

Appendix-L:

Plan Review DPH Rules Specifications

****To be used by both the Plan Designer and Reviewer****



Georgia Department of Public Health

Environmental Health Section

(404) 657-6534

www.georgiaeh.us

PURPOSE: As a quick reference to applicable Rules within DPH Chapter 511-6-1, APPENDIX-L is included within Part-II of this Manual as an aid to both the planner and to the local Health Authority reviewer. In no way shall this document be construed to supersede any Rule or Regulation within DPH Chapter 511-6-1. Should clarification be necessary of any particular item or proposal noted within food service plans and specifications, the planner and reviewer are both advised to consult DPH Chapter 511-6-1 and its two companion manuals, the Interpretation Manual for the Rules and Regulations Food Service Chapter 511-6-1 and the Food Service Establishment Manual for Design, Installation and Construction. Additionally, State Environmental Health Office Program Consultants are available for consultation in interpreting DPH Chapter 511-6-1's Rules and Regulations.

FLOORS, WALLS and CEILINGS

Materials for Construction and Repair:

DPH Rule 511-6-1-.07 (1) (a) Materials for Construction and Repair. (Indoor Materials)

Materials smooth, durable, easily cleanable and nonabsorbent for areas subject to food operations or moisture (i.e., food preparation areas, warewashing areas, toilet rooms, mobile food service unit servicing areas, and areas subject to flushing or spray cleaning methods). Carpet is closely woven and easily cleanable (allowed in dining areas only).

DPH Rule 511-6-1-.07 (1) (b) Outdoor Surfaces.

Outdoor walking and driving areas concrete, asphalt, gravel or other materials that have been approved by the Health Authority and graded to drain. Exterior surfaces of buildings are weather-resistant materials and comply with applicable law (usually state and or local building code).

Design, Construction and Installation:

DPH Rule 511-6-1-.07 (2) (a) Floors, Walls and Ceilings, Cleanability.

Designed, constructed and installed to be smooth and easily cleanable. (Except antislip floor coverings may be used for safety – note that smoothness is the exception here not cleanability. The intent of allowing a rough surface is to help prevent accidents due to slips on wet floor coverings in work areas where they are subject to water exposure. Also, coverings as used in this Rule refer to material of commercial grade that is installed or sealed in place over a substraight, such as a smooth concrete slab floor foundation or plywood wall substraight.)

DPH Rule 511-6-1-.07 (2) (b) Utility Lines. (Primarily cleanability and secondarily - accident prevention)

Utility lines and pipes may not be unnecessarily exposed, and if exposed, they can not obstruct cleaning, and may not be installed horizontally on the floor.

FLOORS, WALLS and CEILINGS

Design, Construction and Installation: (continued)

DPH Rule 511-6-1-.07 (2) (c) Floor and Wall Junctions, Coved and Enclosed or Sealed. (Primarily cleanability –and secondarily, vermin control)

Other than water flushing, coved and closed to 1mm or less, or Water flushing, coved and sealed, floors graded to drain(s).

DPH Rule 511-6-1-.07 (2) (d) Floor Carpeting, Restrictions and Installation. (Flooring, cleanability) Or similar material may not be installed in food preparation areas, walk-ins, ware washing areas, toilet rooms, refuse storage rooms, or other areas subject to moisture, flushing, or spray cleaning methods. If installed in other areas: securely attached with durable mastic, stretch and tack method or by another method; and tight against the wall under the coving or away from the wall with the edges secured by metal stripping or some other means.

FLOORS, WALLS and CEILINGS

Design, Construction and Installation: (continued)

DPH Rule 511-6-1-.07 (2) (e) Floor Coverings, Mats and Duckboards. (Cleanability)

Designed to be removable and easily cleanable.

DPH Rule 511-6-1-.07 (2) (f) Wall and Ceiling Coverings and Coatings. (Cleanability, "finish schedules")

*Easily cleanable, light in color nonabsorbent and sealed to be smooth and nonabsorbent (except areas used for only dry storage). **Areas used only for dry storage** may be concrete, porous blocks or bricks used for indoor wall construction.*

DPH Rule 511-6-1-.07 (2) (g) Walls and Ceilings, Attachments. (Cleanability)

Attachments such as light fixtures, ventilation components, fans, decorative items, etc., shall be easily cleanable (except In consumer areas, wall and ceiling surfaces, decorative items and attachments provided for ambiance, if items are kept clean).

DPH Rule 511-6-1-.07 (2) (h) Walls and Ceilings, Studs, Joists, and Rafters. (Cleanability)

These may not be exposed in areas subject to moisture (except temporary food establishments).

EMPLOYEE ACCOMMODATIONS

DPH Rule 511-6-1-.07 (4) (b) Designated Areas for Employee Activity. (Location and placement)

Areas designated for employees to eat, drink and use tobacco are located so that FEULSS (i.e., Food, Equipment, Utensils, Linens, Single-Service, and Single-Use Articles) are protected from contamination. Lockers or other suitable facilities shall be located in a designated room or area where contamination of FEULSS can not occur.

LIGHTING

Design and Construction:

DPH Rule 511-6-1-.07 (2) (i) Light Bulbs, Protective Shielding. (Functionality)

Shielded, coated or shatter-resistant in areas of exposed foods; clean equipment, utensils, and linens; or unwrapped single service/use articles (FEULSS) (except areas storing food in unopened packages, if the packaging would be unaffected by broken glass and capable of being cleaned of glass).

Infrared or headlamps have a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

LIGHTING

Numbers and Capacities:

DPH Rule 511-6-1-.07 (3) (f) Lighting Intensity. (Lighting)

10 foot candles measured 30 inches above the floor: walk-ins, dry food storage, and other areas during cleaning (e.g. dining).

20 foot candles measured at the surface for self-service areas such as buffets, salad bars, where fresh produce or packaged foods are offered; and inside equipment such as reach-in or under-counter

refrigerators; or measured 30 inches above the floor for areas used for handwashing, warewashing, equipment and utensil storage, and toilet rooms.
50 foot candles measured at the work surfaces when working with food, utensils or equipment where safety is a factor: knives, slicers, grinders, saws, etc.

VENTILATION

Design, Construction and Installation:

DPH Rule 511-6-1-.07 (2) (j) Heating, Ventilation, Air Conditioning System Vents.
Systems shall be designed and installed so that make-up air intake and exhaust vents do not contaminate food, food-contact surfaces, equipment or utensils.

Numbers and Capacities:

DPH Rule 511-6-1-.05 (3) (d) Ventilation Hood Systems, Adequacy. (Equipment)
Hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

DPH Rule 511-6-1-.07 (3) (g) Mechanical Ventilation. (Rooms or areas)
If necessary, mechanical ventilation of sufficient capacity to remove excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes.

VENTILATION

Design and Construction:

DPH Rule 511-6-1-.05 (2) (n) Exhaust Hood Ventilation Systems.
Exhaust hood systems in food preparation and warewashing areas and their components shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single service/use articles (FEULSS).

DPH Rule 511-6-1-.05 (2) (j) Ventilation Hood Systems, Filters. (Cleanability)
Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.

PEST MANAGEMENT

Design, Construction and Installation:

DPH Rule 511-6-1-.07 (2) (k) Insect Control Devices, Design and Installation. (Functionality)
Devices that electrocute or stun flying insects shall be designed to retain the insect within the device and are not located over food preparation areas. Dead insects or insect fragments are prevented from being impelled or falling on exposed or clean FEULSS.

DPH Rule 511-6-1-.07 (2) (m) Outer Openings, Protected. (Functionality)
Outer openings shall be protected against the entry of vermin by: filling or closing holes and gaps along floors, walls, ceilings; tight-fitting windows; and solid, self-closing, tight-fitting doors, (except emergency

exit doors need not be self-closing, if designated by the fire protection authority and only used for emergency).

Or window and door openings are protected with 16 mesh screens, air curtain or other effective means. (Except openings into a mall, airport, office building or porch as long as these larger structures are protected against vermin, OR flying insects or pests are absent per location, weather, etc.)

DPH Rule 511-6-1-.07 (2) (n) Exterior Walls and Roofs, Protective Barrier (Functionality)
Shall effectively protect the establishment from weather and entry of other insects, rodents, and other animals.

WATER and PLUMBING

Water Supply:

DPH Rule 511-6-1-.06 (1)
Approved source, meeting quality Standards, Sampling, sufficient Capacity, Pressure, Hot Water*, and approved System ("primary").^P*

WATER and PLUMBING

Plumbing System:

DPH Rule 511-6-1-.06 (2) (a) Approved. (Materials)
System and hoses shall be constructed and repaired with approved materials according to Law.^P Water filter shall be made of safe materials.^{Pf}

DPH Rule 511-6-1-.06 (2) (b) Approved System and Cleanable Fixtures. (Design, construction and installation)
Plumbing system ("secondary") shall be designed, constructed and installed according to law.^P Fixtures shall be easily cleanable.

DPH Rule 511-6-1-.06 (2) (f) Conditioning Device, Design. (Design, construction and installation)
Filter, screen or other water conditioning device shall be designed to facilitate disassembly for servicing and cleaning. Water filter elements shall be a replaceable type.

WATER and PLUMBING

Plumbing System:

DPH Rule 511-6-1-.06 (2) (n) Conditioning Device, Location. (Location and placement)
Shall be located to facilitate disassembly for servicing and cleaning.

DPH Rule 511-6-1-.06 (2) (i) Service Sink, Numbers and Capacities.
At least one service sink or curbed unit with a floor drain shall be provided and conveniently located for mops, wet floor cleaning tools, and disposal of mop water and similar liquid waste.

Numbers and Capacities:

DPH Rule 511-6-1-.07 (3) (c) Handwashing Aids and Devices, Use Restrictions. (Handwashing facilities)
Food preparation, utensil washing, service/mop or curbed sinks may not be provided with handwashing aids and devices, as specified under DPH Rule 511-6-1-.07 (3) (a) and (b) and DPH Rule 511-6-1-.06 (5) (g) 3.

BACKFLOW PREVENTION and CROSS CONNECTIONS

Plumbing System:

DPH Rule 511-6-1-.06 (2) (d) Backflow Prevention, Air Gap. (Design, construction and installation)
An air gap between the supply inlet and the flood level rim of the plumbing fixture or food/nonfood equipment shall be at least twice the diameter of the supply inlet and may not be less than one inch.^P

DPH Rule 511-6-1-.06 (2) (e) Backflow Prevention Device, Design Standard. (Design, construction and installation)

Shall meet American Society of Sanitary Engineering (ASSE) standards for construction, installation, maintenance, inspection and testing for that specific application and device.^P

DPH Rule 511-6-1-.06 (2) (j) Backflow Prevention Device, When Required. (Numbers and capacities)

Plumbing system shall be installed to preclude backflow (solid, liquid or gas) into the water supply at each point of use, including on a hose bibb with or without an attached hose and is required by law by providing an air gap (under DPH Rule 511-6-1-.06 (2) (d)) or installing an approved backflow device (under DPH Rule 511-6-1-.06 (2) (e)).^P

DPH Rule 511-6-1-.06 (2) (k) Backflow Prevention Device, Carbonator. (Numbers and capacities)

A dual check valve with an intermediate atmospheric vent.^P

DPH Rule 511-6-1-.06 (2) (m) Backflow Prevention Device, Location (Location and placement)

Shall be located so that it may be serviced and maintained.

BACKFLOW PREVENTION and CROSS CONNECTIONS

Plumbing System: (continued)

DPH Rule 511-6-1-.06 (2) (p) Prohibiting a Cross Connection. (Operation and maintenance)

A person may not create a cross connection via a pipe or conduit between the drinking water and nondrinking water system or other unknown system.^P The piping of a nondrinking water system shall be durably identified so that it is readily distinguishable from the drinking water system.^{Pf}

PLUMBING WASTE

Sewage, Other Liquid Waste, and Rain Water:

DPH Rule 511-6-1-.06 (4) (b) Establishment Drainage System. (Retention, drainage and delivery)

The drainage system and grease traps shall be designed and installed as specified under subsection 2 (b) 1 of this Rule.

DPH Rule 511-6-1-.06 (4) (c) Backflow Prevention. (Design, construction and installation)
A direct connection may not exist between the sewage system and a drain line from equipment in which food, equipment, or utensils (FEU) are placed.^P (Except if allowed by law, a warewashing machine may have a direct connection provided the drain line is connected to the inlet side of a properly vented floor drain trap located within 5 feet of the unit. Or if allowed by law, a warewashing or culinary sink may have a direct connection.)

DPH Rule 511-6-1-.06 (4) (d) Grease Trap. (Location and placement)
If used, shall be located to be easily accessible for cleaning.

DPH Rule 511-6-1-.06 (4) (e) Conveying Sewage. (Operation and maintenance)
Shall be conveyed to the point of disposal through an approved sanitary sewage system or other system that is constructed, maintained, and operated according to law.^P

DPH Rule 511-6-1-.06 (4) (h) Approved Sewage Disposal System. (Disposal facility, design and construction)
Disposed through an approved public sewage treatment plant, or an individual sewage disposal system that is sized, constructed, maintained and operated according to law.^P

DPH Rule 511-6-1-.06 (4) (i) Other Liquid Wastes and Rainwater. (Design and construction)
Condensate and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.

HANDSINKS

Plumbing System:

DPH Rule 511-6-1-.06 (2) (c) Handwashing Sink, Installation.
Shall be equipped to provide at least 100°F (38°C) water through a mixing valve or combination faucet.^{Pf} Self-closing, slow-closing or metering faucet shall provide water for at least 15 seconds before having to be reactivated. A steam mixing valve may not be used at a handsink. Automatic handwashing facilities shall be installed per manufacturer's instructions.

DPH Rule 511-6-1-.06 (2) (g) Handwashing Sink, Numbers and Capacities.
At least one lavatory but an adequate number for their convenient use by employees in areas specified under subsection (2) (l) of this Rule and not fewer than specified by law.^{Pf} (If approved and capable of removing types of soils encountered in food operations, automatic handwashing facilities may be substituted for handwashing lavatories that has at least one regular handwashing sink.)

DPH Rule 511-6-1-.06 (2) (l) Handwashing Facilities, Location and Placement)
Shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and in or immediately adjacent to toilet rooms.^{Pf}

DPH Rule 511-6-1-.06 (2) (o) Using a Handwashing Facility. (Operation and maintenance)
Shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing.^{Pf} An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

Numbers and Capacities:

DPH Rule 511-6-1-.06 (5) (g) Storage Areas, Rooms, and Receptacles, Capacity and Availability.
Shall be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate. If disposable towels are used at handsinks, a waste receptacle shall be located at each handsink or group of adjacent handsinks.

DPH Rule 511-6-1-.07 (3) (a) Handwashing Cleanser, Availability.
Each handsink or two adjacent handsinks shall be provided a supply of hand cleaning liquid, powder or bar soap.^{Pf}

DPH Rule 511-6-1-.07 (3) (b) Hand Drying Provision.
Each handsink or adjacent group shall be provided with individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.^{Pf}

TOILETS and URINALS

Plumbing System:

DPH Rule 511-6-1-.06 (2) (h) Toilets and Urinals, Numbers and Capacities.
Provision of toilets and urinals must meet applicable law. Toilets facilities must be provided for employees. For establishments permitted prior to July 31, 1995 and with dining facilities, toilet facilities must be provided for the dining public patrons without access through food service, preparation, storage, or warewashing areas. When not on the same premises, must be located within 200 feet of the establishment and be approved by the Health Authority.

Refuse, Recyclables and Returnables:

DPH Rule 511-6-1-.06 (5) (h) Toilet Room Receptacle, Covered.
Female restrooms shall be provided with a covered receptacle for sanitary napkins.

TOILETS and URINALS

Design, Constructed, and Installation:

DPH Rule 511-6-1-.07 (2) (1) Toilet Rooms, Enclosed.
Located on the premises shall be completely enclosed and provided with a tight-fitting, self-closing door (except toilet rooms located outside the food establishment and do not open directly into the facility, i.e. a shopping mall).

EQUIPMENT

Design and Construction:

DPH Rule 511-6-1-.05 (2) (jj) Food Service Equipment, Acceptability.

Food equipment that is certified or classified for sanitation by an ANSI (American National Standards Institute) -accredited certification program will be deemed to comply with subsections (1) and (2) of Rule -.05.

Materials:

DPH Rule 511-6-1-.05 (1) (a) General Requirements.

Materials used in utensils and equipment, food-contact surfaces may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use shall be: ^P safe; ^P (durable, corrosion-resistant and nonabsorbent); sufficient in weight and thickness to withstand repeated warewashing; smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion and decomposition.

DPH Rule 511-6-1-.05 (1) (b) Cast Iron, Use Limitation. (Multiuse)

May be used as a cooking surface or serving utensils only as part of an uninterrupted process from cooking through service.

EQUIPMENT

Materials: (Continued)

DPH Rule 511-6-1-.05 (1) (c) 1^P. Lead in Ceramic, China, and Crystal Utensils, Use Limitation. (Multiuse)

LEAD LIMITATIONS: Ceramic, China & Crystal	Hot Beverage or Coffee Mugs	Maximum Lead: 0.5 ppm or mg/L
	Large Hollowware, bowls ≥ 1.16 qts or 1.1 L	1.0 ppm or mg/L
	Small Hollowware, bowls < 1.16 qts or 1.1 L	2.0 ppm or mg/L
	Flat Utensils, plates & saucers etc.	3.0 ppm or mg/L
Pewter Alloys used as a food contact surface		.05%
Solder & Flux used as a food contact surface		.2%

DPH Rule 511-6-1-.05 (1) (c) 2.^P Lead in Pewter Alloys, Use Limitations. (Multiuse)

DPH Rule 511-6-1-.05 (1) (c) 3. Lead in Solder and Flux, Use Limitations. (Multiuse)

DPH Rule 511-6-1-.05 (1) (d) Copper, Use Limitation. (Multiuse) (Includes brass)

May not be used for foods with a pH < 6.0 such as vinegar, fruit juice, wine, etc., {except for the prefermentation and fermentation steps of a beer brewing operation} or for a water supply line between a carbonator and backflow preventer.^P

DPH Rule 511-6-1-.05 (1) (e) Galvanized Metal, Use Limitations. (Multiuse)

May not be used in contact with acidic food. ^P

DPH Rule 511-6-1-.05 (1) (f) Sponges, Use Limitation. (Multiuse)

May not be used in contact with cleaned and sanitized or in-use food contact surfaces.

DPH Rule 511-6-1-.05 (1) (g) Wood, Use Limitations. (Multiuse)

Wood and wood wicker may not be used as a food contact surface.

Except:

- 1. Hard maple or equivalently hard, close-grained wood may be used for cutting boards and blocks, bakers' tables, and utensils such as rolling pins, doughnut dowels, salad bowls and chopsticks;*
- 2. Wooden paddles for pressure scraping kettles in confectionery operations with products reaching at least 230°F (110°C).*
- 3. Whole uncut raw fruit and vegetables, and unshelled nuts may be kept in the original wooden shipping container.*
- 4. Whole, uncut, raw foods requiring the removal of rinds, peels, husks, or shells may be kept in untreated wood containers or treated wood as specified in 21 CFR 178.3800 Preservatives for Wood.*

DPH Rule 511-6-1-.05 (1) (h) Nonstick Coatings, Use Limitation. (Multiuse)

Cooking surfaces that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching cleaning aids.

EQUIPMENT

Materials: (continued)

DPH Rule 511-6-1-.05 (1) (i) Nonfood-Contact Surfaces. (Multiuse)

Equipment surfaces exposed to splash, spillage, or other food soiling or require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, smooth material.

Design and Construction:

DPH Rule 511-6-1-.05 (2) (h) Nonfood-Contact Surfaces. (Cleanability)

Free of unnecessary ledges, projections, and crevices and designed and constructed for ease of cleaning and facilitate maintenance.

DPH Rule 511-6-1-.05 (2) (a) Equipment and Utensils. (Durability and Strength)

Durable and retain their characteristic qualities under normal use.

DPH Rule 511-6-1-.05 (2) (c) Multiuse Food-Contact Surfaces. (Cleanability)

Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, pits, and similar imperfections; free from sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection without being disassembled, disassembled without tools or easy disassembly with the use of handheld tools commonly available such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.^{Pf}

(Except cooking oil storage tanks, cooking oil distribution lines, or beverage syrup lines or tubes.)

DPH Rule 511-6-1-.05 (2) (d) CIP Equipment (Cleanability)

Meet the characteristics as specified under DPH Rule 511-6-1-.05 (2) (c) and designed and constructed so that cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food contact surfaces.^{Pf} The system is self-draining or capable of being completely drained of cleaning and sanitizing solutions. CIP equipment not designed to be disassembled for cleaning shall be designed with inspection access points to ensure that all interior food-contact surfaces are being effectively cleaned.

DPH Rule 511-6-1-.05 (2) (e) "V" Threads, Use Limitation. (Cleanability)

May not be used, (Except hot oil cooking or filtering equipment.)

DPH Rule 511-6-1-.05 (2) (f) Hot Oil Filtering Equipment. (Cleanability)

Meet the characteristics as specified under DPH Rule 511-6-1-.05 (2) (c) and DPH Rule 511-6-1-.05 (2) (d) and shall be readily accessible for filter replacement and cleaning of the filter.

DPH Rule 511-6-1-.05 (2) (g) Can Openers. (Cleanability)

Cutting or piercing parts shall be readily removable for cleaning and replacement.

DPH Rule 511-6-1-.05 (2) (i) Kick Plates, Removable. (Cleanability)

Shall be designed so that areas behind them are accessible for inspection and cleaning by: being removable without disassembly, disassembled w/o tools or w/ commonly available tools as specified under DPH Rule 511-6-1-.05 (2) (c) 1. (v), OR capable of being rotated or removed without unlocking equipment doors.

EQUIPMENT

Design and Construction: (continued)

DPH Rule 511-6-1-.05 (2) (0) Equipment Openings, Closures and Deflectors. (Functionality)

Equipment cover or lid shall overlap the opening and slope to drain.

Within the top of the unit: opening shall be flanged upward at least 5mm.

Piping, shafts or other parts extending into equipment shall be provided with a water tight joint at the point of entry into the equipment or the openings shall be flanged and equipped with an apron designed to deflect condensation, drips and dust from the food.

DPH Rule 511-6-1-.05 (2) (p) Dispensing Equipment, Protection of Equipment and Food. (Functionality)

Dispenses or vends liquid food or unpackaged ice: for self-service, the actuating lever shall be designed to prevent contact with the lip-contact surface of a container being refilled. The delivery tube, chute or orifice shall be designed so that drips from condensation and splash are diverted from the opening of the receiving container; protected from manual contact such as being recessed; designed to prevent contact with the lip-contact surface of a container being refilled; and protected from dust, vermin, and other contamination by a self-closing door if: located outside and does not otherwise afford protection against the environment, OR not always under the full-time supervision of a food employee.

DPH Rule 511-6-1-.05 (2) (r) Bearings and Gear Boxes, Leakproof. (Functionality)

Equipment requiring lubricants shall be designed and constructed so that lubricant can not leak, drip, or be forced into or onto food-contact surfaces.

DPH Rule 511-6-1-.05 (2) (s) Beverage Tubing, Separation. (Functionality)

Beverage tubing and cold-plates may not be stored in contact with stored ice. (Except ice bins with integral cold-plates, i.e., cold-plates built in as part of the ice bin.)

DPH Rule 511-6-1-.05 (2) (t) Ice Units, Separation of Drains. (Functionality)

Waste lines may not pass through an ice machine or ice bin.

DPH Rule 511-6-1-.05 (2) (u) Condenser Unit Separation. (Functionality)

If a condenser is an integral component of equipment, the condenser unit shall be separated from food and food storage space by a dust proof barrier.

DPH Rule 511-6-1-.05 (2) (v) Molluscan Shellfish Tanks. (Functionality)

Conspicuously marked for display only – not for human consumption.^P (Except if a variance is granted with a HACCP plan that: retains source identity of shellstock; does not compromise the safety and quality of the shellfish, and the water is not circulated through other fish tanks.)^{Pf}

Note: See Part-I, Section E entitled, “Facilities to Protect Food”, subsection III 11 “Molluscan Shellfish Tanks Life Support Systems” within Georgia’s Food Service Manual for Design, Installation and Construction for more information.

DPH Rule 511-6-1-.05 (2) (ff) Equipment Compartments, Drainage. (Functionality)

Equipment compartments subject to accumulation of moisture (condensation, food or beverage drip, melting ice) shall be sloped to an outlet that allows complete draining.

EQUIPMENT

Design and Construction: (continued)

DPH Rule 511-6-1-.05 (2) (x) Temperature Measuring Devices. (Functionality)

Air temperature measuring device sensors for mechanically refrigerated or hot food storage units shall be located in the warmest part for refrigeration and the coldest part for hot food storage. Equipment for potentially hazardous foods shall be equipped with at least one easily readable, and viewable, integral or permanently affixed Temperature Measuring Devices (Except where not practical, such as calorimeter units, heat lamps, cold plates, bain-marie, steam tables, salad bars, and insulated transport containers). Food Temperature Measuring Devices and Water Temperature Measuring Devices on warewashing machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1°C or 2°F.^{Pf}

Numbers and Capacities:

DPH Rule 511-6-1-.05 (3) (a) Cooling, Heating, and Holding Capacities. (Equipment) (Capacity to maintain or achieve temperature)

Equipment shall be sufficient in number and capacity to provide food temperatures as specified under DPH Rule 511-6-1-.04.^{Pf}

Location and Installation:

DPH Rule 511-6-1-.05 (4) (a) Equipment, Clothes Washers and Dryers, and Storage Cabinets, Contamination Prevention. (Location)

Equipment or a cabinet for the storage of Food, Equipment, Utensils, Linens, Single-Service and Single-Use articles (FEULSS) may not be located in: locker rooms; toilet rooms; garbage rooms; mechanical rooms; under unshielded sewer lines; under any leaking or condensate dripping water lines; under open stairwells; or under other sources of contamination. (Except a storage cabinet used for Linens, Single-Service and Single-Use Articles may be stored in a locker room.) A clothes washer or dryer, if provided, shall be located to protect washer and dryer from contamination and to protect FEULSS from contamination.

DPH Rule 511-6-1-.05 (4) (b) Fixed Equipment, Spacing or Sealing. (Installation)

Equipment not easily movable (defined as: not mounted on casters, gliders, rollers, or a mechanical means to safely tilt for cleaning, and a nonflexible utility connection line) shall be: spaced to facilitate cleaning along the sides, behind and above; or not spaced more than 1mm from adjoining surfaces (equipment, walls, ceilings); or sealed to adjoining equipment or walls if the equipment is exposed to spillage or seepage.

Table-mounted equipment: shall be installed to facilitate cleaning of the unit and areas under and around it by being sealed to the table or elevated on legs as specified under DPH Rule 511-6-1-.05 (4) (b) 2. (ii).

EQUIPMENT

Location and Installation: (continued)

DPH Rule 511-6-1-.05 (4) (c) Fixed Equipment, Elevation or Sealing. (Installation)

Floor equipment not easily movable shall be sealed to the floor or on legs providing at least a 6 inch clearance above the floor. (Except the clearance may be only 4 inches, if no part under the unit is no further than 6 inches from cleaning access points.) (This section does not apply to consumer areas with display shelving, refrigeration units, or freezers, IF the floor underneath is maintained clean.)

Table-mounted equipment not easily movable shall be on legs providing at least a 4 inch clearance above the table (except the clearance may be only 3 inches, if no part of under the unit is no further than 20 inches from cleaning access points OR a 2 inch clearance for up to a 3 inch reach for cleaning).

WAREWASHING

Numbers and Capacities:

DPH Rule 511-6-1-.05 (3) (b) Manual Warewashing, Sink Compartment Requirements. (Equipment)

At least 3 compartments for manual washing, rinsing, and sanitizing that are large enough to accommodate immersion of the largest equipment and utensils. Equipment that is too large, a warewashing machine shall be used or^{Pf} ...

(Alternative manual warewashing may be used if approved for special cleaning needs or constraints that may include: high-pressure detergent sprayers; low- or line-pressure spray detergent foamers; other task-specific cleaning equipment; brushes or other implements; or receptacles that substitute for the compartments of a multicompartment sink.)

DPH Rule 511-6-1-.05 (3) (c) Drainboards. (Equipment)

Drainboards, utensil racks, or tables shall be large enough to accommodate all soiled items before cleaning and cleaned items after sanitizing as they accumulate during hours of operation.

WAREWASHING

Design and Construction:

DPH Rule 511-6-1-.05 (2) (ee) Warewashing Sinks and Drainboards, Self Draining. (Functionality)

Sinks and drainboards of warewashing sinks and machines shall be self draining.

DPH Rule 511-6-1-.05 (2) (aa) Warewashing Machines, Temperature Measuring Devices. (Functionality)
Shall be equipped with a temperature measuring device that indicates the temperature of the water in each wash and rinse tank; and as the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.

WAREWASHING

Design and Construction: (Continued)

DPH Rule 511-6-1-.05 (2) (cc) Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers. (Functionality)

Chemical sanitization units installed after the adoption of this code shall be equipped with an audible or visual "low level" sanitizer indicator as to when to add more sanitizer.^{Pf}

DPH Rule 511-6-1-.05 (2) (dd) Warewashing Machines, Flow Pressure Device. (Functionality) pg 101
A fresh hot water sanitizing rinse shall be equipped with a pressure gauge or similar device that measures and displays water pressure in the supply line immediately before entering the warewashing machine and if the device is upstream of the fresh hot water sanitizing rinse control valve, the device shall be mounted in a one-fourth inch Iron Pipe Size valve.

These requirements do not apply to a machine that uses only a pumped or recirculated sanitizing rinse.

REFUSE, RECYCLABLES, AND RETURNABLES (RR&R)

Refuse, Recyclable and Returnables:

DPH Rule 511-6-1-.06 (5) (d) Receptacles. (Facilities on the premises, materials, design and installation)
Receptacles and waste handling units for refuse, recyclables and returnables (RR&R) containing food residue shall be durable, cleanable, vermin resistant, leakproof and nonabsorbent. (Except plastic or wet strength paper bags may be used to line receptacles indoors or outdoors in closed receptacles.)

DPH Rule 511-6-1-.06 (5) (g) Storage Areas, Rooms, and Receptacles, Capacity and Availability. (Numbers and capacities)

Shall be of sufficient capacity to hold RR&R that accumulate and a receptacle shall be provided in each area where refuse is generated or commonly discarded, or recyclables or returnables are placed. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.

DPH Rule 511-6-1-.06 (5) (h) Toilet Room Receptacle, Covered. (Numbers and capacities)

Female restrooms shall be provided a covered receptacle for sanitary napkins.

DPH Rule 511-6-1-.06 (5) (i) Cleaning Implements and Supplies. (Numbers and capacities)

Suitable cleaning implements and supplies shall be provided as necessary for effective cleaning of receptacles and waste handling units for RR&R. (Except if approved, off premise cleaning services may be used).

REFUSE, RECYCLABLES, AND RETURNABLES (RR&R)

Refuse, Recyclable and Returnables: (continued)

DPH Rule 511-6-1-.06 (5) (j) Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location. (Location and placement)

Areas designated for RR&R and redeeming machines shall be separate from food, equipment, utensils, linens, and single service/use articles (FEULSS) and may not create a public health hazard or nuisance or interfere with cleaning of adjacent space. (Except a redeeming machine may be located in the packaged food area or consumer area if FEULSS are not subject to contamination and a public health hazard or nuisance is not created.)

DPH Rule 511-6-1-.06 (5) (k) Storing Refuse, Recyclables, and Returnables. (Operation and maintenance) *Shall be stored in receptacles or waste handling units that are inaccessible to vermin.*

DPH Rule 511-6-1-.06 (5) (n) Covering Receptacles. (Operation and maintenance)

*Receptacles and waste handling units for RR&R shall be kept covered:
Inside: if they contain food residue and are not in continuous use, and
Outside: with tight fitting lids or doors.*

OUTDOOR AREAS

Materials for Construction and Repair:

DPH Rule 511-6-1-.07 (1) (b) Outdoor Surfaces.

Walking and driving areas shall be surfaced to minimize dust, facilitate maintenance and prevent muddy conditions. Exterior surfaces of buildings shall be weather resistant and comply with law.

Design, Construction and Installation:

DPH Rule 511-6-1-.07 (2) (p) Outdoor Walking and Driving Surfaces, Graded to Drain. (Functionality) *Exterior walking and driving surfaces shall be graded to drain.*

DPH Rule 511-6-1-.07 (2) (q) Outdoor Refuse Areas, Curbed and Graded to Drain (Functionality)
Constructed in accordance with law. Curbed and graded to drain to collect and dispose of liquid refuse waste and from cleaning the area and waste receptacles.

OUTDOOR AREAS

Refuse, Recyclables and Returnables:

DPH Rule 511-6-1-.06 (5) (b) Outdoor Storage Surface. (Materials, design, construction and installation)
Constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable and sloped to drain.

DPH Rule 511-6-1-.06 (5) (c) Outdoor Enclosure. (Materials, design, construction and installation)
If used, shall be constructed of durable and cleanable material.

DPH Rule 511-6-1-.06 (5) (f) Outside Receptacles. (Materials, design, construction and installation)
Containing food residue and used outside shall be designed and constructed to have tight fitting lids, doors or covers.

Compactors shall be installed so that the accumulation of debris and vermin attraction and harborage are minimized. Effective cleaning is facilitated around the unit, and under the unit, if not installed flush with the base pad.

DPH Rule 511-6-1-.06 (5) (m) Outside Storage Prohibitions. (Operation and maintenance)
Receptacles that are not rodent-resistant or baled units that contain materials with food residue may not be stored outside. (Except cardboard or other packaging material not containing food residue may be stored outside for regular pick up or disposal in an uncovered receptacle provided it does not create a rodent harborage problem.)