This manual is to be used as a Guidance Document only and does not replace the actual Rules and Regulations as written in Chapter 511-6-1 for food service establishments.

SECTION G - WATER SUPPLY AND SEWAGE DISPOSAL

REFERENCES

Rules and Regulations Food Service - Chapter 511-6-1 :

.01 Definitions. Amended. (ii) Drinking Water
.01 Definitions. Amended. (wwwww) Sewage
.01 Definitions. Amended. (uuuu) Plumbing fixture
.01 Definitions. Amended. (vvvv) Plumbing systems
.06 Sanitary Facilities and Controls. Amended. (1)Water (a) Approved System
.06 Sanitary Facilities and Controls. Amended. (1)Water (g) 1
.06 Sanitary Facilities and Controls. Amended. (1)Water (h)
.06 Sanitary Facilities and Controls. Amended. (4) Sewage, other liquid Waste… (b)(e)(h)
.10 Compliance Procedures. Amended. (2) Inspections. (i) and (p)

Memorandum of Understanding Non-Public Water Supplies

Rules of the Georgia Department of Public Health Chapter 511-3-1

I. General Requirements:

1. *Until an approved water supply and sewage disposal system can be confirmed as adequate and acceptable to meet the needs of the proposed food service establishment,* the Health Authority ***cannot*** approve food service plans and specifications for construction. Where a non-public water supply and/or an on-site sewage disposal system are utilized, the location of these facilities shall be noted on the plans and certified that the design and installation of these facilities shall be incompliance with applicable state and local regulations or codes. Further, the food service establishment plans and specifications ***cannot*** be approved by the Health Authority unless the following are found to be true prior to such approval:

   A. Water Supply Approved:

      a. *If a public water supply is to be utilized as a potable water supply system*, the applicant must provide documentation from the local Water Authority that a public water supply system is available for connection to the proposed food service establishment in the right-of-way or an accessible easement abutting its premises; or

b. *In the case of a well being utilized as a potable water supply system*, such non-public water supply system has to be reviewed and approved by the Health Authority.

B. Sewage Disposal Approved:

a. *If a public sewer system is to be utilized for sewage disposal*, then the authority having jurisdiction must provide documentation that such a public sewer system is accessible for connection to the proposed food service establishment; or

b. *If an on-site sewage management system (OSSMS) is to be utilized for sewage disposal,* the County Health Department having jurisdiction must issue an OSSMS installation permit. Such permits must be issued as per the most current version of the *Georgia Department of Public Health's Rules and Regulations for Onsite Sewage Management Systems Chapter 511-3-1*.

II. Water Supply:

1. General Requirements:

A. As prescribed by this manual, enough potable water for the needs of the food service establishment shall be provided from a source constructed and operated according to applicable State or local codes as amended.

B. *Potable water from a municipal (or public) water supply* is appropriate for the needs of a food service establishment; however, for non-public water supplies quality and quantity must be determined and demonstrated through calculations and design of the water system submitted for the health department's review.

2. Non-Public Water Supply (or NPWS):

A. History:

a. The Georgia Rules and Regulations Food Service Chapter 511-6-1 defines "Potable", as being "Water intended for human consumption that meets the bacteriological and chemical requirements of the federal EPS's Safe Drinking Water Act, or other regulatory agency having equivalent authority." These Rules and Regulations require a potable water supply but do not require the water supply to be permitted by EPD. The State of Georgia's Department of Natural Resources' Environmental Protection Division (EPD) has authority over all Public Water Systems (PWS) and some other aspects of water management in the State of Georgia. EPD agrees that DPH/County Boards of Health should regulate water supply systems serving food service establishments, tourist accommodations, and public swimming pools that EPD determines are NPWS.

b. There are instances where the water supply that serves food service establishments does not meet the definition of a public water system. Therefore, a procedure was created whereby the County Boards of Health and the Department of Public Health (DPH) can assure that food service establishments have a source of potable water that meets applicable codes. This procedure comprises a Memorandum of Understanding (MOU) between the DHR Division of Public Health and the DNR Environmental Protection Division. *See Appendix J for a copy of the DHR/DNR Memorandum of Understanding. Please note that this Memorandum of Understanding is still in effect with the Georgia Department of Public Health (DPH).*

B. Guidelines and Procedures:

a. *The EPD district office*, serving the area of the State in which the local county health department regulating the proposed or existing food service establishment is located, will be the only office that will determine if the system in question is to be a "Non-Community Water Supply". If it does meet this determination, then the system will be regulated by EPD. EPD will inform the applicant in writing of its decision to regulate. *The applicant must ensure* that the local county environmental health office is supplied with a copy of the letter from EPD stating its intent to regulate the applicant's water supply system.

b. Should the EPD district office, having jurisdiction, determines that the system in question is non-public and then, the system will be regulated by the Department of Public Health represented by the local county health department having jurisdiction over the non-public water system. EPD will inform the applicant in writing that they do not require a permit for a PWS and that the applicant must conform to the applicable requirements of DPH for their water system. *The applicant must insure* that the local county environmental health office is supplied with a copy of the written EPD decision not to regulate his or her water supply system.

c. The following is the Department of Public Health's and the local county health department's procedures in assuring potable water sources at food service establishments in Georgia:

I. The local county health department will ascertain whether an existing or proposed food service establishment is served by a PWS permitted by EPD.

(i) If a proposed water system or an existing water system is not permitted by EPD, the local county health department will refer the owner of the facility to the EPD district office having jurisdiction for proper permit evaluation. *(See Appendix-P to view EPD district map and office contact information.)*

(ii) If EPD determines that the water system serving the existing or proposed food service establishment is a PWS, then the water system will be required to meet EPD regulations and a letter will be sent to the county health department to notify them of the water supply's status.

(iii) If EPD determines that the water system serving the existing or proposed food service establishment is a non-public water system, the local county health department will be copied on a letter to the owner /applicant of the establishment notifying him that the water system is a non-public water system. Because of this determination by EPD, the owner/applicant must conform to the applicable DPH regulation for non-public water systems.

C. Local Health Department Review Process for a Non-Public Water Supply:

a. The following documentation and/or information must be submitted to the local health department for review:

b. A letter from the EPD office having jurisdiction stating that the existing or proposed water system is not a public water system.

c. A map showing the geographical location of the project, the location of the governmentally owned and operated public water system closest to the project site, and a layout of the proposed or existing facilities showing the location of the well(s), storage tank(s), water treatment facilities, etc., as applicable must be included. *Connection shall be made to a public water system when such system becomes available within two hundred (200) feet of the property line through a public access easement.*

d. If the owner of the water system is other than the owner of the establishment, *the owner must submit a business plan, contract, or trust agreement, which adequately addresses the source and amount of water provided.*

e. For new facilities, a drilled well meeting the construction requirements established under the most current Well Water Standards Act of 1985 is required. Engineering plans and specifications for the proposed water supply system, prepared by a professional engineer licensed to practice in the State of Georgia, should be required for review and approval.

f. *For new facilities*, a Well Data Sheet for each source, completed and signed by a water well contractor licensed to construct wells in the State of Georgia must be submitted for review.

g. Each *new water system must be metered at the facility*.

h. *For existing establishments*, a visual environmental sanitary survey of the existing well's physical construction must be made by a water well contractor, licensed in the State of Georgia, or county Environmental Health Specialist to evaluate the well protection and nearby potential contamination sources. This evaluation shall include the visual verification of the existence of proper wellhead protection from surface contamination. *See Illustration M-1 and Illustration M-2 in Appendix M for examples of protected wellhead.*

i. *A chemical "screening" (UGA Cooperative Extension Test W-33)* of the untreated water from each water source (well) must be performed for the following parameters by an approved water laboratory and a copy of the results must be provided to the local health department for review prior to approval of food service plans and specifications. *Chemicals to be tested for are in Table G-1. See Appendix N for MOU Interpretation for Non-Public Water Supplies, UGA Cooperative Extension Test W-33 and DHR Biological Testing Memorandum.*

TABLE G-1

Aluminum	pH	Zinc	Nitrate (as N)	Turbidity (NTU's)	Phosphorus
Boron	Alkalinity Potassium	Chloride	Nitrite (as N)	Manganese	
Copper	Hardness	Cadmium	Total Nitrate & Nitrate (as N)	Color (color units)	Calcium
Sodium	Carbon dioxide	Iron	Total Dissolved Solids	Sulfate	
Chromium	Nickel	Molybdenum	Soluble Salts		

j. *Microbial sampling from each source* must be collected and submitted to a state certified water laboratory for microbiological analyses (total and fecal coliforms). *A copy of this report must be included with food service plans and specification to the local health department for review.*

k. *Failure to meet physical, chemical or microbial potable water standards* will result in disapproval of the water supply for use in food service establishments.

D. Adequacy of Water Supply (Well or Non-Public Water System) to meet the Water Usage Demand of the Food Establishment:

a. *A projected water usage demand report for the food establishment, prepared by a professional engineer licensed to practice in the State of Georgia, shall be required for review and approval*. This water usage demand report will fully disclose and justify the methodology and calculations by which the peak water usage demand for the food establishment was determined by the engineer. Further, the water production capacity of the well, in gallons per minute, as indicated by its Well Data Sheet furnished by a water well contractor licensed to construct wells in the State of Georgia, *must be compatible with the peak water usage demand of the food service establishment*.

b. There are various ways to project the water demand or water usage of a food service establishment. One way is to determine the water usage of a similarly operated establishment, i.e. similar type menu, similar equipment and layout, similar method of operation, similar seating capacity, similar number of employees, similar square footage, etc.. The other is to *calculate water usage based on the demand of each fixture both instantaneous and total daily demand*. To verify with reasonable assurance the adequacy of the projected establishment's water usage demand, i.e. determine the volume of water needed per equipment manufacturer specifications, menu and method of operation for a day of operation and the peak sum of all fixtures operating at one time. A sufficient water distribution system must meet minimum pressure requirements and have production to meet supply. Any deficiencies must be addressed in the design showing improvements to the distribution system such as pump performance, storage capacity, and treatment modifications.

E. *For more information on utilizing wells to supply potable water to food service establishments*, go to: https://dph.georgia.gov/well-water.

3. *All liquid waste containing animal or vegetable matter in suspension or solution and that may include liquids containing chemicals in solution (also known as "sewage")* shall be disposed of by a public sewage system or by a sewage disposal system constructed and operated according to applicable State or local codes as amended.

4. *Garbage grinders,* when used, shall be installed and maintained according to applicable State and local plumbing laws and codes. The applicant must also indicate which laws and codes apply to such installation on the plans to be reviewed by the Health Authority.

5. *Condensate drainage and other nonsewage liquids and rainwater* shall be drained from point of discharge to disposal according to applicable code. The applicant must also indicate which laws and codes apply to such installation on plans to be reviewed by the Health Authority.

IV. Grease Traps:

1. *For applications where an on-site sewage management system is utilized for sewage* disposal, properly sized grease traps shall be installed. *See Georgia Department of Public Health's Manual for on-site sewage management systems entitled, "Manual for On-site Sewage Management Systems", Sections D-21, D-22 and D-23; and Illustration DF-6, DF-7, DF-8 and DF-9". See Appendix-O, Grease Traps Illustrations O-1,O-2, O-3, and O-4 or go to:* https://dph.georgia.gov/sites/dph.georgia.gov/files/EnvHealth/Sewage/Rules/EnvHealthOnsiteManualUpdatedFINAL2019-06.pdf.

2. *Sewage disposal utilizing an approved public sewer system* will be the local municipality or county jurisdiction and grease traps design will be under their regulatory authority. Local plumbing codes shall have jurisdiction over under-the-sink or in floor type grease traps. *See Grease Traps in Appendix-O for an example of under-the-sink type grease trap.*

3. *Automatic grease removal units* must comply with State and or local plumbing codes.

4. The following typical food equipment *should discharge into a grease trap*:

   A. Pot sinks or manual equipment and utensil washing sinks.
   B. Water-washing, cooking exhaust hoods.
   C. Wok stoves with in line food waste sink that strains food debris.
   D. Large stationary kettles with pour off spouts.
   E. Chemical dishwashers, not hot water dishwashers.
   F. Food preparation sinks such as meat sinks, thawing sinks, cook sinks, and vegetable sinks.

5. The following typical food equipment *should not be discharged into a grease trap*:

   A. Hot water sanitizing dishwashers.
   B. Garbage grinders.
   C. Mop Sinks (Unless they are being used for grease operation, i.e. washing cooking exhaust hood filters)