Chapter 4

FOOD AND FOOD ESTABLISHMENTS

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ARTICLE I. IN GENERAL

Sec. 4-1. Definition of food establishment.

The term *food establishment* as used in this chapter shall be construed to mean any place except where used principally as a private home in which food products are manufactured, prepared, packed, handled, stored, sold or distributed and shall include hotels, inns, tourist homes, boarding houses where there are more than five boarders, restaurants, cafes, lunch counters, all public eating houses, and the kitchens thereof; all bakeries, bake shops, delicatessens, confectioneries, candy factories, ice cream factories, fruit stands, refreshment stands, soda fountains, fruit stores, fruit stands, wagons from which food is sold, groceries, markets, meat markets, bottling plants, places where milk is bottled or exposed for sale, and other similar places.

Sec. 4-2. Permit from health officer prerequisite to operation of food establishment.

Any person operating or managing any food establishment as hereinbefore define, shall, before engaging in such business, secure a permit from the health officer, or his duly authorized representative. Permits shall be issued on or before the first day of January of each year, or later according to when application for same is made and shall expire on December 31st of each year. A permit shall be issued only to a food establishment when it has been determined by previous inspections that these regulations and all the other rules and regulations of the health officer are being constantly complied with.

Sec. 4-3. Food-handlers to permit examination. etc.

Every person connected with any food or beverage dispensing establishment in the town whose work brings him in contact with the handling, storage, transportation of food products, or beverages shall furnish such information, permit such physical examination, and submit such laboratory specimens as the health officer may require at any time for the purpose of determining freedom from infection.

ARTICLE II. STANDARDS OF SANITATION

Sec. 4-4. Floors.

The floors of kitchens shall be made of some impervious material, preferably tile or concrete, and drainage outlets properly trapped must be provided.

Tile or concrete floors must be flushed with water at least once daily. Grease spots and stains which remain after flushing must be removed by scrubbing with soap and water or with lye. Wooden floors that cannot be flushed must be scrubbed or mopped daily with hot water and soap. Entire floor of kitchen must be free of unnecessary articles.

Sec. 4-5. Walls and ceiling.

Walls and ceiling must be constructed of material that can be easily cleaned, painted with a light-colored paint, or finished in a manner approved by the health officer.

Sec. 4-6. Lighting and ventilation.

Window space must be not less than ten percent of the floor area. Windows must be so arranged as to give the maximum amount of natural light. Adequate artificial light must be provided for use during periods when there is not sufficient natural light. Adequate ventilation must be provided. Exhaust fans must be installed when necessary to provide proper ventilation.

Sec. 4-7. Drainage.

Drain and wastes pipes from floors, wash sinks, soda fountains, ice boxes, etc., must be of sufficient size, well trapped, and in good state of repair.

Sec. 4-8. Screening and fly prevention.

Unless other effective means are provided to prevent the access of flies, all openings into the outer air shall be effectively screened with screen cloth not coarser than sixteen-mesh to the inch, and doors must be self-closing. Other methods approved by the health officer may, in addition, be used to prevent flies in food establishments.

Sec. 4-9. Toilet facilities.

Adequate, approved toilet facilities must be provided for employees. Toilets must be constructed and maintained in accordance with the current rules and regulations of the state health department.

Toilet must be entirely separate and apart from any room used for the manufacture, storage, or handling of food products. Flush toilets used in any food establishment must be provided with tight, self-closing doors, and all new construction must be vestibuled, and toilet rooms must be ventilated by means of window or flue leading to the outside. All flush toilets must be connected to an approved sewer system or provided with properly constructed septic tank.

Walls, floors, seats, and commodes must be clean, and a supply of toilet paper must be provided.

Sec. 4-10. Hands; hand-washing facilities.

The hands of all employees must be kept clean while on duty in the food establishment. Hands must be thoroughly washed immediately after visiting the toilet. Employees must keep fingernails reasonably short and clean. Adequate hand-washing facilities, conveniently located, must be provided. Adequate hand-washing facilities include running water, stationary wash basins, and individual towels.

Sec. 4-11. Kitchen utensils.

All kitchen utensils must be of an approved type, constructed of heavy gauge material with a not readily corrodible surface and of a shape that will make cleaning easy. All containers, utensils, and other equipment must be in good repair, free of breaks, open seams, and corroded places. All utensils not in use must be stored above the floor, inverted with practicable, and protected from flies, dust, and insects.

Sec. 4-12. Dishes, cups, glasses, etc.

Dishes, cups, glasses, etc., must be of an approved type, free of cracks and chipped places, clean, properly sterilized after each usage, and stored so as not to become contaminated.

Sec. 4-13. Silverware.

Silverware must be in good state of repair, clean, properly sterilized after each usage, and stored so as not to become contaminated.

Sec. 4-14. Mechanical equipment.

Mechanical equipment must be maintained in a good state of repair, clean at all times, and sterilized as often as the health officer deems necessary.

Sec. 4-15. Cleansing, sterilization. etc., of dishes and other utensils.

Adequate facilities, including hot and cold running water, shall be provided for cleansing and for efficient washing and rinsing of all eating and drinking utensils. All eating and drinking utensils shall be immersed in water heated to and maintained at 170 degrees Fahrenheit for at least two minutes or be subjected to any other method approved by the state health commissioner for effective bactericidal treatment. Washing, rinsing and sterilization of dishes and other eating and drinking utensils shall be construed to be three separate and distinct operations, requiring for the manual process a minimum of a stationary three-compartment standard sink with adequate approved drain boards and adequate standard dish baskets.

Sec. 4-16. Tables, shelves, etc.

All tables must be properly constructed of materials that can be thoroughly and easily cleaned. Table covers, napkins, etc., must be clean. All shelves must be clean, free of unnecessary articles and neatly arranged.

Tops of all kitchen tables must be constructed of some impervious material, must be kept clean, in good state of repair and no unnecessary articles stored thereon.

Sec. 4-17. Garbage cans.

Garbage cans of adequate size must be provided. Garbage cans must be of nonabsorbent material, leak proof, with tight fitting top and must be kept clean.

Sec. 4-18. Water supply.

Any water supply used at a food establishment shall be properly located, constructed, operated, and shall be easily accessible adequate and of a safe, sanitary quality. Every food establishment must be equipped with running hot and cold water.

Sec. 4-19. Refrigerators.

Refrigerators, ice boxes, etc., shall be of adequate size to store all perishable food, constructed of materials that will permit thorough cleaning, shall be properly drained and ventilated, shall be equipped with thermometer and kept at a temperature below 50 degrees Fahrenheit at all times, except during periods of defrosting. Floors walls, ceilings, racks, hooks, pipes, etc., shall be kept clean.

Sec. 4-20. Milk and cream.

All milk and milk products served, sold or used in a food establishment must be produced, handled, graded, and distributed as provided by county health regulations.

Sec. 4-21. Protection of food.

All prepared foods and food consumed in the raw state must be protected from flies, dust, dirt, etc., by properly covering, wrapping, or displaying in fly and dust proof cases.

Sec. 4-22. Employees' clothing.

Employees must wear clean, washable outer garments at all times while engaged in the preparation, handling, and serving of food.

Sec. 4-23. Control of vermin and rodents.

Owners and operators of food establishments must employ methods approved by the health officer for controlling vermin and rodents.

Sec. 4-24. Condition of premises.

The premises of all food establishments must be kept neat, clean, and free of unnecessary articles and materials of all kinds.