

Handwashing Sinks



Must be conveniently located for employees in the following areas:

- Preparation and dispensing areas
- Warewashing areas
- In or immediately adjacent to toilet rooms

Faucets must be non-hand operated; wrist/elbow paddles, foot/knee pedals, photo-eye, or a self-closing metered faucet that provides water for at least 15 seconds.

May require splashguards to limit cross contamination on clean surfaces and equipment.

Warewashing Facilities (only one method required)



Three Compartment Sink

- All sink compartments must be interconnected and large enough to allow adequate immersion of the largest piece of equipment.
- Self-draining, drain boards are required at each side of three-compartment sink to accommodate soiled and clean items. Drain/drying racks may also be used.

Warewashing Machine

- Warewashing Machines must be certified for sanitation by an ANSI accredited certification program.
- Warewashing machine may use heat or chemical sanitizing.
- Without a three compartment sink, your facility may need to stop food service if the warewash machine fails

Utility or Mop Sink Area



One mop sink or curbed cleaning facility with a floor drain is required to clean mops and for the disposal of liquid wastes.

A designated area for the storage of cleaning equipment and air-drying of mops is required.



Food Preparation Sink



A designated food preparation sink is required if food must be placed below the flood rim for washing or thawing.

Food preparation sinks must be certified for sanitation by an ANSI accredited certification program.

Other Sinks/Basins



Other common sinks used in a food establishment may include:

- **Dump Sink/Fourth Compartment:** For pre-washing/scraping or as an area to empty drink glasses.
- **Dipper well:** for in-use utensils such as ice cream scoops.

Equipment

Certifying Group	Mark
NSF International (NSF)	
Intertek Marked "ETL Sanitation."	
Underwriters Laboratory (UL) Marked "Classified UL EPH."	
Canadian Standards Association (CSA) Marked "CSA Sanitation to NSF/ANSI."	
Baking Industry Sanitation Standards Committee (BISSC) Marked "Certified BISSC."	

Equipment must be certified for sanitation by an ANSI (American National Standards Institute) accredited program. This requirement applies to: sinks, refrigeration, hot-holding units, ice machines and cooking equipment; it doesn't apply to small appliances, such as microwave ovens and toasters.

Refrigeration

- Units must be capable of maintaining cold food at an internal temperature of 41°F or below when used for time/temperature control for safety foods.
- Includes salad bars, prep top cooler, and reach-in refrigeration
- Refrigerators can only be used for the purpose they were built for, and must be certified for sanitation by an ANSI accredited certification program.

Freezers

- Freezers used to receive food from ambient or hot temperatures must be certified for sanitation by an ANSI accredited certification program
- Freezers that only hold commercial frozen product until use may be a domestic type.

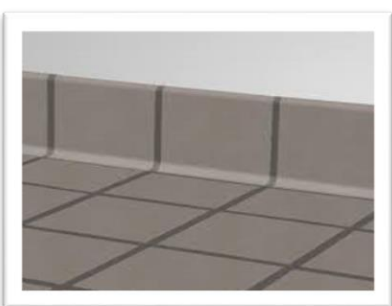


Storage



Food, clean utensils, linens and single-service articles must be stored at least 6 inches above the floor and may not be stored in mechanical rooms, restrooms, or other areas in which contamination may occur.

Floors, Walls and Ceilings



All floors, walls and ceilings in processing areas shall be smooth, nonabsorbent, durable and easily cleanable:

- **Floors:** quarry tile, terrazzo, ceramic tile, sealed concrete, commercial grade sheet vinyl. Floors must have coving where they meet the walls.
- **Wall:** stainless steel, fiberglass reinforced plastic (FRP), ceramic tile, gloss or semi-gloss enamel painted drywall. Painted drywall is not durable in high – moisture areas such as behind sinks.
- **Ceiling:** washable vinyl tiles, FRP, gloss or semi-gloss painted drywall.

Ventilation, Hoods and Ducts



Adequate ventilation and make-up air is required to remove steam, condensation, vapors, obnoxious odors, smoke and fumes.

Additional information on installation requirements and inspections can be obtained by contacting the Wisconsin Department of Safety and Professional Services dspd@wisconsin.gov or your local fire code enforcement agency.

Backflow Prevention by Air Gaps or Preventive Devices



Air gaps installed in wastewater lines of food preparation sinks, dipper wells, ice bins, and warewash machines.

Backflow or backsiphonage prevention device installed on a water supply system per DSPS requirements DspdSbPlbgTech@wi.gov

For complete requirements, please review the [Wisconsin Food Code](#)

