

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 R – UTILITY FACILITIES

REFERENCES (Chapter 511-6-1)

- .05 Equipment and Utensils, Amended. (3) Numbers and Capacities. (e) Clothes Washers and Dryers – 1 & 2
- .05 Equipment and Utensils, Amended. (9) Laundering. (c) Storage of Soiled Linens.
- .05 Equipment and Utensils, Amended. (9) Laundering. (d) Mechanical Washing and Drying.
- .05 Equipment and Utensils, Amended. (9) Laundering. (e) Use of Laundry Facilities.
- .05 Equipment and Utensils, Amended. (10) Protection of Clean Items. (b) Wiping Cloths, Air-Drying Locations.
- .05 Equipment and Utensils, Amended. (10) Protection of Clean Items. (f) Prohibitions.
- .06 Sanitary Facilities and Controls, Amended. (2) Plumbing System. (i) Service Sinks, Numbers and Capacities.
- .06 Sanitary Facilities and Controls, Amended. (4) Sewage, Other Liquid Waste, and Rainwater. (h) Approved Sewage Disposal System.
- .07 Physical Facilities. (5) Maintenance and Operation. (f) Drying Mops.
- .07 Physical Facilities. (5) Maintenance and Operation. (m) Maintenance Tools.
- .07 Physical Facilities. (6) Poisonous or Toxic Materials. (c) Storage, Separation.

I. Service Sinks:

1. *At least one utility sink (i.e. mop sink) or curbed cleaning facility with a floor drain shall be provided and conveniently located for cleaning mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes. The water supply for these facilities must be protected against backsiphonage. See Illustration R-1, R-2, R-3, R-4, and R-5 for examples.*
2. *There shall be a place to store mops, mop buckets, and similar cleaning items where they can be air dried after use. A properly sized mop and broom rack shall be provided to help facilitate the drying process and keep these items away from walls and off floors. See Illustration R-1 and R-6 for examples of these type facilities.*
3. *Liquid waste from these facilities should not be discharged into grease traps, unless they are being used for grease operation, i.e. washing cooking exhaust hood filters. When they do discharge into grease traps, they must discharge through a grease trap that has been properly designed for the kitchen facility or as per applicable plumbing code. See Illustration R-1, R-2, R-3, R-4 and R-5 for examples of facilities for disposal of waste water.*
4. *It is strongly recommended that a separate room (janitor's closet/room) sized large enough to store all items and to facilitate cleaning be provided for the mop sink, can-wash and for bulk cleaning supplies and toxic materials.*

ILLUSTRATION R-1
Utility Facility

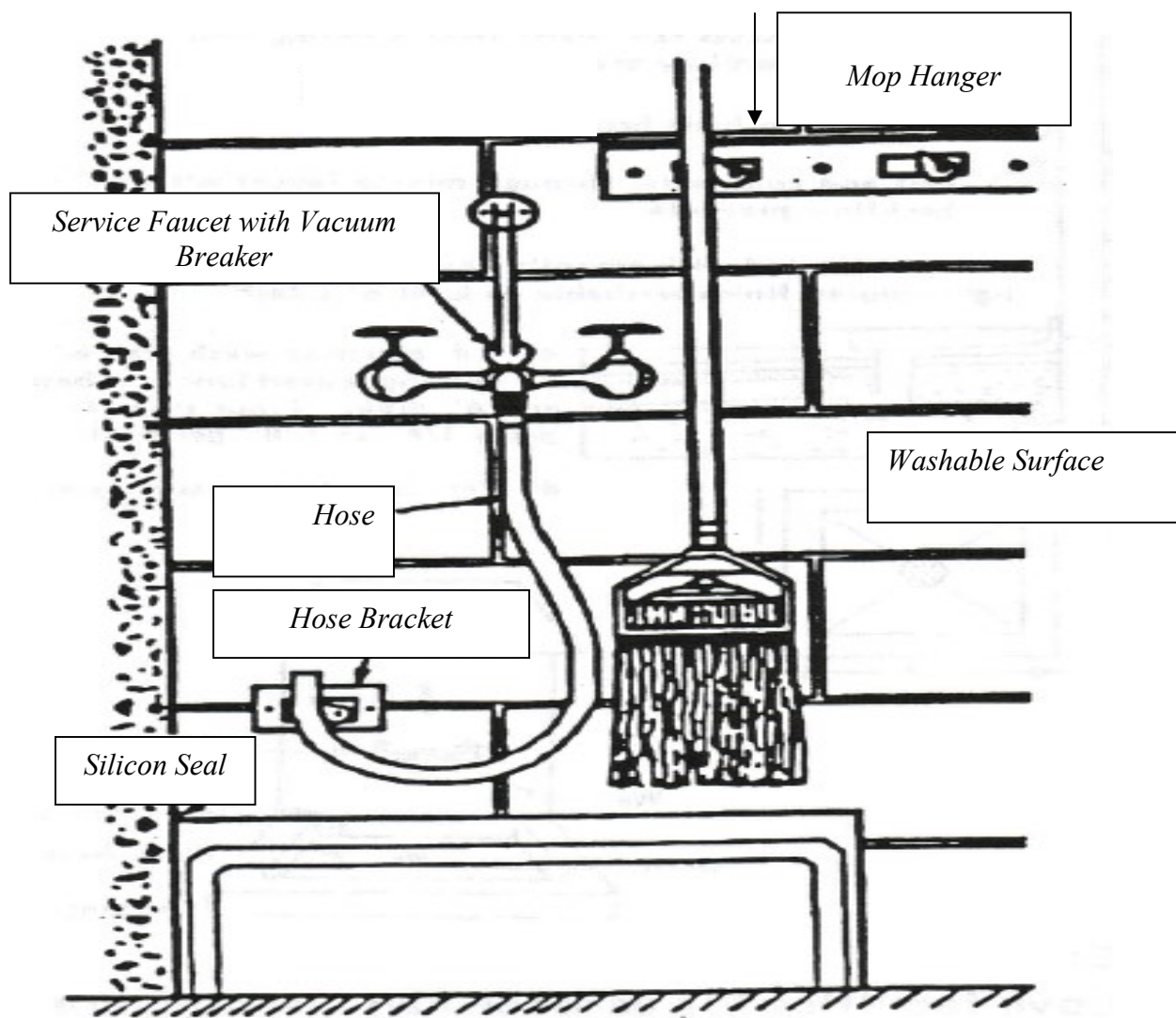
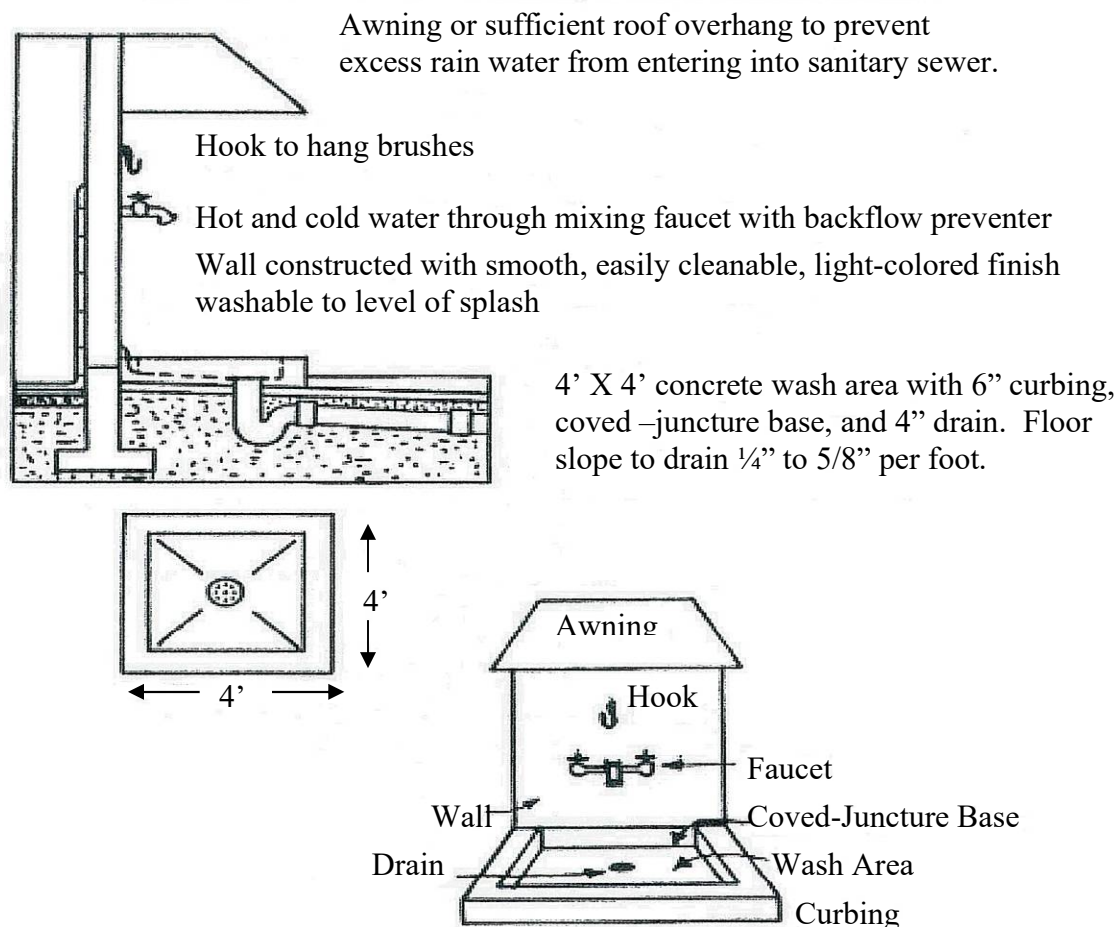


ILLUSTRATION R-2
Typical Exterior Garbage Can Wash Area



Note:

Above facilities for garbage can washing are minimal and a can washing machine, steam cleaning device, or similar approved equipment should be used where the operation is large enough to warrant this type of equipment.

ILLUSTRATION R-3

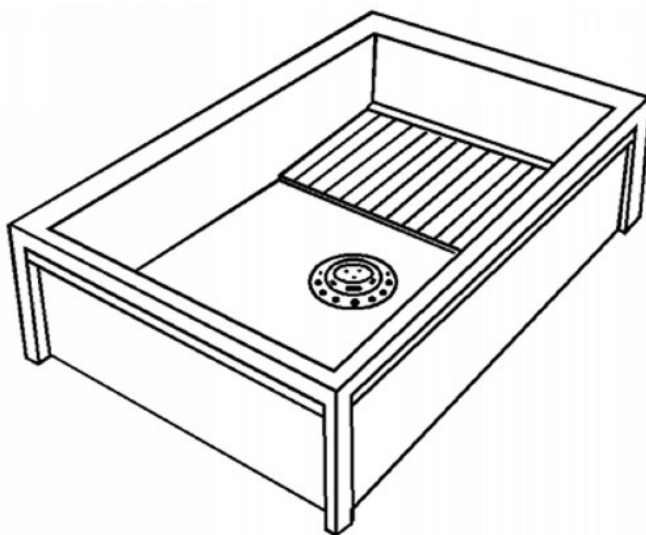
Examples of Utility, Mop Sinks, and Service Sinks



Plastic Mop Sink



Janitor's Sink



Floor Utility Sink

ILLUSTRATION R-4

NOW/IN 30 SECONDS!

CLEAN AND SANITIZE...
Garbage Cans—Refuse
Containers—Waste
Receptacles—Food and
Beverage Containers—etc.
In Just Seconds With This
Completely New Model—

AERVOID
JET CAN-WASHER
and SANITIZER
DeLuxe Model No. 5-B
U.S. PAT. NOS. 2,993,246 & 3,069,094; CANADA PAT. 1943

Entirely Corrosion Resistant

A completely new and truly DeLuxe Can Washer-Sanitizer. Its patented, high speed, Cyclonic Jet-Spray Nozzle; its all corrosion resistant construction (stainless steel, brass, bronze and aluminum); its remarkable efficiency; and its non-electrical simplicity of operation; classify it as having "No Equal." Easy to install. Quickly pays for itself.

EXCLUSIVE
The "Heart" of this unique "AerVoid" Sanitizer is its amazingly effective Cyclonic Jet-Spray Rotary Nozzle, which propels a multitude of powerful sprays in 3 Directions, instantaneously blasting every minute interior surface with a centrifugal scouring action.

DOES A BETTER JOB—FASTER!
IT PRE-RINSES—IT WASHES—IT SANITIZES—
IT DEODORIZES—IT PRE-HEATS

It performs all these time and labor saving functions by simple and easy pedal operation, leaving the hands free for Container handling and exterior cleaning. Just invert the Container or Can over the Nozzle and step on a Pedal—it's as simple as that!

Eliminates the back-breaking drudgery of a foul job and encourages a frequent and regular sanitizing program, resulting in the continual maintenance of healthful, sanitary conditions, while at the same time reducing the cost many-fold. Saves time, work and money.

"IN FULL COMPLIANCE"
With the design, construction and performance requirements of the U.S. Public Health Service (Food Service Sanitation Manual Pub. No. 934) and its Inter-State Quarantine Regulations; the sanitary requirements of the American Society of Sanitary Engineering; and the applicable State and local Plumbing Ordinances and Codes throughout the United States.

It's as simple as stepping on the gas pedal of your car!



ILLUSTRATION R-5

Durability And Efficiency At The Lowest Cost

It accommodates any can, drum, barrel or other receptacle of standard design and dimensions, regardless of height or material.

It permits any plumbing installation your local Code allows.

It is the only equipment that performs a "Complete Job" of cleaning and sanitizing—and does it from 2 to 4 times faster than ordinary cabinet type washers, multi-washers or rinsers, making them antiquated, and it costs far, far less.

Its exclusive, high speed Jet-Spray Nozzle rotates instantly on a double tier of stainless steel ball bearings, with low or high water pressures, up to 50 revolutions per second, without vibration and as noiseless as a cat's purr.

It blasts sprays of water (hot or cold) in a 210° (3-directional) revolving arc, making countless physical impacts on every minute interior surface, causing a powerful centrifugal scouring and rinsing action — and with hot water at 170°F, it sanitizes (kills bacteria) without steam.

It cleans and sanitizes in just seconds — with the greatest thoroughness and the least labor cost — conserves water — overcomes poor workmanship — quickly pays for itself.

It permits complete cleaning of exterior surfaces of containers, during the same operation, by providing the "AerVoid" Fountain Brush Attachment.

It makes practical the pressure cleaning of Faucets and other Tube Appendages, without removing or disassembling them, by providing the "AerVoid" Faucet Cleaner Attachment.

Its automatic Safety Locks protect against accidental operation and injury — required by Safety Engineers.

Its completely corrosion resistant construction insures its durability and reduces its maintenance cost to practically nothing.

ITS cleanable surfaces — self rinsing Bowl — elevated Nozzle and Spokes — Pedestal finish of hard, glossy Epoxy — accessible under-surfaces — Vacuum Breaker, etc., have gained the acceptance of the highest Sanitation Authorities.

It is easy to install — simply fasten to floor and make pipe connections — Its valves and other components are easily accessible for replacement without disturbing the installation.

IT and all its Accessories are completely mechanical — have no electrical connections requiring frequent servicing.

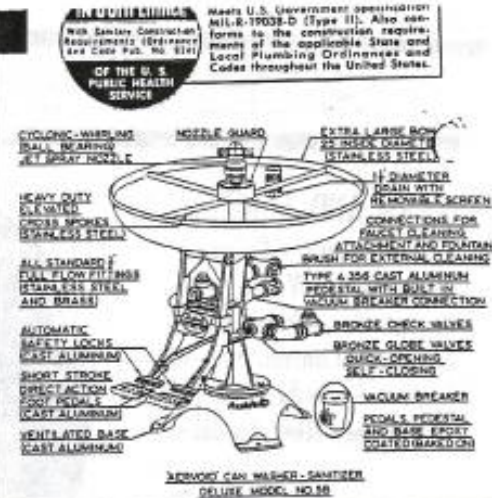
It Can Be Operated With Any Of The Following Plumbing Installations Allowed By Your Local Plumbing Code

- | | |
|----------------------------|-----------------------------------|
| 1. COLD WATER ONLY | 3. COLD WATER—HOT WATER and STEAM |
| 2. OLD WATER and HOT WATER | 4. COLD WATER and STEAM |
| | 5. STEAM ONLY |



ROTO TABLE ATTACHMENT
Model No. RT-1

This sturdily constructed attachment permits the operator to easily rotate large, heavy Containers for exterior cleaning while at the same time using the pedals for interior cleaning.



Ask About The Improved "AerVoid" Economy Model No. 4-A Made Of Carbon Steel (Epoxy Coated)

CAN-WASHER ACCESSORIES

The following optional Accessories were designed and developed to broaden the adaptability of the "AerVoid" Sanitizer; to increase its functional effectiveness; and to provide the user with the most complete and efficient sanitizing equipment of its kind at the lowest possible cost. All three Accessories can be easily and quickly installed. Complete instructions furnished with each.



FOUNTAIN BRUSH ATTACHMENT
Model No. FB-1

This durably built Attachment enables the operator to easily and thoroughly clean the exterior surfaces of containers, while at the same time washing and sanitizing the interiors.

A simple Attachment for pressure cleaning and sanitizing Faucets or Tubes with openings up to 1 1/4" O.D., without detaching them from containers or dismantling them. It's fast — It's thorough — It avoids mismatching of parts.



FAUCET CLEANER ATTACHMENT
Model No. FC-1

Ask For Detailed Specifications And Installation Drawings

One of the Country's Foremost Sanitarians Reports . . .

"Among the best places to breed bacteria is in garbage and other refuse cans. Here sanitation is most neglected, or carelessly performed, because of its dependency upon manual labor, and because it is a filthy, back-breaking, time-consuming and costly operation.—The Vacuum Can Company, after extensive research and consultation with many Health Authorities, has developed a thoroughly modern Sanitizer which solves these problems, effectively and economically."

Vacuum Can Company 3100 West 36th Street, Chicago, Illinois 60632

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FORM No. 532

II. Poisonous and Toxic Material Storage:

1. *All toxic materials including cleaning compounds, pesticides, sanitizers, etc. must be stored in an area away from food preparation and in a secured area such as a janitor's closet or room. If they are stored within the food processing, food storage, utensil washing or utensil storage areas, they must be stored within a cabinet used for no other purpose. Cleaning and sanitizer compounds may be stored within a food dry storage room, if sufficient shelving is provided so food and these compounds can be physically separated, making sure that clean utensils and foods can not be contaminated by them. Poisonous or toxic materials cannot be located above food, equipment, utensils, linens, or single-service and single-use articles. See Illustration #R-6 and Illustration #R-7 for examples.*

ILLUSTRATION R-6

Poisonous and Toxic Materials Storage Area or Room



Note that cleaning tools may be stored here also.

ILLUSTRATION R-7



Note that cleaning and sanitizing supplies are on the bottom shelf.

III. Laundry Facilities:

1. *If work clothes or linens are laundered on the premises, a mechanical clothes washer and a dryer that is properly vented to the outside air shall be provided and used.*
2. *If a mechanical clothes washer or dryer is proposed, they shall be located only where there is no exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.*
3. *Cabinets or shelving used for storage of laundered linen shall not be installed or located under any source of contamination. Examples of unacceptable areas for linen storage include locker rooms, toilet rooms, bleachers, garbage storage rooms, mechanical rooms, under unshielded sewer lines, leaking water lines or open stairwells.*