

installed at sufficient depth to withstand anticipated loads or other equally suitable means for protection of the pipe shall be used.

(2) Each independent trailer space shall be provided with a sewer connection not less than three inches in diameter. The design of these sewer connections shall be such that ~~Suitable fittings shall be provided at each sewer connection to permit~~ a watertight junction will to be made with the trailer outlet. Each sewer connection shall be so constructed that it can be closed and when not in use shall be capped to prevent escape of odors.

(3) Facilities with independent trailer spaces may use a properly sized dump station for sewage disposal with a properly sized central toilet/shower building built in accordance with DPH Rule .08(5), (12), (14) and (15).

(4) Dump stations' connection to sewage disposal shall be as according to DPH Rule .10 of this Chapter.

(5) Minimum design and specifications for dump stations shall be as follows:

(a) Each dump station shall be equipped with a concrete pad surrounding the drain. The concrete pad shall meet all of the following requirements: (See Drawing #1)

1. It shall be a minimum of six feet by six feet in size;

2. It shall be a minimum of six inches in thickness;

3. It shall have a drain opening which is at least four inches in diameter with a foot-operated, self-closing cap which forms a tight seal with the drain. The drain opening shall be located outside of the wheel travel portion of the pad, and a minimum of two 2 feet from any edge of the pad and curbing;

4. It shall have minimum four-inch tall curbing bordering the non-wheel travel area of the pad;

5. All surface drainage must be diverted around and away from pad;

6. The surface of the pad shall slope at least .25 inch per foot from the edge to the drain;

7. Four-inch piping shall run from the drain to either an on-site sewage management system or to a public sanitary sewer system;

8. All plumbing must be in compliance with applicable state and local plumbing codes;

9. A water supply outlet for wash down shall be provided with a water source that is protected from backflow and back-siphonage, and with a retractable spring coiled water delivery device or other system approved by the Health Authority. Hoses used for flushing the dump station pad shall not exceed the length necessary to reach the entire pad; and

10. Drain must include ability to receive wash down water from the pad.

(b) Each dump station shall be easily accessible to the entrance and exit area of the tourist accommodation and have safe, all weather access roadway that slopes away from the dump station pad.

(c) Each dump station shall be properly sealed to prevent nuisances.

(d) Each dump station shall be posted with signs that are clearly and indelibly labeled stating instructions for use with minimum one inch tall lettering. These signs must be at least two 2 feet from pad. The signs shall include the statement in at least one-inch high lettering, **"Georgia law prohibits dumping sewage from recreational vehicles, camper trailers, and other holding tanks onto the ground."** The water supply at this location is to be used for flushing and cleaning purposes only, and not for human consumption."

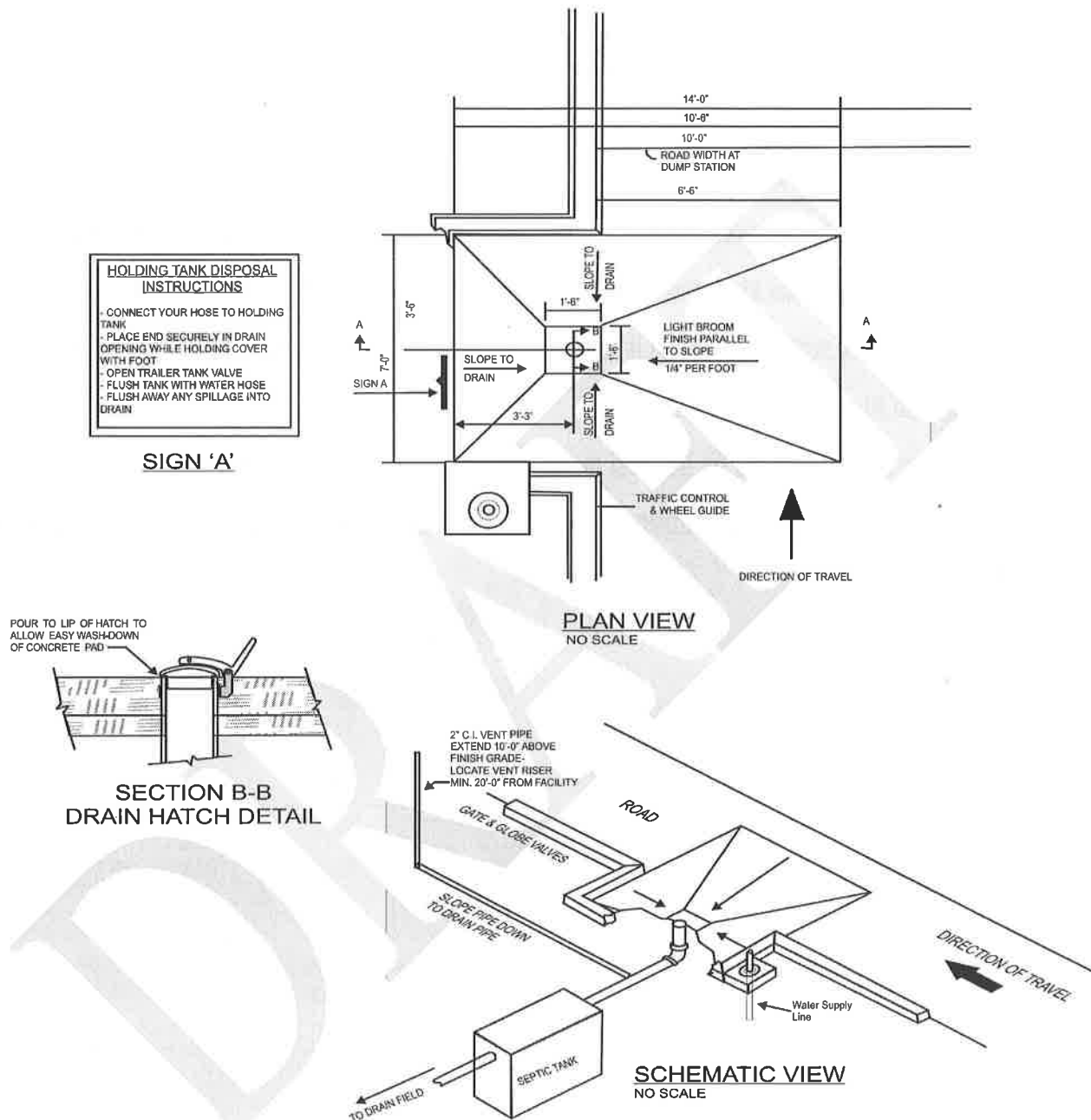
(e) Each dump station shall be maintained in a clean and functional manner by the tourist accommodation operator.

(f) Existing facilities with dump stations not in compliance with the design criteria in this Rule shall bring their dump station into compliance with the requirements of subsection (5) of this Rule when the station is repaired or renovated, or upon change of ownership. This exception does not exclude any requirement to maintain the dump station to prevent a public health nuisance or hazard.

(6) Each dump station shall have an available water supply for the flushing of dump station areas and the following shall apply: (See Drawing #2)

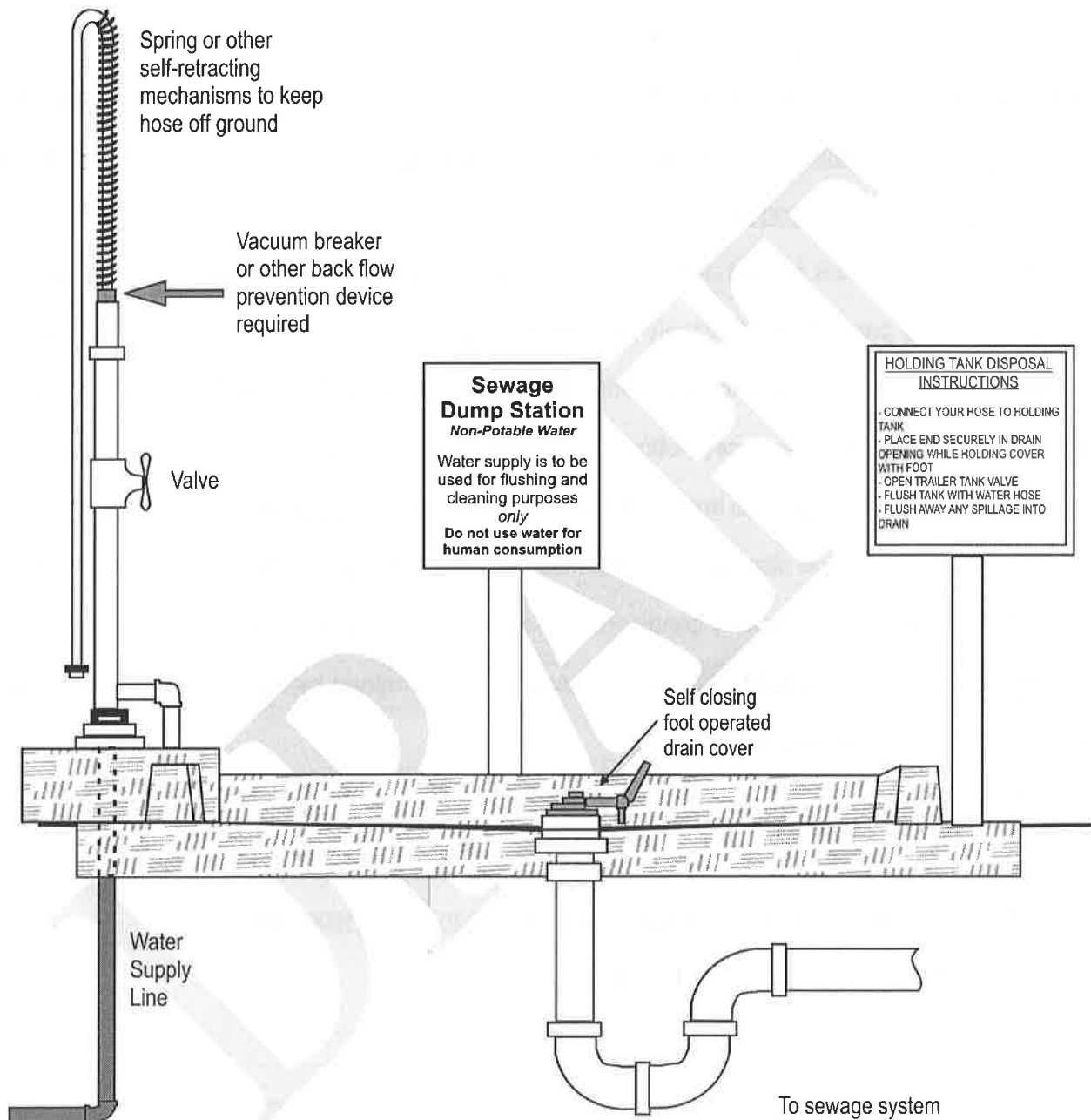
- (a) Each dump station shall be constructed and operated so as to protect the water supply and all other water outlets within the tourist accommodation from contamination due to backflow in accordance with DPH Rule 511-6-2-.11.
- (b) Any hose or sprayer must be long enough to allow for a person to operate the drain opening while spraying the pad area.
- (c) The washing water supply towers, connections, hoses and other parts must be colored red. Under no circumstances shall the tourist accommodation operator allow a hose that is long enough to reach a water outlet that is used for human consumption to be connected to a water service outlet at a dump station.
- (d) Each dump station shall be located such that any water source or service outlet used for filling water tanks or other uses for human consumption is at least fifty feet away from the dump station facility.

Drawing #1



Drawing #2

Example Dump Station, Front View



Note: Waste piping will be not less than 4 inches in diameter unless specified by applicable law.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority O.C.G.A. Sec 31-28-5; Administrative History: Original Rule entitled "Requirements" was filed and effective on July 19, 1965 as 270-5-13-.07. Amended: Rule repealed and a new Rule entitled "Sewage Disposal" adopted. Filed October 18, 1967; effective November 6, 1967. Amended: Rule renumbered as 290-5-18-.07. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule of the same title adopted. Filed March 24, 1984; effective April 27, 1984. Amended: Rule repealed and a new Rule entitled "Sewers" adopted. Filed March 5, 1996; effective March 25, 1996.

511290-65-248-.10 ~~Garbage and Refuse Disposal. Amended.~~ Sewage Disposal. Amended.

(1) ~~Connection shall be made to a public sewer whenever possible and feasible as determined by the health authority or other appropriate governmental agency, or community sewage treatment system when such system is available within two hundred feet of the property line, or available in a public right-of-way abutting the property.~~

(2) Where public sewers are not available, as determined by the local governing agency, sewage disposal shall be provided to effectively dispose of all water carried wastes in a sanitary manner. No sewage, waste water, or other liquid effluent shall be discharged in such manner as to enter surface or subsurface water except following a treatment process approved prior to construction in conformity with existing State and local laws or by other means approved by the Health Authority. Such sewage disposal systems shall be constructed and maintained in a manner to prevent the creation of unsanitary conditions. The Health Authority may approve ~~existing private sewage disposal systems giving satisfactory service as determined by the Health Authority may be approved by said authority.~~

(3) When central toilet/shower buildings are provided on the premises of a tourist accommodation, a dump station must be installed and sized based on the total number and type of trailer sites to be served and projected sewage flow, and all in accordance with local codes.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority: O.C.G.A. Sec. 31-28-5. ~~Administrative History.~~ Original Rule entitled "Housing Requirements" was filed and effective July 19, 1965 as 270-5-13-.08. Amended: Rule repealed and a new Rule entitled "Plumbing" adopted. Filed October 18, 1967; effective November 6, 1967. Amended: Rule renumbered as 290-5-18-.08. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule of the same title adopted. Filed March 28, 1984, as specified by the Agency. Amended: Rule repealed and a new Rule entitled "Sewage Disposal" adopted. Filed March 5, 1996; effective March 25, 1996.

511290-65-218-.09 11 Plumbing. Amended. All plumbing in tourist accommodations shall comply with State and local laws, ordinances or regulations. In the absence of State and local laws, ordinances or regulations, the provisions of the current "~~Southern Plumbing Code~~" as published by the American Society of Mechanical Engineers "International Plumbing Code with Georgia Amendments or future subsequent versions adopted thereafter" shall prevail.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority: O.C.G.A., Sec. 31-28-5. Administrative History. Original Rule entitled "Toilet Rooms" was filed and effective on July 19, 1965 as 270-5-13-.09. Amended: Rule repealed and a new Rule entitled "Refuse Disposal" adopted. Filed October 18, 1967; effective November 6, 1967. Amended: Rule renumbered as 290-5-18-.09. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule of the same title adopted. Filed March 28, 1984; effective April 27, 1984. Amended: Rule repealed and a new Rule entitled Plumbing adopted. Filed March 5, 1996; effective March 25, 1996.

511290-65-218-.10 12 Garbage and Refuse Disposal. Amended.

- (1) At least one ~~h~~HHealth ~~a~~Authority approved indoor container for waste shall be provided for each indoor dwelling unit to be rented. Containers shall be constructed of durable metal or other materials which do not leak, do not absorb liquids and do not support combustion. Such containers shall be thoroughly cleaned on the inside and outside each time they are emptied unless liners are used.
- (2) All outside refuse or garbage storage containers shall be constructed of durable metal or other approved types of materials, which do not leak and do not absorb liquids and shall be provided with tight-fitting lids or covers and shall, ~~unless kept in a special vermin proof room or enclosure,~~ be kept covered when stored. Each container shall be located within 100 feet of dwelling units or trailer spaces or in a location approved by the ~~h~~HHealth ~~a~~Authority and shall be cleaned at such frequency as to prevent a nuisance or odor.
- (3) Adequate cleaning facilities shall be provided and each garbage and/or recycling storage room, enclosure, or container shall be thoroughly cleaned after the emptying or removal of refuse or garbage. Areas surrounding these rooms, enclosures, and containers shall be kept clean and orderly. Liquid waste resulting from the cleaning of containers shall be disposed of as sewage.
- (4) Except for garbage facilities associated with Camp Grounds and Bed & Breakfast Inns, for all

newly constructed, remodeled, or renovated establishments, refuse and garbage storage containers must be stored on a properly constructed sealed concrete slab or machine laid sealed asphalt. However, the Health Authority may require storage containers to be on similar properly constructed storage facilities for Camp Grounds and Bed & Breakfast Inns should insanitary conditions warrant such facilities.

(45) Refuse shall be collected in accordance with municipal practices where available. Where such services are not available the tourist accommodation shall dispose of the refuse in compliance with all Federal, State, local laws and or ordinances.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority O.C.G.A. Sec. 31-28-5. Administrative History: Original Rule entitled "Laundry Room" was filed and effective on July 19, 1965 as 270-5-13-.10. Amended: Rule repealed and a new Rule entitled "Insect and Rodent Control" adopted. Filed October 18, 1967; effective November 6, 1967. Amended: Rule renumbered as 290-5-18-.10. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule of the same title adopted. Filed March 28, 1984. Filed March 28, 1984. Amended: Rule repealed and a new Rule entitled "Garbage and Refuse Disposal" adopted. Filed March 5, 1996; effective March 25, 1996.

511290-65-218-.44 13 Insect and Rodent Control. Amended.

(1) Effective and appropriate measures, ~~approved by the health authority, intended~~ shall be taken to eliminate the presence of rodents and flies, roaches, bed bugs, and other insects on the premises ~~shall be utilized~~. The premises shall be kept in such condition as to prevent the attraction, harborage or feeding of insects or rodents. Restricted use pesticides, as specified in 40 CFR 152 Subpart I - Classification of Pesticides shall be applied only by a licensed professional. All pesticide applications must be in accordance with current state and federal laws and the product label. Applying pesticides within buildings using area fog dispersal methods or as warranted under DPH Rule-.20(4)(c) is restricted to licensed pest control professionals as part of an integrated pest management program.

(2) A record must be maintained on file and available at request of hHealth aAuthority for no less than 18 months of any pesticide use on the premises, except for the occasional use of consumer insect sprays on small spots in accordance with the product label. The record may be made by the permit holder or provided by the applicator, and shall list the following information:

(a) amount and concentration of product used;

(b) name of product used;

(c) date and location of application;

(d) application method;

(e) pest targeted; and

(f) name of applicator.

(2) (3) Openings to the outside shall be effectively protected against the entrance of rodents and shall be protected against the entrance of insects by tight-fitting doors, closed windows, screening, controlled air currents or other means. Screen doors shall be self-closing and screens for windows, doors, skylights, transoms and other openings to the outside shall be tight-fitting and free of breaks. Screening materials shall not be less than sixteen mesh to the inch. Screen doors for sliding patio doors will not be required to be self closing except in food service, preparation and utensil washing areas of permitted food service establishment kitchens and bed and breakfast inns.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority O.C.G.A., Sec 31-28-5--Administrative History. Original Rule entitled "Water Supply" was filed and effective on July 19, 1965 as 270-5-13-11. Amended: Rule repealed and a new Rule entitled "Housing" adopted. Filed October 18, 1967; effective November 6, 1967. Amended: Rule renumbered as 290-5-18-11. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Construction Layout and Furnishings" adopted. Filed March 28, 1984; effective April 27, 1984. Amended: Rule repealed and a new Rule entitled "Insect and Rodent Control" adopted. Filed March 5, 1996; effective March 25, 1996.

511290-65-218-.12 14 Construction, Layout and Furnishings. Amended.

(1) Floors, walls, ceilings, windows, doors and all other appurtenances shall be of sound construction, properly maintained in good repair and shall be kept clean. In all new constructed and extensively remodeled residential kitchens used in bed and breakfast inns, coved base molding may be required. Walls and ceilings in residential kitchens shall be easily cleanable and light colored. ~~Recognition of a bed and breakfast inn's historical integrity should be considered.~~

(2) Cooking is only allowed within tourist rooms that have been constructed to include permanently installed cooking facilities as approved by the Health Authority and other applicable state and local authorities. This rule does not prohibit coffee makers and microwave ovens belonging to the tourist accommodation.

~~(2)~~(3) Ventilation shall be provided for all rooms. Where ventilation is provided by means of windows, they shall open directly to the outside air and the openable window area of each room shall be not less than 1/20 of the floor area served. Where ventilation is provided by other means, it shall ~~be at the rate of one complete change of air each twenty minutes so as~~ comply with the requirements of the current International Mechanical Code with Georgia Amendments or future subsequent revisions adopted thereafter to provide comfortable living conditions, remove objectionable odor and fumes, and prevent excessive condensation. Ventilation systems shall comply with ~~be subject to~~ applicable State and local fire prevention requirements and building codes.

~~(3)~~(4) All rooms shall be well lighted. When natural light fails to provide sufficient illumination, evenly distributed artificial light shall be provided to maintain a lighting intensity of not less than ten ~~(10)~~ foot candles at 30" above the floor ~~levels~~.

~~(4)~~(5) All furniture, draperies, appliances, carpets, and other accessories, in the tourist accommodation, whether the property of the tourist accommodation owner or not, shall be considered the property of and furnished by the tourist accommodation for purposes of enforcement of this Chapter, and must be maintained in good repair, and shall be kept clean, and free of vermin.

~~(5)~~(6) Washable mattress pads or covers shall be used on all mattresses. Beds, mattresses, springs, slats, mattress pads, mattress and bed coverings, pillow and pillow covers shall be clean and free from vermin. Each bed shall be provided, as a minimum, with two ~~(2)~~ sheets and one ~~(1)~~ pillow and pillowcase. After each occupancy and upon the request of the occupant, sheets and pillowcases shall be changed ~~daily during occupancy and after each occupancy~~ with fresh

laundered linens. During occupancy, linens shall be changed at a minimum frequency of not less than weekly. During occupancy, daily changing of linens may be waived if written notice is given to the occupant.

~~(6)~~(7) Sleeping quarters must be separated by a wall from the food preparation, food storage, and food service areas of a bed and breakfast inn.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority: O.C.G.A., Sec 31-28-5. Administrative History. Original Rule entitled "Plumbing" was filed and effective on July 19, 1965 as 270-5-13-.12. Amended: Rule repealed and a new Rule entitled "Fire Protection" adopted. Filed October 18, 1967; effective November 6, 1967. Amended: Rule renumbered as 290-5-18-.12. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Heating" adopted. Filed March 28, 1984; effective April 27, 1984. Amended: Rule repealed and a new Rule entitled "Construction, Layout and Furnishings" adopted. Filed March 5, 1996; effective March 25, 1996.

511290-65-218-.13 15 Heating and Fire Safety. Amended.

(1) ~~All The construction and installation of the heating appliances shall be designed and installed to carry such that all of the flue gases shall be carried to the outside of building through the flue outlet.~~

(2) Unvented combustion type heaters shall not be installed and/or used on the premises, unless they are in compliance with current State of Georgia fire safety codes and installed in accordance with the manufacturer's recommendations.

(3) All automatic natural gas heating equipment shall be equipped with automatic safety pilot. All liquefied petroleum gas burning appliances shall be equipped with 100% safety cut-off pilot.

(4) Gas water heaters shall not be installed in bathrooms and or bedrooms, or in closets connected thereto.

(5) ~~Each~~ All gas-fired equipment heating unit shall be inspected at least annually by a qualified heating licensed contractor or local fire authority, if available. ~~before its use at the onset of cool weather.~~ Points to be inspected are proper construction and installation, malfunctions and adjustments of controls and burners, faulty heat exchangers and vent obstructions. Any defects found on inspection must be corrected by a qualified heating contractor prior to use of the

equipment. Upon request, the operator shall provide evidence of inspection and/or correction of any deficiency.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority-O.C.G.A., Sec. 31-28-5. Administrative History.-Original Rule entitled "Sewers" was filed and effective on July 19, 1965 as 270-5-13-13. Amended: Rule repealed and a new Rule entitled "Heating" adopted. Filed October 18, 1967; effective November 6, 1967. Amended: Rule renumbered as 290-5-18-13. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Food Service" adopted. Filed March 28, 1984; effective April 27, 1984. Amended: Rule repealed and a new Rule entitled "Heating and Fire Safety" adopted. Filed March 5, 1996; effective March 25, 1996.-

511290-65-248-.14 16 Swimming Pools. Amended.

(1) Regulations of the Department and/or county ~~(whichever is applicable)~~ shall be applicable in which govern the design, construction, operation and maintenance of swimming pools or spas shall apply to pools and spas operated in conjunction with a tourist accommodation.

(2) If a swimming pool or spa at a bed and breakfast inn cannot comply with applicable regulations, then it must be enclosed with a fence at least four ~~(4)~~ feet in height with a locked gate and used only by family members. In such case, guests shall not be allowed to use swimming pool or spa.

(3) If a portable spa unit is installed and operated on the premises of a detached cabin used for lodging as part of a tourist accommodation and if the owner complies with (4) and (5) of this Rule, then the portable spa will be exempt from (1) of this Rule. The owner must submit appropriate documentation for review and receive written approval from the Health Authority before operation.

(4) Installation:

(a) All portable units shall be for individual use by the occupants only and shall be permanently installed outside of the cabin and on the premises of the individual dwelling unit.

(b) If the portable unit is installed in an outside enclosure, then adequate mechanical exhaust ventilation shall be provided to minimize heat and steam accumulation.

(c) The portable unit shall be constructed of a hard non-absorbent material such as fiberglass, acrylic or ceramic tile and provide a slip resistant walking surface. PVC or vinyl-liner materials shall not be used.

(d) Portable units shall be installed in compliance with applicable electrical and plumbing codes.

(e) Portable units shall be installed in accordance with the manufacturer's instructions and applicable wastewater disposal codes.

(f) Portable units shall be equipped to avoid suction entrapment by providing suction outlets with covers that have been tested and approved by a nationally recognized testing laboratory and shall comply with ANSI/ASME A112.19.8-2007, Suction Fittings For Use in Swimming Pools, Wading Pools, Spas and Hot Tubs, or most recent edition.

(5) Operation:

(a) Portable units operated as a chamber shall be drained, cleaned, sanitized and refilled prior to the next use.

(b) The unit shall be filled with potable water from an approved source immediately prior to use. The water fill line shall be protected with an approved backflow prevention device.

(c) A thermometer shall be provided to ensure that the water temperature does not exceed 104° F. A sign shall be posted adjacent to the unit stating, "Max. Temp. 104° F." and list manufacturer's precautions on use.

(d) The unit shall be completely drained immediately after each use. A drain shall be located at the lowest part of the unit and all plumbing components shall be self-draining. All waste water shall be disposed of in a manner approved by the Health Authority. Wastewater may be discharged into a sanitary sewer through an approved air gap or into an approved subsurface disposal system or by other means approved by the Health Authority.

(e) The operator must provide the guest with the procedures and warnings on spa usage. The spa must remain empty until the tourist request spa services.

(f) Hours of spa services must be defined by the operator.

(g) Written procedures for cleaning and sanitizing shall be provided and maintained by the operator. The sanitizer solution shall be an EPA-registered disinfectant and shall be recirculated

through the jet and/or aeration system in accordance with the disinfectant manufacturer's directions.

(h) Filtration systems and water treatment systems shall be operated according to manufacturer's requirements. Units with these systems shall be located outdoors, unless adequate ventilation is provided in an outside enclosure.

(i) If unit is not located within an outside enclosure, then a protective barrier with a self closing, self latching gate meeting the applicable local or state building code or a cover meeting the applicable ASTM standard shall be used at the facility.

(j) Spas will also be cleaned and sanitized between occupants, and a log documenting cleaning must be maintained onsite, and made readily available at the request of the Health Authority.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority: O.C.G.A. Sec. 31-28-5; Administrative History: Original Rule entitled "Sewage Disposal" was filed and effective on July 19, 1965 as 270-5-13-14. Amended: Rule repealed and a new Rule entitled "Food Services" filed October 18, 1967, effective November 6, 1967. Amended: Rule renumbered as 290-5-18-14, filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Swimming Pools" adopted, filed March 28, 1984; effective April 27, 1984. Amended: Rule repealed and a new Rule of the same title adopted, filed March 5, 1996; effective March 25, 1996.

511290-65-248-.15 17 Laundry Rooms Facilities. Amended.

(1) Where laundry facilities are provided, they shall be separate from other facilities, of sound construction, and shall be kept clean, and in good repair. Laundry rooms for guest use shall be vented to the exterior and shall be well lighted. The tourist laundry equipment provided for tourists to use shall be ventilated and separate from the tourist accommodation laundry facility. Laundry equipment shall be provided with hot and cold water under pressure. Dryers shall be vented to the outside. A storage area or room shall be required to store clean linens and laundry at least a minimum of six 6-inches off the floor and be free of pests, vermin, dust and moisture. If a tourist accommodation does not have an approved laundry facility, the tourist accommodation owner may contract with an approved laundry service provider. In all newly constructed permitted facilities, and existing facilities remodeled or renovated after the adoption of these rules, except

for bed and breakfast inn, a floor drain located to receive intentional or accidental drainage from equipment or plumbing shall be required in laundry facilities.

(2) Housekeeper carts shall be so arranged that clean replacement supplies, clean linens, and cleaned and sanitized multi-use equipment and utensils shall be protected from soiled items being removed from each room. Soiled linens and refuse shall be placed in appropriate containers on housekeepers' carts. Any spray bottle used in cleaning a tourist room or stored on the housekeeping cart shall be labeled with its contents. Cleaners and sanitizer shall be used according to the manufacturer's use direction and label.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority: O.C.G.A., Sec. 31-28-5; Administrative History: Original Rule entitled "Heating" was filed and effective on July 19, 1965 as 270-5-13-15; Amended: Rule repealed and a new Rule entitled "Laundry Rooms"; Filed October 18, 1967; effective November 6, 1967; Amended: Rule renumbered as 290-5-13-15; Filed June 10, 1980; effective June 30, 1980; Amended: Rule repealed and a new Rule of the same title adopted; Filed March 28, 1984; effective April 27, 1984; Amended: Rule repealed and a new Rule of the same title adopted; Filed March 5, 1996; effective March 25, 1996. —

511290-65-218-.16 18 Grounds.—Amended.

(1) The grounds of a tourist accommodation shall be graded to drain. Serviceable walks and driveways shall be provided.

(2) Grounds, including spaces beneath buildings and trailers, shall be kept clean and free of litter. ~~Space beneath building and trailers shall be kept clean.~~

(3) All walkways, porches, and hallways shall be maintained in good repair. Only articles necessary to the operation and maintenance of the establishment shall be stored on the premises.

(4) There shall be not less than fifteen ~~(15)~~ feet clear space between all trailers and nearby buildings, nor less than ten ~~(10)~~ feet between trailers and internal driveways within the trailer park.

(5) Each trailer space shall be distinctly marked. Trailer spaces shall abut on a well-defined all-weather driveway of not less than twenty ~~(20)~~ feet of unobstructed width and such driveway shall have clear access to a public thoroughfare.

(6) Grounded and weather-proof electrical outlets supplying at least one-hundred- fifteen (115) volts shall be provided at each trailer space. Power lines shall be located ~~under~~ ground ~~underground~~ or suspended at least eighteen (18) feet above ground. All electrical work and materials shall comply with the applicable International Electrical Code with Georgia Amendments State and local laws, ordinances, or regulations. ~~In the absence of such State and local laws, ordinances or regulations, the provisions of appropriate sections of the "Southern Standard Building Code" as published by the Southern Standards Building Codes Conference shall prevail.~~

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority: O.C.G.A., Secs. 31-28-5; Administrative History: Original Rule entitled "Refuse Disposal" Disposal" was filed and effective on July 19, 1965 as 270-5-13-16. Amended: Rule repealed and a new Rule entitled "Grounds" adopted. Filed October 18, 1967; effective November 6, 1967. Amended: Rule renumbered as 290-5-18-16. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule of same title adopted. Filed March 28, 1984; effective April 27, 1984. Amended: Rule repealed and a new Rule of the same title adopted. Filed March 5, 1996; effective March 25, 1996.

511290-65-248-.47 19 Food Service Options. Amended.

(1) **Food Service Establishment.** All Food service facilities ~~with exception only to~~ for bed and breakfast inns shall comply with provisions of O.C.G.A. Chapter 26-2. Art. 13 and the rules, regulations and standards adopted thereunder. Bed and breakfast inns, and tourist accommodations without a foodservice permit, shall instead comply with this Rule.

(2) **Continental Breakfast.** ~~If a A~~ tourist accommodation without ~~does not have~~ a food service permit ~~with exception to a bed and breakfast inn, it will be allowed to~~ may serve ~~only~~ a continental breakfast as defined in DPH Rule 511-6-2-.03(d); foods not requiring preparation and cooking; potentially hazardous foods commercially prepared and packaged in single-servings; non potentially hazardous foods commercially prepared and packaged and served from the original container or an approved dispenser such as bagels or bread that may require only reheating or toasting by tourists, if the conditions of subsections 2(a) through (i) are met. All food items on display must be protected from contamination. Food shall be safe for human consumption, and

obtained from sources that comply with applicable laws. ~~If a continental breakfast is served, the following requirements shall be followed.~~

(a) A minimum two-compartment sink, large enough to fully immerse the largest utensil used, and ~~A~~ refrigerator which can maintain food temperatures at or below 41°F (5°C) shall be required. The need for a refrigerator may be waived if no potentially hazardous foods are served.

(b) Condiments containing potentially hazardous ingredients and milk must be stored in a refrigerator, except for individual, single-service coffee creamers that are non-dairy, and individual, single-service, ultra high pasteurized coffee creamers that are labeled by the manufacturer as not requiring refrigeration.

(c) A thermometer, accurate to $\pm 3^{\circ}\text{F}$ ($\pm 1.5^{\circ}\text{C}$) ~~($\pm 2^{\circ}\text{F}$ ($\pm 1^{\circ}\text{C}$))~~ shall be provided in the refrigerator and located to be easily readable.

(d) Only single service disposable plates, cups and utensils ~~will~~ shall be used in a continental breakfast operation. However, a facility may use multi-use utensils and/or a mechanical bulk juice dispenser, if the operator provides warewashing equipment to wash, rinse and sanitize all multi-use utensils. At minimum, the operator shall install a three compartment sink large enough to fully immerse the largest utensil used and provide adequate space to air-dry and store the utensils.

(e) Ice used for keeping displayed foods cold must be constantly drained and cannot be used in beverages. If ice is needed for beverages, it must be dispensed from self service machines or presented in cups pre-filled by the management. Pre-filling shall be done only with the use of an approved ice scoop.

(f) If ready-to-eat, whole raw, uncut, fruits are included within continental breakfast menus, then adequate protective display equipment such as sneeze guard shielding or other protective display equipment must be provided to protect these food items from contamination from the tourist. In addition, self-service utensils, such as tongs and/or single-service articles, such as sanitary deli paper, must be provided to protect ready-to-eat, whole raw, uncut, fruits from potential contamination from consumer self-service.

(g) In all newly constructed, remodeled, or renovated establishments serving continental breakfasts, an employee handsink equipped with hot and cold water under pressure and maintained with a supply of dispensed soap and paper towels must be provided for hand washing. The handsink shall be located inside the physical facility where the continental breakfast food handling and warewashing operations are conducted. The water at this hand washing sink must be tempered by a mixing faucet.

(h) In all newly constructed, remodeled or renovated establishments serving continental breakfasts, the physical facilities for food storage, food transfer and equipment warewashing shall comply with the following criteria:

1. Physical facilities must be physically and functionally separate from those associated with laundry, janitorial, living and or sleeping activities and associated storage facilities;
2. Floors, floor coverings, walls, wall coverings, and ceilings, with the exception of a ceiling in a non perishable food storage and seating area, shall be designed, constructed, and installed so they are smooth and easily cleanable;
3. Studs, joists, and rafters may not be exposed within physical facilities, except as listed in (h) 2. and
4. Physical facilities shall be so designed and constructed so as to exclude the presence of vermin.
5. All equipment, food, and supplies must be kept at least 6 inches off of the floor.

(i) Any preparation beyond the limitations of a continental breakfast requires a food service permit.

(3) Bed and Breakfast Inn. A bed and breakfast inn may serve a full meal prepared as referenced in DPH Rule 511-6-2-.03 (b) within this Chapter in a residential kitchen located within the inn, if the following requirements are met.

(a) Limited Food Service: Food may only be prepared for guests staying in rooms located in the bed and breakfast inn. No catering off the premises will be allowed.

(b) Food Supplies:

1. Food shall be in sound condition, and safe for human consumption, ~~Food shall be and~~ obtained from sources that comply with the applicable laws relating to food safety. The use of food in hermetically sealed containers that was not prepared in a food processing establishment is prohibited. However, jams, jellies, and preserves made at the bed and breakfast inn from naturally high-acid fruits may be served to guests.
2. Fluid milk and fluid milk products used shall be pasteurized and shall comply with applicable law. Dry milk and milk products used shall be made from pasteurized milk and milk products and shall be used only in cooking. Raw milk shall not be provided or used.
3. Only clean shell eggs meeting applicable U.S. Department of Agriculture grade standards or pasteurized liquid, frozen or dry eggs or pasteurized dry egg products shall be used.
4. Only ice which has been manufactured with potable water and handled in a sanitary manner shall be used.

(c) Food Protection:

1. All food shall be prepared, stored, displayed, dispensed, placed, transported, sold, and served so as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other contamination.
2. The temperature of potentially hazardous foods shall be 41°F (5°C) or below or 140°F (60°C) 135°F (60°C) or above at all times, except during necessary times of preparation.

~~(a) Establishments permitted prior to the effective date of these "Rules" shall comply immediately with this Rule or may be allowed a maximum of two years to comply if existing equipment needs remodeling or new equipment must be acquired in order to maintain food at or below 41 F. Existing equipment must be updated with change of ownership. All existing equipment must be maintained properly including routine cleaning of coils and all other parts of the cooling system. Proper food handling is mandatory to ensure that the minimal temperature requirement is obtained by pre-cooling foods and minimizing opening of cooling units. Existing equipment which~~

~~cannot maintain foods at 41 F must maintain foods at or below 45 F. Upon equipment failure, replacement equipment must be capable of maintaining food at or below 41 F.~~

(i) Potentially hazardous foods shall be stored in a refrigerator or freezer that can maintain required product temperatures.

~~(b)~~(ii) A thermometer accurate to $\pm 3^{\circ}\text{F}$ $\pm 2^{\circ}\text{F}$ shall be provided for each refrigeration unit and shall be located to indicate the air temperature in the warmest part of the unit and shall be affixed to be readily visible.

~~(c)~~(iii) Containers of potentially hazardous food displayed for service may be placed in an ice bed or held by a similar means which maintains the food at or below 41°F . An accurate easily readable metal probe thermometer suitable for measuring the temperature of food shall be readily available on the premises.

3. Hermetically sealed packages shall be handled so as to maintain product and container integrity.

4. Containers of food shall be stored a minimum of 6-inches above the floor in a manner that protects the food from splash and other contamination and that permits easy cleaning of the storage area.

5. Pets may be present on the premises, but shall be kept out of food preparation and dining areas at all times. This exclusion shall not apply to fish in aquariums. Service animals ~~Guide/service dogs~~ accompanying handicapped persons ~~or~~ and trainers of such animals ~~dog~~s shall be permitted in dining areas.

6. Laundry facilities may be present in the residential kitchen, but shall not be used during food preparation and service. Laundry facilities will consist of at least a residential clothes washer and dryer and adequate storage facilities for clean laundry and separation of soiled laundry and supplies.

7. Tourists shall not be allowed to use ~~C~~cooking facilities in the residential kitchen. ~~shall not be available to guests.~~

8. No insecticide, rodenticide, or other poisonous substance shall be stored in any food preparation area, except in a separate enclosure provided for that purpose. All poisonous substances, detergents, bleaches, cleaning compounds, or any other injurious or poisonous material shall be specifically and plainly labeled as to contents and hazardous use and shall be stored only in their original, labeled container. ~~None of these~~ Such products shall not be used or stored in a manner which may cause contamination or adulteration of food, food contact surfaces, or utensils.

(d) Food Preparation:

1. Food shall be prepared with a minimum of manual contact. Food shall be prepared on food-contact surfaces and with utensils that are clean and have been sanitized. Food handlers shall not handle or touch ready-to-eat foods with their bare hands.

2. Raw fruits and raw vegetables that will be cooked, cut, or combined with other ingredients, or that will be otherwise processed into food products by the food establishment, shall be thoroughly cleaned with potable water in sinks or containers that have been washed and sanitized before being used.

3. Potentially hazardous food (time/temperature control for safety food) processed by cooking shall be cooked to heat all parts of the food to a minimum time/temperature as follows: ~~of 140°F (60°C) except that~~ (i) shell eggs (for immediate service), beef steak, and unground meat and fish shall be cooked to an internal temperature of 145°F (63°C) or above for 15 seconds; ~~Pork and~~ (ii) ~~g~~ground meat and pork, ~~or fish, game animals raised for food, and eggs for hot holding~~ shall be cooked to an internal temperature of at least 155°F (68°C) for 15 seconds; (iii) ~~Roast beef and beef steak~~ shall be cooked to an internal temperature of at least 130°F (54°C) for 112 minutes seconds; (iv) ~~P~~poultry or any stuffed meat, poultry, or fish shall be cooked to an internal temperature of 165°F (74°C) for 15 seconds. See the Department's rules and regulations governing food service establishments Chapter 511-5-14 or future subsequent Chapters adopted thereafter for reference to time/temperature cooking requirements.

4. Potentially hazardous foods (time/temperature control for safety foods) shall be cooked and immediately served to tourists~~guests~~. The following potentially hazardous food handling practices ~~shall be~~ are prohibited:

a-~~(i)~~ (i) Cooling and reheating prior to service.

b-~~(ii)~~ (ii) Hot holding for more than two hours.

~~(iii)~~ Undercooked or raw potentially hazardous food (time/temperature control for safety food) of animal origin served to tourists.

c- ~~(iv)~~ (iv) Service of leftovers.

5. All frozen food shall be kept frozen until ready for preparation. No food which has been thawed shall be refrozen unless it has been cooked or processed. Potentially hazardous foods shall be thawed:

~~(a)~~(i) In refrigerated units at a temperature not to exceed 41°F (5°C); or

~~(b)~~(ii) Under potable running water at a temperature of 70°F (21°C) or below, with sufficient water velocity to agitate and float off loose food particles into the overflow and for a period of time not to exceed that reasonably required to thaw the food; or

~~(c)~~(iii) In a microwave oven only when the food will be immediately transferred to conventional cooking units as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven; or

~~(d)~~(iv) As part of the conventional cooking process.

(e) Food Display and Service:

1. Employees serving food shall use tongs, other utensils, or wear plastic gloves.

2. When food is displayed for customer self service, it ~~will~~ is not be necessary to have protective sneeze shields as long as the following guidelines are met.

a-~~(i)~~ (i) Potentially hazardous foods are kept at or below 41°F (5° C) or at or above ~~140 F (60 C)~~ 135°F (57°C).

- ℳ. (ii) Food is displayed no more than two hours.
- ℳ. (iii) No open food or potentially hazardous foods is reserved or reused.
- ℳ. (iv) Tongs or other suitable utensils are provided so that there is no hand contact with the food.

(f) Health and Practices:

1. No person, while infected with a disease in a communicable form that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, as stated within the Department's rules and regulations governing food service establishments Chapter 511-5-14 or future subsequent Chapters adopted thereafter, or while affected with a boil, infected wound, or acute respiratory infection, shall work in any capacity in which there is a likelihood of such person contaminating food or food contact surfaces with pathogenic organisms or transmitting disease to other persons.
2. Persons engaged in food preparation, service, and warewashing operations shall wear clean clothing and properly thoroughly wash their hands and the exposed portions of their arms with soap or detergent and warm water before starting work, after smoking, eating, or using the toilet, and as often as is necessary during work to keep them clean. Employees shall keep their fingernails trimmed and clean. All bed and breakfast inns permitted or extensively remodeled after the effective date of this rule shall provide facilities exclusively for handwashing within or adjacent to each kitchen. In bed and breakfast inns existing prior to the effective date of these "Rules", the utensil warewashing sink may be used for handwashing. Soap and paper towels in dispensers must be provided.
3. Persons engaged in food preparation shall wear a hair net, cap, or other suitable covering which restrains all loose hairs and shall maintain a high degree of personal cleanliness and conform to good hygienic practices during all working periods.

4. Employees shall consume food or use tobacco only in designated areas. Such designated areas shall not be located in food preparation areas or in areas where the eating or tobacco use of an employee may result in contamination of food, equipment, or utensils.

(g) Equipment and Utensils:

1. Equipment and utensils shall be constructed and repaired with safe materials, including finishing materials; shall be corrosion resistant and nonabsorbent; and shall be smooth, easily cleanable and durable under conditions of normal use. Single service articles shall be made from clean, sanitary, and safe materials. Equipment, utensils and single service articles shall not impart odors, color and taste nor contribute to the contamination of food.
2. Safe plastic or safe rubber or safe rubber-like materials that are resistant under normal conditions of use to scratching, scoring, decomposition, grazing, chipping, and distortion, that are of sufficient weight and thickness to permit cleaning and sanitizing by normal warewashing methods are permitted for repeated use.
3. Single service articles shall not be re-used.
4. All equipment and utensils shall be maintained in good repair.

(h) Cleaning and Sanitization of Equipment and Utensils:

1. Food utensils and equipment shall be stored in a manner to avoid contamination.
2. Food contact surfaces and sinks shall be smooth and easily cleanable.
3. Food contact equipment, surfaces, tableware, and utensils shall be cleaned and sanitized prior to food preparation for the public and after each use.
4. Sinks, basins, or other receptacles used for cleaning of equipment and utensils shall be cleaned before use.
5. Equipment and utensils shall be pre-flushed or pre-scraped and, when necessary, presoaked to remove food particles and soil.
6. Manual cleaning and sanitizing of cooking equipment, utensils, and tableware shall be conducted as follows:

~~a.(i)~~ For manual cleaning and sanitizing of cooking equipment, utensils and tableware, three A 3-
compartmentsed, warewashing sink shall be provided and used. The ~~h~~Health ~~a~~Authority may
allow the use of compartments other than sinks.

~~b.(ii)~~ All five steps of the warewashing process shall be completed: pre-rinsing or scraping;
application of cleaners for soil removal; rinsing to remove cleaning chemicals; sanitizing and
air drying.

~~c.(iii)~~ Sanitizing may be accomplished by immersion or sanitizing in place with the use of a 50
ppm chlorine solution or 12.5 ppm iodine solution or other chemical sanitizer which meets the
requirements of ~~21 40~~ Code of Federal Regulation ~~478.1010, 180.940~~ Tolerance exemptions for
active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing
solutions).

~~d.(iv)~~ Wash, rinse and sanitizing solutions shall be maintained in a clean condition.

~~e.(v)~~ Water for washing and rinsing shall be maintained at 110°F (43°C) or above. Water for
sanitizing shall be maintained at 75°F (24°C) or above. If using iodine for chemical sanitization,
water shall be at a pH not higher than 5.0.

~~f.(vi)~~ A test kit or device that measures the parts per million concentration of the sanitizing solution
shall be used each time the sanitizing solution is changed.

7. Mechanical cleaning and sanitizing shall be conducted as follows:

~~a.(i)~~ A commercial ~~dishwasher~~ warewasher must be certified by NSF standards or equivalent, in
good repair and operating to manufacturer's specifications.

~~b (ii)~~ If using a non-commercial warewasher, it must remove all physical soil from all surfaces of
dishes and must be equipped with a high temperature rinse cycle such as a sani-cycle and all
cycles on the machine must be used (prewash, wash, sanitizing rinse) and be certified by NSF
standards or,

(iii) if no high temperature rinse cycle is provided, the hot water supplied to the machine must be
at a minimum of 155°F (68°C). The operator shall use daily, a maximum registering thermometer

or a heat thermal label to determine that the sanitizing rinse water temperature is a minimum of 155°F (68°C).

(iv) The dishwasher warewasher must be installed and operated according to manufacturer's instructions for the highest level of sanitization possible when sanitizing residential kitchen facilities' utensils and tableware. A copy of the instructions must be available on the premises at all times.

8. There shall be sufficient area or facilities such as portable dish tubs and drain boards for the proper handling of soiled utensils prior to washing and of cleaned utensils after sanitization. Use shall so as not to interfere with safe food handling, handwashing, and the proper use of dishwashing facilities. Equipment, utensils, and tableware shall be air dried only.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Authority-O.C.G.A. Sec. 31-28-5. Administrative History. Original Rule entitled "Insect and Rodent Control" was filed and effective on July 19, 1965 as 270-5-13-17. Amended: Rule repealed and a new Rule entitled "Enforcement" adopted. Filed October 18, 1967; effective November 6, 1967. Amended: Rule renumbered as 290-5-18-17. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule of the same title adopted. Filed March 28, 1984; effective April 27, 1984. Amended: Rule repealed and a new Rule entitled "Food Service" adopted. Filed March 5, 1996; effective March 25, 1996. —

511290-65-218-18 20 Enforcement Compliance Procedures. ~~The administration and enforcement of these rules and regulations shall be as prescribed in the Official Code of Georgia, Annotated, Chapter 31-5.~~

(1) **Summary Suspension of Permits.** The Health Authority shall have the power and authority to summarily suspend a permit if the owner or operator refuses to allow the Health Authority to enter upon and inspect the premises of the tourist accommodation at any reasonable time and in a reasonable manner, or if any part of the tourist accommodation presents an imminent health hazard to members of the public, including but not limited to (i) an unapproved or improperly functioning wastewater disposal system, (ii) an infestation of insects, rodents, or other vermin, or (iii) an unapproved water supply or inadequate water system.

(a) A summary suspension shall be made in writing and shall be effective immediately upon receipt by the owner or operator, and operation of the tourist accommodation must cease

immediately. If neither the owner nor operator can be found, notification is achieved by ~~upon~~ tacking the notice to the front door of the tourist accommodation and mailing a copy to the owner or operator. The notice of suspension shall state the violations that justify summary suspension, and the corrective action that must be taken in order for the summary suspension to be lifted.

(b) The owner or operator may seek review of the summary suspension by written request to the District Health Director. The matter shall be heard by the District Health Director, or a supervisory level employee designated by the District Health Director who was not personally involved in the inspection, acting as a review official. The Health Authority shall make every effort to arrange a hearing within 72 hours of the request.

(c) The hearing shall be conducted informally and without application of the rules of evidence. Both the Environmental Health personnel and the owner or operator shall be given an opportunity to present any arguments or evidence in support of their positions. The review official may uphold the summary suspension, or may modify or lift the suspension on such conditions as may be appropriate.

(d) The owner may request a hearing under this subsection without prejudice to its right to pursue an appeal to the Department pursuant to O.C.G.A. § 31-5-3.

(2) Partial closure or restricted access. The Health Authority shall be authorized to close or restrict access to any area of the premises found in violation of a critical item under Areas of Critical Public Health Risk on the Tourist Accommodation Inspection Record or that may be determined by the Health Authority to be an imminent health hazard to the public. Such area shall be closed until the violations have been corrected or imminent health hazards abated as determined by the Health Authority.

(a) Closure and restriction actions must be recorded on an inspection record, identifying the problem and the corrective actions to be taken by the permit holder or person in charge; and

(b) The date and time the violation was noted, and the expected date of correction to be completed must be recorded on the inspection record as well.

(c) Considering the nature and the complexity of the corrective action or plan for correction required, the Health Authority may specify that the permit holder obtain the services of an appropriate licensed professional to correct a violation or imminent health hazard. Then, the operator must submit a plan of correction developed by the professional for review by the Health Authority. Upon completion of the corrective action, a letter of verification signed by the appropriate professional must be submitted before scheduling a re-inspection as specified in subsection(2)(d) of this Rule. Failure to comply with these actions may led to an enforcement action outlined in subsection (1)(a) of this Rule.

(d) At its discretion, the Health Authority shall have the authority to direct the permit holder or person in charge to relocate tourists to another location within the tourist accommodation. If such action is taken, the Health Authority will provide a detailed explanation of such action on the inspection report form, and a re-inspection of the vacated area by the Health Authority will be required before tourists are permitted to return to locations from which they had been previously removed.

(3) Suspension or Revocation of Permits. The Health Authority shall have the power and authority to suspend or revoke a permit if the owner or operator of a tourist accommodation is unwilling or unable to comply with these regulations, the regulations of the local Health Authority, or the provisions of O.C.G.A. Title 31-28-1 et seq.

(a) An owner or operator shall be presumed unwilling or unable to comply if he or she refuses to allow the Health Authority to enter upon and inspect the premises of the tourist accommodation at any reasonable time and in a reasonable manner, or if any critical violation is found to be uncorrected upon the third consecutive inspection or upon continuous violation of other rules in the chapter.

(b) The revocation of a permit may be appealed to the Department of Public Health in accordance with O.C.G.A. Section 31-5-3 by sending written notice, by certified mail or statutory overnight delivery, addressed to the Department of Public Health, Office of General Counsel, with a copy to

the Health Authority official that revoked the permit. Within ten days of receiving the notice, the Health Authority shall provide the Department with a copy of its entire file on the inspections and actions that led to the revocation of the permit. The Department shall schedule a hearing within 20 days of receiving the notice, and shall decide the matter upon the arguments of the parties and the administrative record.

(4) **Voluntary Closure.** In lieu of suspension or revocation of a permit, the Health Authority may in its discretion allow a tourist accommodation to voluntarily close all or part of the premises until such time as violations are corrected, and upon such additional restrictions as it may deem appropriate.

(5) **Resumption of Operations.** If operations of a tourist accommodation are discontinued due to the order or action of the Health Authority, then the permit holder shall obtain approval from the Health Authority before resuming operations.

[Authority: O.C.G.A. §§ 31-2A-6, 31-5-3, and 31-28-5]

511-6-2-21 Environmental Health Personnel.

(1) All Environmental Health personnel who are assigned responsibilities in tourist accommodation plan review, permitting, inspecting, or other means of enforcing this Chapter, will complete the minimum state sponsored one week training course and exam requirements and obtain at least two hours of in-service training annually.

(2) All in-service training must be approved by the local Environmental Health supervisor or lead personnel. Employee attendance records of approved training shall be maintained in the county of employment and shall be subject to electronic submission and Department monitoring.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

511-6-2-22 Fees. The Department may adopt a fee schedule to support required training, monitoring, and evaluation activities.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

511-6-2-.23 Effective Date: These regulations shall become effective on January 1, 2014.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

~~Authority: O.C.G.A., Secs. 31-28-3 and 31-28-4, Rule entitled "Enforcement" adopted, Filed March 5, 1996; effective March 25, 1996.~~

DRAFT