**Section 935.70 Food Preparation, Storage and Eating Facilities**

a) Commercial Operations. If the food is prepared by someone other than the residents of the migrant labor camp, the facility shall be constructed and operated in accordance with the Food Service Sanitation Code (77 Ill. Adm. Code 750). (A)

b) Family Operations. If the food is prepared by the migrant workers or their family, the following shall be provided as a minimum:

1) One stove burner or hot plate burner shall be provided for every five occupants. (C)

2) Potable water and a basin shall be provided. (A)

3) Mechanical refrigeration for the food shall be provided. (B)

4) A counter for food preparation and shelves or cabinets for the storage of food shall be provided. All food contact surfaces shall be impervious, smooth, and free of breaks, open seams, cracks, chips, pits and similar imperfections. (C)

5) Tables and seating facilities shall be provided for each person. (C)

6) Floors in kitchen and dining areas shall be non-absorbent and smooth. The walls adjacent to food preparation, cooking and cleaning areas shall be smooth and non-absorbent. (C)

c) Separation. Food preparation and eating facilities serving more than one housing unit shall be located in a room or building separate from sleeping rooms or toilet rooms. (B)

d) Communicable Disease. Persons with communicable disease shall not be allowed to prepare or otherwise handle food for anyone other than themselves. (A)

(Source: Amended at 21 Ill. Reg. 9484, effective July 1, 1997)