**Section 740.50 Sanitary Facilities and Controls**

a) Water Supply

1) General. The water supply shall be adequate, of a safe, sanitary quality, and from an approved public or private water-supply system which is constructed, protected, operated, and maintained in conformance with applicable state and local laws, ordinances, and regulations; provided, that a nonpotable water-supply system may be permitted within the bottling plant for purposes such as air conditioning and fire protection, only if such system complies fully with Section 740.50 (c), and the nonpotable water supply is not used in such a manner as to bring it into contact, directly or indirectly, with the beverages or beverage ingredients, equipment or utensils.

2) Hot and Cold Running Water. Hot and cold running water under adequate pressure shall be conveniently accessible in the syrup room, filling room, toilet room (or directly adjacent to the toilet room) and any other area where the washing of equipment, utensils or personnel may be required. The hot water system must deliver water of a minimum of 140º F at the point of use during all periods of operations.

b) Sewage Disposal. All sewage and liquid wastes from a beverage plant shall be disposed of in a public sewerage system when one is available. When a public sewerage system is not available, all sewage and liquid 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

1) General. All plumbing shall be sized, installed, and maintained in accordance with applicable provisions of the Illinois Plumbing Code (77 Ill. Adm. Code 890).

2) Prevent Backsiphonage and Contamination of Product

A) The potable water system shall be installed in such a manner so as to preclude the possibility of backsiphonage or cross connections. Potable water supply piping shall not be directly connected with any nonpotable water supply nor connected to equipment or have outlets in the beverage preparation area. All piping conveying nonpotable water shall be adequately and durably identified as by a distinctive yellow-colored paint.

B) Flexible water distribution lines to tanks shall be protected by a vacuum breaker or air gap, shall be elevated at all times, and shall be protected so as to prevent contact with the floor or extension into the contents of the tank or other receptacle.

C) No overhead drainlines or piping shall be located over syrup tanks, beverage ingredients, stored or raw materials or where contamination may be introduced. All overhead drainlines and piping shall be so located or protected that leakage and/or condensation therefrom will not drip onto the floors in the working areas.

3) Drains

A) In manufacturing plants hereafter constructed, drainage lines shall be separate from toilet sewer lines to a point outside the building, and shall be joined in such a manner as to preclude the possibility of sewage backing up into the plant.

B) The bottle washer and any piece of equipment with a waste discharge line shall not be directly connected to the drainage system. Each waste pipe from such equipment shall discharge into an open, accessible, individual waste sink, floor drain or other suitable fixture which is properly trapped and vented. The discharge from this and other equipment shall not cause flooding of the floors or flow across working or walking areas, into difficult-to-clean areas, or other wise create a nuisance.

d) Toilet Facilities

1) Adequacy, Location and Accessibility. All bottling plants shall be provided with toilet facilities that are adequate, conveniently located, and accessible to employees at all times the plant is in operation.

2) Installation. Facilities shall be installed in accordance with the provisions of the Illinois State Plumbing Code or local regulations if they exceed the standards of the aforementioned Code.

3) Sanitary Design. Water closets and urinals shall be of a sanitary design.

4) Construction. Toilet rooms shall be completely enclosed, equipped with tight fitting, self-closing doors, and shall be ventilated to the outside. Doors shall not be left open except during cleaning and maintenance and shall not open directly into syrup or filling rooms. If vestibules are provided, they shall be kept clean and in good repair and shall not be used as a storage area.

5) Maintenance. All toilet facilities shall be kept clean and in good repair and free of objectionable odors. A supply of toilet tissue shall be provided at each toilet at all times. Easily cleanable receptacles shall be provided for waste materials; these receptacles in toilet rooms for women shall be covered. All receptacles shall be emptied at least once a day and more frequently when necessary to prevent excessive accumulation of waste material.

e) Hand-Washing Facilities

1) General. All bottling plants shall be provided with adequate, conveniently located handwashing facilities for its employees, including a lavatory or lavatories equipped with hot and cold or tempered running water, hand cleansing soap or detergent, and approved sanitary towels or other approved hand-drying devices. These facilities shall be kept clean and in good repair.

2) Location and Size. Hand-washing lavatories shall be located within or immediately adjacent to all toilet rooms or vestibules. The lavatories shall be adequate in size and number and so located that employees can conveniently wash their hands before beginning work and after each interruption.

3) Where separate hot and cold running water is provided, a mixing valve or combination faucet is recommended. Steam mixing valves are prohibited.

4) New Installation. Lavatories which are newly installed, due to remodeling or new construction, shall have tempered water or hot and cold water supplied through a mixing valve or combination faucet.

5) Signs. Signs reminding employees to wash hands before returning to work shall be posted in toilet rooms and near lavatories.

f) Waste Disposal

1) Containers

A) All garbage and refuse containing food wastes shall be kept in containers of durable metal or other approved types of material which do not leak and do not absorb liquids; which are provided with tight fitting lids and shall, unless kept in a special vermin proofed room or enclosure or in a waste refrigerator, be kept covered when stored or not in continuous use.

B) Each manufacturing plant shall have a sufficient number of these containers to hold all of this type waste which accumulates between periods of removal from the premises. After being emptied, each container shall be thoroughly cleaned on the inside and outside in a manner so as not to contaminate ingredients, beverages, equipment, utensils or the processing area. Waste water from such cleaning procedures shall be considered sewage.

2) Storage

A) Garbage and refuse containing food waste shall be stored so as to be inaccessible to vermin. All other rubbish shall be stored in a manner approved by the health officer. Storage facilities shall be adequate for the proper storage of all garbage and refuse. Storage areas shall be clean and not constitute a nuisance. Storage rooms or enclosures shall be constructed of easily cleanable, washable materials with floors and walls of relatively smooth, nonabsorbent materials (at least up to the splash and spray level); and shall be vermin proofed. Garbage containers outside the plant shall be stored either on a concrete or equally impervious slab, or on a rack which is at least 12 inches above the ground for a single bank of containers, or 18 inches above the ground for a multiple bank of containers.

B) After garbage or other wastes are once removed from syrup and filling rooms, storage area or sale rooms, they shall not be returned to or transported through such rooms. Wastes shall not be handled or routed within such rooms in any manner which may cause contamination of the beverage products.

3) Disposal. All garbage and rubbish shall be disposed of daily or of such other frequencies as may be approved by the health authority, and in such a manner as to prevent a nuisance. Where garbage or combustible rubbish is burned on the premises, an approved incinerator shall be provided and shall be operated in such a manner as to comply with state and local regulations and so that it does not create a nuisance. Areas around such incinerators shall be kept in a clean and orderly condition.

4) Solid Waste in Liquid. Liquid wastes which contain solid materials which might clog the drainage system shall be passed through a separator or indirect-waste receptor which effectively prevents solids from being discharged into the drainage systems. The solid waste thus removed shall be stored and disposed of as discussed above.