

3717-1-05.4 **Water, plumbing, and waste: refuse, recyclables, and returnables.**

(A) Indoor storage area.

If located within the food service operation or retail food establishment, a storage area for refuse, recyclables, or returnables shall meet the requirements specified under paragraph (A)(1) of rule 3717-1-06 of the Administrative Code and paragraphs (A) to (H), (M), and (N) of rule 3717-1-06.1 of the Administrative Code.

(B) Outdoor storage surface.

An outdoor storage surface for refuse, recyclables, or returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.

(C) Outdoor enclosure.

If used, an outdoor enclosure for refuse, recyclables, or returnables shall be constructed of durable and cleanable materials.

(D) Receptacles.

Receptacles and waste handling units for refuse, recyclables, or returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant and rodent-resistant, leakproof, and nonabsorbent. This paragraph does not prohibit the use of plastic and wet strength paper bags that may be used to line receptacles for storage inside the food service operation or retail food establishment, or within closed outside receptacles.

(E) Receptacles in vending machines.

A refuse receptacle may not be located within a vending machine, ~~except that a receptacle for beverage bottle crown closures may be located within a vending machine.~~

(F) Outside receptacles.

(1) Receptacles and waste handling units for refuse, recyclables, or returnables used with materials containing food residue and used outside the food service operation or retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.

- (2) Receptacles and waste handling units for refuse or recyclables such as an on-site compactor 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.

(G) Storage areas, rooms, and receptacles - capacity and availability.

- (1) An inside storage room and area, ~~and~~ outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate.
- (2) A receptacle shall be provided in each area of the food service operation, retail food establishment or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed.
- (3) If disposable towels are used at handwashing ~~lavatories~~sinks, a waste receptacle shall be located at each ~~lavatory~~sink or group of adjacent ~~lavatories~~sinks.

(H) Toilet room receptacle - covered.

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

(I) Cleaning implements and supplies.

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, ~~or~~and returnables. ~~Off-premises-based~~If approved by the licensor, off-premises-based cleaning services may be used when on-premises cleaning implements and supplies are not provided, ~~if approved by the licensor.~~

(J) Storage areas, redeeming machines, receptacles and waste handling units - location.

- (1) An area designated for refuse, recyclables, returnables, or a redeeming machine for recyclables or returnables, shall be located so that it is separate from food, equipment, utensils, linens, ~~and~~ single-service articles, and single-use articles and a public health hazard or nuisance is not created. This provision does not prohibit a redeeming machine located in the packaged food storage area or consumer area of a food service operation or retail food establishment if food, equipment, utensils, linens, ~~or~~ single-service articles, or single-use articles are

not subject to contamination from the machines and a public health hazard or nuisance is not created.

- (2) The location of receptacles and waste handling units for refuse, recyclables, or returnables may not create a public health hazard or nuisance or interfere with the cleaning of adjacent space.

(K) Storing refuse, recyclables, and returnables.

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

(L) Areas, enclosures, and receptacles - good repair.

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

(M) Outside storage prohibitions.

Refuse receptacles not meeting the requirements specified ~~in~~under paragraph (D) of this rule, such as receptacles that are not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials with food residue may not be stored outside. 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.

(N) Covering receptacles.

Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:

- (1) Inside the food service operation or retail food establishment if the receptacles and units:
 - (a) Contain food residue and are not in continuous use; or
 - (b) After they are filled; and
- (2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.

(O) Using drain plugs.

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

(P) Maintaining refuse areas and enclosures.

A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of unnecessary items, as specified under paragraph (N) of rule 3717-1-06.4 of the Administrative Code, ~~and clean.~~

(Q) Cleaning receptacles.

(1) Receptacles and waste handling units for refuse, recyclables, ~~and~~ or returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, ~~or~~ single-service articles, or single-use articles, and the waste water shall be disposed of as specified under paragraph (E) of rule 3717-1-05.3 of the Administrative Code.

(2) Soiled receptacles and waste handling units for refuse, recyclables, or returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.

(R) Removal - frequency.

Refuse, recyclables, or 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.

(S) Receptacles or vehicles.

Refuse, recyclables, and returnables shall be removed from the premises by way of:

(1) Portable receptacles that are constructed and maintained so that a nuisance is not created; or

(2) A transport vehicle that is constructed, maintained, and operated so that a nuisance is not created.

(T) Facilities for disposal and recycling - community or individual facility.

Solid waste not disposed of through the sewage system such as through grinders

and pulpers shall be recycled or disposed of in an approved public or private community recycling or refuse facility; or solid waste shall be disposed of in an individual refuse facility such as a landfill or incinerator which is sized, constructed, maintained, and operated according to law.

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Certification

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