

State of California

HEALTH AND SAFETY CODE SECTION 114145 - 114245

§114145.

Vending machines shall meet all applicable requirements of this part and shall comply with the following:

- (a) Each vending machine or machine location shall have posted in a prominent place a sign indicating the owner's name, address, and telephone number.
- (b) Wet storage of prepackaged products is prohibited.
- (c) Potentially hazardous food shall be dispensed to the consumer in the original package into which it was placed at the commissary or food processing plant. Bulk potentially hazardous food is prohibited.
- (d) Single-use articles that are used in machines dispensing products in bulk shall be obtained in sanitary packages. The single-use articles shall be stored in the original package until introduced into the container magazine or dispenser of the vending machine.
- (e) A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least the past 30 days.
- (f) All vending machines shall be constructed in accordance with applicable NSF International or National Automatic Merchandizing Association standards, or the equivalent thereof.
- (g) If located outside, a vending machine shall be provided with overhead protection.
- (h) The dispensing compartment of a vending machine shall be equipped with a self-closing door or cover if the machine is located in an outside area that does not otherwise afford the protection of an enclosure against the rain, windblown debris, insects, rodents, and other contaminants that are present in the environment, or if the machine is available for self-service during hours when it is not under the full-time supervision of an employee.

Article 2. Ventilation

§114149.

- (a) All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.
- (b) Toilet rooms shall be vented to the outside air by means of an openable, screened window, an air shaft, or a light-switch-activated exhaust fan, consistent with the requirements of local building codes.

§114149.1.

- (a) Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with
 - (a) the California Mechanical Code, except that for units subject to Part 2 (commencing with Section 18000) of Division 13, an alternative code adopted pursuant to Section 18028 shall govern the construction standards.
 - (b) Restricted food service facilities shall be exempt from subdivision (a), but shall still provide ventilation to remove gases, odors, steam, heat, grease, vapors and smoke from the food facility. In the event that the enforcement officer determines that the ventilation must be mechanical in nature, the ventilation shall be accomplished by methods approved by the enforcement agency.

- (c) This section shall not apply to cooking equipment when the equipment has been submitted to the local enforcement agency for evaluation, and the local enforcement agency has found that the equipment does not produce toxic gases, smoke, grease, vapors, or heat when
- (d) operated under conditions recommended by the manufacturer. The local enforcement agency may recognize a testing organization to perform any necessary evaluations.
- (e) Makeup air shall be provided at the rate of that exhausted.

§114149.2.

- (a) Every hood shall be installed to provide for thorough cleaning of all interior and exterior surfaces, including, but not limited to, the hood, filters, piping, lights, troughs, hangers, flanges, and exhaust ducts.
- (b) Exhaust ventilation hood systems in food preparation and warewashing areas, including components such as hoods, fans, guards, and ducting, shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-use articles.
- (c) Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.
- (d) Every joint and seam shall be substantially tight. No solder shall be used, except for sealing a joint or seam.
- (e) When grease gutters are provided they shall drain to a collecting receptacle fabricated, designed, and installed to be readily accessible for cleaning.
- (f) Exhaust hood ducting shall meet the following requirements:
 - (1) All seams in the duct shall be completely tight to prevent the accumulation of grease.
 - (2) The ducts shall have sufficient clean-outs to make the ducts readily accessible for cleaning.
 - (3) All ducts in the exhaust system shall be properly sloped.
 - (4) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

§114149.3.

Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils and do not create air currents that cause difficulty in maintaining the required temperatures of potentially hazardous foods.

Article 3. Location and Installation

§114153.

Equipment for cooling and heating food and for holding cold and hot food shall be sufficient in number and capacity to ensure proper food temperature control during transportation and operation as specified in Section 113996.

§114157.

- (a) A thermometer shall be provided for each refrigeration unit.
- (b) The thermometer shall be located to indicate the air temperature in the warmest part of the unit and, except for vending machines, shall be affixed to be readily visible.
- (c) Except as specified in subdivision (d), cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Alternative hot or cold holding equipment can be equipped with

approved product mimicking sensors placed in devices located in the warmest part of the mechanically refrigerated unit in lieu of an ambient air sensor.

- (d) Subdivision (c) shall not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated food transport containers, and salad bars.
- (e) Temperature measuring devices shall be easily readable and have a numerical scale, printed record, or digital readout in increments no greater than 2°F or over the intended range of use.

§114159.

- (a) Except for vending machines, an accurate, easily readable, metal probe thermometer suitable for measuring the temperature of food shall be readily available on the premises of each food facility holding potentially hazardous food.
- (b) A food temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish fillets.
- (c) Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to +/- 2 °F in the intended range of use. Food temperature measuring devices that are scaled (a) only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to +/-1°C in the intended range of use.
- (d) Food temperature measuring devices shall not have sensors or stems constructed of glass, except that thermometers with glass sensors or stems that are encased in a shatterproof coating, such as candy thermometers, may be used.
- (e) Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.

§114161.

- (a) Except as specified in subdivision (b), equipment, a cabinet used for the storage of food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens, and single-use articles shall not be in any of the following locations:
 - (1) In locker rooms.
 - (2) In toilet rooms.
 - (3) In refuse rooms.
 - (4) In mechanical rooms.
 - (5) Under sewer lines that are not shielded to intercept potential drips.
 - (6) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed.
 - (7) Under open stairwells.
 - (8) Under other sources of contamination.
- (b) If a mechanical clothes washer or dryer is provided, it shall be located so that the washer or dryer is protected from contamination and located only where there is no exposed food, clean equipment, utensils, and linens, and unwrapped single-use articles.

§114163.

- (a) Except as specified in subdivision (b), all permanent food facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a food preparation sink.
 - (1) The food preparation sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width.

- (2) The food preparation sink shall be located in the food preparation area, provided exclusively for food preparation, and accessible at all times.
 - (3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve.
- (b)
- (1) Food facilities that were approved for operation without a food preparation sink prior to January 1, 2007, need not provide a food preparation sink unless the food facility makes a menu change or changes their method of operation.
 - (2) The enforcement officer may approve other methods where the installation of a food preparation sink would not be readily feasible.

§114165.

Dollies, pallets, racks, and skids used to store and transport large quantities of prepackaged foods received from a supplier in a cased or overwrapped lot shall be designed to be moved by hand or by conveniently available hand trucks or forklifts.

§114167.

Beverage tubing and cold-plate beverage cooling devices shall not be installed in contact with stored ice intended to be used for food or beverages. This section shall not apply to cold plates that are constructed integrally with an ice storage bin.

§114169.

- (a) Equipment that is fixed because it is not easily movable shall be installed so that it is:
 - (1) Spaced to allow access for cleaning along the sides, behind, and above the equipment.
 - (2) Spaced from adjoining equipment, walls, and ceilings a distance of not more than one millimeter or one thirty-second inch.
 - (3) Sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.
- (b) Except as specified in subdivisions (c) and (d), floor-mounted equipment that is not easily movable shall be sealed to the floor or elevated on legs that provide at least a six-inch clearance between the floor and the equipment.
- (c) Notwithstanding subdivision (b), this section shall not apply to display shelving units, display refrigeration units, and display freezer units located in the consumer shopping areas of a food facility if the floor under the units is maintained clean.
- (d) Table-mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being sealed to the table or elevated on legs that provide at least a four-inch clearance between the table and the equipment.

§114171.

Liquid waste drain lines shall not pass through an ice machine or ice storage bin.

§114172.

All pressurized cylinders shall be securely fastened to a rigid structure.

Article 4. Maintenance and Operation

§114175.

Equipment and utensils shall be kept clean, fully operative, and in good repair.

§114177.

Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

§114178.

- (a) Except as specified in subdivision (d), cleaned equipment and utensils, laundered linens, and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.
- (b) Clean equipment and utensils shall be stored as specified in subdivision (a) and shall be stored covered or inverted in a self-draining position that allows air drying.
- (c) Single-use articles shall be stored as specified under subdivision (a) and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- (d) Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as to be easily movable.

§114179.

- (a) Except as specified in subdivision (b), cleaned and sanitized equipment, utensils, laundered linens, and single-use articles shall not be stored in any of the following locations:
 - (1) In locker rooms.
 - (2) In toilet rooms.
 - (3) In refuse rooms.
 - (4) In mechanical rooms.
 - (5) Under sewer lines that are not shielded to intercept potential drips.
 - (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed.
 - (7) Under open stairwells.
 - (8) Under other sources of contamination.
- (b) Laundered linens and single-use articles that are packaged or in a storage compartment may be stored in a locker room.

§114180.

- (a) A reservoir that is used to supply water to a device such as a produce fogger shall be maintained in accordance with manufacturer's specifications and cleaned in accordance with manufacturer's specifications or according to the procedures specified in subdivision (b), whichever is more stringent.
- (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 the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution.
 - (3) Flushing the complete system with water to remove the detergent solution and particulate accumulation.
 - (4) Rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with an approved sanitizer as specified in Section 114099.6.
- (c) No fogging devices installed after the effective date of this part shall use a reservoir for holding water for fogging, but shall employ water under pressure for fogging or misting of foods.

§114182.

Electrical power shall be supplied at all times to operate the approved exhaust, lighting, electric water heaters and refrigeration units, and any other accessories and appliances that may be installed in a food facility.

Article 5. Linens

§114185.

Except for linen used in fabric implements, linen shall not be used in contact with food unless they are used to line a container for the service of foods and the linens are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

§114185.1.

- (a) Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose.
- (b) Cloths used for wiping food spills shall be dry and used for cleaning food spills from tableware and carry-out containers or used only once, or if used repeatedly, held in a sanitizing solution of an approved concentration as specified in Section 114099.6.
- (c) Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.
- (d) Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil.
- (e) Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

§114185.2.

Clean linens shall be free of food residues and other soiling matter.

§114185.3.

- (a) Linens that do not come in direct contact with food shall be laundered when they become wet, sticky, or visibly soiled.
- (b) Cloth gloves shall be laundered before being used with a different type of raw food of animal origin such as beef, lamb, pork, fish and poultry.
- (c) Cloth napkins shall be laundered between each use.
- (d) Wet wiping cloths shall be laundered daily.
- (e) Dry wiping cloths shall be laundered as necessary to prevent contamination of food and clean serving utensils.

§114185.4.

- (a) Adequate and suitable space shall be provided for the storage of clean linens.
- (b) Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single-use articles.

§114185.5.

- (a) Laundry facilities on the premises of a food facility shall be used only for the washing and drying of items used in the operation of the establishment.
- (b) If work clothes or linens are laundered on the premises, a mechanical clothes washer and dryer shall be provided and used.

- (c) If wiping cloths are laundered on the premises, they shall be laundered in a mechanical clothes washer and dryer or in a warewashing sink that is cleaned and sanitized before and after each time it is used to wash wiping cloths or wash produce or thaw food.

CHAPTER 7. Water, Plumbing, and Waste

Article 1. Water

§114189.

The enforcement agency may monitor and enforce the potable drinking water standards in the California Safe Drinking Water Act (Chapter 4 commencing with Section 116275) for purposes of enforcing this part and compliance with any requirements with regard to potable water, as defined in Section 113869.

§114189.1.

Chemicals used as boiler water additives shall meet the requirements specified in 21 C.F.R. 173.310.

§114190.

All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

§114192.

- (a) Except as provided in subdivision (d), an adequate, protected, pressurized, potable supply of hot water and cold water shall be provided. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet, unless otherwise specified in this part. The water supply shall be from a water system approved by the health officer or the local enforcement agency.
- (b) Any hose used for conveying potable water shall be constructed of nontoxic materials, shall be used for no other purpose, and shall be clearly labeled as to its use. The hose shall be stored and used so as to be kept free of contamination.
- (c) The potable water supply shall be protected with a backflow or back siphonage protection device when required by applicable plumbing codes. Exposed piping of a nonpotable water system shall be identified so that it is readily distinguishable from piping that carries potable water.
- (d) A food facility may provide only warm water if the water supply is used only for handwashing, as required in Section 113953.

§114192.1.

- (a) Water under pressure shall be permanently plumbed to all fixtures, equipment, and nonfood equipment that are required to use water, except for water supplied to nonpermanent food facilities.
- (b) Water under pressure shall be provided at a sufficient level as specified by the Uniform Plumbing Code and manufacturer's specifications for equipment and fixtures in the food facility.

§114193.

- (a) All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

- (b) Drainage from reach-in refrigeration units shall be conducted in a sanitary manner to a floor sink or other approved device by an indirect connection or to a properly installed and functioning evaporator.
- (c) Indirect waste receptors shall be located to be readily accessible for inspection and cleaning.
- (d) Warewashing machines may be connected directly to the sewer immediately downstream from a floor drain, or they may be drained through an approved indirect connection.
- (e) Warewashing sinks in use on January 1, 1996, that are directly plumbed may be continued in use. This section does not require warewashing sinks to be indirectly plumbed when the local building official determines that the sink should be directly plumbed.

§114193.1.

An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch.

114195.

- (a) The water source and system shall be of sufficient capacity to meet the peak water demands of the food facility.
- (b) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility.

Article 2. Liquid Waste

§114197.

Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

§114199.

Equipment compartments that are subject to accumulation of moisture due to conditions such as condensation, food or beverage drip, or water from melting ice, shall be sloped to an outlet that allows for complete draining.

§114201.

- (a) If provided, a grease trap or grease interceptor shall not be located in a food or utensil handling area unless specifically approved by the enforcement agency.
- (b) Grease traps and grease interceptors shall be easily accessible for servicing.
- (c) Notwithstanding subdivision (a), those food facilities approved with a grease trap or grease interceptor that are in operation before the effective date of this part are not required to comply with this section.

Article 3. Mobile Water and Wastewater Tanks

§114205.

- (a) Nonpermanent food facilities that handle nonprepackaged food shall be equipped with potable water and wastewater tanks, unless approved temporary water and wastewater connections are provided.
- (b) Permanent food facilities shall be in compliance with Sections 114190 to 114201, inclusive.

§114207.

Materials that are used in the construction of potable water and wastewater tanks and appurtenances shall be safe, durable, corrosion-resistant, nonabsorbent, and finished to have a smooth, easily cleanable surface.

§114209.

Potable water tanks and wastewater tanks shall be sloped to an outlet that ensures complete drainage of the tank and designed and constructed so as to be easily and completely drained.

§114211.

- (a) The water system shall be designed and constructed using materials that enable water to be introduced without contamination.
- (b) All tanks, line couplings, valves, and all other plumbing shall be designed, installed, maintained, and constructed of materials that will not contaminate the water supply, food, utensils, or equipment.
- (c) All waste lines shall be connected to wastewater tanks with watertight seals.
- (d) Any connection to a wastewater tank shall preclude the possibility of contaminating any food, food-contact surface, or utensil.

§114213.

- (a) Any potable water or wastewater tank mounted within a mobile food facility or mobile support unit shall have an air vent overflow provided in a manner that will prevent potential flooding of the interior of the facility.
- (b) If provided, a water tank vent shall terminate in a downward direction and shall be covered with 16 mesh per square inch screen or equivalent when the vent is in a protected area or a protective filter when the vent is in an area that is not protected from windblown dirt and debris.

§114215.

Hoses used in conjunction with nonpermanent food facilities shall meet all of the following requirements:

- (a) A hose used for conveying potable water from a water tank shall be:
 - (1) Safe.
 - (2) Durable, corrosion-resistant, and nonabsorbent.
 - (3) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
 - (4) Finished with a smooth interior surface.
 - (5) Protected from contamination at all times.
 - (6) Clearly and durably identified as to its use if not permanently attached.
- (b) Liquid waste lines shall not be the same color as hoses used for potable water.
- (c) Hoses used on a mobile food facility or a mobile support unit and potable water tank connectors shall have matching connecting devices. Devices for external cleaning shall not be used for potable water purposes on the mobile food facility. Hoses and faucets equipped with quick connect and disconnect devices for these purposes shall be deemed to meet the requirements of this subdivision. Exterior hose-connection valves shall be attached to mobile food facilities or mobile support units and shall be located above the ground with an approved water connection.

§114217.

- (a) A potable water tank of sufficient capacity to furnish an adequate quantity of potable water for food preparation, warewashing, and handwashing purposes shall be provided for nonpermanent food facilities.

- (b) At least five gallons of water shall be provided exclusively for handwashing for each nonpermanent food facility. Any water need for other purposes shall be in addition to the five gallons for handwashing.
- (c) Except as specified in subdivision (d), at least 25 gallons of water shall be provided for food preparation and warewashing.
- (d) At least 15 gallons of water shall be provided for nonpermanent food facilities that conduct limited food preparation.
- (e) The water delivery system shall deliver at least one gallon per minute to each sink basin.

§114219.

A potable water tank shall be enclosed from the filling inlet to the discharge outlet and emptied to ensure complete drainage of the tank.

§114221.

- (a) Water tanks shall be designed with an access port for inspection and cleaning. The access port shall be in the top of the tank and flanged upward at least one-half inch and equipped with a port cover assembly that is provided with a gasket and a device for securing the cover in place and flanged to overlap the opening and sloped to drain.
- (b) Notwithstanding subdivision (a), water tanks that are not accessible for inspection may comply with this section by submitting written operational procedures for the cleaning and sanitizing of the potable water tank. The enforcement agency shall review and approve the procedures prior to implementation and an approved copy shall be kept on the mobile food facility during hours of operation.

§114223.

A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

§114225.

- a) Potable water tanks shall be installed in a manner that will allow water to be filled with an easily accessible inlet.
- (c) A potable water tank's inlet and outlet shall be positioned so that they are protected from contaminants such as waste discharge, dust, oil, or grease.
- (d) Nonpermanent food facilities shall be provided with a connection of a size and type that will prevent its use for any other service and shall be constructed so that backflow and other contamination of the water supply is prevented.

§114227.

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

§114229.

If not in use, a potable water tank and hose inlet and outlet fitting shall be protected using a cap and keeper chain, quick disconnect, closed cabinet, closed storage tube, or other approved protective cover or device.

§114231.

A nonpermanent food facility's potable water tank inlet shall be three-fourths inch in inner diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service.

§114233.

A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse.

§114235.

A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

§114238.

A water tank, pump, and hoses used for conveying potable water shall not be used for any other purpose.

§114239.

- (a) Potable water tanks may be constructed in a manner that will allow for a potable water tank to be removed from within the nonpermanent food facility compartments for refilling or replacing.
- (b) Refilling of a potable water tank shall be conducted through an approved and sanitary method, such as at the commissary.
- (c) Storage of any prefilled water tank, or empty and clean water tanks, or both, shall be within the nonpermanent food facility or in an approved manner that will protect against contamination.

§114240.

- (a) Wastewater tanks shall be of a capacity commensurate with the level of food handling activity.
- (b) Wastewater tanks shall have a minimum capacity that is 50 percent greater than the potable water tanks. In no case shall the wastewater capacity be less than 7.5 gallons. Where potable water for the preparation of a food or beverage is supplied, an additional wastewater tank capacity equal to at least 15 percent of the water supply shall be provided.
- (c) Additional wastewater tank capacity may be required where wastewater production is likely to exceed tank capacity.
- (d) Where ice is utilized in the storage, display, or service of food or beverages, an additional minimum wastewater holding tank shall be provided with a capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt.
- (e) Wastewater tanks on nonpermanent food facilities shall be equipped with a shut-off valve.

§114241.

- (a) Wastewater tanks may be constructed in a manner that will allow the wastewater tank to be removed from within the approved nonpermanent food facility compartments for replacing.
- (b) Retail food operations shall cease during removal and replacement of tanks.
- (c) Sewage and other liquid wastes shall be removed from a nonpermanent food facility at an approved waste servicing area or by an approved sewage transport vehicle in such a way that a public health hazard or nuisance is not created.

114242.

Wastewater tanks shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

Article 4. Refuse

§114244.

- (a) Each food facility shall be provided with any facilities and equipment necessary to store or dispose of all waste material.

- (b) Waste receptacles shall be provided for use by consumers.
- (c) A receptacle shall be provided in each area of the food facility or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed.

§114245.

- (a) An area designated for refuse, recyclables, returnables, and a redeeming machine for recyclables or returnables shall be located so that it is separate from food, equipment, utensils, linens, and single-service and single-use articles and a public health hazard or nuisance is not created.
- (b) Receptacles and waste handling units for refuse, recyclables, and returnables shall not be located so as to create a public health hazard or nuisance or interfere with the cleaning of adjacent space.

§114245.1.

- a) All refuse, recyclables, and returnables shall be kept in nonabsorbent, durable, cleanable, leakproof, and rodentproof containers and shall be contained so as to minimize odor and insect development by covering with close-fitting lids or placement in a disposable bag that is impervious to moisture and then sealed.
- (c) Refuse containers inside a food facility need not be covered during periods of operation.
- (d) All refuse shall be removed and disposed of in a sanitary manner as frequently as may be necessary to prevent the creation of a nuisance.
- (e) Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- (f) 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 and rodents.

§114245.2.

Cardboard or other packaging material that does not contain food residues and that is awaiting regularly scheduled delivery to a recycling or disposal site may be stored outside without being in a covered receptacle if it is stored so that it does not create a rodent harborage problem.

§114245.3.

If located within the food facility, a storage area for refuse, recyclables, and returnables shall meet the requirements for floors, walls, ceilings, and vermin exclusion as specified in this part.

§114245.4.

If provided, an outdoor storage area or enclosure used for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be easily cleanable, durable, and sloped to drain.

§114245.5.

Receptacles and waste handling units for refuse and recyclables shall be 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.

§114245.6.

- (a) Receptacles and waste handling units for refuse, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or

single-service and single-use articles, and wastewater shall be disposed of as specified under Section 114241.

- (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 buildup of soil or becoming attractants for insects and rodents.

§114245.7.

- (a) Except as specified in subdivision (b), suitable cleaning implements and supplies such as 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) If approved, off-premises-based cleaning services may be used if on-premises cleaning implements and supplies are not provided.