

Subtitle

F

Physical Facilities

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Chapter 28 MATERIALS FOR CONSTRUCTION AND REPAIR

Sections

- 2800 Indoor Areas
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2800 INDOOR AREAS – SURFACE CHARACTERISTICS

- 2800.1 Except as specified in section 2800.2, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:
- (a) *Smooth*, durable, and *easily cleanable* for areas where *food establishment* operations are conducted;
 - (b) Closely woven and *easily cleanable* carpet for carpeted areas; and

- (c) Nonabsorbent for areas subject to moisture such as **food** preparation areas, walk-in refrigerators, **warewashing** areas, toilet rooms, mobile **food establishment servicing areas**, and areas subject to flushing or spray cleaning methods.

2800.2 In a temporary **food establishment**:

- (a) If graded to drain, a floor shall be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable **approved** materials that are effectively treated to control dust and mud; and
- (b) Walls and ceilings shall be constructed of a material that protects the interior from the weather and windblown dust and debris.

2801 OUTDOOR AREAS – SURFACE CHARACTERISTICS

- 2801.1 The outdoor walking and driving areas shall be surfaced with concrete, asphalt, or gravel or other materials that have been effectively treated to minimize dust, facilitate maintenance, and prevent muddy conditions.
- 2801.2 Exterior surfaces of buildings and mobile **food establishments** shall be of weather-resistant materials, and shall comply with applicable D.C. laws and regulations and the 1996 BOCA Codes and 1999 D.C. Supplements.
- 2801.3 Outdoor storage areas for refuse, recyclables, or returnables shall be constructed of materials specified in sections 2701 and 2702.

Chapter 29 DESIGN, CONSTRUCTION, AND INSTALLATION

Sections

2900 – 2907	Cleanability
2908 – 2919	Functionality

2900 CLEANABILITY – FLOORS, WALLS, AND CEILINGS

2900.1 Except as specified in section 2903, the floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are *smooth* and *easily cleanable*, except that antislip floor coverings or applications may be used for safety reasons.

2901 CLEANABILITY – FLOORS, WALLS, CEILINGS, AND UTILITY LINES

2901.1 Utility service lines and pipes shall not be unnecessarily exposed.

2901.2 Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.

2901.3 Exposed horizontal utility service lines and pipes shall not be installed on the floor.

2902 CLEANABILITY – FLOOR AND WALL JUNCTURES, COVERED, AND ENCLOSED OR SEALED

2902.1 In *food establishments* in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than one millimeter (1 mm) or one thirty-second inch (1/32 in.).

2902.2 The floors in *food establishments* in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and *sealed*.

2903 CLEANABILITY – FLOOR CARPETING, RESTRICTIONS AND INSTALLATION

- 2903.1 A floor covering such as carpeting or similar material shall not be installed as a floor covering in: food preparation areas; walk-in refrigerators; warewashing areas; toilet room areas where handwashing lavatories, toilets, and urinals are located; refuse storage rooms; or other areas where the floor is subject to moisture, flushing, or spray cleaning methods.
- 2903.2 If carpeting is installed as a floor covering in areas other than those specified in section 2903.1, it shall be:
- (a) Securely attached to the floor with a durable mastic, by using a stretch and tack method, or by another similar method; and
 - (b) Installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall and with the edges of the carpet secured by metal stripping or some other means.

2904 CLEANABILITY – FLOOR COVERING, MATS AND DUCKBOARDS

- 2904.1 Mats and duckboards shall be designed to be removable and *easily cleanable*.

2905 CLEANABILITY – WALL AND CEILING COVERINGS AND COATINGS

- 2905.1 Wall and ceiling covering materials shall be attached so that they are *easily cleanable*.
- 2905.2 Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and *sealed* to provide a *smooth*, nonabsorbent, *easily cleanable* surface.

2906 CLEANABILITY – WALLS AND CEILINGS, ATTACHMENTS

- 2906.1 Except as specified in section 2906.2, attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be *easily cleanable*.
- 2906.2 In a *consumer* area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet the requirement of section 2906.1 if they are kept clean.

2907 CLEANABILITY – WALLS AND CEILINGS, STUDS, JOISTS, AND RAFTERS

2907.1 Except in temporary *food establishments*, studs, joists, and rafters shall not be exposed in areas subject to moisture.

2908 FUNCTIONALITY – LIGHT BULBS, PROTECTIVE SHIELDING

2908.1 Except as specified in section 2908.2, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed *food*, clean *equipment, utensils, linens*, or unwrapped *single-service* and *single-use articles*.

2908.2 Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:

- (a) The integrity of the packages cannot be affected by broken glass falling onto them; and
- (b) The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

2908.3 An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

2909 FUNCTIONALITY – HEATING, VENTILATING, AIR CONDITIONING SYSTEM VENTS

2909.1 Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.

2910 FUNCTIONALITY – INSECT CONTROL DEVICES, DESIGN AND INSTALLATION

2910.1 Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.

2910.2 Insect control devices shall be installed so that:

- (a) The devices are not located over a food preparation area; and

- (b) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food, clean equipment, utensils, linens, or unwrapped single-service and single-use articles.

2911 FUNCTIONALITY – TOILET ROOMS, ENCLOSED

2911.1 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 a *food establishment* and does not open directly into the *food establishment*, such as a toilet room that is provided by the management of a shopping mall.

2912 FUNCTIONALITY – OUTER OPENINGS, PROTECTED

2912.1 Except as otherwise specified in this section, the outer openings of a *food establishment* shall be protected against the entry of insects and rodents by:

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

2912.2 Section 2912.1 does not apply if a *food establishment* 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.

2912.3 Exterior doors used as exits need not be self-closing if they are:

- (a) Solid and tight-fitting;
- (b) Designated only for emergency by the Fire *Department*; and
- (c) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

2912.4 Except as specified sections 2912.2 and 2912.5, if the windows or doors of a *food establishment*, or of a larger structure within which a *food establishment* is located, are kept open for ventilation or other purposes or a temporary *food establishment* is not provided with windows and doors as specified in section 2912.1, the openings shall be protected against the entry of insects and rodents by:

- (a) Sixteen (16) mesh to twenty-five and four tenths millimeters (25.4 mm) or sixteen (16) mesh to one inch (1 in.) screens;
- (b) Properly designed and installed air curtains; or
- (c) Other effective means that prohibit the entry of insects and rodents to a similar degree.

2912.5 Section 2912.4 does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting conditions.

2913 FUNCTIONALITY – EXTERIOR WALLS AND ROOFS, PROTECTIVE BARRIER

2913.1 Perimeter walls and roofs of a *food establishment* shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

2914 FUNCTIONALITY – OUTDOOR FOOD VENDING AREAS, OVERHEAD PROTECTION

2914.1 If located outside, a machine used to vend food shall be provided with overhead protection, except that a machine vending canned *beverages* need not meet this requirement.

2915 FUNCTIONALITY – OUTDOOR SERVICING AREAS, OVERHEAD PROTECTION

2915.1 *Servicing areas* shall be provided with overhead protection except that areas used only for the loading of water or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, need not be provided with overhead protection.

2916 FUNCTIONALITY – OUTDOOR WALKING AND DRIVING SURFACES, GRADED TO DRAIN

2916.1 Exterior walking and driving surfaces shall be graded to drain.

2917 FUNCTIONALITY – OUTDOOR REFUSE AREAS, CURBED AND GRADED TO DRAIN

2917.1 Outdoor refuse areas shall be constructed, curbed and graded to drain to collect and dispose of liquid waste that results from the refuse and from cleaning the area and waste receptacles.

2918 FUNCTIONALITY – PRIVATE HOMES AND LIVING OR SLEEPING QUARTERS, USE PROHIBITION

2918.1 A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting *food establishment* operations.

2919 FUNCTIONALITY – LIVING OR SLEEPING QUARTERS, SEPARATION

2919.1 Living or sleeping quarters located on the *premises* of a *food establishment* such as those provided for lodging registration clerks or resident managers shall be separated from rooms and areas used for *food establishment* operations by complete partitioning and solid, self-closing doors.

2919.2 Access to any place designed, intended, or used for human habitation shall not be through a *food establishment*, but shall be by means of a separate entrance.

2919.3 Access to a *food establishment* shall be through space available for use by the public and shall not be through any place designed, intended, or used for human habitation.

Chapter 30 NUMBERS AND CAPACITIES

Sections

3000 – 3005	Handwashing Facilities
3006 – 3007	Toilets and Urinals
3008	Lighting
3009	Ventilation
3010	Dressing Areas and Lockers
3011	Service Sinks

3000 HANDWASHING FACILITIES – MINIMUM NUMBER

3000.1 Handwashing lavatories shall be provided as specified in section 2406.

3001 HANDWASHING FACILITIES – HANDWASHING CLEANSER, AVAILABILITY

3001.1 Each handwashing lavatory or group of two (2) adjacent lavatories shall be provided with:

- (a) A supply of hand cleaning liquid, powder, or bar soap; and
- (b) A nailbrush at the handwashing lavatory used by *employees*.

3002 HANDWASHING FACILITIES – HAND DRYING PROVISION

3002.1 Each handwashing lavatory or group of adjacent lavatories shall be provided with:

- (a) Individual, disposable towels;
- (b) A continuous towel system that supplies the user with a clean towel; or
- (c) A heated-air hand-drying device, except that a heated-air hand-drying device shall not be the only device provided at a sink used by *employees* in a *food* preparation or warewashing area.

3003 HANDWASHING FACILITIES – HANDWASHING AIDS AND DEVICES, USE RESTRICTIONS

3003.1 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, shall not be provided with the handwashing aids and devices required for a handwashing lavatory as specified in sections 3001, 3002, and 2706.3.

3004 HANDWASHING FACILITIES – HANDWASHING SIGNAGE

3004.1 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*.

3005 HANDWASHING FACILITIES – DISPOSABLE TOWELS, WASTE RECEPTACLE

3005.1 A handwashing lavatory or group of adjacent lavatories that is provided with disposable towels shall be provided with a waste receptacle as specified in section 2706.3.

3006 TOILETS AND URINALS – MINIMUM NUMBER

3006.1 Toilets and urinals shall be provided as specified in section 2407.

3007 TOILETS AND URINALS – TOILET TISSUE, AVAILABILITY

3007.1 A supply of toilet tissue shall be available at each toilet.

3008 LIGHTING – INTENSITY

3008.1 The light intensity shall be:

- (a) At least one hundred and ten (110) lux or ten (10) foot candles at a distance of seventy-five centimeters (75 cm) or thirty inches (30 in.) above the floor, in walk-in refrigeration units and dry *food* storage areas and in other areas and rooms during periods of cleaning;

- (b) At least two hundred and twenty (220) lux or twenty (20) foot candles:
 - (1) At a surface where **food** is provided for **consumer** self-service, such as buffets and salad bars, or where fresh produce or **packaged foods** are sold or offered for consumption;
 - (2) Inside **equipment** such as reach-in and under-counter refrigerators;
 - (3) At a distance of seventy-five centimeters (75 cm) or thirty inches (30 in.) above the floor in areas used for handwashing, warewashing behind a bar, and equipment and utensil storage, and in toilet rooms; and
- (c) At least five hundred and forty (540) lux or fifty (50) foot candles at a surface where a **food employee** is working with **food** or working with **utensils** or **equipment** including knives, slicers, grinders, or saws where **employee** safety is a factor, and in areas used for **warewashing** other than the area behind a bar.

3009 VENTILATION – MECHANICAL

- 3009.1 All rooms shall have sufficient tempered make-up air and exhaust ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.
- 3009.2 All ventilation systems, furnaces, gas- or oil-fired room heaters, and water heaters shall be designed, installed, and operated in accordance with the 1996 BOCA Codes and 1999 D.C. Supplements.
- 3009.3 Each room in which food or drink is prepared, or in which utensils are washed, shall be provided with facilities for at least eight (8) air changes per hour. Recirculation of air is not permitted.
- 3009.4 Each room in which food or drink is served shall be provided with facilities for at least five (5) air changes per hour, and not more than fifty percent (50%) recirculation of air shall be permitted.
- 3009.5 Each cooking unit that creates smoke, steam, gases, fumes, odors, vapors, or excessive heat shall be hooded and vented, or locally vented to the outside air by forced draft, in a manner which will effectively remove the conditions; provided, that small burners used intermittently for short periods of time, warming equipment, bread toasters, coffee urns, and radiant cooking units need not be so vented unless one (1) or more of the units create a nuisance.

3010 DRESSING AREAS AND LOCKERS – DESIGNATION

- 3010.1 Dressing rooms or dressing areas shall be designated if *employees* routinely change their clothes in the establishment.
- 3010.2 Lockers or other suitable facilities shall be provided for the orderly storage of *employees'* clothing and other possessions.

3011 SERVICE SINKS – AVAILABILITY

- 3011.1 A service sink or curbed cleaning facility shall be provided as specified in section 2408.1.

Chapter 31 LOCATION AND PLACEMENT

Sections

3100	Handwashing Facilities
3101	Toilet Rooms
3102	Employee Accommodations
3103	Distressed Merchandise
3104	Refuse, Recyclables, and Returnables

3100 HANDWASHING FACILITIES – CONVENIENTLY LOCATED

3100.1 Handwashing lavatories shall be conveniently located as specified in section 2411.

3101 TOILET ROOMS – CONVENIENCE AND ACCESSIBILITY

3101.1 Each *food establishment* shall maintain toilet facilities, which shall consist of a toilet room or toilet rooms with proper and sufficient water closets and lavatories and which are conveniently located so as to be readily accessible to all operating personnel.

3101.2 A *food establishment* that employs both males and females shall have separate toilet facilities for each sex; provided, that a *food establishment* with five (5) or fewer *employees* may allow *employees* of both sexes to use a single toilet facility.

3101.3 Toilet facilities shall be conveniently located and accessible to *employees* during all hours of operation if they are as follows:

- (a) Located within the same building as the business they serve;
- (b) Accessible during working hours without going outside the building; and
- (c) The use is not contrary to the provisions of the Housing Regulations (Title 14 DCMR).

3101.4 Lavatories shall be located within the toilet room or within an anteroom or vestibule serving the toilet room.

3101.5 The *Department* may permit in existing businesses the continuing location of existing lavatories outside, but immediately adjacent to, the toilet room.

3102 EMPLOYEE ACCOMMODATIONS – DESIGNATED AREAS

- 3102.1 Areas designated for *employees* to eat, drink, and use tobacco shall be located so that *food, equipment, linens*, and *single-service* and *single-use articles* are protected from contamination.
- 3102.2 Lockers or other suitable facilities shall be located in a designated room or area where contamination of *food, equipment, utensils, linens*, and *single-service* and *single-use articles* cannot occur.

3103 DISTRESSED MERCHANDISE – SEGREGATION AND LOCATION

- 3103.1 Products that are held by the *licensee* for credit, redemption, or return to the distributor, including damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from *food, equipment, utensils, linens*, and *single-service* and *single-use articles*.

3104 REFUSE, RECYCLABLES, AND RETURNABLES – RECEPTACLES, WASTE HANDLING UNITS AND DESIGNATED STORAGE AREAS

- 3104.1 Units, receptacles, and areas designated for storage of refuse and recyclable and returnable containers shall be located as specified in section 2709.

Chapter 32 MAINTENANCE AND OPERATION

Sections

**3200 – 3214 Premises, Structures, Attachments, and
Fixtures - Methods**

3200 PHYSICAL FACILITIES – REPAIRING

3200.1 The physical facilities shall be maintained in good repair.

3201 PHYSICAL FACILITIES – CLEANING FREQUENCY AND RESTRICTIONS

3201.1 The physical facilities shall be cleaned as often as necessary to keep them clean.

3201.2 Cleaning shall be done after closing or during periods when the least amount of *food* is exposed such as after closing. This section does not apply to cleaning that is necessary due to a spill or other accident.

3202 PHYSICAL FACILITIES – CLEANING FLOORS, DUSTLESS METHODS

3202.1 Except as specified in section 3202.2, only wet cleaning, vacuum cleaning, mopping with treated dust mops, sweeping using a broom and dust-arresting compounds or other dustless methods of cleaning shall be used to clean floors.

3202.2 Spills or drippage on floors that occur between normal floor cleaning times may be cleaned:

- (a) Without the use of dust-arresting compounds; and
- (b) In the case of liquid spills or drippage, with the use of a small amount of sawdust or diatomaceous earth or other absorbent compound applied immediately before spot cleaning.

3203 PHYSICAL FACILITIES – CLEANING VENTILATION SYSTEMS, NUISANCE AND DISCHARGE PROHIBITION

- 3203.1 Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.
- 3203.2 If vented to the outside, ventilation systems shall not create a public health hazard or nuisance or unlawful discharge.

3204 PHYSICAL FACILITIES – CLEANING MAINTENANCE TOOLS, PREVENTING CONTAMINATION*

- 3204.1 *Food* preparation sinks, handwashing lavatories, and *warewashing equipment* shall not be used to clean maintenance tools, to prepare or hold maintenance materials, or the disposal of mop water and similar liquid wastes.

3205 PHYSICAL FACILITIES – DRYING MOPS

- 3205.1 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, *equipment*, or supplies.

3206 PHYSICAL FACILITIES – ABSORBENT MATERIALS ON FLOORS, USE LIMITATION

- 3206.1 Except as specified in section 3202.2, sawdust, wood shavings, granular salt, baked clay, diatomaceous earth, or similar materials shall not be used on floors.

3207 PHYSICAL FACILITIES – MAINTAINING AND USING HANDWASHING FACILITIES

- 3207.1 Handwashing lavatories shall be kept clean and maintained, and used as specified in section 2414.

3208 PHYSICAL FACILITIES – CLOSING TOILET ROOM DOORS

- 3208.1 Toilet room doors as specified in section 2911 shall be kept closed except during cleaning and maintenance operations.

3209 PHYSICAL FACILITIES – USING DRESSING ROOMS AND LOCKERS

- 3209.1 *Employees* shall use dressing rooms if the *employees* regularly change their clothes in the establishment.
- 3209.2 Lockers or other suitable facilities shall be used for the orderly storage of *employee* clothing and other possessions.

3210 PHYSICAL FACILITIES – CONTROLLING PESTS*

- 3210.1 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the *premises* by:
- (a) Routinely inspecting incoming shipments of *food* and supplies;^N
 - (b) Routinely inspecting the *premises* for evidence of pests;^N
 - (c) Using methods, if pests are found, such as trapping devices or other means of pest control as specified in sections 3402, 3410 and 3411; and
 - (d) Eliminating harborage conditions.^N
- 3210.2 The licensee shall maintain a copy of the establishment’s professional service contract and service schedule, which documents the following information:
- (a) Name and address of its licensed pest exterminator / contractor;
 - (b) Frequency of pest extermination services provided under the contract; and
 - (c) Date pest extermination services were last provided to the establishment.

3211 PHYSICAL FACILITIES – REMOVING DEAD OR TRAPPED BIRDS, INSECTS, RODENTS, AND OTHER PESTS

- 3211.1 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.

3212 PHYSICAL FACILITIES – STORING MAINTENANCE TOOLS

3212.1 Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:

- (a) Stored so they do not contaminate *food, equipment, utensils, linens, and single-service and single-use articles*; and
- (b) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

3213 PHYSICAL FACILITIES – MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

3213.1 The premises shall be free of:

- (a) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and
- (b) Litter.

3214 PHYSICAL FACILITIES – PROHIBITING ANIMALS*

3214.1 Except as otherwise permitted in this section, live animals shall not be allowed on the premises of a *food establishment*.

3214.2 Live animals are permitted in the following situations if the contamination of *food*, clean *equipment, utensils, linens*, or unwrapped *single-service* and *single-use articles* cannot result:

- (a) Edible *fish* or decorative *fish* in aquariums, shellfish or crustacea on ice or under refrigeration, or shellfish and crustacea in display tank systems;
- (b) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;
- (c) In areas that are not used for *food* preparation and that are usually open for *customers* such as dining and sales areas, *service animals* that are controlled by a disabled *employee* or *person* if a health or safety hazard will not result from the presence or activities of the *service animal*;
- (d) Pets in the common dining areas of *group residences* at times other than during meals if:

- (1) Effective partitioning and self-closing doors separate the common dining areas from **food** storage or **food** preparation areas;
 - (2) Condiments, **equipment**, and **utensils** are stored in enclosed cabinets or removed from the common dining areas when pets are present; and
 - (3) Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service; and
- (e) In areas that are not used for **food** preparation, storage, sales, display, or dining in which there are caged animals or animals that are similarly restricted, such as in a variety store that sells pets or a tourist park that displays animals.

3214.3 Live or dead fish bait shall be stored if contamination of **food**, clean **equipment**, **utensils**, **linens**, and unwrapped **single-service** and **single-use articles** cannot result.