

SECTION T- GARBAGE AND REFUSE STORAGE¹

REFERENCES (Chapter 511-6-1)

- .06 Sanitary Facilities and Controls. Amended. (5) Refuse, Recyclables, Returnable's. (a),(b),(c),(d),(f),(g),(h),(j), (k),(l),(m),(n),(o),(p),(q),(r),(s), and (t)
- .07 Physical Facilities (2) Design, Construction and Installation (d), and (r)

I. General Requirements:

1. *Garbage or refuse storage rooms* shall be constructed of cleanable, nonabsorbent, washable materials and shall be insect-proof and rodent-proof.
2. *Garbage and refuse containers, dumpsters, and compactor systems located outside* shall be stored on or above a smooth surface made of, or constructed of nonabsorbent material such as of at least 4" thick sealed concrete.
3. Garbage and refuse containers *must have tight-fitting lids or covers and be so constructed and maintained to prevent leakage of liquid waste.*
4. *If the food service establishment is located in a warm weather climate, air conditioned or refrigerated storage rooms* should be considered as a method that can be used to minimize odors and decomposition of waste materials².

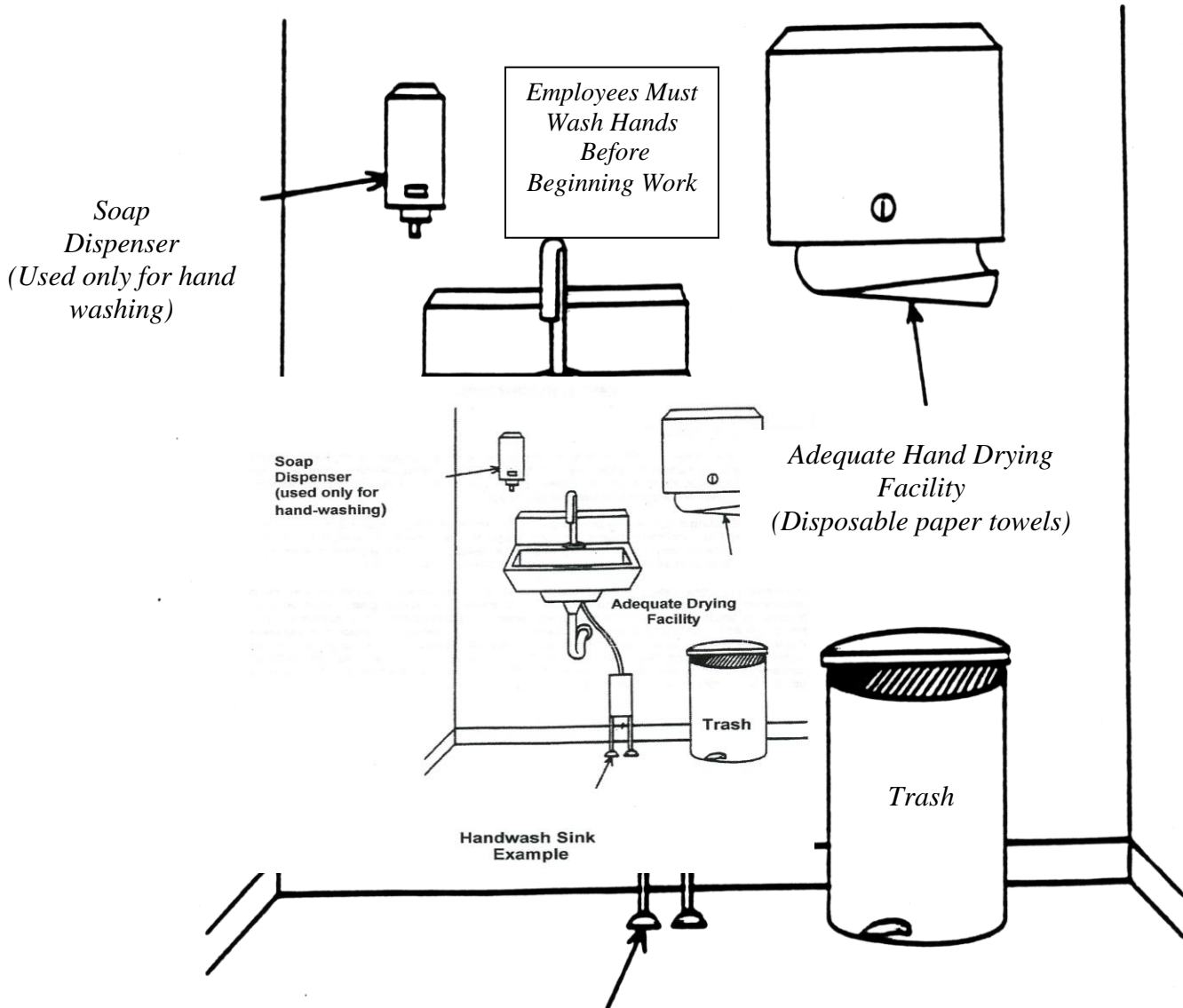
II. Storage Containers:

1. *Those located inside the Food Service Establishment:*
 - A. *Receptacles must be easily cleanable, non-absorbent and vermin proof.* If they contain food residue, receptacles must have tight-fitting lids and they must be kept closed when they are not in continuous use or have been filled.
 - B. *A receptacle shall be provided in each area of the food establishment or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed.* Plastic bags or wet-strength paper bags shall be used to line these containers. *See Illustration T-10.*
 - C. *If disposable towels are used at handwashing lavatories or handsinks, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. See Illustration T-1.*

¹ Source: Section 13 – 2008 FDA Food Establishment Plan Review Guidance Manual.

² Source: Page 69 in Section 13 – Other of the 2008 FDA Food Establishment Plan Review Guidance Manual.

ILLUSTRATION T-1
Typical Handwashing Station Layout



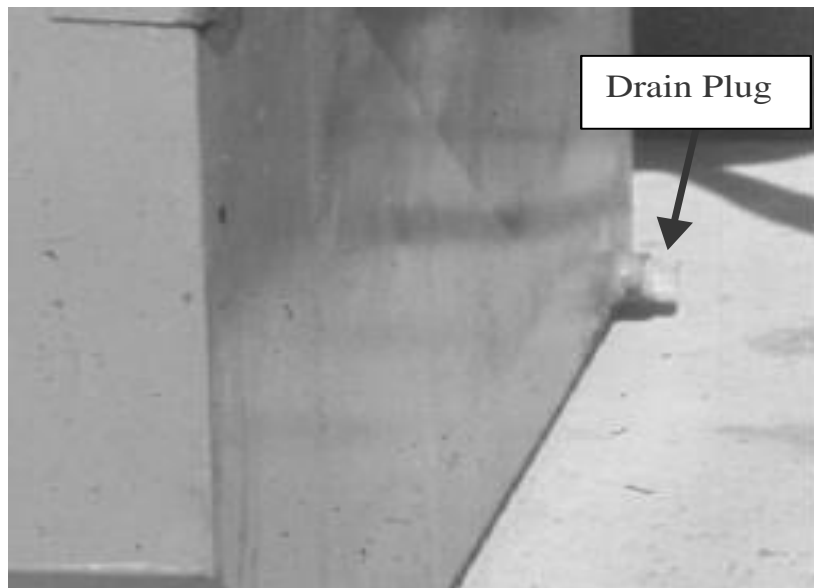
This foot-peddle fixture can be replaced with standard mixing valve faucet.

2. Outside Storage Containers:

- A. Garbage Cans must have tight-fitting lids, doors or covers and *if they contain any food residue or any liquid waste from garbage, they must be closed.*
- B. Refuse, recyclable and returnable *storage containers must all have drain plugs installed for drains on the containers or receptacles. See Illustration T-2.*

ILLUSTRATION T-2

Liquid Waste Leakage Prevention and Vermin Control



- C. Outside receptacles and waste handling units for refuse, recyclables and returnables *used with materials containing food residue shall be designed and constructed to have tight-fitting lids, doors, or covers. See Illustration T-9 for examples.*
- D. Refuse storage areas and receptacles *shall be sufficient capacity to hold refuse, recyclables and returnables that accumulate.*
- E. Refuse receptacles that are not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials *with food residue shall not be stored outside.*
- F. *Cardboard or other packaging material that does not contain food residues and that is awaiting regularly scheduled delivery to a recycling or disposal site may be stored outside without being in a covered receptacle if it is stored so that it does not create a rodent harborage problem. This may be accomplished by storing such materials on a concrete slab sufficient in sized to store the material.*

II. Storage Areas:

1. Inside Storage Areas:

- A. Garbage or refuse storage rooms shall be constructed of easily cleanable, nonabsorbent, washable materials and shall be insect proof and rodent proof.

2. Outside Storage Areas:

- A. A *nonabsorbent pad* shall be constructed for receptacles and waste handling units for refuse, recyclables, and returnables. This storage pad shall consist of at least a 4 inch thick sealed concrete sloped to drain and it must be large enough to accommodate all units of storage. *See Illustration T-3 and Illustration T-4.*

ILLUSTRATION T-3

Example of a Typical Solid Waste and Recyclables Storage Area



ILLUSTRATION T-4

Example of a Typical Solid Waste and Recyclables Storage Area



3. *Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit. See Illustration T-5 and Illustration T-6.*

ILLUSTRATION T-5

Example of a Typical Compactor Storage Area



ILLUSTRATION T-6
Example of a Typical Compactor Dock Storage Area



III. Cleaning Facilities:

1. Inside Facilities:

- A. *Floor sinks consisting of manufactured basins or sealed smooth concrete and of at least 4 inch curbing with a sloping floor to a floor drain may be considered for cleaning mats and garbage cans. These facilities must have hot and cold running water equipped with back-siphonage protective devices. All liquid waste must be discharged into proper sewage disposal.*

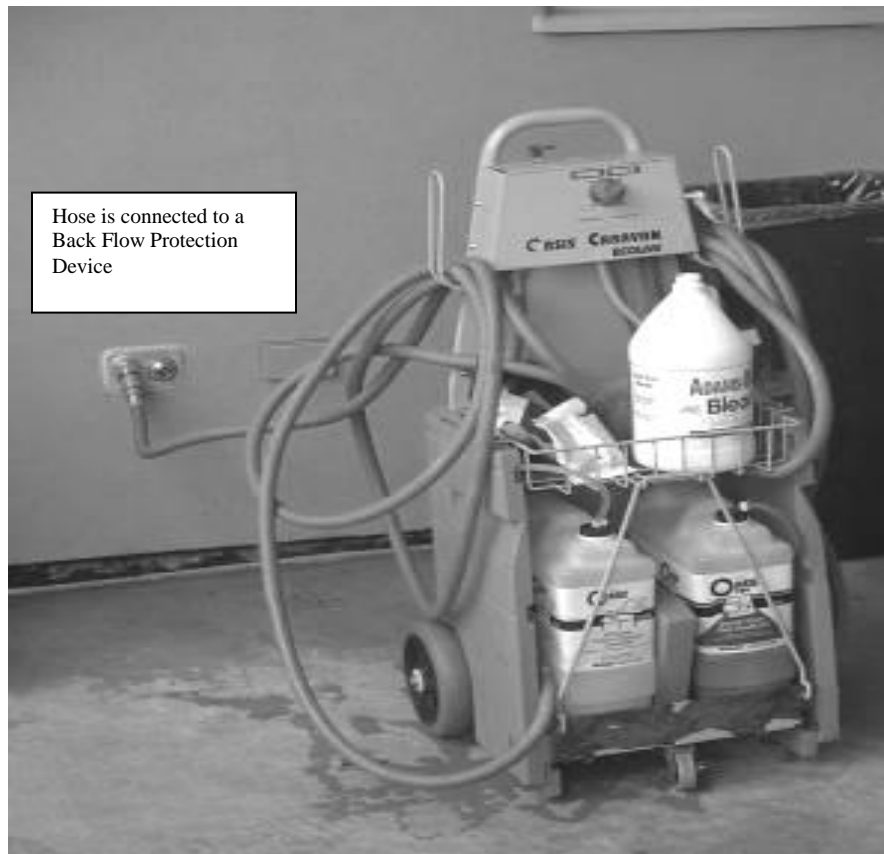
2. Outside Facilities:

- A. *It is recommended that large refuse, recyclables, returnables or waste grease storage containers, such as dumpsters or on-site compactors, be removed to the service provider's facilities for routine cleaning. Should cleaning of these listed containers be planned to be conducted on-site of the food service establishment, all liquid waste would have to be discharged into a public sewer system or into a properly designed and approved on-site sewage management disposal system in accordance with all applicable State law and local codes.*

- B. *When designing on-site garbage cleaning facilities for large containers such as dumpsters, or waste compactors, special considerations must be taken to provide a protected hot and cold water supply and to provide a way to prevent excessive rainwater from entering the sewage disposal system. It may be necessary to provide a cover for these garbage storage areas such as a shed. Another option would be to provide some way to close off waste drains until they are needed, making sure the concrete storage pad is sloped to prevent rainwater accumulation.*
- C. *Soiled receptacles and waste handling units for refuse, recyclables, and returnables, including the pad on which they are placed, shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil/waste spillage. Such frequency in cleaning will greatly help to prevent the attraction of insects and rodents to the storage area. Proper equipment must be maintained to allow proper cleaning of the pad. See the example in Illustration T-7.*

ILLUSTRATION T-7

Example of a Typical Waste Storage Area Cleaning Equipment

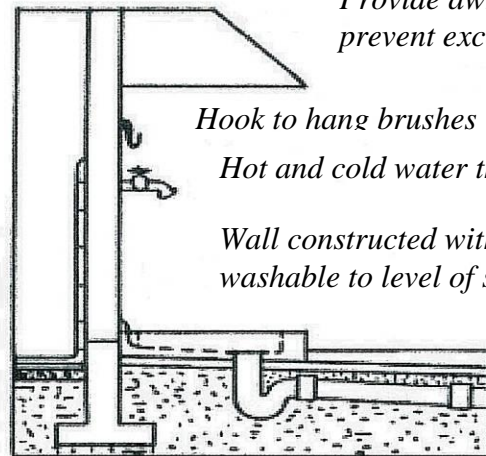


- D. *Smaller refuse container cleaning facilities may be constructed such as seen in Illustration T-8.*

ILLUSTRATION T-8

Typical Exterior Garbage Can Wash Area

Provide awning or sufficient roof overhang to prevent excess rain water from entering into

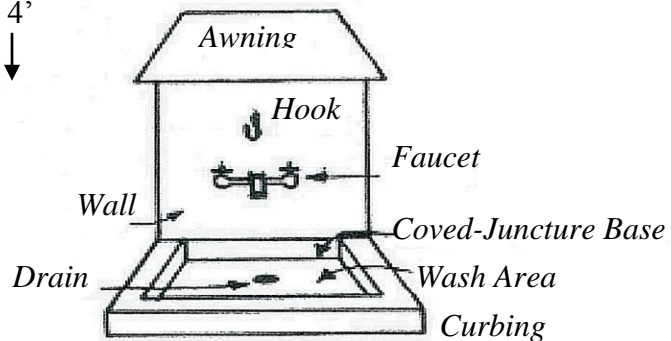
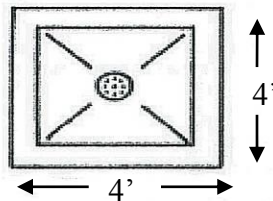


Hook to hang brushes

Hot and cold water through mixing faucet with backflow preventer

Wall constructed with smooth, easily cleanable, light-colored finish washable to level of splash

4' X 4' concrete wash area with 6" curbing, coved-juncture base, and 4" drain. Floor slope to drain 1/4" to 5/8" per foot



Note:

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

ILLUSTRATION T-9

Examples of Types of Acceptable Waste Storage Containers



"Bulk Waste Grease Storage Tank"



"Garbage Transport Container"



*"Closeable Waste Container"
Generally, placed outside the establishment.*



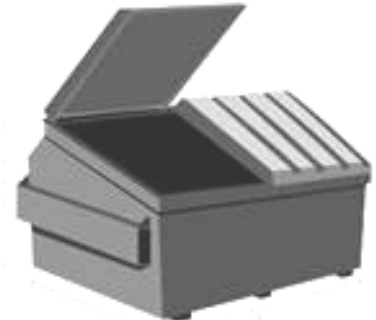
"Bulk Recycle Container"



"Recycle Bins"



*"Waste Compactor" –
Used for bulk high volume storage.*



*"Bulk Waste Storage Container"
Commonly called a "Dumpster"*



"Common Waste Grease Storage Bin"



*"Common Garbage Can with Lid"
Commonly used in warewashing and
food processing areas inside the food
service establishment.*



*"Waste Container"
Commonly placed in toilet rooms*

ILLUSTRATION T-10
Types of Garbage Can Liners



*“Tied Garbage Bags”
Both Clear and Dark Color*



“Standard Black Plastic Garbage Bags”



“Clear Garbage Bag Liners”



“Lined Garbage Can”

Note: Garbage containers must be lined with leak-proof liners. Garbage bags containing waste must be securely tied before being placed into outside waste storage containers.