

## TO BE RESCINDED

901:3-1-05                    **Sanitary facilities and controls.**

## (A) Water supply.

- (1) The water supply shall be sufficient for the operations intended and shall be derived from an adequate source. Any water that contacts food or food-contact surfaces shall be safe and of adequate sanitary quality. Running water at a suitable temperature, and under pressure as needed, shall be provided in all areas where required for the processing of food, for the cleaning of equipment, utensils, and food-packaging materials, or for employee sanitary facilities.
- (2) Water from a public water system shall meet the state drinking water quality standards set forth in Chapter 6109. of the Revised Code.
- (3) Water from a private water system shall meet the drinking water safety standards as provided for in section 3701.344 of the Revised Code.
- (4) A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.
- (5) Water from a nonpublic water system shall be sampled and tested at least once a year, and determined to be safe. The most recent sample report for the nonpublic water system shall be retained on file in the food processing establishment.
- (6) A non-drinking water supply may be used only if its use is approved. Non-drinking water may only be used for non-culinary purposes such as air conditioning, non-food equipment cooling, fire protection, and irrigation. The piping of a non-drinking water supply shall be durably identified so that it is readily distinguishable from piping that carries drinking water.

## (B) Plumbing.

Plumbing shall be sized, designed, constructed and installed according to law and maintained to:

- (1) Carry sufficient quantities of water to required locations throughout the plant.
- (2) Properly convey sewage and liquid disposable waste from the plant.
- (3) Avoid constituting a source of contamination to food, water supplies, equipment, or utensils or creating an unsanitary condition.

- (4) Provide floor drainage in all areas where floors are subject to flooding type cleaning or where normal operations release or discharge water or other liquid waste on the floor.
- (5) Provide that there is not backflow from, or cross connection between, piping systems that discharge waste water, sewage or non-drinking water, and piping systems that carry water for food or food manufacturing.

(C) Sewage disposal.

Sewage disposal shall be made into an adequate sewerage system or disposed of through other acceptable means.

(D) Toilet facilities.

Each plant shall provide its employees with readily accessible toilet facilities. Toilet facilities shall be:

- (1) Maintained in a sanitary condition.
- (2) Maintained in good repair at all times.
- (3) Provided with self closing doors that do not open into areas where food is exposed to airborne contamination, except where alternate means, such as double doors or positive air flow systems, have been taken to protect against such contamination.

(E) Handwashing lavatories.

Handwashing lavatories shall be:

- (1) Convenient and furnished with running water at a suitable temperature at each location in the plant where good sanitary practices require employees to wash and/or sanitize their hands; and
- (2) Provided with a supply of hand-cleaning detergent;
- (3) Provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a hand-drying device providing heated air at each handwashing lavatory. Common hand towels are prohibited. If disposable towels are used, easily cleanable waste receptacles shall be conveniently located near the handwashing lavatory.

- (4) Designed and constructed to protect against the recontamination of clean hands by devices or fixtures, such as water control valves.
  - (5) Provided with readily understandable signs directing employees handling unprotected food, unprotected food-packaging materials, or food-contact surfaces to wash and, where appropriate, sanitize their hands before they start work, after each absence from post of duty, and when their hands may have become soiled or contaminated.
- (F) Rubbish and offal disposal.
- (1) Refuse receptacles are to be constructed and maintained in a manner that protects against contamination of food.
  - (2) Rubbish and any offal shall be so conveyed, stored, and disposed of as to minimize the development of odor, minimize the potential for the waste becoming an attractant and harborage or breeding place for pests, and protect against contamination of food, food-contact surfaces, water supplies, and ground surfaces.

Effective:

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Certification

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Date

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