

CHAPTER 8

SANITARY FACILITIES AND CONTROLS

Section 1. Approved Water Source.

- (a) Drinking water shall be obtained from an approved source that is:
 - (i) A public water system; or
 - (ii) A nonpublic water system that is constructed, maintained, and operated according to law.

Section 2. Approved Water System.

- (a) Water shall be received from the source through the use of:
 - (i) An approved public water main; or
 - (ii) One or more of the following that shall be constructed, maintained, and operated according to law:
 - (A) Nonpublic water main, water pumps, pipes, hoses, connections, and other appurtenances;
 - (B) Water transport vehicles; and
 - (C) Water containers.

Section 3. Alternative Water Supply.

- (a) Water meeting the requirements specified under chapter 8, sections 1, 5 and 8, shall be made available for a mobile establishment, for a temporary establishment, an establishment without a permanent water supply, and for an establishment or processing plant with a temporary interruption of its water supply through:
 - (i) A supply of containers of commercially bottled drinking water;
 - (ii) One or more closed portable water containers;
 - (iii) An enclosed vehicular water tank;
 - (iv) An on-premises water storage tank; or

- (v) Piping, tubing, or hoses connected to an adjacent approved source.

Section 4. System Flushing and Disinfection.

(a) A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.

Section 5. Quality Standards.

(a) Except as specified under chapter 8, section 38:

(i) Water from a public water system shall meet 40 CFR 141 National Primary Drinking Water Regulations; and

(ii) Water from a nonpublic water system shall meet the standards set by this Rule.

Section 6. Sampling.

(a) Except when used as specified under chapter 8, section 38, water from a nonpublic water system shall be sampled and tested at least annually.

Section 7. Sample Report.

(a) The most recent sample report for the nonpublic water system shall be retained on file in the establishment or processing plant.

Section 8. Capacity.

(a) The water source and system shall be of sufficient capacity to meet the peak water demands of the establishment or processing plant.

Section 9. Bottled Drinking Water.

(a) Bottled drinking water used or sold in an establishment or processing plant shall be obtained from approved sources as 21 CFR 129 Processing and Bottling of Bottled Drinking Water.

Section 10. Water Pressure.

(a) Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water except that water supplied as specified under chapter 8, section 3(a)(i), and (ii), to a temporary establishment or in response to a temporary interruption of a water supply need not be under pressure.

Section 11. Hot Water; 180° F Water Required in Commercial Meat Slaughter Establishments.

(a) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the establishment or processing plant.

(b) 180° F water shall be used for the cleaning of inspection equipment and other equipment, floors, walls and the like in commercial meat slaughter establishments, which are subject to contamination by the dressing or handling of diseased carcasses, their viscera and parts.

(i) A conveniently located thermometer shall be installed to show the temperature of the water at the point of use.

Section 12. Conveying Sewage.

(a) Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

Section 13. Removing Mobile Establishment Wastes.

(a) Sewage and other liquid wastes shall be removed from a mobile establishment at an approved waste servicing station or by a sewage transport vehicle in such a way that an imminent health hazard or nuisance is not created.

Section 14. Flushing a Waste Retention Tank.

(a) A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

Section 15. Approved Sewage Disposal System.

- (a) Sewage shall be disposed through an approved facility that is:
 - (i) A public sewage treatment plant; or
 - (ii) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

Section 16. Other Liquid Wastes and Rainwater.

- (a) Condensate drainage and other non-sewage liquids and rainwater shall be drained from point of discharge to disposal.

Section 17. Capacity and Drainage.

- (a) A sewage holding tank in a mobile establishment shall be:
 - (i) Sized fifteen percent (15%) larger in capacity than the water supply tank; and
 - (ii) Sloped to a drain that is one (1) inch (25 mm) in inner diameter or greater, and that is equipped with a shut-off valve.

Section 18. Approved System and Cleanable Fixtures.

- (a) A plumbing system shall be designed, constructed, and installed according to Uniform Plumbing Code, as amended.
- (b) A plumbing fixture such as a handwashing lavatory, toilet, or urinal shall be easily cleanable.

Section 19. Approved Plumbing Materials.

- (a) A plumbing system and hoses conveying water shall be constructed and repaired with approved materials according to Uniform Plumbing Code, as amended.
- (b) A water filter shall be made of safe materials.

Section 20. Conditioning Device, Location.

- (a) A water filter, screen, and other water conditioning device installed on water lines shall be located to facilitate disassembly for periodic servicing and cleaning.

Section 21. Scheduling Inspection and Service for a Water System Device.

(a) A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions; and

(b) Records demonstrating inspection and service shall be maintained by the person in charge.

Section 22. Water Reservoir of Fogging Devices, Cleaning.

(a) A reservoir that is used to supply water to a device such as a produce fogger shall be:

(i) Maintained in accordance with manufacturer's specifications; and

(ii) Cleaned in accordance with manufacturer's specifications or according to the procedures specified under chapter 8, section 22(b), whichever is more stringent.

(b) Cleaning procedures shall include at least the following steps and shall be conducted at least once a week:

(i) Draining and complete disassembly of the water and aerosol contact parts;

(ii) Brush-cleaning the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution;

(iii) Flushing the complete system with water to remove the detergent solution and particulate accumulation; and

(iv) Rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with at least 50 mg/l hypochlorite solution.

Section 23. Plumbing System Maintained in Good Repair.

(a) A plumbing system shall be:

(i) Repaired according to the Uniform Plumbing Code, as amended; and

(ii) Maintained in good repair.

Section 24. Materials Approved, Water Tanks.

(a) Materials that are used in the construction of a mobile water tank, mobile establishment water tank, and appurtenances shall be:

- (i) Safe;
- (ii) Durable, corrosion-resistant, and nonabsorbent; and
- (iii) Finished to have a smooth, easily cleanable surface.

Section 25. Enclosed System, Sloped to Drain.

(a) A mobile water tank shall be:

- (i) Enclosed from the filling inlet to the discharge outlet; and
- (ii) Sloped to an outlet that allows complete drainage of the tank.

Section 26. Inspection and Cleaning Port, Protected and Secured.

(a) If a water tank is designed with an access port for inspection and cleaning, the opening shall be in the top of the tank; and

- (i) Flanged upward at least one-half (2) inch (13 mm); and
- (ii) Equipped with a port cover assembly that is:
 - (A) Provided with a gasket and a device for securing the cover in place; and
 - (B) Flanged to overlap the opening and sloped to drain.

Section 27. "V" Type Threads, Use Limitation.

(a) A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

Section 28. Tank Vent, Protected.

(a) If provided, a water tank vent shall terminate in a downward direction and shall be covered with:

(i) 16 mesh to 1 inch (16 mesh to 25.4 mm) screen or equivalent when the vent is in a protected area; or

(ii) A protective filter when the vent is in an area that is not protected from windblown dirt and debris.

Section 29. Inlet and Outlet, Sloped to Drain.

(a) A water tank and its inlet and outlet shall be sloped to drain.

(b) A water tank inlet shall be positioned so that it is protected from contaminants such as waste discharge, road dust, oil, or grease.

Section 30. Hose, Construction and Identification.

(a) A hose used for conveying drinking water from a water tank shall be:

(i) Safe;

(ii) Durable, corrosion-resistant, and nonabsorbent;

(iii) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition;

(iv) Finished with a smooth interior surface; and

(v) Clearly and durably identified as to its use if not permanently attached.

Section 31. Filter, Compressed Air.

(a) A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and drinking water system when compressed air is used to pressurize the water tank system.

Section 32. Protective Cover or Device.

(a) A cap and keeper chain, closed cabinet, closed storage tube, or other approved protective cover or device shall be provided for a water inlet, outlet, and hose.

Section 33. Mobile Establishment Tank Inlet.

- (a) A mobile establishment's water tank inlet shall be:
 - (i) Three-fourths (3/4) inch (19.1 mm) in inner diameter or less; and
 - (ii) Provided with a hose connection of a size or type that will prevent its use for any other service.

Section 34. System Flushing and Disinfection.

- (a) A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse.

Section 35. Using a Pump and Hoses, Backflow Prevention.

- (a) A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

Section 36. Protecting Inlet, Outlet, and Hose Fitting.

- (a) If not in use, a water tank and hose inlet and outlet fitting shall be protected using a cover or device as specified under chapter 8, section 32.

Section 37. Tank, Pump, and Hoses; Dedication.

- (a) Except as specified under chapter 8, section 37(b), a water tank, pump, and hoses used for conveying drinking water shall be used for no other purpose.

- (b) Water tanks, pumps, and hoses approved for liquid food may be used for conveying drinking water if they are cleaned and sanitized before they are used to convey water.

Section 38. Nondrinking Water.

- (a) A nondrinking water supply shall be used only if its use is approved by the regulatory authority.

- (b) Nondrinking water shall be used only for nonculinary purposes such as air-conditioning, nonfood equipment cooling, fire protection and irrigation.

Section 39. Prohibiting a Cross Connection.

(a) A person may not create a cross connection by connecting a pipe or conduit between the drinking water system and a nondrinking water system or a water system of unknown quality.

(b) The piping of a nondrinking water system shall be durably identified so that it is readily distinguishable from piping that carries drinking water.

Section 40. Backflow Prevention Device, When Required.

(a) A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the establishment or processing plant, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by the regulatory authority, by:

(i) Providing an air gap as specified under chapter 8, section 41; or

(ii) Installing an approved backflow prevention device as specified under chapter 8, section 42.

Section 41. Backflow Prevention, Air Gap.

(a) An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one (1) inch (25 mm).

Section 42. Backflow Prevention Device, Design Standard.

(a) A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing, as amended, for that specific application and type of device.

Section 43. Backflow Prevention Device, Location.

(a) A backflow prevention device shall be located so that it may be serviced and maintained.

Section 44. Grease Trap.

(a) If used, a grease trap shall be located to be easily accessible for cleaning.

Section 45. Establishment Drainage System.

(a) Establishment or processing plant drainage systems, including grease traps, that convey sewage shall be designed and installed as specified under chapter 8, section 18.

Section 46. Backflow Prevention, Indirect Drain.

(a) Except as specified under chapter 8, section 46(b), a direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

(b) A warewashing machine may have a direct connection between its waste outlet and a floor drain when the machine is located within five (5) feet (1.5 m) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.

Section 47. Toilet Rooms.

(a) Toilet rooms shall be conveniently located and accessible to employees during all hours of operation.

Section 48. Toilets and Urinals.

(a) At least one (1) toilet and not fewer than the toilets required by the Uniform Plumbing Code, as amended, shall be provided. If authorized by the Uniform Plumbing Code, as amended, and urinals are substituted for toilets, the substitution shall be done as specified in the Uniform Plumbing Code, as amended.

Section 49. Toilet Rooms, Enclosed.

(a) A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door except that this requirement does not apply to a toilet room that is located outside an establishment or processing plant and does not open directly into the establishment or processing plant such as a toilet room that is provided by the management of a shopping mall.

(b) Toilet room doors as specified under chapter 8, section 49(a), shall be kept closed except during cleaning and maintenance operations.

Section 50. Toilet Tissue, Availability.

- (a) A supply of toilet tissue shall be available at each toilet.

Section 51. Toilet Room Receptacle, Covered.

- (a) A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Section 52. Handwashing Lavatory, Minimum Number.

- (a) Except as specified under chapter 8, section 52(b), at least 1(one) handwashing lavatory, a number of handwashing lavatories necessary for their convenient use by employees in areas specified under chapter 8, section 53, and not fewer than the number of handwashing lavatories required by the Uniform Plumbing Code, as amended, shall be provided.

- (b) If approved by the regulatory authority and capable of removing the types of soils encountered in the food operations involved, an automatic handwashing facility may be used by food employees to clean their hands.

- (c) If approved by the regulatory authority, when food exposure is limited and handwashing lavatories are not conveniently available, such as in some mobile or temporary establishments or at some vending machine locations, employees may use chemically treated towelettes for handwashing.

Section 53. Handwashing Lavatory Located.

- (a) A handwashing lavatory shall be located:
 - (i) To allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and
 - (ii) In, or immediately adjacent to, toilet rooms.

Section 54. Using a Handwashing Lavatory.

- (a) A handwashing lavatory shall be maintained so that it is accessible at all times for employee use.
- (b) A handwashing lavatory may not be used for purposes other than handwashing. Sinks used for food preparation or for washing equipment or utensils shall not be used for handwashing.

Section 55. Handwashing Lavatory, Water Temperature, and Flow.

- (a) A handwashing lavatory shall be equipped to provide water at a temperature of at least 110°F (43°C) through a mixing valve or combination faucet.
- (b) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least fifteen (15) seconds without the need to reactivate the faucet.
- (c) A steam-mixing valve may not be used at a handwashing lavatory.

Section 56. Handwashing Cleanser, Availability.

- (a) Each handwashing lavatory or group of two (2) adjacent lavatories shall be provided with a supply of hand-cleaning liquid, powder, or bar soap.

Section 57. Handwashing Aids and Devices, Use Restrictions.

- (a) A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing lavatory as specified under chapter 8, section 56.

Section 58. Hand Drying Provision.

- (a) Each handwashing lavatory or group of adjacent lavatories shall be provided with:
 - (i) Individual, disposable towels;
 - (ii) A continuous towel system that supplies the user with a clean towel; or
 - (iii) A heated-air hand drying device.
- (b) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.

Section 59. Maintaining and Using Handwashing Lavatories, Signs Posted.

- (a) Handwashing lavatories shall be kept clean, maintained and used as specified under chapter 8, section 54.
- (b) A sign or poster that notifies food employees to wash their hands shall be

provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Section 60. Waste Receptacles, Inedible Products.

(a) Except as specified under chapter 8, section 60(b), receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect and rodent-resistant, leakproof, and nonabsorbent.

(i) Trucks and receptacles used for inedible materials shall be of similar construction and shall bear some conspicuous and distinctive mark and shall not be used for handling edible products.

(b) Plastic bags and wet-strength paper bags may be used to line receptacles for storage inside the establishment or processing plant, or within closed outside receptacles.

Section 61. Covering Waste Receptacles.

(a) Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered:

(i) Inside the establishment or processing plant if the receptacles and units:

(A) Contain food residue and are not in continuous use; or

(B) After they are filled; and

(ii) With tight-fitting lids or doors if kept outside the establishment or processing plant.

Section 62. Waste Receptacles in Vending Machines.

(a) A waste receptacle may not be located within a vending machine, except that a receptacle for beverage bottle cap closures may be located within a vending machine.

Section 63. Outside Waste Receptacles.

(a) Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the establishment or processing plant shall be designed and constructed to have tight-fitting lids, doors, or covers.

(b) Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be:

(i) Installed so that accumulation of debris and insect and rodent attraction and harborage are minimized;

(ii) Effective cleaning is facilitated; and

(iii) Effective cleaning is facilitated if the unit is not installed flush with the base pad, under the unit.

Section 64. Waste Receptacle Drain Plugs.

(a) Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.

Section 65. Cleaning Waste Receptacles.

(a) Receptacles and waste handling units for refuse, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or single-service and single-use articles, and waste water shall be disposed of as specified under chapter 8, section 12.

(b) Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.

Section 66. Cleaning Implements and Supplies.

(a) Except as specified under chapter 8, section 66(b), suitable cleaning implements and supplies such as high pressure pumps, hot water, steam, and detergent shall be provided as necessary for effective cleaning of receptacles and waste handling units for refuse, recyclables, and returnables.

(b) If approved by the regulatory authority, off-premises-based cleaning services may be used if on-premises cleaning implements and supplies are not provided.

Section 67. Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units; Location.

(a) An area designated for refuse, recyclables, returnables, and, except as specified under chapter 8, section 67(b), a redeeming machine for recyclables or returnables shall be

located so that it is separate from food, equipment, utensils, linens, and single-service and single-use articles and a public health hazard or nuisance is not created.

(b) A redeeming machine may be located in the packaged food storage area or consumer area of an establishment or processing plant if food, equipment, utensils, linens, and single-service and single-use articles are not subject to contamination from the machines and a public health hazard or nuisance is not created.

(c) The location of receptacles and waste handling units for refuse, recyclables, and returnables may not create a public health hazard or nuisance or interfere with the cleaning of adjacent space.

Section 68. Storing Refuse, Recyclables, and Returnables.

(a) Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

Section 69. Areas, Enclosures, and Receptacles; Good Repair.

(a) Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.

Section 70. Outside Storage Prohibitions.

(a) Except as specified under chapter 8, section 70(b), refuse receptacles not meeting the requirements specified under chapter 8, section 60, such as receptacles that are not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials with food residue may not be stored outside.

(b) 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.

Section 71. Storage Areas, Rooms, and Receptacles.

(a) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate.

(b) A receptacle shall be provided in each area of the establishment, processing plant or premises where refuse is generated or commonly discarded, or where recyclables or

returnables are placed.

Section 72. Maintaining Refuse Areas and Enclosures.

(a) A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under chapter 9, section 40, and clean.

Section 73. Indoor Storage Area.

(a) If located within the establishment or processing plant, a storage area for refuse, recyclables, and returnables shall meet the requirements specified under chapter 8, sections 71 and 72, and chapter 9, sections 1, 2 and 9.

Section 74. Outdoor Enclosure.

(a) If used, an outdoor enclosure for refuse, recyclables, and returnables shall be constructed of durable and cleanable materials.

Section 75. Outdoor Storage Surface.

(a) An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.

Section 76. Refuse Disposal Frequency.

(a) Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

Section 77. Refuse Removal Receptacles or Vehicles.

(a) Refuse, recyclables, and returnables shall be removed from the premises by way of:

- (i) Portable receptacles that are constructed and maintained; or
- (ii) A transport vehicle that is constructed, maintained, and operated appropriately.

Section 78. Community or Individual Facility.

(a) Solid waste not disposed of through the sewage system such as through grinders and pulpers shall be recycled or disposed of in an approved public or private community recycling or refuse facility; or solid waste shall be disposed of in an individual refuse facility such as a landfill or incinerator which is sized, constructed, maintained, and operated appropriately.

Section 79. Controlling Pests.

(a) The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:

- (i) Routinely inspecting incoming shipments of food and supplies;
- (ii) Routinely inspecting the premises for evidence of pests;
- (iii) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under chapter 8, sections 82 and 83, and chapter 9, section 32; and
- (iv) Eliminating harborage conditions.

Section 80. Removing Dead or Trapped Birds, Insects, Rodents, and Other Pests.

(a) Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

Section 81. Insect Control Devices, Design and Installation.

(a) Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.

- (b) Insect control devices shall be installed so that:
- (i) The devices are not located over a food preparation area; and
 - (ii) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

Section 82. Rodent Bait Stations.

- (a) Rodent bait shall be contained in a covered, tamper-resistant bait station.

Section 83. Tracking Powders, Pest Control and Monitoring.

- (a) A tracking powder pesticide may not be used in an establishment or processing plant.
- (b) If used, a nontoxic tracking powder such as talcum or flour may not contaminate food, equipment, utensils, linens, and single-service and single-use articles.

Section 84. Outer Openings, Protected.

- (a) Except as specified under chapter 8, section 84(b) and (c), outer openings of an establishment or processing plant shall be protected against the entry of insects and rodents by:

- (i) Filling or closing holes and other gaps along floors, walls and ceilings;
- (ii) Closed, tight-fitting windows; and
- (iii) Solid self-closing, tight-fitting doors.

- (b) Chapter 8, section 84(a), does not apply if an establishment or processing plant opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

- (c) Exterior doors used as exits need not be self-closing if they are:

- (i) Solid and tight-fitting;
- (ii) Designated by the appropriate fire protection authority for use only when an emergency exists; and

- (iii) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

- (d) Except as specified under chapter 8, section 84(b) and (d), if the windows or doors of an establishment or processing plant, or of a larger structure within which an establishment or processing plant is located, are kept open for ventilation or other purposes or a temporary establishment is not provided with windows and doors as specified under

chapter 8, section 84(a), the openings shall be protected against the entry of insects and rodents by:

- (i) Sixteen (16) mesh to one (1) inch (16 mesh to 25.4mm) screens;
- (ii) Properly designed and installed air curtains; or
- (iii) Other effective means.

(e) Chapter 8, section 84(c), does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.

(f) In processing plants that are processing honey, the doors and windows and other openings to the outside shall be properly screened and kept in good repair and equipped with bee escape or other method for disposing of the bees.

Section 85. Exterior Walls and Roofs, Protective Barrier.

(a) Perimeter walls and roofs of an establishment or processing plant shall effectively protect the establishment or processing plant from the weather and the entry of insects, rodents, and other animals.

Section 86. Operating and Storage Rooms for Inedibles; Outside Premises, Maintained in Clean Condition.

(a) All operating and storage rooms and departments of establishments used for inedible materials shall be maintained in acceptable clean conditions and meet the requirements as specified in 9 CFR 314 Handling and Disposal of Condemned or Inedible Products at Official Establishments and 9 CFR 381.95 Disposal of Condemned Poultry Products.

(b) The accumulation on the premises of establishments of any material in which flies may breed, such as hog hair, bones, paunch contents, or manure is forbidden.