

3717-1-06.2

**Physical facilities: numbers and capacities.****(A) Handwashing facilities - minimum number.**

Handwashing facilities shall be provided as specified under paragraph (G) of 3717-1-05.1 of the Administrative Code.

**(B) Handwashing cleanser - availability.**

Each handwashing lavatory or group of two adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

**(C) Handwashing facilities - hand drying provision.**

Each handwashing lavatory or group of adjacent lavatories shall be provided with:

- (1) Individual, disposable towels;
- (2) A continuous towel system that supplies the user with a clean towel; or
- (3) A heated-air hand drying device.

**(D) Handwashing aids and devices - use restrictions.**

A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing lavatory as specified under paragraphs (B) and (C) of this rule and paragraph (G)(3) of rule 3717-1-05.4 of the Administrative Code.

**(E) Handwashing signage.**

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

**(F) Disposable towels - waste receptacle.**

A handwashing lavatory or group of adjacent lavatories that is provided with disposable towels shall be provided with a waste receptacle as specified under paragraph (G)(3) of rule 3717-1-05.4 of the Administrative Code.

**(G) Toilets and urinals - minimum number**

Toilets and urinals shall be provided as specified under paragraph (H) of rule 3717-1-05.1 of the Administrative Code.

(H) Toilet tissue - availability.

A supply of toilet tissue shall be available at each toilet.

(I) Lighting - intensity

The light intensity shall be:

- (1) At least ten foot candles (one hundred ten lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
- (2) At least twenty foot candles (two hundred twenty lux):
  - (a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
  - (b) Inside equipment such as reach-in and under-counter refrigerators;
  - (c) At a distance of thirty inches (seventy-five centimeters) above the floor in areas used for handwashing, warewashing, or equipment and utensil storage, and in toilet rooms; and
- (3) At least fifty foot candles (five hundred forty lux) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

(J) Ventilation - mechanical.

If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

(K) Dressing areas and lockers - designation.

- (1) Dressing rooms or dressing areas shall be designated if employees routinely

change their clothes in the food service operation or retail food establishment.

- (2) Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

(L) Service sinks - availability.

A service sink or curbed cleaning facility shall be provided as specified under paragraph (I) of rule 3717-1-05.1 of the Administrative Code.

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CERTIFIED ELECTRONICALLY

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Certification

02/06/2006

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Date

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