

## *Good Housekeeping*

*Good housekeeping makes common sense*, but the basics bear repeating. Empty waste containers daily and don't neglect rubber floor mats when sweeping and mopping. Check ice machines and bins for signs of slime build-up and follow manufacturers' rules for cleaning and sanitizing them. Make a schedule for cleaning soda guns, holsters, coolers, sinks, and drain boards and stick to it! Doing this will help eliminate fruit flies and other unwelcomed pests.

Chemicals kept on the premises should be limited to only what's needed. Store chemicals below and away from beverages and ice.

Check your dumpster and recycling container to ensure that lids are closed and the area is litter-free. Your neighbors and customers will appreciate well-maintained grounds.

**Washington County Health Department  
Environmental Section  
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## *The Basics of Tavern Sanitation*



### *Ice and drinks are food*

If ice and drinks become contaminated through careless handling or unsanitary surroundings, customers can get sick, just as they can from mishandled food in restaurants. The guidelines in this pamphlet are designed to protect your customers and your business and they are the law. Take a few minutes to review them.

## *Serving Food*

You do not need a food license to put out free popcorn, cheese, crackers, pretzels, cold sausage, cured fish, or bread and butter.

If you plan to serve prepackaged, whole, frozen pizzas, or microwaveable prepackaged sandwiches, you must obtain a prepackaged foods restaurant license.

If you plan to serve any type of food that is not prepackaged, you must obtain a full restaurant license. Plans and additional equipment may be required.

Food prepared in a private home cannot be served or sold in any tavern or restaurant.

## *Glass Washing*

Glasses must be washed, rinsed, and sanitized.

- 1) Dump residues and straws from the glasses in a dump or pre-wash sink
- 2) Wash each glass with soap, warm water, and brushes in the first wash compartment.
- 3) Rinse in the center sink using plain water
- 4) Immerse in a sanitizer solution in the last compartment.
- 5) Allow glasses to air dry on a clean drain board.

Do not rinse again after sanitizing!

Do not towel dry or store glasses on towels.

## *Employee Health*

If a bartender is ill, he or she can pass the illness along to customers and other employees. Employees should not work if they have been diagnosed with a food-borne illness or have symptoms of a food-borne illness (diarrhea, fever, vomiting, jaundice, or sore throat with a fever).

## *Employee Hygiene*

***Hand washing is as important as it is in restaurants.*** Ice, snacks, drinks, condiments and the surfaces of glasses can be contaminated by unclean hands. If bartenders do not wash their hands after using the toilet, taking out the garbage, smoking or sneezing, they can transmit diseases such as Hepatitis A, Shigellosis, E. Coli, Salmonella and others.

***Make it convenient to wash hands.*** Keep soap and disposable towels behind the bar (at dump or hand sinks). Make sure restrooms are always supplied with soap and single service towels. Post hand washing signs and keep all restroom fixtures clean. No one likes to use a dirty restroom!

***Handle ice and glasses correctly.*** Hold only the outside of glasses. Don't carry them by sticking your fingers in them. Don't use glasses to scoop ice. Minimize hand contact and the risk of glass breakage by using a durable ice scoop with a handle. Store scoops with handles out of the ice so you don't have to dig for them, possibly contaminating the ice. Do not store or chill bottles in the drink ice as this could contaminate the ice.