

Subtitle

**E**

# Water, Plumbing and Waste

## Chapters

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### Chapter 23 WATER

#### Sections

2300 – 2302	Source
2303 – 2304	Quality
2305 – 2306	Quantity and Availability
2307 – 2308	Distribution, Delivery, and Retention

#### **2300 SOURCE – APPROVED SYSTEM\***

2300.1 The only approved system for drinking water is the District of Columbia *public water system*.

#### **2301 SOURCE – SYSTEM FLUSHING AND DISINFECTION\***

2301.1 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.

**2302 SOURCE – BOTTLED DRINKING WATER\***

2302.1 *Bottled drinking water* used or sold in a *food establishment* shall be obtained from approved sources in accordance with 21 CFR 129 – Processing and Bottling of Bottled drinking water.

**2303 QUALITY – STANDARDS\***

2303.1 Water from a *public water system* shall meet 40 CFR 141 – National Primary Drinking Water Regulations and District of Columbia drinking water quality standards.

**2304 QUALITY – NONDRINKING WATER\***

2304.1 A nondrinking water supply shall be used only if its use is *approved*.

2304.2 Nondrinking water shall be used only for nonculinary purposes including, but not limited to, air conditioning, nonfood *equipment* cooling, fire protection, and irrigation.

**2305 QUANTITY AND AVAILABILITY – CAPACITY\***

2305.1 The water source and system shall be of sufficient capacity to meet the water demands of the *food establishment*.

2305.2 Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the *food establishment*.

**2306 QUANTITY AND AVAILABILITY – PRESSURE**

2306.1 Hot and/or cold water under pressure shall be provided to all fixtures, *equipment*, and nonfood *equipment* that are required to use hot and/or cold water, except that water supplied as specified in sections 2308.1(a) and (b) to a temporary *food establishment* or in response to a temporary interruption of a water supply need not be under pressure.

**2307 DISTRIBUTION, DELIVERY, AND RETENTION – SYSTEM**

2307.1 Water shall be received from the source through the use of an approved public water main; or shall be constructed, maintained, and operated according to 40 CFR 141 – National Primary Drinking Water Regulations and District of Columbia drinking water quality standards through one or more of the following:

(a) Water transport vehicles; or

(b) Water containers.

**2308 DISTRIBUTION, DELIVERY, AND RETENTION – ALTERNATIVE WATER SUPPLY**

2308.1 Water meeting the requirements specified in sections 2300 - 2307 shall be made available for a mobile facility, for a temporary *food establishment* without a permanent water supply, and for a *food establishment* with a temporary interruption of its water supply through:

(a) A supply of containers of commercially bottled drinking water;

(b) One or more closed portable water containers;

(c) An enclosed vehicular water tank;

(d) An on-premises water storage tank; or

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

## Chapter 24 PLUMBING SYSTEM

### Sections

2400	Materials
2401 – 2405	Design, Construction, and Installation
2406 – 2410	Numbers and Capacities
2411 – 2413	Location and Placement
2414 – 2418	Operation and Maintenance
2419	Exception to Plumbing Facilities Requirements

### 2400 MATERIALS – APPROVED MATERIALS, USE \*

2400.1 A *plumbing system* and hoses conveying water shall be constructed and repaired with approved materials according to the 1996 BOCA Codes and 1999 D.C. Supplements.

2400.2 A water filter shall be made of *safe materials*.

### 2401 DESIGN, CONSTRUCTION, AND INSTALLATION – APPROVED SYSTEM AND CLEANABLE FIXTURES\*

2401.1 A *plumbing system* shall be designed, constructed, and installed according to the 1996 BOCA Codes and 1999 D.C. Supplements.

2401.2 A *plumbing fixture* such as a handwashing facility, toilet, or urinal shall be easily cleanable.<sup>N</sup>

### 2402 DESIGN, CONSTRUCTION, AND INSTALLATION – HANDWASHING LAVATORY, WATER TEMPERATURE, AND FLOW

2402.1 A handwashing lavatory shall be equipped to provide water at a temperature of at least 43°C (110°F) through a mixing valve or combination faucet.

2402.2 A steam mixing valve may not be used at a handwashing lavatory.

2402.3 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.

2402.4 An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

**2403 DESIGN, CONSTRUCTION, AND INSTALLATION – BACKFLOW PREVENTION, AIR GAP\***

2403.1 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 twenty-five millimeters (25 mm) or one inch (1 in).

**2404 DESIGN, CONSTRUCTION, AND INSTALLATION – BACKFLOW PREVENTION DEVICE, DESIGN STANDARD**

2404.1 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 for that specific application and type of device.

**2405 DESIGN, CONSTRUCTION, AND INSTALLATION – CONDITIONING DEVICE, DESIGN**

2405.1 A water filter, screen, and other water-conditioning device installed on water lines shall be designed to facilitate disassembly for periodic servicing and cleaning. A water filter element shall be of the replaceable type.

**2406 NUMBERS AND CAPACITIES – HANDWASHING LAVATORY\***

2406.1 Handwashing lavatories shall be provided for employees' use in areas specified in section 2411 in accordance with the 1996 BOCA Codes and 1999 D.C. Supplements.

2406.2 If *approved* and capable of removing the types of soils encountered in the *food operations* involved, automatic handwashing facilities may be substituted for handwashing lavatories in a *food establishment* that has at least one handwashing lavatory.

2406.3 If *approved*, when *food* exposure is limited and handwashing lavatories are not conveniently available, such as in some mobile or temporary *food establishments* or at some *vending machine locations*, *employees* shall use chemically treated towelettes for handwashing.

**2407 NUMBERS AND CAPACITIES – TOILETS AND URINALS\***

2407.1 Toilets shall be provided for employees' use in accordance with the 1996 BOCA Codes and 1999 D.C. Supplements. Urinals may be substituted for toilets if the substitution is authorized and conforms to the 1996 BOCA Codes and 1999 D.C. Supplements.

**2408 NUMBERS AND CAPACITIES – SERVICE SINKS**

2408.1 At least one (1) service sink or one (1) curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

**2409 NUMBERS AND CAPACITIES – BACKFLOW PREVENTION DEVICE, WHEN REQUIRED\***

2409.1 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 *food establishment*, 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 1996 BOCA Codes and 1999 D.C. Supplements by:

- (a) Providing an air gap as specified in section 2403; or
- (b) Installing an approved backflow prevention device as specified in section 2404.

**2410 NUMBERS AND CAPACITIES – BACKFLOW PREVENTION DEVICE, CARBONATOR\***

Reserved.

**2411 LOCATION AND PLACEMENT – HANDWASHING LAVATORY\***

2411.1 A handwashing lavatory shall be located to allow convenient use by *employees* in *food* preparation, *food* dispensing, and *warewashing* areas, and in, or immediately adjacent to, toilet rooms.

2411.2 All handwashing lavatories, including those in toilet rooms shall provide a combination or mixing faucet, or tempered water and a single faucet.

2411.3 The **Department** shall permit the continued use of handwashing lavatories in which the hot and cold water is delivered through separate faucets until such time as these faucets are relocated or replaced.

2411.4 Handwashing lavatories located in the toilet rooms, or within an anteroom or vestibule serving the toilet room, do not meet the requirements for handwashing lavatories in operating areas for persons working in any capacity the activities of which include contact with unprotected **food** for human consumption, or the care and use of **food contact surfaces**.

2411.5 Any area of **food operation** in which fresh **meat** is handled shall have its own hand washing facility, other than a toilet room, which shall be located not more than twenty feet (20 ft.) from where the **meat** is handled; provided, that the **Department** shall have the discretion to require that this hand washing facility be located closer than twenty feet (20 ft.) from the area where meat is handled.

2411.6 Handwashing lavatories which are outside a toilet room, anteroom, or vestibule, and which serve the toilet room shall not be considered as meeting the requirements of this section for handwashing lavatories serving the **food operation** areas.

2411.7 The Department may permit the continuing use of existing handwashing lavatories to meet the requirements of section 2411.6 if the lavatories:

- (a) Are immediately adjacent to the operational areas they are intended to serve;
- (b) Are not available to or used by the public; and
- (c) Do not serve more than three (3) persons when the activities of any person involve contact with unprotected **food** for human consumption or the care and use of **food contact surfaces**.

## **2412 LOCATION AND PLACEMENT – BACKFLOW PREVENTION DEVICE**

2412.1 A backflow prevention device shall be located so that it may be serviced and maintained.

## **2413 LOCATION AND PLACEMENT – CONDITIONING DEVICE**

2413.1 A water filter, screen, and other water-conditioning device installed on water lines shall be located to facilitate disassembly for periodic servicing and cleaning.

**2414 OPERATION AND MAINTENANCE – USING A HANDWASHING LAVATORY**

- 2414.1 A handwashing lavatory shall be maintained so that it is accessible at all times for employee use.
- 2414.2 A handwashing lavatory may not be used for purposes other than handwashing.
- 2414.3 An automatic handwashing facility shall be used in accordance with manufacturer’s instructions.

**2415 OPERATION AND MAINTENANCE – PROHIBITING A CROSS CONNECTION\***

- 2415.1 A person shall 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.
- 2415.2 The piping of a nondrinking water system shall be durably identified so that it is readily distinguishable from piping that carries drinking water.<sup>N</sup>

**2416 OPERATION AND MAINTENANCE – SCHEDULING INSPECTION AND SERVICE FOR A WATER SYSTEM DEVICE**

- 2416.1 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 records demonstrating inspection and service shall be maintained by the person in charge.

**2417 OPERATION AND MAINTENANCE – WATER RESERVOIR OF FOGGING DEVICES, CLEANING\***

- 2417.1 A reservoir that is used to supply water to a device such as a produce fogger shall be maintained in accordance with manufacturer's specifications, and cleaned in accordance with manufacturer's specifications or according to the procedures specified in section 2417.2, whichever is more stringent.
- 2417.2 Cleaning procedures shall include at least the following steps and shall be conducted at least once a week:



- (a) Draining and complete disassembly of the water and aerosol contact parts;
- (b) Brush-cleaning the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution;
- (c) Flushing the complete system with water to remove the detergent solution and particulate accumulation; and
- (d) Rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with at least fifty (50) mg/L hypochlorite solution.

**2418 OPERATION AND MAINTENANCE – SYSTEM MAINTAINED IN GOOD REPAIR\***

2418.1 A *plumbing system* shall be:

- (a) Repaired according to the 1996 BOCA Codes and 1999 D.C. Supplements; and
- (b) Maintained in good repair.

**2419 EXCEPTION TO PLUMBING FACILITIES REQUIREMENTS**

2419.1 If a *food establishment* is indoors and is involved exclusively with previously wrapped, canned, *packaged*, or bottled *food*, or with whole nuts, fruits or vegetables that are commonly washed, peeled, shelled, or cooked by the *consumer* before being eaten, the facilities required in this chapter may be provided at a suitable designated location elsewhere within the same building, if they are readily available.

2419.2 If the *food establishment* is entirely outdoors but not in a vehicle and is involved exclusively with previously wrapped, canned, packaged, or bottled *food*, or with whole nuts, fruits, or vegetables that are commonly washed, peeled, shelled, or cooked by the *consumer* before being eaten, the facilities required in this chapter may be provided at a suitable, designated location, if they are readily available.

2419.3 If the *food establishment* is a vehicle involved exclusively with previously wrapped, canned, *packaged*, or bottled *food*, or with whole nuts, fruits, or vegetables that are commonly washed, peeled, shelled, or cooked by the *consumer* before being eaten, the facilities required in this chapter need not be provided in the vehicle if they are provided at a suitable, designated location, if they are readily available.

2419.4 If the facilities for the cleansing of a vehicle used as a *food establishment* and the toilet facilities required by section 3101 are provided at a designated location, the facilities need not be provided within the vehicle.

**Chapter 25 MOBILE WATER TANK AND MOBILE FOOD ESTABLISHMENT WATER TANK**

**Sections**

<b>2500</b>	<b>Materials</b>
<b>2501 – 2506</b>	<b>Design and Construction</b>
<b>2507 – 2509</b>	<b>Numbers and Capacities</b>
<b>2510 – 2513</b>	<b>Operation and Maintenance</b>

**2500 MATERIALS – APPROVED MATERIALS, USE**

2500.1 Materials that are used in the construction of a mobile water tank, mobile *food establishment* water tank, and appurtenances shall be safe, durable, *corrosion-resistant*, nonabsorbent, and finished to have a *smooth, easily cleanable* surface.

**2501 DESIGN AND CONSTRUCTION – ENCLOSED SYSTEM, SLOPED TO DRAIN**

2501.1 A mobile water tank shall be enclosed from the filling inlet to the discharge outlet and sloped to an outlet that allows complete drainage of the tank.

**2502 DESIGN AND CONSTRUCTION – ACCESS PORT, PROTECTED AND SECURED**

2502.1 If a water tank is designed with an access port for inspection and cleaning, the opening shall be in the top of the tank, flanged upward at least thirteen millimeters (13 mm) or one-half inch (1/2 in.) and equipped with a port cover assembly that is provided with a gasket and a device for securing the cover in place and flanged to overlap the opening and sloped to drain.

**2503 DESIGN AND CONSTRUCTION – "V" TYPE THREADS, USE LIMITATION**

2503.1 A fitting with *"V" type threads* on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

**2504 DESIGN AND CONSTRUCTION – TANK VENT, PROTECTED**

2504.1 If provided, a water tank vent shall terminate in a downward direction and shall be covered with a sixteen (16) mesh to twenty-five and four tenths millimeters (25.4 mm) or sixteen (16) mesh to one inch (1 in.) screen or equivalent when the vent is in a protected area or a protective filter when the vent is in an area that is not protected from windblown dirt and debris.

**2505 DESIGN AND CONSTRUCTION – INLET AND OUTLET, SLOPED TO DRAIN**

2505.1 A water tank and its inlet and outlet shall be sloped to drain.

2505.2 A water tank inlet shall be positioned so that it is protected from contaminants such as waste discharge, road dust, oil, or grease.

**2506 DESIGN AND CONSTRUCTION – DRINKING WATER HOSE, IDENTIFICATION**

2506.1 A hose used for conveying drinking water from a water tank, shall be safe, durable, corrosion-resistant, nonabsorbent, and shall be:

- (a) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition;
- (b) Finished with a smooth interior surface; and
- (c) Clearly and durably identified as to its use if not permanently attached.

**2507 NUMBERS AND CAPACITIES – FILTER, COMPRESSED AIR**

2507.1 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.

**2508 NUMBERS AND CAPACITIES – PROTECTIVE COVER OR DEVICE**

2508.1 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.

**2509 NUMBERS AND CAPACITIES – MOBILE FOOD ESTABLISHMENT TANK INLET**

2509.1 A mobile *food establishment's* water tank inlet shall be nineteen and one tenth millimeters (19.1 mm) or three-fourths inch (3/4 in.) in inner diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service.

**2510 OPERATION AND MAINTENANCE – SYSTEM FLUSHING AND DISINFECTION\***

2510.1 A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse.

**2511 OPERATION AND MAINTENANCE – USING A PUMP AND HOSES, BACKFLOW PREVENTION**

2511.1 A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

**2512 OPERATION AND MAINTENANCE – PROTECTING INLET, OUTLET, AND HOSE FITTING**

2512.1 If not in use, a water tank and hose inlet and outlet fitting shall be protected using a cover or device as specified in section 2508.

**2513 OPERATION AND MAINTENANCE – TANK, PUMP, AND HOSES, DEDICATION**

2513.1 Except as provided in section 2513.2, a water tank, pump, and hoses used for conveying drinking water shall be used for no other purpose.

2513.2 Water tanks, pumps, and hoses *approved* for liquid *foods* may be used for conveying *drinking water* if they are cleaned and sanitized before they are used to convey water.

**Chapter 26 SEWAGE, OTHER LIQUID WASTE AND RAINWATER**

**Sections**

<b>2600</b>	<b>Mobile Holding Tank</b>
<b>2601 – 2606</b>	<b>Retention, Drainage, and Delivery</b>
<b>2607 – 2608</b>	<b>Disposal Facility</b>

**2600 MOBILE HOLDING TANK, CAPACITY AND DRAINAGE**

2600.1 A *sewage* holding tank in a mobile *food establishment* shall be sized fifteen percent (15%) larger in capacity than the water supply tank and sloped to a drain that is twenty-five millimeters (25 mm) or one inch (1 in.) in inner diameter or greater, equipped with a shut-off valve.

**2601 RETENTION, DRAINAGE, AND DELIVERY – DRAINAGE SYSTEM**

2601.1 *Food establishment* drainage systems, including grease traps, that convey *sewage* shall be designed and installed as specified in 2401.1.

**2602 RETENTION, DRAINAGE, AND DELIVERY – BACKFLOW PREVENTION\***

2602.1 Except as specified in sections 2602.2 and 2602.3, a direct connection shall not exist between the *sewage* system and a drain originating from *equipment* in which *food*, portable *equipment*, or *utensils* are placed.

2602.2 A *warewashing* machine may have a direct connection between its waste outlet and a floor drain when the machine is located within one and one-half meters (1.5 m) or five feet (5 ft.) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap in accordance with the 1996 BOCA Codes and 1999 D.C. Supplements.

2602.3 A *warewashing* or culinary sink may have a direct connection in accordance with the 1996 BOCA Codes and 1999 D.C. Supplements.

**2603 RETENTION, DRAINAGE, AND DELIVERY – GREASE TRAP**

2603.1 A grease trap shall be easily accessible for cleaning.

**2604 RETENTION, DRAINAGE, AND DELIVERY – CONVEYING SEWAGE\***

2604.1 *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 in accordance with the 1996 BOCA Codes and 1999 D.C. Supplements.

**2605 RETENTION, DRAINAGE, AND DELIVERY – REMOVING FOOD ESTABLISHMENT WASTES**

2605.1 Removal of liquid waste, including grease collections, shall comply with the provisions of this chapter. *Licensee* shall maintain a copy of the establishment's waste service contract on the premises of the *food establishment* indicating *approved* waste *servicing areas*, and the:

- (a) Name and address of licensed *sewage* and liquid waste transport contractor;
- (b) Duration of the contract; and
- (c) Frequency of *sewage* and liquid waste removal services provided under the contract.

2605.2 *Sewage* and other liquid wastes shall be removed from a mobile *food establishment* at an *approved* waste *servicing area* or by a *sewage* transport vehicle in such a way that a public health hazard or nuisance is not created.

**2606 RETENTION, DRAINAGE, AND DELIVERY – FLUSHING A WASTE RETENTION TANK**

2606.1 A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

**2607 DISPOSAL FACILITY – APPROVED SYSTEM\***

2607.1 *Sewage* shall be disposed through an approved facility that is a public *sewage* treatment plant or an individual *sewage* disposal system that is sized, constructed, maintained, and operated according to 1996 BOCA Codes and 1999 D.C. Supplements.

2607.2 Each *food establishment* served by a sanitary sewer and conducting any activity or activities which generate *food* wastes shall have and use one (1) or more *food* waste

grinders that are conveniently located near each such activity and which have adequate capacity to dispose of all readily grindable *food* waste produced.

**2608 DISPOSAL FACILITY – OTHER LIQUID WASTES AND RAINWATER**

2608.1 Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to applicable D.C. laws and regulations.

**Chapter 27 REFUSE, RECYCLABLES, AND RETURNABLES**

**Sections**

<b>2700 – 2716</b>	<b>Facilities on the Premises</b>
<b>2717 – 2718</b>	<b>Removal</b>
<b>2719</b>	<b>Facilities for Disposal and Recycling</b>

**2700 FACILITIES ON PREMISES – INDOOR STORAGE AREA**

2700.1 If located within a *food establishment*, storage areas for refuse, recyclables, and returnables shall meet the requirements specified in Chapters 28 and 29.

**2701 FACILITIES ON PREMISES – OUTDOOR STORAGE SURFACE**

2701.1 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.

**2702 FACILITIES ON THE PREMISES – OUTDOOR ENCLOSURE**

2702.1 If used, an outdoor enclosure for refuse, recyclables, and returnables shall be constructed of durable and cleanable materials.

### **2703 FACILITIES ON PREMISES – RECEPTACLES**

- 2703.1 Except as specified in section 2703.2, 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.
- 2703.2 Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the **food establishment** or within closed outside receptacles.

### **2704 FACILITIES ON PREMISES – RECEPTACLES IN VENDING MACHINES**

- 2704.1 A refuse receptacle shall not be located within a **vending machine**, except that a receptacle for **beverage** bottle crown closures may be located within a **vending machine**.

### **2705 FACILITIES ON PREMISES – OUTSIDE RECEPTACLES**

- 2705.1 Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing **food** residue and used outside the **food establishment** shall be designed and constructed to have tight-fitting lids, doors, or covers.
- 2705.2 Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized, and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

### **2706 NUMBERS AND CAPACITIES – STORAGE AREAS, ROOMS, AND RECEPTACLES**

- 2706.1 An inside storage room and area, outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold the refuse, recyclables, and returnables that accumulate.
- 2706.2 A receptacle shall be provided in each area of the **food establishment** or **premises** where refuse is generated or commonly discarded, or where recyclables or returnables are placed.
- 2706.3 If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.



**2707 NUMBERS AND CAPACITIES – TOILET ROOM RECEPTACLE, COVERED**

2707.1 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**2708 NUMBERS AND CAPACITIES – CLEANING IMPLEMENTS AND SUPPLIES**

2708.1 Except as specified in section 2708.2, 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.

2708.2 If approved by the Department, off-premises-based cleaning services may be used if on-premises cleaning implements and supplies are not provided.

**2709 LOCATION AND PLACEMENT – STORAGE AREAS, REDEEMING MACHINES, RECEPTACLES AND WASTE HANDLING UNITS**

2709.1 An area designated for refuse, recyclables, returnables, and, except as specified in section 2709.2 of this section, 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.

2709.2 A redeeming machine may be located in the packaged *food* storage area or *consumer* area of a *food establishment* 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.

2709.3 The location of receptacles and waste handling units for refuse, recyclables, and returnables shall not create a public health hazard or nuisance or interfere with the cleaning of adjacent space.

**2710 OPERATION AND MAINTENANCE – STORING REFUSE, RECYCLABLES, AND RETURNABLES**

2710.1 Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

**2711 OPERATION AND MAINTENANCE – AREAS, ENCLOSURES, AND RECEPTACLES, GOOD REPAIR**

2711.1 Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.

**2712 OPERATION AND MAINTENANCE – OUTSIDE STORAGE PROHIBITIONS**

2712.1 Except as specified in section 2712.2, refuse receptacles not meeting the requirements specified in section 2703 such as receptacles that are not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials with *food* residue shall not be stored outside.

2712.2 Cardboard or other packaging material that does not contain *food* residues and 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.

**2713 OPERATION AND MAINTENANCE – COVERING RECEPTACLES**

2713.1 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered inside the *food establishment* if the receptacles and units contain *food* residue and are not in continuous use; or after the receptacles and units are filled.

2713.2 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the *food establishment*.

**2714 OPERATION AND MAINTENANCE – USING DRAIN PLUGS**

2714.1 Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.

**2715 OPERATION AND MAINTENANCE – REFUSE AREAS AND ENCLOSURES**

2715.1 A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified in section 3213, and kept clean.

**2716 OPERATION AND MAINTENANCE – CLEANING RECEPTACLES**

- 2716.1 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 in section 2605.
- 2716.2 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.

**2717 REMOVAL – FREQUENCY**

- 2717.1 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.

2717.2 The *licensee* shall maintain a copy of the establishment’s professional service contract which documents the following information:

- (a) Name and address of its licensed trash or solid waste contractor;
- (b) Duration of the contract; and
- (c) Frequency of trash or solid waste collection services provided under the contract.

2717.3 Trash or solid waste collection shall comply with Title 21, Chapter 7 of the DCMR.

**2718 REMOVAL – RECEPTACLES OR VEHICLES**

- 2718.1 Refuse, recyclables, and returnables shall be removed from the premises by way of:
  - (a) Portable receptacles that meet District law; or
  - (b) A transport vehicle that is maintained, and operated according to District law.

**2719 FACILITIES FOR DISPOSAL AND RECYCLING – COMMUNITY OR INDIVIDUAL FACILITY**

- 2719.1 Except as specified in section 2719.2, 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.
- 2719.2 Solid waste may be disposed of in an individual refuse facility such as a landfill or incinerator, which is properly sized, constructed, maintained, and operated.