**Section 735.50 Sanitary Facilities and Controls**

a) Water Supply: The water supply shall be adequate, of a safe, sanitary quality and from a source approved by the Illinois Department of Public Health. Hot and cold running water, under pressure, shall be provided at hand washing lavatories and in all areas where fish and fish products are processed, or equipment, utensils or containers are washed.

b) Sewage Disposal: All sewage and water carried wastes shall be disposed of in a public sewerage system when one is available. When a public sewerage system is not available, all sewage and water carried wastes shall be disposed of in an approved sewage disposal system which is constructed and operated in conformance with applicable state and local laws, ordinances and regulations.

c) Plumbing: Plumbing shall be so sized, installed and maintained as to carry adequate quantities of water to required locations throughout the establishment; as to prevent contamination of the water supply; as to properly convey sewage and liquid wastes from the establishment to the sewerage system; and so that it does not constitute a source of contamination of fish, fish products, or fish ingredients, equipment, or utensils, or create an insanitary condition or a nuisance, shall comply with the Illinois State Plumbing Code (77 Ill. Adm. Code 890).

d) Toilet Rooms and Facilities: Adequate and convenient toilets should be provided and toilet areas should be equipped with self-closing doors and be vented to the outside. Toilet rooms should not open into a food handling area. They shall be kept in a sanitary condition at all times. There should be associated hand-washing facilities within the toilet area and notices shall be posted requiring personnel to wash their hands after using the toilet.

e) Hand Washing Facilities: Adequate and convenient facilities for employees to wash and dry their hands should be provided wherever the process demands. Single-use towels are recommended, or such satisfactory method for hand drying as approved by the Illinois Department of Public Health. The facilities shall be kept in a sanitary condition at all times.

f) Offal and Solid Waste Disposal: All offal and rubbish containing fish wastes shall, prior to disposal, be kept in leakproof, nonabsorbent containers which shall be kept covered with tight fitting lids when filled or stored or not in continuous use; provided that such containers need not be covered when stored in a special vermin-proofed room or enclosure, or in a fish-waste refrigerator. All other rubbish shall be stored in container rooms, or areas, in an approved manner. The rooms, enclosures, areas, and containers used shall be adequate for the storage of all fish waste and rubbish accumulating on the premises. Adequate cleaning facilities shall be provided, and each container room, or area, shall be thoroughly cleaned after the emptying or removal of offal and rubbish. All offal shall be disposed of with sufficient frequency and in such a manner as to prevent a nuisance.