

## Chapter H 33

NURSING HOMES—PATIENT CARE  
AND SERVICE

H 33.015	Prompt medical care	H 33.525	Floors and floor coverings
H 33.021	Abuse of patients	H 33.535	Roads and sidewalks
H 33.05	Physical examinations; patients; annually	H 33.545	Doors
H 33.06	Means of identification—recommendation	H 33.551	Common drinking cups
H 33.08	Bathing patients—recommendation	H 33.555	Insect and rodent control
H 33.09	Bathing and care of incontinent patients	H 33.565	Insect eradication
H 33.115	Position of bed patient	H 33.575	Labeling poisonous compounds
H 33.125	Ambulation encouraged—recommendation	H 33.583	Rodenticides and insecticides—recommendation
H 33.151	Use of oxygen	H 33.587	Storage of poisonous compounds
H 33.161	Physical therapy—recommendation	H 33.591	Clean rooms
H 33.19	Patients' weight—recommendation	H 33.601	Ceilings
H 33.225	Periodic temperature records—recommendation	H 33.605	Hair nets and garments
H 33.235	First aid	H 33.614	Instruction in sanitary food handling—recommendation
H 33.245	Notification in acute illness, injury or death	H 33.625	Animals and pets
H 33.261	Affiliation with general hospital—recommendation	H 33.631	Food service equipment
H 33.265	Restraints and seclusions	H 33.635	Storage and handling of food
H 33.301	Grade A milk	H 33.645	Clean kitchen area
H 33.315	Nutritional requirements—recommendation	H 33.651	Refrigeration
H 33.33	Spoiled foods	H 33.67	Approved ice
H 33.331	Food cleansing	H 33.701	Definition of utensils
H 33.34	Conserving food value—recommendation	H 33.702	Utensils sanitized
H 33.355	Food processing	H 33.715	Prewashing of utensils—recommendation
H 33.36	Donated foods—recommendation	H 33.72	Utensil storage
H 33.37	Food requirements and time of meal service	H 33.74	Wash water—hand dishwashing
H 33.401	Physician's orders	H 33.755	Rinse—recommendation
H 33.405	Prescriptions	H 33.761	Sanitizing racked utensils—recommendation
H 33.415	Narcotics	H 33.765	Sanitizing—hand dishwashing
H 33.421	Medicine cabinets	H 33.775	Sanitizing silverware and plastic dishes—recommendation
H 33.425	Destruction of medicine	H 33.783	Racking of utensils for mechanical washing
H 33.43	Bulk supply of medicine	H 33.795	Wash water—mechanical dishwashing
H 33.44	Bulk medicines, records	H 33.805	Detergent
H 33.45	Storage of bulk medicines	H 33.811	Automatic detergent dispensers—recommendation
H 33.48	Evacuation of patients	H 33.85	Sanitizing—mechanical
H 33.485	Suggested evacuation plan—recommendation	H 33.865	Home type dishwashers
H 33.49	Fire protection contract	H 33.905	Dishwasher thermometers
H 33.50	Fire inspection	H 33.915	Dishwasher water pressure
H 33.501	Smoking	H 33.924	Drying of utensils—recommendation
H 33.515	Lights	H 33.935	Sanitizing of washing aids

## MEDICAL SERVICE

**H 33.015** Prompt medical care. It shall be the responsibility of the person in charge of the nursing home to obtain medical care promptly in cases of apparent acute illness of patients. Such instances shall be recorded on the patient's chart.

**History:** 1-2-56; renum. from H 33.31 to be H 33.015, Register, June, 1959, No. 42, eff. 7-1-59.

Register, June, 1959, No. 42

**H 33.021 Abuse of patients.** Patients shall receive kind, considerate care and treatment at all times.

**History:** 1-2-56; renum. from H 33.17 to be H 33.021, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.05 Physical examinations; patients; annually.** After the initial examination, including a chest x-ray, prior to admission, the administrator shall arrange for each patient to have a physical examination by a licensed physician at least once each year and such additional visits as shall be deemed necessary.

**History:** 1-2-56; r., recr. and renum. from H 32.20 to be H 33.05, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.06 Means of identification—recommendation.** It is *recommended* that all ambulatory patients carry an identification card, name tape or equivalent on their person.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.08 Bathing patients—recommendation.** It is *recommended* that baths be given at least every second day for bed patients.

**History:** 1-2-56; renum. from H 33.10 to be H 33.08, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.09 Bathing and care of incontinent patients.** Incontinent patients shall have:

- (1) Daily baths.
- (2) Partial baths after each voiding.
- (3) Cellu pads or diapers to keep the bedding dry and for patients' comfort.
- (4) Soothing and healing lotions or creams applied where the skin is irritated; careful care of the skin to prevent bedsores.

**History:** 1-2-56; renum. from H 33.11 to be H 33.09, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.115 Position of bed patient.** The position of the patient in bed shall be changed frequently when possible.

**History:** 1-2-56; renum. from H 33.12 to be H 33.115, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.125 Ambulation encouraged—recommendation.** It is *recommended* that the patient be out of bed as much as possible and removed from the bedroom frequently according to doctor's order.

**History:** 1-2-56; renum. from H 33.13 to be H 33.125, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.151 Use of oxygen.** Oxygen shall not be used in nursing homes unless there is a registered nurse or a trained person (See H 32.19) on duty at all times. Signs indicating "No smoking" or "Do not strike matches" shall be posted in and at the entrance of the room when oxygen is in use.

**History:** 1-2-56; renum. from H 33.25 to be H 33.151, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.161 Physical therapy—recommendation.** It is *recommended* that physical therapy treatments be instituted and maintained to rehabilitate patients likely to benefit from such treatments in accordance with the determination of the attending physician.

**History:** 1-2-56; renum. from H 33.26 to be H 33.161, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.165 History:** 1-2-56; r., Register, June, 1959, No. 42, eff. 7-1-59.  
Register, June, 1959, No. 42

**H 33.19 Patients' weight—recommendation.** It is *recommended* that patients be weighed monthly, the weight recorded, and significant changes in weight reported to the attending physician.

**History:** 1-2-56; renum. from H 33.27 to be H 33.19, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.225 Periodic temperature records—recommendation.** It is *recommended* that periodic temperature records of patients be kept.

**History:** 1-2-56; renum. from H 33.28 to be H 33.225, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.23 History:** 1-2-56; r. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.235 First aid.** Adequate equipment and supplies for first aid shall be readily available at all times.

**History:** 1-2-56; renum. from H 33.30 to be H 33.235, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.245 Notification in acute illness, injury or death.** (1) Notify doctor.

(2) Notify next of kin.

(3) Notify minister, priest or rabbi.

(4) Apparent deaths shall be reported immediately to the attending physician for proper certification.

**History:** 1-2-56; r., recr. and renum. from H 33.35 to be H 33.245, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.261 Affiliation with general hospital—recommendation.** It is *recommended* that the nursing home be affiliated with the nearest general hospital for immediate transfer of patients when required.

**History:** 1-2-56; renum. from H 33.32 to be H 33.261, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.265 Restraints and seclusions.** (1) Patients shall not be restrained or secluded except under the direction and written order of the physician.

(2) In emergencies it shall be permissible to employ a minimum of humane restraint, or seclusion, to prevent likely bodily harm to patients and others. Such expedients shall be used only until a physician can be consulted.

(3) Precautions in restraint or seclusion:

(a) An attendant shall be constantly on duty within call.

(b) Care shall be taken to avoid injury to patient.

(c) A physician shall be consulted as soon as possible.

(4) Alternatives to restraint or seclusion. Various measures considered as alternatives to restraint or seclusion and employed as expedients in caring for patients who become mentally disturbed shall be considered as medical treatments to be administered only under the direction of a physician.

**History:** 1-2-56; r., recr. and renum. from H 33.40 to be H 33.265, Register, June, 1959, No. 42, eff. 7-1-59.

## FOOD SERVICE

**H 33.301 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.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

Register, June, 1959, No. 42

**H 33.315 Nutritional requirements—recommendation.** It is *recommended* that the kind and amount of food provided daily for each person be in accord with the currently recommended dietary allowances of the Food and Nutrition Board, National Research Council, Washington, D. C. It is *recommended* that the following food be served daily per each person:

(1) Milk—1½ pints or more, including fresh milk or its equivalent in evaporated milk or dry milk solids.

(2) Orange, grapefruit, tomato or other Vitamin C foods (fresh, frozen or canned)—1 or more servings (approximately ½ cup) daily.

(3) Green or yellow vegetables (fresh, frozen or canned)—1 or more servings.

(4) Potatoes, other vegetables and fruit (fresh, frozen, canned or dried)—2 or more servings.

(5) Lean meat, poultry, fish, or eggs—2 or more servings. (Dried peas, beans or peanut butter may be used as an additional serving.)

(6) Whole grain or enriched breads and cereals—2 or more servings.

(7) Butter and other fats—with each meal.

(8) Additional foods—in amounts to meet the patient's caloric needs and to make meals appetizing and satisfying.

(9) Iodized salt as a seasoning.

**History:** 1-2-56; r., recr. and renum. from H 33.91 to be H 33.315, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.33 Spoiled foods.** The use and storage of tainted or spoiled foods is prohibited.

**History:** 1-2-56; renum. from H 33.64 to be H 33.33, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.331 Food cleansing.** All foods, including vegetables, served raw shall be thoroughly washed in clean, safe water.

**History:** 1-2-56; renum. from H 33.65 to be H 33.331, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.34 Conserving food value—recommendation.** It is *recommended* that food be prepared by accepted methods to conserve maximum food value and to produce palatable meals.

**History:** 1-2-56; renum. from H 33.93 to be H 33.34, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.355 Food processing.** If foods are canned or otherwise preserved at the home, they shall be processed under controlled conditions using methods currently recommended by the Bureau of Home Economics, U. S. Department of Agriculture. All nonacid vegetables, meat and poultry shall be canned by pressure cooker method.

**History:** 1-2-56; renum. from H 33.94 to be H 33.355, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.36 Donated foods—recommendation.** It is *recommended* that donations of home-canned foods not be accepted by the licensed operator for reasons of sanitation and safety. (Due to lack of control of many factors, such as quality of food, poor conditions of sanitation and faulty methods of processing, use of such foods may constitute a health hazard to patients.)

**History:** 1-2-56; renum. from H 33.95 to be H 33.36, Register, June, 1959, No. 42, eff. 7-1-59.

Register, June, 1959, No. 42

**H 33.37 Food requirements and time of meal service.** Three balanced meals, suited to the patients, shall be served daily at recognized meal times, supplementary food and special diets to be provided as ordered in writing by the physician in charge.

**History:** 1-2-56; renum. from H 33.90 to be H 33.37, Register, June, 1959, No. 42, eff. 7-1-59.

### MEDICINES AND DRUGS

**H 33.401 Physician's orders.** No medicine or medical therapy shall be given to a patient without a physician's order. All orders for medicine or medical therapy shall be in writing on the patient's chart and signed by the physician excepting for medicine furnished by the physician or by a pharmacist on a physician's prescription, in which case the container shall be plainly labeled with the patient's name, the date, directions for taking the medicine and the physician's name. Medicine furnished by the physician or by the pharmacist on prescription shall be delivered to the person in charge. Telephone orders from a physician shall be entered on the patient's chart and signed by the physician at the first opportunity.

**History:** 1-2-56; r., recr. and renum. from H 33.20 to be H 33.401, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.405 Prescriptions.** Medicine provided by a physician or by a pharmacist on prescription of a physician shall not be left at the bedside without written orders from the physician but shall be stored in a locked cabinet, closet or storeroom and accessible only to the person in charge or his designated representative.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.41 History:** 1-2-56; r. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.415 Narcotics.** (1) Narcotics shall be securely locked and accessible only to a responsible person in charge.

(2) The person administering narcotics shall be responsible for recording the proper notation in the narcotic book. A record shall be kept of all narcotics administered.

(3) Any residual narcotics shall be surrendered to the Bureau of Narcotics, attention of: District Supervisor, Treasury Department, Bureau of Narcotics, 817 New Post Office Building, Chicago 7, Illinois. In returning residual narcotics, the label shall indicate the kind of preparation, i.e., morphine, codeine, demerol, etc.

**History:** 1-2-56; r., recr. and renum. from H 33.21 to be H 33.415, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.421 Medicine cabinets.** Medicine cabinets, closets, or storerooms shall be conveniently located and provided with illumination adequate for easy reading of labels. Care shall be taken to read the label before taking the medication from the shelf and before replacing the medication. Care shall be taken to identify the patient for whom medicine has been ordered with the medicine being given. The medicine shall be administered at the time that it is brought to the patient and not left at the patient's bedside.

**History:** 1-2-56; r., recr. and renum. from H 33.22 to be H 33.421, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.425 Destruction of medicine.** All medicine provided by a physician or by a pharmacist on prescription of a physician shall be de-

Register, June, 1959, No. 42

stroyed when the physician orders that its use be discontinued or when the patient has been discharged or is deceased.

**History:** 1-2-56; r. recr. and renum. from H 33.24 to be H 33.425, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.43 Bulk supply of medicine.** A nursing home shall not handle medicine in bulk supply unless the services of a staff pharmacist are available on a part time or consulting basis.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.44 Bulk medicines, records.** Accurate records shall be kept of all medicines received, administered and dispensed, including the name of the medicine, the quantity of the medicine received and the quantity of the medicine administered or dispensed. All medicines given shall be entered on the patient's chart.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.45 Storage of bulk medicines.** All bulk medicines which are authorized shall be plainly labeled and stored in a locked cabinet, closet or storeroom and accessible only to the person in charge or to other designated persons whose names have been filed with the state board of health and state board of pharmacy within 72 hours of such appointment or change. All medicines shall be stored in the original containers bearing the original labels.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

#### PATIENT SAFETY

**H 33.48 Evacuation of patients.** The licensed operator shall develop and periodically review with his staff a prearranged written plan for the orderly evacuation of patients and residents in case of an emergency.

**History:** 1-2-56; renum. from H 34.65 to be H 33.48, Register, June, 1959, eff. 7-1-59.

**H 33.485 Suggested evacuation plan—recommendation.** It is *recommended* that the plan contain at least the following information:

- (1) What to do in case of an emergency.
- (2) When the evacuation plan is to be placed in operation during a specific emergency.
- (3) Where evacuation equipment is located and what routes are to be taken.
- (4) How the evacuation plan is to operate and who is responsible for each phase.
- (5) Why each employe is required to know his task in relation to the entire plan.

**History:** 1-2-56; renum. from H 34.66 to be H 33.485, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.49 Fire protection contract.** Where the nursing home is located in a city, village or township that does not have an officially established fire department, the licensee shall obtain and maintain a continuing contract for fire protection service with the nearest municipality providing such service. A certification of the existence of such contract shall be forwarded by the fire department to the state board of health.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

Register, June, 1959, No. 42

**H 33.50 Fire inspection.** The person in charge of the nursing home shall arrange for: (1) Semi-annual inspection of the nursing home by the local fire authorities in all instances, excepting that in nonfire-resistant structures (frame and ordinary construction) quarterly inspections shall be required.

(2) Certification by the local fire authority as to the adequacy of a written fire plan for orderly evacuation of patients, as well as the fire safety of the home.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.501 Smoking.** Smoking shall be permitted where proper facilities and visual supervision are provided.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.515 Lights.** Open flame lights shall not be permitted.

**History:** 1-2-56; r., recr. and renum. from H 34.25 to be H 33.515, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.525 Floors and floor coverings.** Floors shall be of such a nature that they can be easily cleaned; scatter rugs are prohibited and highly polished floors are not desirable.

**History:** 1-2-56; renum. from H 34.28 to be H 33.525, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.535 Roads and sidewalks.** The home shall be accessible to good roads kept passable and open at all times of the year. Sidewalks shall be shoveled immediately after a snowfall.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.545 Doors.** Doors shall not be locked from the inside by the person occupying the room.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

#### GENERAL SANITATION

**H 33.551 Common drinking cups.** Common drinking vessels shall not be used.

**History:** 1-2-56; renum. from H 34.41 to be H 33.551, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.555 Insect and rodent control.** All means necessary for the elimination of rodents, flies, roaches, bedbugs, fleas and lice shall be used. (For information on specific ratproofing methods, see Insect and Rodent Control and Rat Control, publication 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.)

**History:** 1-2-56; renum. from H 33.68 to be H 33.555, Register, June 1959, No. 42, eff. 7-1-59.

**H 33.565 Insect eradication.** For the elimination of flies, fly repellent fans, fly-paper, fly traps or fly-killing sprays or powders may be used. For the elimination of other insects, sprays or powders may be used. (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.)

**History:** 1-2-56; renum. from H 33.69 to be H 33.565, Register, June, 1959, No. 42, eff. 7-1-59.

Register, June, 1959, No. 42

**H 33.575 Labeling poisonous compounds.** All poisonous compounds used in the extermination of rodents or insects shall be so labeled and colored as to be easily identified.

**History:** 1-2-56; renum. from H 33.70 to be H 33.575, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.58 History:** 1-2-56; r. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.583 Rodenticides and insecticides—recommendation.** It is *recommended* that compounds harmless to humans be used whenever possible in the extermination of rodents or insects.

**History:** 1-2-56; r., recr. and renum. from H 33.705 to be H 33.583, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.587 Storage of poisonous compounds.** Poisonous compounds shall be stored independently and separately from food and kitchenware, drugs and medicine. Such compounds shall be stored under lock and key.

**History:** 1-2-56; r., recr. and renum. from H 33.71 to be H 33.587, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.591 Clean rooms.** Rooms shall be kept clean and tidy at all times.

**History:** 1-2-56; renum. from H 34.52 to be H 33.591, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.601 Ceilings.** All ceilings shall be kept clean and in good repair.

**History:** 1-2-56; renum. from H 34.32 to be H 33.601, Register, June, 1959, No. 42, eff. 7-1-59.

#### KITCHEN SANITATION

**H 33.605 Hair nets and garments.** All cooks and food handlers shall wear clean garments and clean hair nets or caps and shall keep their hands clean at all times while engaged in handling food, drink, utensils or equipment.

**History:** 1-2-56; renum. from H 33.51 to be H 33.605, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.61 History:** 1-2-56; r. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.614 Instruction in sanitary food handling—recommendation.** It is *recommended* that employes be adequately instructed in acceptable and sanitary food handling practices. (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. 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.)

**History:** 1-2-56; renum. from H 33.52 to be H 33.614, Register, June, 1959, No. 42, eff. 7-1-59.

**H-33.62 History:** 1-2-56; r. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.625 Animals and pets.** Cats, dogs and birds in cages as well as perching birds shall be kept out of the kitchen, pantry or where food is stored.

**History:** 1-2-56; r., recr. and renum. from H 33.595 to be H 33.625, Register, June, 1959, No. 42, eff. 7-1-59.

Register, June, 1959, No. 42

**H 33.631 Food service equipment.** All counters, shelves, tables, equipment and utensils with which food or drink comes 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.

**History:** 1-2-56; r., recr. and renum. from H 33.57 to be H 33.631, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.635 Storage and handling of food.** 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.

**History:** 1-2-56; renum. from H 33.59 to be H 33.635, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.645 Clean kitchen area.** The floors, walls and ceilings of all rooms in which food or drink is stored, prepared or served, or in which utensils are washed, shall be kept clean and in good repair. Dustless methods of cleaning shall be used. All except emergency cleaning shall be done during the period when the least amount of food and drink is exposed. Ventilating fans and ducts shall be kept clean and free of grease.

**History:** 1-2-56; r., recr. and renum. from H 33.60 to be H 33.645, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.651 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.

**History:** 1-2-56; renum. from H 33.66 to be H 33.651, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.67 Approved ice.** All ice used shall be from an approved source, stored and handled in such manner as to prevent contamination.

## DISHWASHING

**H 33.701 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.

**History:** 1-2-56; renum. from H 33.75 to be H 33.701, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.702 Utensils sanitized.** All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively sanitized after each usage.

**History:** 1-2-56; renum. from H 33.76 to be H 33.702, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.715 Prewashing of utensils—recommendation.** It is *recommended* that prewashing be made an integral part of both manual and mechanical utensil washing operation. (The term "prewash" is

Register, June, 1959, No. 42

applied to the process of water scraping of utensils prior to washing. Better washing and sanitizing can be done with any utensil washing set-up, either manual or mechanical, if prewashing is practiced.)

**History:** 1-2-56; renum. from H 33.77 to be H 33.715, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.72 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.

**History:** 1-2-56; renum. from H 33.63 to be H 33.72, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.74 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.

**History:** 1-2-56; renum. from H 33.79 to be H 33.74, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.755 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.

**History:** 1-2-56; renum. from H 33.80 to be H 33.755, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.761 Sanitizing racked utensils—recommendation.** It is *recommended* that utensils be racked in baskets so that all surfaces will be wetted during submergence.

**History:** 1-2-56; renum. from H 33.815 to be H 33.761, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.765 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 2 minutes in a hypochlorite solution (ordinary household bleach). This solution shall be made up with a chlorine concentration of at least 100 parts per million (approximately 1 tablespoon of bleach per 3 gallons of water; directions are usually found on label of bleach container) and shall be discarded when it reaches 50 parts per million. Caustic compounds shall not be added to the hypochlorite solution.

**History:** 1-2-56; r., recr. and renum. from H 33.81 to be H 33.765, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.775 Sanitizing silverware and plastic dishes—recommendation.** It is *recommended* that silverware and plastic dishes be sanitized only in hot water as stated in H 33.765 (1). (Examples of caustic compounds are soaps, water softeners and washing compounds.)

**History:** 1-2-56; renum. from H 33.816 to be H 33.775, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.783 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.

**History:** 1-2-56; renum. from H 33.82 to be H 33.783, Register, June, 1959, No. 42, eff. 7-1-59.

Register, June, 1959, No. 42

**H 33.795 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.

**History:** 1-2-56; renum. from H 33.83 to be H 33.795, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.805 Detergent.** A detergent shall be used in all utensil washing machines.

**History:** 1-2-56; renum. from H 33.84 to be H 33.805, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.811 Automatic detergent dispensers—recommendation.** It is *recommended* that they be equipped with automatic detergent dispensers so that the maximum efficiency of the machines can be obtained.

**History:** 1-2-56; renum. from H 33.845 to be H 33.811, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.85 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 33.865 Home type dishwashers.** Where the home type dishwasher is used, the unit shall be limited in use for either (1) washing dishes at 140° F. or (2) rinsing and sanitizing dishes at 180° F., but not for both.

**History:** Cr. Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.905 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.

**History:** 1-2-56; renum. from H 33.86 to be H 33.905, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.915 Dishwasher water pressure.** The pressure of the water used in spray washing and rinsing shall be 15 to 25 pounds per square inch.

**History:** 1-2-56; renum. from H 33.87 to be H 33.915, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.92 History:** 1-2-56; r., Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.924 Drying of utensils—recommendation.** It is *recommended* that utensils be allowed to drain and air dry in racks or baskets. Drying cloths, if used, to be clean and used for no other purpose.

**History:** 1-2-56; renum. from H 33.88 to be H 33.924, Register, June, 1959, No. 42, eff. 7-1-59.

**H 33.935 Sanitizing of washing aids.** Brushes, dish mops, dishcloths, drying cloths and other hand aids used in dishwashing operations shall be sanitized after each period of use.

**History:** 1-2-56; renum. from H 33.89 to be H 33.935, Register, June, 1959, No. 42, eff. 7-1-59.