

(a) The well shall be reconstructed in accordance with plans and specifications approved by the board or its designated representative; or,

(b) If such reconstruction is determined to be impractical by the board or its designated representative or is found to be ineffective:

1. The safety of the water shall be assured through continuous chlorination or other approved disinfection process, using equipment approved by the board or its designated representative; or,

2. The use of the well shall be discontinued and water transported from a source and in a manner approved as safe by the board or its designated representative.

(6) **DISINFECTANT.** When well water is disinfected with chlorine the rate of application shall be such as to provide a residual content at the discharge side of a pressure tank or other storage unit of not less than 0.2 parts per million or as may be required by the board or its designated representative.

(7) **WATER.** Hot and cold water shall be available in rooms in which food is prepared or utensils are washed.

(8) **EMPLOYEES' HAND WASHING FACILITIES.** Employees' hand washing facilities shall be separate from utensil washing facilities. Hot and cold water shall be available with such facilities for employees' use. Water shall also be available for use in public wash basins.

(9) **DRINKING RECEPTACLE.** The use of the common drinking cup is prohibited. The use of any fountain or cooler for filling glasses or other drinking receptacle where the top rim of receptacle comes in contact with any part of the appliance is prohibited.

(10) **PUBLIC TOILET ROOMS.** Every restaurant which sells food for consumption on the premises shall provide at least one toilet and wash basin available to the public. The toilet room shall be so located that it is not necessary for patrons to pass through any area in which food is prepared. Doors of toilet rooms shall be self closing. Toilet rooms shall be well ventilated and lighted. Where the seating capacity of the restaurant is 25 or more, at least one toilet for each sex shall be available to the public in separate rooms. Soap and single service towels or air dryers shall be available near the wash basin.

(11) **PRIVIES.** Whenever privies are permitted they shall be constructed and located in accordance with the established specifications of the Bureau of Sanitary Engineering of the board.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.13 Equipment.** (1) All display cases, counters, shelves, tables, cutting blocks, refrigerating equipment, sinks, cooking and baking equipment, mechanical dishwashing equipment and other equipment used in connection with the operation of a restaurant shall be so constructed as to be easily cleaned and shall be kept in good repair.

(2) All multi-use utensils, cutlery, glassware, dishes, and silverware shall be so constructed as to be easily cleaned. Single service metal food containers shall not be reused.

(3) Utensils shall be stored in a clean, dry place protected from contamination and wherever practicable, utensils shall be covered or inverted.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.14 Rooms.** (1) **FLOORS.** The floors of all rooms in which food or drink is stored, prepared or served, or in which utensils are washed, and the floors of toilet rooms shall be of such construction as to be easily cleaned, shall be smooth and shall be kept in good repair. Newly constructed or reconstructed floors in toilet rooms shall meet the plumbing code requirements of the state board of health.

(2) **WALLS AND CEILINGS.** Walls and ceilings of all rooms where food is prepared or utensils are washed shall have a smooth, nonabsorbent, light-colored, washable surface.

(3) **DOORS AND WINDOWS.** All room openings to the outer air shall be effectively screened and doors shall be self-closing, unless other effective fly control measures are employed.

(4) **LIGHTING.** All rooms in which food or drink is stored or prepared or in which utensils are washed shall be well lighted.

(5) **VENTILATION.** All rooms in which food is stored, prepared, or served, or in which utensils are washed, shall be well ventilated. Refrigerated storage rooms need not be ventilated.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

## MAINTENANCE

**H 96.21 Cleanliness of rooms.** The floors, walls and ceilings of all rooms in which food or drink is stored, prepared or served, or in which utensils are washed, and all toilet rooms and lavatories shall be maintained in a clean and sanitary condition.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.22 Cleanliness of equipment.** All equipment, including furniture, display cases, counters, shelves, tables, cutting blocks, refrigeration equipment, sinks, cooking and baking equipment, mechanical dishwashing equipment and other equipment used in connection with the operation of a restaurant shall be maintained in a clean and sanitary condition.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.23 Condition of utensils.** All multi-use utensils, cutlery, glassware, dishes and silverware shall be maintained in a clean and sanitary condition. Cracked or chipped utensils or those with open seams shall be discarded.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.24 Linens.** All linen, napkins, tablecloths, and underpads shall be clean. Soiled linens should be kept in containers used for such purpose exclusively.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.25 Washing aids.** All washing aids, such as brushes, dish mops, dish cloths, and other hand aids used in dishwashing shall be effectively washed and maintained in a clean condition.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.26 Room furnishings.** All drapes, curtains, rugs and upholstered furniture shall be kept clean and free from odor.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

## WASHING AND SANITIZATION OF DISHES

**H 96.30 Pre-wash.** The term "pre-wash" is applied to the process of water scraping of utensils prior to washing. Better washing and sanitizing can be accomplished, either manual or mechanical, if pre-washing is practiced. It is recommended that pre-washing be made an integral part of both manual and mechanical utensil washing operation.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.31 Manual cleaning. (1) 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 in all new installations.

(2) **HAND DISHWASHING.** The utensils shall be washed in hot water at a temperature of 110 to 120° Fahrenheit, containing an adequate amount of an effective soap or detergent. Water shall be kept clean by changing it frequently.

(3) **SANITIZING OF HAND-WASHED DISHES.** Following hand washing, all utensils shall be sanitized by either of the following two methods:

(a) *First method.*

Submerge all utensils for 30 seconds in clean water maintained at a temperature of 170° Fahrenheit or more.

(b) *Second method.*

All utensils should be submerged or rinsed following the washing operation in hot water at a minimum temperature of 110° Fahrenheit to remove soap or detergent, and then be submerged for at least 2 minutes in a hypochlorite solution. The solution shall be made up with a chlorine concentration of at least 100 parts per million and shall be discarded when the chlorine concentration goes below 50 parts per million. All hypochlorite solutions shall be prepared fresh at least 3 times each day prior to its use in sanitizing the dishes used at each main meal period, and at least twice each day if only glassware is sanitized. Soaps, water softeners, washing compounds and detergents shall not be added to hypochlorite solutions. Utensils should be racked in baskets so that all surfaces will be reached by the chemical solution while submerged. Other chemical sanitizing solutions may be approved for use by the state health officer in which case the concentration will be specified.

(4) A suitable thermometer shall be provided for frequent determination of the temperature of the water used for sanitizing, washing and rinsing utensils.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.32 Mechanical cleaning. (1) RACKING OF UTENSILS.** 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.

(2) **WASH WATER—MECHANICAL DISHWASHING.** The wash water temperature of the utensil washing machine shall be held at from 130° to 150° Fahrenheit. The utensils shall be in the washing section for at least 20 seconds.

(3) **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.

(4) **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 in the line of at least 180° Fahrenheit. For sanitizing in an immersion tank type machine, dishes shall be submerged for 30 seconds or more with water at a temperature of 170° Fahrenheit or more. There shall be a constant change of water through the inlet and overflow.

(5) **DISHWASHER THERMOMETERS.** Thermometers shall be located in both the wash compartment and rinse water lines at the machine so 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.

(6) **DISHWASHER WATER PRESSURE.** The pressure of the water used in spray washing and rinsing shall be 15 to 25 pounds per square inch at the machine nozzles.

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**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

**H 96.33 Drying of utensils.** Drying cloths, if used, shall be clean and shall be used for no other purpose. It is recommended that utensils be allowed to drain and air dry in racks or baskets.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

## REFRIGERATION

**H 96.41 Handling and refrigeration of foods.** 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 40° Fahrenheit. This shall include all custard-filled and cream-filled pastries; milk and milk products; meat, fish, shellfish, gravy, poultry stuffing and sauces; dressings; salads containing meat, fish, eggs, milk or milk products; and any other food or food products liable to food spoilage. All ice used for cooling drinks or food by direct contact shall be made from water from a public water supply or from water the source of which has been approved by the board as safe and free from contamination.

**History:** 1-2-56; Am. Register, June, 1956, No. 6; Eff. July 1, 1956.

## DISPOSAL OF WASTE

**H 96.51 Kitchen garbage and refuse.** All garbage while in the kitchen shall be kept in watertight containers and removed daily. All garbage and kitchen refuse which is not disposed of through a garbage disposal unit connected with the sewerage system must be kept in separate watertight metal cans, provided with close fitting metal covers unless otherwise protected from flies and insects, and the contents must be removed as often as necessary to prevent decomposition and overflow. Garbage cans shall be washed each time emptied. The use of wooden containers for garbage is prohibited either in the kitchen or on the premises. No waste water, including dish water,