

• **Sec. 873.431. - Food service establishments; construction.**

1.All rooms in every food service establishment in which food is stored, prepared or served, or in which utensils are washed or stored, shall be constructed in accordance with the requirements of the State Sanitary Code and the following requirements:

a. Doors and other openings to the outside atmosphere other than windows, shall be self-closing, screened or otherwise provided with a means of preventing the entrance of flies or insects through such openings and shall be of rodent-proof construction; and,

b. Windows opening to the outside atmosphere shall be screened to prevent the entrance of flies or other insects and shall be of rodent-proof construction and shall be so constructed and installed as to prevent the use of inside sills for any purpose related to the preparation or storage of food or drink.

2.Toilet and handwashing facilities.

a. All food service establishments existing on the effective date of this article shall have adequate toilet and handwashing facilities located on, or convenient to, the premises of such food service establishment, which facilities shall be readily accessible to persons employed as food handlers or otherwise.

b. All food service establishments constructed or undergoing major renovation after the effective date of this article shall have adequate toilet and handwashing facilities, separate for the respective sexes employed as foodhandlers or otherwise, located on the premises of such food service establishment and readily accessible to such employees; provided, however, that the department may accept toilets and handwashing facilities convenient to the food service establishment when it is not practical to provide such facilities on the premises thereof.

c. Durable and legible signs in English and in such other language as may be required by the department shall be posted in each toilet room and at each handwashing facility, not within a toilet room, used by food handlers and other employees, directing all employees to wash and clean their hands after each visit to the toilet and frequently during the hours of employment to prevent contamination of food and drink.

3.a. All food service establishments designed to seat 50 or more customers at one time for consumption of food or drink in the establishment, or where alcoholic beverages are served, shall have adequate toilet and handwashing facilities readily available to customers.

b. Such facilities shall be easily accessible to the customers without passing through food preparation or storage areas, separate for each sex, and shall include at least one toilet and one handwashing basin for each sex.

4.All toilet rooms provided for employees or customers of food service establishments, or both, shall:

a.be completely enclosed, provided with self-closing doors and adequately ventilated and lighted;

b.be provided with at least one toilet and one handwashing basin;

c.be provided with an adequate supply of hot and cold running water, powdered or liquid soap and sanitary individual towels, or the equivalent thereof, for use at all times that such food service establishment is in operation.

(§ 3, Art. III, eff. 1-1-1976; amended 4-29-1976, eff. 5-1-1976)