

14.00 REGULATIONS FOR TOILET FACILITIES FOR FOOD SERVICE ESTABLISHMENTS.

14.01 MINIMUM SEATING.

- A. The operator of each food service establishment with a seating capacity of 25 or more patrons shall provide adequate, conveniently located toilet facilities for its patrons.

14.02 CONSTRUCTION.

- A. Doors to toilet rooms shall not open directly into areas in which food is handled, stored or prepared.
- B. Toilet rooms shall be completely enclosed, and shall have tight fitting, self-enclosing doors.
- C. Toilet facilities provided for patrons shall meet the requirements of the State Plumbing Code in construction standards and installation.

14.03 CLEAN CONDITIONS.

- A. The operator shall keep all toilet facilities, including rooms and fixtures, in a clean condition, and in good repair, and free of objectionable odors.
- B. Toilet fixtures shall be of sanitary design and readily cleanable.
- C. The operator shall provide easily cleanable covered receptacles for waste materials and shall cause all receptacles to be emptied as frequently as necessary to prevent excessive accumulation of waste material.
- D. The operator shall provide toilet tissue at each toilet at all times.

14.04 CHEMICAL TOILETS.

- A. No privy or chemical toilet may be constructed or used.

14.05 NUMBER OF FIXTURES.

A. Toilet fixtures shall be installed in accordance with the following table:

<u>OCCUPANCY LOAD</u>	<u>MINIMUM NUMBER OF WATERCLOSETS</u>	<u>MINIMUM NUMBER OF LAVATORIES</u>
20 - 50	1	1
51 - 99	2	2
100 - 149	3	3
150 - 200	4	4
201 - 300	5	5
301 - 400	6	6
401 - 1000	7	7
1001 - 1500	8	8
1501 - 2000	9	9
MORE THAN 2000	1 Per 200	1 Per 400

Approved April 28, 1982

Attest: True Copy
Ladysue S. Perry
True Clerk
March 5, 1987