

CHAPTER 5

Water, Plumbing, and Waste

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- 5-1 Water
- 5-2 Plumbing System
- 5-3 Mobile Water Tank
- 5-4 Sewage, Other Liquid Waste, and Rainwater
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5-1 Water

Subparts

- 5-101 Source
- 5-102 Quantity and Availability
- 5-103 Distribution, Delivery, and Retention

5-101 Source

5-101.11 APPROVED System

- (A) DRINKING WATER for FOOD ESTABLISHMENTS shall be obtained from an APPROVED SOURCE that is:
- (1) A PUBLIC WATER SYSTEM meeting *NRS, NAC 445A*, and *40 CFR 141* or,
 - (2) A non-PUBLIC WATER SYSTEM meeting state standards and requiring:
 - (a) Sampling and testing at least annually or as required by the state DRINKING WATER standards.
 - (b) The test results report to be retained in the FOOD ESTABLISHMENT, or as required by LAW or,
 - (3) Bottled water from an APPROVED SOURCE.
- (B) Non-DRINKING WATER shall be used in a FOOD ESTABLISHMENT:
- (1) Only for non-culinary purposes, APPROVED by the HEALTH AUTHORITY, including but not limited to air conditioning, non-FOOD EQUIPMENT cooling, fire protection, and/or irrigation.
 - (2) Only if installed so as to preclude the possibility of back siphonage into the DRINKING WATER system.

5-101.12 System Flushing and Disinfection

A DRINKING WATER system shall be flushed and disinfected before being placed in service after construction, repair, modification, or after an emergency situation including but not limited to a flood, that may introduce contaminants into the system. Written documentation certifying that the system has been disinfected shall be provided to the HEALTH AUTHORITY.

5-101.13 BOTTLED DRINKING WATER

- (A) Bottled and PACKAGED potable water shall be obtained from a source APPROVED by the HEALTH AUTHORITY or AGENCY OF JURISDICTION, and shall be handled and stored to protect it from CONTAMINATION.
- (B) Bottled and PACKAGED potable water shall be dispensed from the original container.

5-102 Quantity and Availability

5-102.11 Capacity

The water source and system shall be of sufficient and constant capacity to meet the peak water demands of the FOOD ESTABLISHMENT, including hot water generation and distribution systems sufficient to meet the peak hot water demands, throughout the FOOD ESTABLISHMENT as determined by Plan Review.

5-102.12 Pressure

Pressurized water shall be provided to all fixtures, EQUIPMENT, and non-FOOD EQUIPMENT that are required to use water. Commercially BOTTLED DRINKING WATER, and closed potable water containers supplying water to a TEMPORARY FOOD ESTABLISHMENT, or to a temporary interruption of a water supply need not be pressurized.

5-102.13 Hot Water Temperature

The hot water heater shall provide water at a minimum temperature of $120^{\circ}\text{F}\pm 2^{\circ}$ as measured at the three-compartment sink.

5-103 Distribution, Delivery, and Retention

5-103.11 System

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

- (A) An APPROVED public water main.

- (B) One or more of the following means that shall be constructed, maintained, and operated according to the most current edition of the *Uniform Plumbing Code* adopted by Southern Nevada and these Regulations:
 - (1) Non-public water main, water pumps, pipes, hoses, connections, and other appurtenances.
 - (2) Water transport VEHICLES, or
 - (3) Water containers.

5-103.12 Alternative Water Supply

Water meeting the requirements of an APPROVED SOURCE; quality, and quantity 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 potable water containers.
- (C) An enclosed PERMITTED vehicular water tank APPROVED by the HEALTH AUTHORITY.
- (D) An on-PREMISES water storage tank, or
- (E) Piping, tubing, or hoses connected to a nearby APPROVED SOURCE.

5-2 Plumbing System

Subparts

- 5-201 Materials and Installation**
- 5-202 Hand Washing Sinks Installation, Location, and Use**
- 5-203 Service Sinks**
- 5-204 Toilet Facilities**
- 5-205 Backflow and Back-Siphonage**
- 5-206 Inspection and Service**

5-201 Materials and Installation

5-201.11 APPROVED Materials, System and Cleanable Fixtures

- (A) A PLUMBING SYSTEM and hoses which convey water, water treatment systems, and water filters shall be constructed and repaired with APPROVED materials.
- (B) A PLUMBING SYSTEM shall be designed, constructed, and installed to meet applicable codes.
- (C) A PLUMBING FIXTURE including but not limited to a HAND WASHING SINK, toilet, or urinal shall be EASILY CLEANABLE.
- (D) Soil and waste lines shall not be installed over FOOD transport hallways or concourses, or FOOD preparation, storage, or EQUIPMENT and UTENSIL cleaning areas, unless separated by the floor immediately above, or by some other method APPROVED by the HEALTH AUTHORITY, including but not limited to the installation of trough pans under soil and waste lines which are drained to floor sinks.

5-202 HAND WASHING SINKS Installation, Location, and Use

5-202.11 HAND WASHING SINKS, Installation

- (A) A HAND WASHING SINK shall be equipped to provide water at a temperature of at least 100°F±2° through a mixing valve or combination faucet.
- (B) A steam mixing valve may not be used at a HAND WASHING SINK.
- (C) 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 hand washing system shall be installed in accordance with the manufacturer's instruction, in close proximity to a HAND WASHING SINK, and be APPROVED by the HEALTH AUTHORITY.

5-202.12 HAND WASHING SINKS, Location

- (A) Wall-hung HAND WASHING SINKS shall be installed and located to allow convenient use by employees in areas used to prepare FOOD and wash UTENSILS.
- (B) In areas without walls, such as buffets, carving stations, and island stations, or due to EQUIPMENT configuration prohibiting conventional design, the HEALTH AUTHORITY may approve alternate HAND WASHING SINK design and placement. HAND WASHING SINKS shall be conveniently located and easily accessible to employees at all times.
- (C) HAND WASHING SINKS shall be easily accessible and available to employees without opening doors or moving barriers.
- (D) BEVERAGE and ice dispensing areas in new and extensively remodeled establishments shall have a separate and distinct wall-hung HAND WASHING SINK, if:
 - (1) Located in a FOOD pick-up area.
 - (2) Bussing of soiled TABLEWARE or UTENSILS occurs in the area.

- (3) Any open FOOD including but not limited to soup, toast, garnishes, salads, or salad dressings is placed in the area.
- (4) Bagging ice.
- (E) Additional HAND WASHING SINKS are not required in areas used solely for the bussing of soiled TABLEWARE.
- (F) All dish washing areas shall have convenient and easily accessible wall-hung HAND WASHING SINKS to allow proper hand washing after loading soiled TABLEWARE, and prior to unloading clean TABLEWARE.
- (G) HAND WASHING SINKS shall be located in, or immediately adjacent to, rooms with toilets, or in toilet vestibules. Sinks used for preparing FOOD or for washing EQUIPMENT or UTENSILS may not be used for washing hands. The rinsing of FOOD and UTENSILS in HAND WASHING SINKS is prohibited.
- (H) Fixed dispensers of liquid soap or detergent for cleaning hands shall be available at all HAND WASHING SINKS. Interim portable soap dispensers may be temporarily used when repairs may be required for fixed dispensers.
- (I) A supply of sanitary, disposable towels for drying hands shall be conveniently located near each HAND WASHING SINK. Shared common towels are prohibited. Waste receptacles that are EASILY CLEANABLE shall be conveniently located near the HAND WASHING SINK. Cloth towels are prohibited at employee HAND WASHING SINKS.
- (J) HAND WASHING SINKS, dispensers for soap, towel dispensers, and all related fixtures shall be kept clean and in good repair. Hand blow dryers shall not be used at HAND WASHING SINKS as a sole means for drying hands in areas used by employees.
- (K) A HAND WASHING SINK may have a direct connection to a sewer line drain.
- (L) In areas that process or prepare raw FOOD of animal origin for consumption of as READY-TO-EAT FOOD, a separate HAND WASHING SINK shall be provided for the sole use of that operation.

5-202.13 Using a HAND WASHING SINK

- (A) A HAND WASHING SINK shall be clean and maintained in good repair and shall be accessible at all times for employee use.
- (B) An automatic hand washing system shall be used in accordance with manufacturer's instructions, and be APPROVED by the HEALTH AUTHORITY.

5-203 Service Sinks

5-203.11 Requirements

- (A) All service sinks, including but not limited to mop sinks and can wash stations, and all FOOD-handling sinks, including but not limited to dump sinks, blender stations, produce sinks, and other FOOD preparation sinks, shall be serviced with hot and cold running water through a mixing or combination faucet.
- (B) At least one service sink, or one curbed cleaning sink equipped with a floor drain, directly connected to sewer shall be provided and conveniently located for cleaning of mops or similar wet floor cleaning tools, and for the disposal of mop water and similar liquid waste. The faucets at this sink shall be protected by a backflow prevention device. This sink shall not be used for FOOD preparation, FOOD handling, or for hand washing. Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

5-204 Toilet Facilities

5-204.11 Toilet Facilities Within FOOD ESTABLISHMENTS

- (A) Owner/operators of FOOD service facilities shall provide conveniently located toilet facilities for their employees. Public restrooms may be utilized for employees provided they are within the same building, are conveniently located to the FOOD ESTABLISHMENT, and are accessible to employees during all hours of the FOOD ESTABLISHMENT's operation.
- (B) Public access to toilet facilities shall not be allowed through a FOOD preparation, FOOD storage, or WARE WASHING area.
- (C) FOOD ESTABLISHMENTS, located within theme parks and entertainment complexes, may utilize centrally located restrooms that are reasonably accessible.
- (D) A FOOD ESTABLISHMENT that provides public seating shall have separate public restrooms for males and females when 10 or more public seats are provided. Only one restroom is required if there is less than 10 seats.
 - (1) Public seating includes seats, benches, stools and similar furniture provided by the owner or operator of a building, mall, or similar operation for use by the FOOD ESTABLISHMENT and located within 25' of the ESTABLISHMENT.

- (2) FOOD ESTABLISHMENTS holding existing PERMITS that were APPROVED for customer seating with a single customer restroom shall be exempt from this requirement until the FOOD ESTABLISHMENT is extensively remodeled or the existing PERMIT lapses for greater than one billing cycle.
- (E) Water closets and urinals shall be of a sanitary design.
- (F) Exhaust fans shall be installed in all new construction and extensively remodeled restrooms.
- (G) Toilet facilities, including the toilet room and fixtures, shall be kept clean, in good repair, and free of objectionable odors.
- (H) Rooms with toilets must be completely enclosed and have solid doors which must fit tightly, close automatically and remain closed except during cleaning or maintenance. Doors from rooms with toilets must not open directly into any area used for the preparation of FOOD or for the washing or cleaning of EQUIPMENT, UTENSILS or SMOOTH as specified in Chapter 6-202.14 of these Regulations
- (I) A supply of toilet tissue shall be provided at each toilet at all times. EASILY CLEANABLE covered receptacles shall be provided for waste materials. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent accumulation of waste material.
- J) A toilet is not required within the facility if the lease agreement of the FOOD ESTABLISHMENT provides that the lessor will at all times provide clean and appropriately stocked and maintained toilet facilities for employees of the FOOD ESTABLISHMENT.

5-205 Backflow and Back-Siphonage

5-205.11 Backflow Prevention, Air Gap

An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or non-FOOD EQUIPMENT shall be a minimum of two times the diameter of the water supply inlet and may not be less than 1”.

5-205.12 Backflow Prevention Device, Design Standard

A backflow or back-siphonage prevention device installed on a water supply system shall meet the *American Society of Sanitary Engineer (A.S.S.E.)* standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.

5-205.13 Conditioning Device, Design

A water filter, screen, and other water condition 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.

5-205.14 Backflow Prevention Devices

Where backflow prevention is required, an appropriate device shall be installed to prevent backflow of a solid, liquid, or gas contaminant into the public water supply system at each point of use in the FOOD ESTABLISHMENT, including on a hose bib whether a hose is attached or not by:

- (A) Providing an air gap with a minimum of two times the diameter of the water supply inlet, but not less than 1”.
- (B) Installing an APPROVED backflow prevention device as specified in Section 5-205.12 of this Chapter.

5-205.15 Backflow Prevention Device, Carbonator

- (A) A reduced pressure zone valve assembly shall be installed upstream from a carbonator device and downstream from any water supply line containing copper.
- (B) Backflow prevention devices attached to carbonator systems shall be tested and certified at least annually by a certified backflow prevention specialist. A copy of the certification shall be provided to the HEALTH AUTHORITY upon request.
- (C) Backflow prevention devices shall be tagged to show the last date the assembly was tested and certified.

5-205.16 Backflow Prevention Device, Location

A backflow prevention device shall be located so that it can be easily accessed for testing, servicing, and repairs.

5-205.17 Conditioning Device, Location

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

5-205.18 Prohibiting a Cross-Connection

- (A) A PERSON may not create a cross-connection by connecting a pipe or conduit between the DRINKING WATER system and either a non-DRINKING WATER system or a water system of unknown quality.
- (B) The piping of a non-DRINKING WATER system shall be durably identified so that it is readily distinguishable from piping that carries DRINKING WATER.

5-206 Inspection and Service

5-206.11 Scheduling Inspection and Service for a Water System Device

Except as specified in Section 5-205.15 (B) of this Chapter, a device including but not limited to a backflow prevention device or a water treatment device, 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. Records of inspection and/or service shall be maintained by the PERSON IN CHARGE, and a copy shall be provided to the HEALTH AUTHORITY upon request.

5-206.12 Water Reservoir of Fogging Devices, Cleaning

- (A) A reservoir that is used to supply water to a device, including but not limited to a produce fogger, shall be constructed with an APPROVED backflow prevention device, and:
- (1) Maintained in accordance with manufacturer's specifications.
 - (2) Cleaned in accordance with manufacturer's specifications, or according to the procedures as specified in Paragraph B of this Section.
- (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 of the reservoir, aerosol, and discharge nozzles with a suitable detergent solution.
 - (3) Flushing the complete system with water to remove the detergent solution and particulate accumulations.
 - (4) Rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with an APPROVED sanitizer at recommended strengths.

5-3 Mobile Water Tank

Subparts

5-301 Materials

5-302 Design and Construction

5-303 Operation and Maintenance

5-301 Materials

5-301.11 APPROVED Materials

Materials that are used in the construction and/or repair of an APPROVED mobile water tank, mobile FOOD ESTABLISHMENT water tank, and related appurtenances shall be:

- (A) Safe.
- (B) Durable, corrosion resistant.
- (C) Finished to have a SMOOTH, EASILY CLEANABLE surface.

5-302 Design and Construction

5-302.11 Enclosed System, Sloped to Drain

A mobile water tank shall be enclosed from the filling inlet to the discharge outlet and 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 1/2".
- (B) Equipped with a port cover assembly that is:
 - (1) Provided with a gasket and a device for securing the cover in place.
 - (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.

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/inch screen or equivalent when the vent is in a protected area.
- (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 including but not limited to waste discharge, road dust, oil, or grease.

5-302.16 Hose, Construction and Identification

A hose used for conveying DRINKING WATER to a water tank shall be constructed of FOOD GRADE materials APPROVED by NSF/ANSI or equivalent, and shall be:

- (A) Safe
- (B) Made of durable, non-absorbent CORROSION-RESISTANT MATERIALS.
- (C) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
- (D) Finished with a SMOOTH interior surface.
- (E) Clearly and durably identified as to its use, unless permanently attached.

5-302.17 Filter, Compressed Air

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

5-302.18 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 the water inlet, outlet, hose, and associated EQUIPMENT.

5-303 Operation and Maintenance

5-303.11 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 non-use.

5-303.12 Using a Pump and Hoses, Backflow Prevention

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

5-303.13 Tank, Pump, and Hoses, Dedication

A water tank, pump, and hoses used for conveying DRINKING WATER shall be used for no other purpose.

5-4 Sewage, Other Liquid Waste, and Rainwater

Subparts

5-401 Mobile Holding Tank

5-402 Retention, Drainage, and Disposal

5-403 Disposal Facility

5-401 Mobile Holding Tank

5-401.11 Capacity and Drainage

Any SEWAGE holding tank present in a mobile FOOD ESTABLISHMENT shall be sized 15% larger in capacity than the water supply tank and sloped to a drain pipe that has a 1" or greater inner diameter and is equipped with a shut-off valve.

5-402 Retention, Drainage, and Disposal

5-402.11 Establishment Drainage System

FOOD ESTABLISHMENT drainage systems, including grease traps, that convey SEWAGE shall be designed, constructed, and installed according to the requirements of the most current edition of the *Uniform Plumbing Code* adopted by Southern Nevada and the Agency of Water Reclamation or the AGENCY OF JURISDICTION.

5-402.12 Backflow Prevention

A direct connection shall not exist between the SEWAGE system and a drain receiving discharges from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. An air gap of at least 1" shall be provided between the EQUIPMENT drain pipe and the flood level rim of the floor drain. To reduce splash at the floor drain, the drain pipe may be cut at an angle, if adequate air gap is provided.

5-402.13 Grease Trap

- (A) As per the regulations adopted by the *Southern Nevada Uniform Plumbing Code*, one or more grease traps or grease interceptors shall be installed at any FOOD ESTABLISHMENT that generates grease that could enter a sewer system.
- (B) Grease traps or grease interceptors shall be EASILY CLEANABLE.
- (C) A grease trap or grease interceptor shall be located outside the FOOD ESTABLISHMENT whenever possible.
- (D) A grease trap or grease interceptor shall not be located in any area where FOOD is prepared, or where UTENSILS or TABLEWARE are washed or stored. Prior to installation the location shall be APPROVED by the HEALTH AUTHORITY.
- (E) Alternative methods of grease disposal (grease machines) may be located within a FOOD ESTABLISHMENT with prior approval from the HEALTH AUTHORITY.

5-402.14 Conveying SEWAGE

- (A) SEWAGE shall be conveyed to the point of disposal through an APPROVED sanitary SEWAGE system, or other APPROVED system, including use of SEWAGE transport VEHICLES, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated in an APPROVED manner.
- (B) Soil and waste lines shall not be installed over FOOD preparation, storage, or EQUIPMENT and UTENSIL cleaning areas, unless separated by the floor immediately above or by some other method APPROVED by the HEALTH AUTHORITY such as the installation of trough pans under roof drain lines, soil lines, and waste lines which are drained into floor sinks.

5-402.15 Gravity Drainage of Liquid Waste Effluent from EQUIPMENT to Sewer

- (A) Drainage of all liquid waste effluent from EQUIPMENT to sewer shall be accomplished by gravity at not less than 1"per 12"of fall.
- (B) Sump pumps and lift stations are not allowed for the purpose of draining FOOD service EQUIPMENT to sewer, except in the case of a lift station installed outside the FOOD ESTABLISHMENT that has been APPROVED by the building and sanitation REGULATORY AUTHORITY. In such a case, an alarm system with both audio and visual signals shall be installed within each FOOD ESTABLISHMENT serviced by the lift stations.
- (C) Evaporative waste water may be drained to a heated evaporative pan device APPROVED by the HEALTH AUTHORITY.
- (D) Secondary HVAC drains, within FOOD processing or storage areas, may not terminate at the ceiling or at any place that may be a source of FOOD or UTENSIL CONTAMINATION.

5-402.16 Removing Mobile FOOD ESTABLISHMENT Waste

SEWAGE and other liquid waste shall be removed from a mobile FOOD ESTABLISHMENT only at an APPROVED waste SERVICING DEPOT or by a PERMITTED SEWAGE transport VEHICLE in such a way that a public health HAZARD or nuisance is not created.

5-403 Disposal Facility

5-403.11 APPROVED SEWAGE Disposal System

SEWAGE shall be disposed through an APPROVED facility that is:

- (A) A public SEWAGE treatment plant.
- (B) An individual SEWAGE disposal system that is properly sized, constructed, maintained, and operated as APPROVED by the HEALTH AUTHORITY or AGENCY OF JURISDICTION.

5-403.12 Other Liquid Wastes and Rainwater

Condensate drainage and other non-SEWAGE liquids and rainwater shall be drained from the point of discharge to disposal, according to LAW.

5-5 Refuse, Recyclables, and Returnables

Subparts

5-501 Facilities on the Premises

5-502 Removal

5-503 Facilities for Disposal and Recycling

5-501 Facilities on the PREMISES

5-501.11 Indoor Storage Area

If located within the FOOD ESTABLISHMENT, a storage area for REFUSE, recyclables, and returnables shall meet the requirements as specified in Chapter 6 of these Regulations.

5-501.12 Outdoor Storage Surface

An outdoor storage surface for REFUSE, recyclables, and returnables shall be constructed of non-absorbent material including but not limited to concrete or asphalt, and shall be SMOOTH, durable, and sloped to drain.

5-501.13 Outdoor Enclosure

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

5-501.14 Receptacles

- (A) 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, leak proof, and non-absorbent.

- (B) Plastic bags shall be used to line receptacles for storage of REFUSE and FOOD debris inside the FOOD ESTABLISHMENT. All receptacles and waste handling units for REFUSE, recyclables and returnables shall not create a nuisance.
- (C) All receptacles and waste handling units for REFUSE, recyclables, and returnables shall not create a nuisance.

5-501.15 Outside Receptacles

- (A) Receptacles and waste handling units for REFUSE, recyclables and returnables, that are used outside the FOOD ESTABLISHMENT and contain FOOD residue, shall be designed and constructed to have tight-fitting lids, doors, or covers.
- (B) Receptacles and waste handling units for REFUSE and recyclables, including but not limited to an on-site compactor, shall be constructed and 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.

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 HAND WASHING SINKS, a waste receptacle shall be located at each sink, or group of adjacent sinks.

5-501.17 Cleaning Implements and Supplies

- (A) Suitable cleaning implements and supplies, including but not limited to, 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) Off-PREMISES based cleaning services may be used if on-PREMISES cleaning implements and supplies are not provided.

5-501.18 Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location

- (A) An area designated for REFUSE, recyclables, returnables, and, except as specified in Paragraph B of this Section, a redeeming machine for recyclables or returnables shall be located so that it is separate from FOOD, EQUIPMENT, UTENSILS, LINEN, and SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES, to ensure that 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, LINEN, and SINGLE-SERVICE ARTICLES 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 shall not create a public health HAZARD or nuisance, or interfere with the cleaning of adjacent space.

5-501.19 Storing REFUSE, Recyclables, and Returnables

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

5-501.20 Areas, Enclosures, and Receptacles, Good Repair

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

5-501.21 Outside Storage Prohibitions

- (A) REFUSE receptacles that do not meet the requirements specified in Section 5-501.14 (A) of this Chapter, and that contain materials with FOOD residue, such as receptacles that are not rodent resistant, unprotected plastic bags, and paper bags, or baled units shall not be stored outside.
- (B) Cardboard or other packaging material that does not contain FOOD residue, and that is awaiting regularly scheduled pick-up and delivery to a recycling or disposal site, shall be stored uncovered outside, if stored so that it does not create a rodent harborage problem.

5-501.22 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.

(2) After they are filled.

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

5-501.23 Using Drain Plugs

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

5-501.24 Maintaining REFUSE Areas and Enclosures

Storage areas and enclosures for REFUSE, recyclables or returnables shall be maintained clean and shall be free of unnecessary items as specified in Chapter 6-501.20 of these Regulations.

5-501.25 Cleaning Receptacles

(A) Receptacles and waste handling units for REFUSE, recyclables and returnables shall be thoroughly cleaned in a manner that does not contaminate FOOD, EQUIPMENT, UTENSILs, LINEN, or SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES, and waste water shall be disposed of as specified in Section 5-402.14 of this Chapter.

(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 build-up of soil or from attracting for insects, rodents, and other vermin.

5-502 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, rodents and other vermin.

5-502.12 Receptacles or VEHICLES

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

(A) Portable receptacles that are constructed and maintained according to LAW.

(B) A transport VEHICLE that is constructed, maintained, and operated according to LAW.

5-503 Facilities for Disposal and Recycling

5-503.11 Prohibitions

(A) FOOD waste grinders, garbage disposals, FOOD waste digestion systems, and other similar EQUIPMENT that is designed to introduce FOOD waste into the sanitary sewer are prohibited.

(B) Solid waste shall be recycled or disposed of in a PERMITTED public or private community recycling or Solid Waste facility which is sized, constructed, maintained, and operated according to LAW.