

## REGULATION 3A

### EATING AND DRINKING ESTABLISHMENTS

SECTION 1. The following definitions shall apply in the interpretation and the enforcement of these Rules and Regulations.

1.1 Restaurant - The term "restaurant" shall mean restaurant, diner, coffee shop, cafeteria, short order café, luncheonette, tavern, sandwich stand, soda fountain and all other eating or drinking establishments, as well as kitchens or other places in which food or drink is prepared for sale elsewhere.

1.2 Itinerant Restaurant - The term "Itinerant Restaurant" shall mean one operating for a temporary period in connection with a fair, carnival, circus, public exhibition or other similar gathering.

1.3. Employee - The term "employee" shall mean any person who handles food or drink during preparation or serving, or who comes in contact with any eating or cooking utensils, or who is employed in a room in which food or drink is prepared or served.

1.4 Utensils - "Utensils" shall include any kitchenware, tableware, glassware, cutlery, utensils, containers, or other equipment with which food or drink comes in contact during storage, preparation, or serving.

1.5 All the rules and regulations mentioned and prescribed shall apply to any corporation, person or persons operating establishments as enumerated in A. and B.

SECTION 2. FLOORS - The floor of all rooms in which food or drink is stored, prepared or served, or in which utensils are washed, shall be of such construction as to be easily cleaned, shall be smooth, and shall be kept clean and in good repair.

SECTION 3. WALLS AND CEILINGS - Walls and ceilings of all rooms shall be kept clean and in good repair. All walls and ceilings of rooms in which food or drink is prepared or utensils are washed shall have a smooth, washable surface up to the level reached by splash or spray.

SECTION 4. DOORS AND WINDOWS - When flies are prevalent, all openings into the outer air shall be self-closing, unless other effective means are provided to prevent the entrance of flies.

SECTION 5. LIGHTING - all rooms in which food or drink is stored or prepared or in which utensils are washed shall be well lighted.

SECTION 6. VENTILATION - All rooms in which food is stored, prepared or served or in which utensils are washed, shall be well ventilated.

SECTION 7. TOILET FACILITIES - Every restaurant shall be provided with adequate and conveniently located toilet facilities for its employees conforming with the ordinances of the city --- In restaurants hereinafter constructed, toilet rooms shall not open directly into any room in which food or drink or utensils are handled or stored. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, in good repair, and well-lighted and ventilated. Hand-washing signs shall be posted in each toilet room used by employees. In case privies or earth closets are permitted and used, they shall be separate from the restaurant building, and shall be of a sanitary type constructed and operated in conformity with the standards of the local Board of Health.

SECTION 8. WATER SUPPLY - Running water shall be easily accessible to all rooms in which food is prepared or utensils are washed, and the water supply shall be adequate and of a safe, sanitary quality, and approved by the Board of Health.

SECTION 9. LAVATORY FACILITIES - Adequate and convenient hand- washing facilities shall be provided, including hot and cold running water, soap and approved sanitary towels. The use of a common towel is prohibited. No employee shall resume work after using the toilet room without first washing his hands.

SECTION 10. CONSTRUCTION OF UTENSILS AND EQUIPMENT - All multi-use utensils and all show or display cases or windows, counters, shelves, tables, refrigerating equipment, sinks, and other equipment or utensils used in the connection with the operation of a restaurant shall be so constructed as to be easily cleaned and shall be kept in good repair. Utensils containing or plated with cadmium or lead shall not be used; provided, that solder containing lead may be used for jointing.

SECTION 11. CLEANING AND BACTERICIDAL TREATMENT OF UTENSILS AND EQUIPMENT - All equipment, including display cases of windows, counters, shelves, tables, refrigerators, stoves, hoods and sinks, shall be kept clean and free from dust, dirt, insects and other contaminating material.. All cloths used by waiters, chefs, and other employees shall be clean. Single-service containers shall be used only once.

All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively subjected to an approved bactericidal process after each usage. All multi-use utensils used in the preparation or serving of food and drink shall be thoroughly cleaned and effectively subjected to bactericidal process immediately following the day's operation. Drying cloths, if used, shall be clean and shall be used for no other purpose.

No article, polish or other substance containing any cyanide preparation or othe poisonous material shall be used for the cleaning or polishing of utensils.

SECTION 12. STORAGE AND HANDLING OF UTENSILS AND EQUIPMENT - After bactericidal treatment, utensils shall be stored in a clean, dry place protected from flies, dust and other contamination, and shall be handled in such a manner as to prevent contamination as far as practicable. Single-service utensils shall be purchased only in sanitary containers, shall be stored therein in a clean, dry place until used, and shall be handled in a sanitary manner.

SECTION 13. DISPOSAL OF WASTES - All wastes shall be properly disposed of, and all garbage and trash shall be kept in a suitable covered receptacle(s), in such manner as not to become a nuisance.

SECTION 14. REFRIGERATION - All readily perishable food and drink shall be kept at or below 50 F, except when being prepared or served. Waste water from refrigeration equipment shall be disposed of properly.

SECTION 15. WHOLESOMENESS OF FOOD AND DRINK - All food and drink shall be clean, wholesome, free from spoilage, and so prepared as to be safe for human consumption. All milk, fluid milk products, ice cream, and other frozen desserts served shall be from approved sources. Milk and fluid milk products shall be served in the individual original containers in which they were received from the distributor or from a bulk container equipped with an approved dispensing device. All oysters, clams, and mussels shall be from approved sources, and if shucked shall be kept until used in the containers in which they were placed at the shucking plant.

SECTION 16 - STORAGE, DISPLAY AND SERVING OF FOOD AND DRINK - All food and drink shall be stored, displayed, and served as to be protected from dust, flies, vermin, depredation and pollution by rodents, unnecessary handling, droplet infection, overhead leakage, and other contamination. No live animals or fowl shall be kept or allowed in any room in which food or drink is prepared or stored. All means necessary for the elimination of flies, roaches, and rodents shall be used.

SECTION 17 CLEANLINESS OF EMPLOYEES - All employees shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils or equipment. Employees shall not expectorate or use tobacco in any form in rooms in which food is prepared.

SECTION 18. MISCELLANEOUS - The premises of all restaurants shall be kept clean and free of litter or rubbish. None of the operations connected with a restaurant shall be conducted in any room used as living and sleeping quarters. Adequate lockers or dressing rooms shall be provided for employees' clothing and shall be kept clean. Soiled linens, coats, and aprons shall be kept in containers provided for this purposes.

SECTION 19. DISEASE CONTROL - No person who is affected with any disease for which the regulations of this board require the exclusion from the occupation of food handling shall work in any restaurant, and no restaurant shall employ such a person. If the manager suspects that any employee has contracted any disease in a communicable form or has become a carrier of such a disease, he shall notify the health office immediately. A placard containing this section shall be posted in all toilet rooms.