

Chapter H 27

MATERNITY HOSPITALS AND HOMES—SANITATION

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H 27.01 Water supply. The water supply used for drinking, culinary and personal cleanliness shall meet accepted standards of purity and adequacy.

H 27.02 Private water supply. Where a public water supply is not available, the well or wells shall comply with the Wisconsin well construction and pump installation code.

H 27.03 Water supply—plumbing code; cross connection. The water supply system shall in all respects conform with the requirements of the Wisconsin state plumbing code. No plumbing fixture, device, equipment or construction shall be installed nor maintained which will result in a cross connection.

(Note: See Wisconsin state plumbing code, H 62.18 and 62.19.)

H 27.04 Common drinking vessels. No common drinking vessels shall be permitted, nor shall any drinking water faucets be placed, in any toilet room. Drinking water shall not be drawn from faucets or fixtures liable to contamination from splashing.

H 27.05 Drinking fountains. Where drinking fountains are provided they shall be of a type approved by the Wisconsin state board of health.

H 27.06 Hot water supply. A sufficient supply of hot water shall be provided in accordance with the following requirements:

- (1) General use:
 - Water temperature ----- 110°-140° F. at taps
 - Heater capacity, minimum 5 gallons per patient per hour
 - Storage tank capacity, minimum ----- 4 gallons per patient
- (2) Laundry and dishwashing:
 - Water temperature at the point of use ----- 170°-180° F.
 - Heater capacity, minimum 8 gallons per patient per hour
 - Storage tank capacity, minimum ----- 6 gallons per patient

H 27.07 Hot water circulation—recommendation. Hot water circulating mains and risers are recommended.

H 27.08 Water pressure—service and fire demand. The water supply mains and branches shall be sized to supply water to all fixtures with a minimum pressure of 15 pounds per square inch at the top floor fixtures during periods of maximum demand. In addition to the service demand, the piping shall be adequate to supply a 70 gallon per minute fire stream at 25 pounds per square inch pressure at the highest fire hose outlet.

H 27.09 Ice supply. All ice used shall be from an approved source, stored and handled in such manner as to prevent contamination.

H 27.10 Washing ice. Water used to wash ice shall comply with the requirements of H 27.01.

H 27.11 Sewage disposal. All liquid wastes shall be discharged into a sewer system connected with the public sewer system, if available, or into a septic tank system approved by the state board of health.

H 27.12 Plumbing—liquid waste. All toilets, lavatories, bath tubs, showers, sinks, drains, laundry units, dishwashers, sterilizers, piping and other arrangements for the disposal of liquid wastes shall be installed and maintained in conformity with the Wisconsin state plumbing code. In addition, the joint general orders of the industrial commission and rules and regulations of the state board of health covering toilet rooms for public buildings shall be complied with.

H 27.13 Garbage containers. Substantial fly-tight, leak-proof metal garbage depositories from which the contents shall be removed and disposed of at a frequency and manner to prevent nuisance and unsightliness shall be provided in sufficient number.

H 27.14 Tin can disposal. Tin cans shall be rinsed and flattened before disposal if otherwise not disposed of in a sanitary manner.

H 27.15 Garbage storage. The storage area for garbage and refuse containers shall be maintained in a clean and sanitary manner. Indoor storage areas shall be adequately ventilated. (1) Containers shall be scrubbed each time they are emptied. (2) Facilities for washing containers shall be provided.

H 27.16 Electric garbage grinders—recommendation. It is recommended that electric garbage grinders be installed when not in conflict with local regulations.

H 27.20 Kitchen. The kitchen shall be located on the premises and shall be separated from sleeping quarters and toilet rooms.

H 27.21 Kitchen equipment. All counters, shelves, tables, equipment and utensils with which food or drink come in contact shall be maintained in clean condition, good repair, free of breaks, corrosion, open seams, cracks, and chipped places. Working surfaces required by bakers and butchers may be of smooth hardwood material if maintained in clean condition, good repair, free of open joints, cracks and chipped places.

H 27.22 Surfaces which contact food. Surfaces with which food or drink come in contact shall be constructed of smooth impervious material free of open seams, not readily corrodible and easily accessible for cleaning.

H 27.23 Utensil storage. Utensils as well as all food and drink shall be stored in a clean, dry place protected from flies, dust, vermin, overhead leakage, sewage back flow and other contamination. Foods which require moist storage shall be handled in such a manner as to prevent contamination.

H 27.24 Kitchen area—walls and ceilings. Walls and ceilings of all rooms in which food or drink is stored, prepared, or served shall be kept clean. See H 26.35 and 26.37.

H 27.25 Kitchen area—floors. The floors of all rooms in which food or drink is stored, prepared, or served, or in which utensils are washed, shall be kept clean. Dustless methods of floor cleaning shall be used. All except emergency floor cleaning shall be done during those periods when the least amount of food and drink is exposed. See H 26.39.

H 27.26 Refrigeration. All readily perishable food and drink except when being prepared or served shall be kept in a refrigerator which shall have a temperature maintained at or below 50° F. This shall include all custard-filled and cream-filled pastries, milk and milk products, meat, fish, shellfish, gravy, poultry stuffing and sauces, dressings, and salads containing meat, fish, eggs, milk or milk products.

H 27.27 Kitchen hand washing facilities. Adequate and convenient hand washing facilities shall be provided in the kitchen for use by food handlers including hot and cold running water, soap and approved sanitary towels. Use of a common towel is prohibited.

H 27.28 Hair nets and garments. All cooks and food handlers shall wear clean outer garments, hair nets or caps and shall keep their hands clean at all times while engaged in handling food, drink, utensils or equipment.

H 27.29 Locker facilities. Dressing room and/or locker facilities shall be provided for employes preparing or serving food to eliminate necessity of keeping wraps, purses, and other personal belongings in the preparation and serving areas.

H 27.30 Kitchen area toilet room. Toilet rooms, equipped with hand washing facilities, shall be located outside of the food department.

H 27.31 Definition of utensils. Utensils shall include any kitchenware, tableware, glassware, cutlery, containers or other equipment with which food or drink comes in contact during storage, preparation or serving.

H 27.32 Utensils sanitized. All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively sanitized after each usage.

H 27.33 Prewashing of utensils—recommendation. It is recommended that prewashing be made an integral part of both manual and mechanical utensil washing operation.

(Note: The term "prewash" is applied to the process of water scraping of utensils prior to washing. Better washing and sanitizing can be done with any utensil washing setup, either manual or mechanical if prewashing is practiced.)

H 27.34 Sinks for hand dishwashing. A two-compartment sink shall be provided for all establishments and it is recommended that a three-compartment sink be provided for all new installations.

H 27.35 Wash water—hand dishwashing. The utensils shall be washed in hot water (temperature suggested 110° to 120° F.) containing an adequate amount of an effective soap or detergent. Water shall be kept clean by changing frequently.

H 27.36 Rinse—recommendation. It is recommended that all utensils following the washing operation be subjected to a hot water rinse (minimum temperature suggested 110° F.) to remove soap or detergent.

H 27.37 Sanitizing—hand dishwashing. After cleaning and rinsing, all utensils shall be effectively sanitized by either of the following methods or by other approved means:

(1) Submergence for 30 seconds in clean water maintained at a temperature of at least 170° F.

(2) Submergence for two minutes in a hypochlorite solution. This solution shall be made up with a chlorine concentration of at least 100 parts per million and shall be discarded when it reaches 50 parts per million. Caustic compounds shall not be added to the hypochlorite solution. It is recommended that utensils be racked in baskets so that all surfaces will be wetted during submergence. It is recommended that silverware and plastic dishes be sanitized only in hot water as stated in H 27.37 (1).

(Note: Example of caustic compounds are soaps, water softeners and washing compounds.)

H 27.38 Racking of utensils for mechanical washing. Utensils shall be stacked in racks or trays so as to avoid overcrowding and in such manner as to assure complete washing contact with all surfaces of each article.

H 27.39 Wash water—mechanical dishwashing. The wash water temperature of the utensil washing machines shall be held at from 140° to 160° F. The utensils shall be in the washing section for at least 20 seconds.

H 27.40 Detergent. A detergent shall be used in all utensil washing machines and it is recommended that they be equipped with automatic detergent dispensers so that the maximum efficiency of the machines can be obtained.

H 27.41 Sanitizing—mechanical. For sanitizing in a spray type machine, dishes shall be subjected to a rinse period of 10 seconds or more at a temperature of at least 170° F. For sanitizing in an immersion tank type machine, dishes shall be submerged for 30 seconds or more with water at a temperature of at least 170° F. There shall be a constant change of water through inlet and overflow.

H 27.42 Dishwasher thermometers. Thermometers shall be located in both the wash and rinse water lines and in such location as to be readily visible. Thermostatic control of the temperature of the wash and rinse water shall be provided in new equipment and is recommended for existing equipment.

H 27.43 Dishwasher water pressure. The pressure of the water used in spray washing and rinsing shall be 15 to 25 pounds per square inch.

H 27.44 Drying of utensils—recommendation. It is recommended that utensils be allowed to drain and air dry in racks or baskets. Drying cloths, if used, shall be clean and shall be used for no other purpose.

H 27.45 Sanitizing of washing aids. Brushes, dish mops, dishcloths, drying cloths and other hand aids used in dishwashing operation shall be sanitized after each period of use.

H 27.46 Utensil storage. Utensils shall be stored in a clean, dry place protected from flies, splash, dust, overhead leakage and condensation and other contamination. Wherever practicable, utensils shall be covered or inverted.

H 27.47 Grade A milk. All milk and milk products served shall be pasteurized and shall be procured from sources that conform to the joint standards established by the state department of agriculture and the state board of health relating to intrastate grade A milk and milk products.

H 27.48 Serving milk. Milk and fluid milk products shall be served in the individual original containers in which they are received from the distributor. This requirement shall not apply to cream, which may be served from the original container or from a dispenser approved for such service.

H 27.60 Insect and rodent control. All means necessary for the elimination of rodents, flies, roaches, bedbugs, fleas and lice shall be used.

(Note: For information on specific ratproofing methods, see "Insect and Rodent Control" and "Rat Control," publications of the state board of health, and "Rat Control Methods" and "Rat Proofing Buildings and Premises," federal publications, available through the state board of health.)

H 27.61 Insect eradication. For the elimination of flies, fly repellent fans, flypaper, fly traps or fly-killing sprays or powders may be used. For the elimination of other insects, sprays or powders may be used.

(Note: See "Use of DDT for the Control of Household Pests" and "How to Use DDT for Insect Control," publications of the state board of health.)

H 27.62 Labeling of poisonous compounds. All poisonous compounds used in the extermination of rodents or insects shall be so labeled and colored as to be easily identified. It is recommended that compounds harmless to humans should be substituted wherever possible.

H 27.63 Storage of poisonous compounds. Poisonous compounds shall be stored independently and separately from food and kitchenware. Such compounds shall be stored under lock and key.

H 27.70 Training of food handlers—recommendation. It is recommended that employes be adequately instructed in acceptable and sanitary food handling practices with all items of sections H 27.01 to 27.08 and H 27.60 to 27.63 included in the instruction program.

(Note: The division of hotels and restaurants, state board of health, conducts periodically, in cooperation with local health departments, schools for food handlers at various locations throughout the state. Hospital employes preparing or serving food are invited to participate in such training schools. Write the state board of health, district or central office, or city health department for a schedule of food handlers' schools in your area. In addition, the indicated division upon request will arrange, if at all possible, a food handlers' training school at your hospital or in combination with nearby hospitals.)