

# Chapter 9

## Mobile Food Establishments

### Parts

#### 9-1 GENERAL REQUIREMENTS

#### 9-2 WATER SUPPLY

#### 9-3 LIQUID WASTE

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#### 9-5 OPERATION AND INSTALLATION

#### 9-1 GENERAL REQUIREMENTS

### Subparts

#### 9-101 Applicable Rules

#### 9-102 Restricted Operation

#### 9-103 Service Base

#### 9-104 Boundary of Operation

#### 9-101.10 Applicable Rules.

In addition to the specific requirements of this chapter, Chapter 1 through Chapter 7 apply to MOBILE FOOD ESTABLISHMENTS as applicable.

#### **WAREWASHING 9-102.11 Restricted Operation.**

MOBILE FOOD ESTABLISHMENTS meeting the following conditions are not required to have WAREWASHING EQUIPMENT as specified in Chapter 4 if:

- (A) FOOD is limited to PREPACKAGED FOOD items and BEVERAGES dispensed in single servings from covered urns or other protected EQUIPMENT;
- (B) Handwash facilities are available on the mobile unit;
- (C) Required WAREWASHING EQUIPMENT is available at the SERVICE BASE; and
- (D) UTENSILS and serving EQUIPMENT are limited to SINGLE-SERVICE ARTICLES only.

#### **9-103.11 Service Base.**

Every MOBILE FOOD ESTABLISHMENT shall have a SERVICE BASE of operations consisting of:

- (A) Except as provided in ¶ (D), an enclosed building of sufficient size to accommodate mobile units for servicing, cleaning, inspection and maintenance.
- (B) An APPROVED water supply as specified in §§ 5-101.11, 5-104.11 and 5-104.12.
- (C) APPROVED facilities for liquid waste disposal as specified in § 5-403.11.
- (D) If APPROVED by the DEPARTMENT, an enclosed building as specified in ¶ (A), may not be required as a SERVICE BASE if it can be demonstrated that the lack of such a building will not interfere with the sanitary operation or servicing, cleaning, inspection and maintenance of the MOBILE FOOD ESTABLISHMENT.

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#### **9-104.11 Boundary Of Operation.**

- (A) Except as specified in ¶ (D), each MOBILE FOOD ESTABLISHMENT shall return to its SERVICE BASE not less than once in each 24 hours for servicing and maintenance and more often if necessary.
- (B) Itineraries of each MOBILE FOOD ESTABLISHMENT shall be available at the SERVICE BASE.
- (C) On request of a representative of the DEPARTMENT, each MOBILE FOOD ESTABLISHMENT shall be made available for inspection for a pre-arranged period of not less than one hour between 8 a.m. and 5 p.m. at the SERVICE BASE. A MOBILE FOOD ESTABLISHMENT shall also be open to inspection by a DEPARTMENT representative at any time while it is in operation.
- (D) If APPROVED by the DEPARTMENT, a MOBILE FOOD ESTABLISHMENT may not be required to return to the base every 24 hours if it can be shown that the FOOD ESTABLISHMENT can operate in a safe and sanitary manner for a longer period of time.

#### **9-2 WATER SUPPLY**

### Subparts

#### 9-201 Watering Point

#### 9-202 Storage Tank

**Water Supply 9-201.11 Water Point.**

(A) Drinking water for the MOBILE FOOD ESTABLISHMENT shall be obtained from the SERVICE BASE and the vehicle shall return to the SERVICE BASE whenever the amount of water in storage does not equal at least 3.8 liters (1 gallon).

(B) The watering point for the MOBILE FOOD ESTABLISHMENT shall consist of a threaded tap installed and maintained in a manner that will assure protection against contamination.

(C) Hoses used for conveying DRINKING WATER shall be constructed and maintained as specified in § 5-302.16.

**Capacity 9-202.11 Water Storage Tank.**

(A) Every MOBILE FOOD ESTABLISHMENT shall be equipped with a gravity or pressurized water storage tank.

(B) The water storage tank shall be sized as specified in § 5-103.11, but no smaller than the following:

(1) A MOBILE FOOD ESTABLISHMENT that serves BEVERAGES OR FOOD or reheats PREPARED FOODS shall have a water storage tank with a capacity of at least 38 liters (10 gallons) for FOOD EMPLOYEE handwashing;

(2) A FOOD pushcart shall have a water storage tank with a minimum capacity of 19 liters (5 gallons) for handwashing; or

(3) A MOBILE FOOD ESTABLISHMENT that PREPARES FOOD OR BEVERAGES on the unit shall have a water storage tank with a capacity of at least 151 liters (40 gallons) for handwashing, UTENSIL washing and SANITIZING purposes.

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(C) The water storage tank shall be constructed and maintained as specified in Part 5-3 and shall be:

(1) Constructed of at least 14 gauge metal or other durable FOOD grade material;

(2) Provided with a glass-sight gauge graduated to read water volume in gallons or liters;

(3) Equipped with a threaded opening on the inlet line or on the tank with a locking device for flushing and sanitizing the tank; and

(4) Flushed and sanitized as specified in § 5-304.11.

**9-3 LIQUID WASTE****Subparts****9-301 Waste Storage Tank****9-302 Construction and Maintenance****9-303 Disposal****Storage Tank 9-301.11 Waste Storage Tank.**

Every MOBILE FOOD ESTABLISHMENT shall have a wastewater storage tank as specified in part 5-4.

**9-302.11 Construction and Maintenance**

A MOBILE FOOD ESTABLISHMENT waste storage tank shall:

(A) Be constructed of metal of at least 14 gauge thickness, or other durable SMOOTH surface material.

(B) Be equipped with a discharge connection having a tight closing valve consisting of a minimum of 1\_ inch half-union attachment for gravity draining.

(C) Have a valve specified in ¶ (B) located between the attachment and tank proper.

(D) Have a waste storage tank maintained in a sanitary condition

**9-303.11 Disposal.**

(A) Every SERVICE BASE shall have an APPROVED sanitary septic system for sanitary disposal of liquid waste from the MOBILE FOOD ESTABLISHMENT wastewater collection tank.

(B) When liquid waste cannot be discharged directly to sanitary sewers, a hose with a minimum 1\_ inch half-union type attachment for connection to the MOBILE FOOD ESTABLISHMENT waste water tank shall be provided.

(C) The hose used for disposal of liquid waste shall be maintained in a clean and serviceable condition and when not in use shall be stored in a separate cabinet labeled "for waste

water hose only”.

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## **9-4 PUSH CART**

### **Subparts**

#### **9-401 Locations**

#### **9-402 Restricted Use**

##### **Located 9-401.11 Locations**

Outdoor pushcarts shall be located on a paved surface. Indoor pushcarts shall be located on permanent flooring material which is SMOOTH and EASILY CLEANABLE.

##### **9-402.11 Restricted Use**

No pushcart may be used to sell or PROCESS a POTENTIALLY HAZARDOUS FOOD unless the following apply:

(A) POTENTIALLY HAZARDOUS FOOD PREPARED or PROCESSED on an outdoor pushcart shall be entirely contained in an enclosed system that precludes any contamination of the FOOD.

Indoor pushcarts shall have adequate shielding to protect display and FOOD PREPARATION areas from contamination.

(B) Pushcart serving POTENTIALLY HAZARDOUS FOOD shall be mechanically equipped to keep FOOD at temperatures as specified in § 3-501.16.

## **9-5 OPERATION AND INSTALLATION**

### **Subparts**

#### **9-501 Restrictions**

#### **9-502 Bottled or Liquefied Gas**

#### **9-503 Toilet Facilities**

##### **9-501.11 Restrictions.**

(A) No MOBILE FOOD ESTABLISHMENT may be used for living or sleeping purposes.

(B) MOBILE FOOD ESTABLISHMENT shall not be used for any non-FOOD ESTABLISHMENT purposes or business.

(C) Non-FOOD EMPLOYEES are not permitted in the vehicle where FOOD is PREPARED, stored and served.

(D) No FOOD, FOOD containers, wrappers, PACKAGING materials or UTENSILS may be kept in the driver's compartment of any MOBILE FOOD ESTABLISHMENT.

(E) The driver's compartment shall be separated by a partition from the area for FOOD PREPARATION, service or storage.

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##### **9-502.11 Bottled or Liquefied Gas.**

If bottled or liquefied gas is used within a MOBILE FOOD ESTABLISHMENT, the OPERATOR shall have it securely installed.

**Note:** The Department of Commerce has rules that govern bottled and liquefied gas. For information contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

##### **9-503.11 Toilet Facilities**

The OPERATOR of a MOBILE FOOD ESTABLISHMENT shall arrange for use by personnel operating the MOBILE FOOD ESTABLISHMENT public or private toilet facilities during all hours the MOBILE FOOD ESTABLISHMENT is in operation.

# **Chapter 5**

## **Water, Plumbing, and Waste**

### **Parts**

#### **5-1 WATER**

## **5-2 PLUMBING SYSTEM**

### **5-3 MOBILE WATER TANK AND MOBILE FOOD ESTABLISHMENT WATER TANK**

### **5-4 SEWAGE, OTHER LIQUID WASTE, AND RAINWATER**

### **5-5 REFUSE, RECYCLABLES, AND RETURNABLES**

## **5-1 WATER**

### **Subparts**

#### **5-101 Source**

#### **5-102 Quality**

#### **5-103 Quantity and Availability**

#### **5-104 Distribution, Delivery, and Retention**

##### **Source 5-101.11 Approved System.c**

DRINKING WATER shall be obtained from an APPROVED source that is:

(A) A PUBLIC WATER SYSTEM; or

(B) A nonPUBLIC WATER SYSTEM that is located on PREMISE and constructed, maintained, and operated according to ch. NR 809, Safe Drinking Water and ch. NR 812, Well Construction and Pump Installation as enforced by the department of natural resources.

##### **5-101.12 System Flushing and Disinfection.c**

All water supply systems shall be flushed and disinfected as per the State Uniform Plumbing Code, chs. Comm 81 to 87, whenever a water supply system is put into service after installation, replacement, repair, a period of stagnation or any other situation that may contaminate the water supply system.

**Note:** Contact the Safety and Building Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

##### **5-101.13 Bottled Drinking Water.c**

BOTTLED DRINKING WATER used or sold in a FOOD ESTABLISHMENT shall be obtained from APPROVED sources in accordance with ch. ATCP 70 relating to processing and bottling of bottled DRINKING WATER.

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##### **Quality 5-102.11 Standards.c**

Except as specified under § 5-102.12, water from a PUBLIC WATER SYSTEM or nonPUBLIC WATER SYSTEM shall meet the requirements of ch. NR 809, Safe Drinking Water, governing standards for safe drinking water as enforced by the department of natural resources.

**Note:** You can contact the Department of Natural Resources at Bureau of Drinking Water and Groundwater, P.O. Box 7921, Madison, WI, 53707, or by calling 608-266-6699 or <http://www.dnr.state.wi.us/environment/protect/water.html>.

##### **5-102.12 Nondrinking Water.c**

(A) A nonDRINKING WATER supply shall be used only if its use is APPROVED.

(B) NonDRINKING WATER shall be used only for nonculinary purposes such as air conditioning, nonFOOD EQUIPMENT cooling, fire protection, and irrigation.

##### **5-102.13 Sampling.**

Except when used as specified under § 5-102.12, water from a nonPUBLIC WATER SYSTEM shall be sampled and tested at least annually and as required by state water quality regulations.

##### **5-102.14 Sample Report.**

The most recent sample report for each nonPUBLIC WATER SYSTEM serving the FOOD ESTABLISHMENT shall be retained on file at the FOOD ESTABLISHMENT and made available for inspection when requested.

### **Quantity and**

### **Availability**

#### **5-103.11 Capacity.c**

(A) The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT.

(B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the FOOD ESTABLISHMENT.

#### **5-103.12 Pressure.**

Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under ¶¶ 5-104.12(A) and (B) to a TEMPORARY FOOD ESTABLISHMENT as specified in ¶ 10-104.11(B) or in response to a temporary interruption of a water supply need not be under pressure.

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**Distribution Delivery,  
and  
Retention**

**5-104.11 System.**

Water shall be received from the source through the use of:

- (A) An APPROVED public water main; or
- (B) A nonpublic water main, water pumps, pipes, hoses, connections, and other appurtenances, which shall be constructed, maintained, and operated according to the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce, and chs. NR 809, Safe Drinking Water and NR 812, Well Construction and Pump Installation as enforced by the Wisconsin department of natural resources:

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151, and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

**Note:** You can contact the Department of Natural Resources at Bureau of Drinking Water and Groundwater, P.O. Box 7921, Madison, WI, 53707, telephone 608-266-6699 or <http://www.dnr.state.wi.us/environmentprotect/water.html>.

**5-104.12 Alternative Water Supply.**

Water meeting the requirements specified under Subparts 5-101, 5-102, and 5-103 shall be made available for a mobile facility, for a TEMPORARY FOOD ESTABLISHMENT without a permanent water supply, and for a FOOD ESTABLISHMENT with a temporary interruption of its water supply through:

- (A) A supply of containers of commercially BOTTLED DRINKING WATER;
- (B) One or more closed portable water containers;
- (C) An enclosed vehicular water tank;
- (D) An on-PREMISES water storage tank; or
- (E) Piping, tubing, or hoses connected to an adjacent APPROVED source.

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**5-2 PLUMBING SYSTEM**

**Subparts**

**5-201 Materials**

**5-202 Design, Construction, and Installation**

**5-203 Numbers and Capacities**

**5-204 Location and Placement**

**5-205 Operation and Maintenance**

**Materials 5-201.11 Approved.c**

(A) A PLUMBING SYSTEM and hoses conveying water shall be constructed and repaired with APPROVED materials according to the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce.

(B) A water filter shall be made of SAFE MATERIALS.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

**Design, Construction,  
and Installation**

**5-202.11 Approved System and Cleanable Fixtures.c**

(A) A PLUMBING SYSTEM shall be designed, constructed, installed and maintained to conform to the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce.

(B) A PLUMBING FIXTURE and appliances shall be designed, constructed, installed and maintained to conform to the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced

by the Wisconsin department of commerce.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

**5-202.12 Handsink, Water Temperature, and Flow.**

(A) A handsink shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet.

(B) A steam mixing valve may not be used at a handsink.

(C) A handsink:

(1) At a newly constructed FOOD ESTABLISHMENT when a handsink, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

(D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

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**5-202.13 Backflow Prevention, Air Gap.c**

An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

**5-202.14 Backflow Prevention Device, Design Standard.**

A backflow or backsiphonage prevention device installed on a water supply system shall meet standards for construction, installation, maintenance, inspection, and testing as specified by the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

**5-202.15 Conditioning Device, Design.**

A water filter, screen, and other water conditioning device installed on water lines shall be designed to facilitate disassembly for periodic servicing and cleaning. A water filter element shall be of the replaceable type.

**Numbers and**

**Capacities**

**5-203.11 Handsink.c**

(A) Except as specified in ¶¶ (B) and (C), at least 1 handsink, a number of handsinks necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of handsinks required by LAW shall be provided.

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for handsinks in a FOOD ESTABLISHMENT that has at least one handsink.

(C) If APPROVED, when FOOD exposure is limited and handsinks are not conveniently available, such as in some MOBILE OR TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, FOOD EMPLOYEES may use chemically treated towelettes for handwashing.

**5-203.12 Toilets and Urinals.c**

The number of toilet rooms and fixtures in FOOD ESTABLISHMENTS and the ventilation of toilet rooms shall be as required by the Wisconsin Commercial Building Code, chs. Comm 61 to 65, as enforced by the Wisconsin department of commerce.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

**5-203.13 Service Sink.**

At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

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**5-203.14 Backflow Prevention Device, When Required.c**

A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention as required by the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce, by:

- (A) Providing an air gap as specified under § 5-202.13; or
- (B) Installing an APPROVED backflow prevention device as specified under § 5-202.14.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

**5-203.15 Backflow Prevention Device, Carbonator.c**

An approved double check valve with an intermediate vent conforming to the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

**Location and Placement**

**5-204.11 Handsink.c**

A handsink shall be located:

- (A) To allow convenient use by FOOD EMPLOYEES in FOOD PREPARATION, FOOD dispensing, and WAREWASHING areas; and
- (B) In, or immediately adjacent to, toilet rooms.

**5-204.12 Backflow Prevention Device, Location.**

A backflow prevention device shall be located so that it may be serviced and maintained.

**5-204.13 Conditioning Device, Location.**

A water filter, screen, and other water conditioning device installed on water lines shall be located to facilitate disassembly for periodic servicing and cleaning.

**Operation and Maintenance**

**5-205.11 Using a Handsink.**

- (A) A handsink shall be maintained so that it is accessible at all times for FOOD EMPLOYEES use.
- (B) A handsink may not be used for purposes other than handwashing except as specified in § 2-301.15.
- (C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

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**5-205.12 Prohibiting a Cross Connection.c**

(A) Except as specified in 9 CFR 308.3(d) for firefighting, a PERSON may not create a cross connection by connecting a pipe or conduit between the DRINKING WATER system and a non-DRINKING WATER SYSTEM or a water system of unknown quality.

(B) The piping of a nonDRINKING WATER SYSTEM shall be durably identified so that it is readily distinguishable from piping that carries DRINKING WATER.N

**5-205.13 Scheduling Inspection and Service for a Water System Device.**

A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the PERSON IN CHARGE.

**5-205.14 Water Reservoir of Fogging Devices, Cleaning.c**

(A) A reservoir that is used to supply water to a device such as a produce fogger shall be:

- (1) Maintained in accordance with manufacturer's specifications; and
- (2) Cleaned in accordance with manufacturer's specifications or according to the procedures

specified under ¶ (B), whichever is more stringent.

(B) Cleaning procedures shall include at least the following steps and shall be conducted at least once a week:

- (1) Draining and complete disassembly of the water and aerosol contact parts;
- (2) Brush-cleaning the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution;
- (3) Flushing the complete system with water to remove the detergent solution and particulate accumulation; and
- (4) Rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with at least 50 mg/L hypochlorite solution.

#### **5-205.15 System Maintained in Good Repair.c**

A PLUMBING SYSTEM shall be:

- (A) Repaired according to the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce; and
- (B) Maintained in good repair.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

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### **5-3 MOBILE WATER TANK AND MOBILE FOOD ESTABLISHMENT WATER TANK**

#### **Subparts**

#### **5-301 Materials**

#### **5-302 Design and Construction**

#### **5-303 Numbers and Capacities**

#### **5-304 Operation and Maintenance**

#### **Materials 5-301.11 Approved.**

Materials that are used in the construction of a mobile water tank, MOBILE FOOD ESTABLISHMENT water tank, and appurtenances shall be:

- (A) Safe;
- (B) Durable, CORROSION-RESISTANT, and nonabsorbent; and
- (C) Finished to have a SMOOTH, EASILY CLEANABLE SURFACE.

#### **Design and**

#### **Construction**

#### **5-302.11 Enclosed System, Sloped to Drain.**

A mobile water tank shall be:

- (A) Enclosed from the filling inlet to the discharge outlet; and
- (B) Sloped to an outlet that allows complete drainage of the tank.

#### **5-302.12 Inspection and Cleaning Port, Protected and Secured.**

If a water tank is designed with an access port for inspection and cleaning, the opening shall be in the top of the tank and:

- (A) Flanged upward at least 13 mm (one-half inch); and
- (B) Equipped with a port cover assembly that is:
  - (1) Provided with a gasket and a device for securing the cover in place, and
  - (2) Flanged to overlap the opening and sloped to drain.

#### **5-302.13 "V" Type Threads, Use Limitation.**

A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

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#### **5-302.14 Tank Vent, Protected.**

If provided, a water tank vent shall terminate in a downward direction and shall be covered with:

- (A) 16 mesh to 25.4 mm (16 mesh to 1 inch) screen or equivalent when the vent is in a protected area; or
- (B) A protective filter when the vent is in an area that is not protected from windblown dirt

and debris.

**5-302.15 Inlet and Outlet, Sloped to Drain.**

(A) A water tank and its inlet and outlet shall be sloped to drain.

(B) A water tank inlet shall be positioned so that it is protected from contaminants such as waste discharge, road dust, oil, or grease.

**5-302.16 Hose, Construction and Identification.**

A hose used for conveying DRINKING WATER from a water tank shall be:

(A) Safe;

(B) Durable, CORROSION-RESISTANT, and nonabsorbent;

(C) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition;

(D) Finished with a SMOOTH interior surface; and

(E) Clearly and durably identified as to its use if not permanently attached.

**Numbers and Capacities**

**5-303.11 Filter, Compressed Air.**

A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and DRINKING WATER system when compressed air is used to pressurize the water tank system.

**5-303.12 Protective Cover or Device.**

A cap and keeper chain, closed cabinet, closed storage tube, or other APPROVED protective cover or device shall be provided for a water inlet, outlet, and hose.

**5-303.13 Mobile Food Establishment Tank Inlet.**

A MOBILE FOOD ESTABLISHMENT'S water tank inlet shall be:

(A) 19.1 mm (three-fourths inch) in inner diameter or less; and

(B) Provided with a hose connection of a size or type that will prevent its use for any other service.

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**Operation and Maintenance**

**5-304.11 System Flushing and Disinfection.**

A water tank, pump, and hoses shall be flushed and SANITIZED before being placed in service after construction, repair, modification, and periods of nonuse.

**5-304.12 Using a Pump and Hoses, Backflow Prevention.**

A PERSON shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

**5-304.13 Protecting Inlet, Outlet, and Hose Fitting.**

If not in use, a water tank and hose inlet and outlet fitting shall be protected using a cover or device as specified under § 5-303.12.

**5-304.14 Tank, Pump, and Hoses, Dedication.**

(A) Except as specified in ¶ (B), a water tank, pump, and hoses used for conveying DRINKING WATER shall be used for no other purpose.

(B) Water tanks, pumps, and hoses APPROVED for liquid FOODS may be used for conveying DRINKING WATER if they are cleaned and SANITIZED before they are used to convey water.

**5-4 SEWAGE, OTHER LIQUID WASTE, AND RAINWATER**

**Subparts**

**5-401 Mobile Holding Tank**

**5-402 Retention, Drainage, and Delivery**

**5-403 Disposal Facility**

**Mobile Holding**

**Tank**

**5-401.11 Capacity and Drainage.**

A SEWAGE holding tank in a MOBILE FOOD ESTABLISHMENT shall be:

(A) Sized 15 percent larger in capacity than the water supply tank; and

(B) Sloped to a drain that is 25 mm (1 inch) in inner diameter or greater, equipped with

a shut-off valve.

**Retention,  
Drainage, and  
Delivery**

design,  
construction and  
installation

**5-402.10 Establishment Drainage System.**

FOOD ESTABLISHMENT drainage systems, including grease traps, that convey SEWAGE shall be designed and installed as specified under ¶ 5-202.11(A).

**5-402.11 Backflow Prevention.c**

A direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed.

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**5-402.12 Grease Trap.**

If used, a grease trap shall be located to be easily accessible for cleaning as required by the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

operation and maintenance

**5-402.13 Conveying Sewage.c**

SEWAGE shall be conveyed to the point of disposal through an APPROVED sanitary SEWAGE system or other system, including use of SEWAGE transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to LAW.

**5-402.14 Removing Mobile Food Establishment Wastes.**

SEWAGE and other liquid wastes shall be removed from a MOBILE FOOD ESTABLISHMENT at an APPROVED waste SERVICING AREA or by a SEWAGE transport vehicle in such a way that a public health HAZARD or nuisance is not created.

**5-402.15 Flushing a Waste Retention Tank.**

A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

**Disposal Facility 5-403.11 Approved Sewage System.c**

design and

construction SEWAGE shall be disposed through an APPROVED facility that is:

(A) A public SEWAGE treatment plant; or

(B) A private SEWAGE system that is sized, constructed, maintained, and operated according to the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

**5-403.12 Other Liquid Wastes and Rainwater.**

Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to the requirements of the State Uniform Plumbing Code, chs. Comm 81 to 87, as enforced by the Wisconsin department of commerce.

**Note:** Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://www.commerce.state.wi.us/SB/>.

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**5-5 REFUSE, RECYCLABLES, AND RETURNABLES**

**Subparts**

**5-501 Facilities on the Premises**

**5-502 Removal**

**5-503 Facilities for Disposal and Recycling**

**Facilities on the PREMISES** materials, design construction, and installation

**5-501.10 Indoor Storage Area.**

If located within the FOOD ESTABLISHMENT, a storage area for REFUSE, recyclables, and returnables shall meet the requirements specified under §§ 6-101.11, 6-201.11 – 6-201.18, 6-202.15, and 6-202.16.

**5-501.11 Outdoor Storage Surface.**

An outdoor storage surface for REFUSE, recyclables, and returnables shall comply with ¶ 6-102.11(A).

**5-501.12 Outdoor Enclosure.**

If used, an outdoor enclosure for REFUSE, recyclables, and returnables shall be constructed of durable and cleanable materials.

**5-501.13 Receptacles.**

(A) Except as specified in ¶ (B), receptacles and waste handling units for REFUSE, recyclables, and returnables and for use with materials containing FOOD residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent.

(B) Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the FOOD ESTABLISHMENT, or within closed outside receptacles.

**5-501.14 Receptacles in Vending Machines.**

A REFUSE receptacle may not be located within a VENDING MACHINE, except that a receptacle for BEVERAGE bottle crown closures may be located within a VENDING MACHINE.

**5-501.15 Outside Receptacles.**

(A) Receptacles and waste handling units for REFUSE, recyclables, and returnables used with materials containing FOOD residue and used outside the FOOD ESTABLISHMENT shall be designed and constructed to have tight-fitting lids, doors, or covers.

(B) Receptacles and waste handling units for REFUSE and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

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numbers and capacities

**5-501.16 Storage Areas, Rooms, and Receptacles, Capacity and Availability.**

(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate.

(B) A receptacle shall be provided in each area of the FOOD ESTABLISHMENT OR PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed.

(C) If disposable towels are used at handsinks, a waste receptacle shall be located at each handsink or group of adjacent handsinks.

**5-501.17 Toilet Room Receptacle, Covered.**

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**5-501.18 Cleaning Implements and Supplies.**

(A) Except as specified in ¶ (B), suitable cleaning implements and supplies such as high pressure pumps, hot water, steam, and detergent shall be provided as necessary for effective cleaning of receptacles and waste handling units for REFUSE, recyclables, and returnables.

(B) If APPROVED, off-PREMISES-based cleaning services may be used if on-PREMISES cleaning implements and supplies are not provided.

location and placement

**5-501.19 Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location.**

(A) An area designated for REFUSE, recyclables, returnables, and, except as specified in ¶ (B), a redeeming machine for recyclables or returnables shall be located so that it is separate from FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES and a public health HAZARD or nuisance is not created.

(B) A redeeming machine may be located in the PACKAGED FOOD storage area or CONSUMER area of a FOOD ESTABLISHMENT if FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are not subject to contamination from the machines and a public health HAZARD or nuisance is not created.

(C) The location of receptacles and waste handling units for REFUSE, recyclables, and returnables may not create a public health HAZARD or nuisance or interfere with the cleaning of adjacent space.

operation and maintenance

#### **5-501.110 Storing Refuse, Recyclables, and Returnables.**

REFUSE, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

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#### **5-501.111 Areas, Enclosures, and Receptacles, Good Repair.**

Storage areas, enclosures, and receptacles for REFUSE, recyclables, and returnables shall be maintained in good repair.

#### **5-501.112 Outside Storage Prohibitions.**

(A) Except as specified in ¶ (B), REFUSE receptacles not meeting the requirements specified under ¶ 5-501.13(A) such as receptacles that are not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials with FOOD residue may not be stored outside.

(B) Cardboard or other PACKAGING material that does not contain FOOD residues and that is awaiting regularly scheduled delivery to a recycling or disposal site may be stored outside without being in a covered receptacle if it is stored so that it does not create a rodent harborage problem.

#### **5-501.113 Covering Receptacles.**

Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered:

(A) Inside the FOOD ESTABLISHMENT if the receptacles and units:

(1) Contain FOOD residue and are not in continuous use; or

(2) After they are filled; and

(B) With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.

#### **5-501.114 Using Drain Plugs.**

Drains in receptacles and waste handling units for REFUSE, recyclables, and returnables shall have drain plugs in place.

#### **5-501.115 Maintaining Refuse Areas and Enclosures.**

A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.

#### **5-501.116 Cleaning Receptacles.**

(A) Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, or SINGLE-SERVICE and SINGLE-USE ARTICLES, and waste water shall be disposed of as specified under § 5-402.14.

(B) Soiled receptacles and waste handling units for REFUSE, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.

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#### **Removal 5-502.11 Frequency.**

REFUSE, recyclables, and returnables shall be removed from the PREMISES at a frequency that will minimize the development of objectionable odors and other conditions that attract

or harbor insects and rodents.

**5-502.12 Receptacles or Vehicles.**

REFUSE, recyclables, and returnables shall be removed from the PREMISES by way of:

- (A) Portable receptacles that are constructed and maintained according to LAW; or
- (B) A transport vehicle that is constructed, maintained, and operated according to LAW.

**Facilities for Disposal**

**and**

**Recycling**

**5-503.11 Community or Individual Facility.**

Solid waste not disposed of through the SEWAGE system such as through grinders and pulpers shall be recycled or disposed of in an APPROVED public or private community recycling or REFUSE facility; or solid waste shall be disposed of in an individual REFUSE facility such as a landfill or incinerator which is sized, constructed, maintained, and operated according to LAW.