



# COUNTY OF KENOSHA

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## Minimum Requirements for Restaurant/Retail Food Establishments

This list gives a general outline of the requirements for obtaining a Health Permit from the Kenosha County Division of Health, to operate a food establishment in Kenosha County. Each establishment will be evaluated for compliance prior to licensing, and additional items or changes to this list may be required to obtain a permit. A license application is required, and may be obtained from the Kenosha County Division of Health.

### 1) Plans

- ✓ Must be submitted and approved by the Kenosha County Division of Health prior to any major construction in new establishments or major alterations to existing facilities.

### 2) Equipment

- ✓ All equipment, utensils, and shelving must be NSF approved or equivalent.
- ✓ Equipment and shelving units must be at least 6 inches off of the floor

### 3) Construction

- ✓ All floors, walls, and ceilings should be smooth and easily cleanable
- ✓ The number of toilet rooms and fixtures in food establishments and the ventilation of toilet rooms shall meet the requirements specified by the Wisconsin Commercial Building Code, **chs. SPS 361 to 366**, and enforced by the Wisconsin Department of Safety and Professional Services.
- ✓ Customers are not to pass through a food preparation, food storage, or ware washing area to access the restroom.

### 4) Sinks

- ✓ All food processing, food dispensing, and ware washing areas must have a hand washing sink in the area or located in an easily accessible space for employees
- ✓ All hand washing sinks must have 'other than hand operated controls' (ex. wrist blades)
- ✓ A 3-compartment or a 4-compartment sink plus a separate hand wash sink are needed for proper ware washing. Sink compartments shall be large enough to accommodate at least 50% submersion of the largest utensil or piece of equipment used, and have adequate drain boards to accommodate all soiled and cleaned equipment
- ✓ A food preparation sink is required for establishments that wash or thaw foods
- ✓ A mop sink, or approved utility sink for the disposal of mop water and similar waste liquid

### 5) Certifications

- ✓ The operator or manager of a restaurant/retail establishment that serves a "meal" as defined by code or prepares unwrapped, potentially hazardous foods, must take and pass an approved examination on food protection practices. This certification must be received within **90** days of opening a new food establishment, or a change of operator.
- ✓ A safe water sample test or proof of a recent safe test for establishments that are not on municipal water

For questions or concerns, please call the Kenosha County Division of Health at (262) 605-6700 or visit [www.co.kenosha.wi.us](http://www.co.kenosha.wi.us).