
- Hand soap and sanitary towels
- A wastebasket
- Operational ventilation system
- The floors, walls, and ceiling must be easily-cleanable and in good repair
- The restrooms must be identified for use by men or by women
- An anti-siphon ballcock approved for use in the State of Wisconsin must be installed in each toilet

Permit Fee = See Business Permits & Fees