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Assistant City Solicitor
Charles A. Baker - Commissioner of Records
Room 156 - City Hall
Regulations Governing Food Stores - Health Code
Section 6-301 Food Establishments

Above regulations have been on file in the Department of Records since January 9, 1958.

These regulations were advertised in the local newspapers on January 10th, 1958.

Since no inquiries were received as a result of this advertising, the regulations having been on file for the required thirty day period, are now in effect.

CC: James P. Dixon, M. D. (2)
Health Commissioner

12/18/57
final corrected copy

CITY OF PHILADELPHIA
DEPARTMENT OF PUBLIC HEALTH

REGULATIONS GOVERNING FOOD STORES

THE PHILADELPHIA CODE
TITLE 6 HEALTH CODE

Section 6-301 Food Establishments

(7) Every food establishment shall be conducted, operated, and maintained in accordance with such additional requirements as the Board may by regulation prescribe to protect the health of the ultimate consumers of food handled in such establishment. Such regulations may include, but shall not be limited to, reasonable requirements as to:

(a) The building structure, maintenance, sanitation, lighting, ventilation and cleanliness of food establishments.

(b) The preparation, composition, service, display, storage and packaging of food therein.

(c) The personal hygiene and food service practices of persons handling food therein.

(d) The construction, cleaning, cleanliness, bactericidal treatment and storage of equipment and utensils.

(e) The disposal of liquid and solid waste.

(f) The handling, storage and protection of food in transit to and from food establishments within the City.

(g) The water supply.

(h) The control of arthropods and rodents.

Pursuant to Sections 6-301(7) and 6-301(8) of The Philadelphia Code the following regulations are promulgated by the Board of Health, to apply to food stores:

1. DEFINITIONS

In these regulations, the following definitions apply:

(A) Approved. Satisfactory compliance as determined and recorded by the Department of Public Health.

(B) Auxiliary Food Equipment. Equipment used in the operation of the establishment such as heating, lighting, ventilation, and electric equipment, but not used in the collecting, keeping, storing, preparing, cooking, processing, distributing and transporting of food

(C) Food Store. Any establishment, with permanent location, where food is handled or offered for sale for consumption off the premises, including such establishments as candy stores, drug stores without soda fountains, grocery stores, food warehouses, meat markets, poultry markets, fish markets, fresh fruit and vegetable markets, retail bakery stores where no baking is done on the premises, and similar stores; but not including meat or poultry slaughterhouses, eating and drinking and catering establishments, food processing establishments, or milk and frozen dessert plants, as defined in the Health Code and the regulations issued thereunder.

(D) Utensils. Any cutlery, container, or other article with which food comes in contact during handling.

(E) Food Storage and Display Equipment. Equipment used in the storage and display of food such as display cases and windows, cabinets, counters, shelves, racks, refrigerating equipment, bins and similar equipment.

(F) Wrapped or Packaged Food. Individually packaged food serving where all sides, or all sides of the wrapper or package except one, are sealed or otherwise closed.

2. FLOORS

The floors of all rooms in which food is handled, or in which utensils are washed, shall be constructed of materials which are cleanable, shall be kept clean, in good repair, and free of open holes or cracks. The use of sawdust shall be permitted only in those areas of the establishment where activities such as the cutting of meat or poultry are conducted. Sawdust shall be removed and disposed of after each day's operation.

3. WALLS AND CEILINGS

The walls and ceilings of all rooms in which food is handled or utensils are washed shall be kept clean and in good repair. The walls of such rooms shall be constructed of or covered with a washable material.

4. OPENINGS TO THE OUTSIDE

From May 1 to November 1, inclusive, openings to the outside shall be effectively screened and outer doors shall be self-closing for the exclusion of flies. Other methods or devices for the exclusion of flies may be used in lieu of the above prescribed procedure, provided such methods or devices are approved as to use and installation.

5. LIGHTING

All rooms in which food is handled or utensils washed shall be provided with natural or artificial light sufficient to provide an illumination of at least ten (10) foot candles at a point thirty (30) inches above the floor. Rooms used for food storage, but not for food handling or utensil washing, shall be provided with sufficient light to provide illumination of at least four (4) foot candles at a point thirty (30) inches above the floor.

6. VENTILATION

All rooms in which food is handled or in which utensils are washed shall be kept free of foul, stale or other objectionable odors, and of condensate and excess moisture.

All mechanical ventilation devices shall be so constructed as to be readily cleaned and shall be so cleaned as to prevent grease or other materials from dropping onto food or food preparation surfaces. All exhaust outlets from mechanical ventilating devices shall be conducted to the outside air and shall be so arranged, placed and extended as to avoid creating a nuisance to adjacent areas.

7. TOILET FACILITIES

Conveniently located toilet facilities in proper working order, and conforming to applicable plumbing laws, ordinances and regulations shall be available for use by persons working in the establishment. Toilet room doors shall be self-closing. Toilet rooms shall have readily washable floors and walls and shall be kept clean, well illuminated and in good repair. Toilet rooms shall be completely enclosed, ~~and~~ shall be ventilated to the outside air, and discharge vents shall conform to the requirements of the Air Pollution Control Ordinance and regulations thereunder. Durable legible signs shall be posted conspicuously in each toilet room directing employees to wash their hands before returning to work. For the purpose of this regulation, toilet facilities are not required in food ~~establishments~~ STORES where only completely enclosed and sealed containers of food are handled; but if toilet facilities are provided in such establishments they shall conform to the requirements of this regulation.

8. LAVATORY FACILITIES

A sink with hot and cold running water located in or convenient to the toilet room, and in no instance more than fifteen (15) feet outside the toilet room, and soap and sanitary towels or other approved drying facilities in suitable holder or dispensers, shall be provided in the establishment. Common towels are prohibited. No person shall resume work after using the toilet room without first washing his hands. For the purpose of this regulation, lavatory facilities are not required in food ~~establishments~~ STORES where only completely enclosed and sealed containers of food are handled; but if lavatory facilities are provided in such establishments, they shall conform to this regulation.

9. WATER SUPPLY

Hot and cold running water, under pressure, in amounts adequate to supply the peak demands of the establishment, shall be provided in all rooms where food is prepared or utensils are washed. Sinks used in the washing of utensils or hand washing shall be provided with hot running water not less than 120°F. The water supply shall be of a safe, sanitary quality. All plumbing and water supply shall conform to the Plumbing Code and regulations adopted thereunder and to any applicable regulations of the Department of Public Health and the Water Department. Cross-connections or backflow connections as defined in American Standard National Plumbing Code, ASA A 40.8 - 1955 are prohibited; connections, conditions or arrangements between a potable water supply and any other water supply, plumbing or drainage system, water receptacle or liquid or

other substance, or between the City water supply and any other water supply such that backflow can occur, are prohibited. For the purpose of this regulation, a water supply shall not be required in food establishments where only completely enclosed and sealed containers of food are handled; but if water is provided, it shall conform to this regulation.

10. CLEANING OF EQUIPMENT AND UTENSILS

Utensils shall be cleaned as often as necessary, and SHALL be cleaned at the end of each day's use. Utensils shall be clean at the beginning of the day's operation. Food storage and display equipment and auxiliary food equipment shall be kept clean and free from dirt, insects, rodents and other contamination.

A sink at least eight (8) inches deep with hot and cold running water shall be used for the washing of utensils or equipment.

11. CONSTRUCTION, REPAIR & MAINTENANCE OF UTENSILS & EQUIPMENT

All utensils, food storage and display equipment and auxiliary equipment shall be constructed as to be readily cleanable and shall be maintained in good repair and operated in a sanitary manner.

All utensils shall be made of smooth, corrosion resistant, non-toxic material, kept in good repair and free of breaks, chips, cracks, rough areas, corrosion and open seams, and food contact surfaces shall drain freely and shall be easily accessible for cleaning, servicing and inspection.

Stationary equipment shall be installed and maintained in such a manner as to prevent the harboring of rodents, insects and other arthropods, and to permit cleaning.

12. DISPOSAL OF WASTES

All liquid wastes shall be disposed of in accordance with the requirements of the Plumbing Code, Health Code and any other applicable ordinances and regulations.

Garbage shall be placed in impervious containers with tight fitting covers, or in similar tightly closed receptacles, which shall be kept in good repair, and cleaned and washed when emptied; except that garbage placed in a room used solely for the storage of garbage and refuse need not be placed in such container. Such a room shall have a tightly fitting door and shall be equipped with a screened air intake and exhaust fan. Refuse other than garbage shall be kept in receptacles. Refuse other than garbage shall be removed from the premises of the establishment not less than once per week and more often when necessary. All garbage and refuse containing garbage or other material attractive to rodents, flies and other insects and arthropods shall be removed from the premises not less than every three (3) days; and shall be handled so as to prevent the attraction or the breeding therein of insects, rodents or other animals.

Drains from refrigerators, ice boxes, or other receptacles, appliances, devices or apparatus which are used for storage, preparation, or processing of food or food products shall not discharge directly into a building

drain, soil or waste pipe, but shall be separated by an open air break.

13. REFRIGERATION

All readily perishable food capable of supporting the growth of micro-organisms which can cause food infection and food intoxication shall be kept at or below 50°F. A refrigeration system capable of holding all such foods at a temperature below 50°F. shall be provided, used and maintained where such foods are displayed, prepared, transported, or served. All refrigeration systems shall be kept clean and in good repair. Ice used in contact with food shall be from approved sources and handled in a sanitary manner.

Frozen foods shall be transported to the establishment and stored and displayed at the establishment at temperatures not exceeding 10°F.

A thermometer shall be installed and maintained in each refrigerator and freezer cabinet.

14. WHOLESOMENESS OF FOODS

All food shall be clean, wholesome, not adulterated, and free from contamination, spoilage, hazardous chemicals, rodents, insects and insect parts and disease-causing micro-organisms. Meat, meat products, milk, milk products, shellfish, ice cream and frozen desserts shall be from sources approved by the Department of Public Health. Shucked shellfish shall be kept in the container in which they were placed in the shucking plant until used.

15. STORAGE, TRANSPORT AND DISPLAY OF FOOD AND DRINK

Food shall be handled so as to be protected against dirt, rodents, flies, insects and other arthropods, droplet infection, potential overhead leakage and all other contamination AND shall not be unnecessarily handled. Rodents, flies, roaches, insects and other arthropods, shall not be present in any part of the establishment.

No dog, cat, bird or similar pets, animals or live poultry shall be kept or allowed in any room in which food is served, prepared, stored or sold.

Rooms used for living, sleeping, cooking or eating purposes shall be separated from the food STORE by solid, tight fitting doors and complete partitions. Any kitchen used in connection with the operation of the establishment shall conform to these regulations.

Unwrapped food, except fruit and vegetables, which is subject to contamination through handling, coughing or sneezing shall be separated from the public by glass or similar partitions or through other approved means.

16. HEALTH AND CLEANLINESS OF EMPLOYEES

All employees shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, utensils or equipment.

No person who is affected with any infection or disease in a communicable form or is a carrier of such an infection or disease shall work in a food ~~establishment~~ STORE, and no food ~~establishment~~ STORE shall employ any such person or any person suspected of being affected with an infection or disease in a communicable form or of being a carrier of such disease. If the food ~~establishment~~ STORE proprietor suspects that any employee has contracted any infection or disease in a communicable form or has become a carrier of such infection or disease, he shall notify the Department of Public Health immediately.

17. GENERAL ITEMS

(a) The premises surrounding the establishment and under the control of the establishment shall be kept clean and free of litter, rubbish, and all other conditions that may serve as rodent harbor-ages or to attract flies and other insects.

(b) Food, food products and food ingredients in closed containers shall be stored on pallets or similar platforms above the floor; provided that this shall not apply to food, food products or food ingredients in waterproof, rodent-proof packaging or containers. Food, food products and food ingredients in open containers shall be stored on platforms at least six (6) inches above the floor.

(c) Facilities shall be supplied for the storage of employees' clothing. Such facilities shall be kept clean, and shall not be in rooms where food is handled unless placed in a closet or closed compart-ment.

(d) Soiled linens, coats and aprons shall be kept in containers provided for that purpose.

18. PLANS FOR NEW CONSTRUCTION OR EXTENSIVE RECONSTRUCTION

In the case of new construction or extensive reconstruction or alterations, plans may be submitted to the Department of Public Health for prior approval. Such approvals shall be recorded and a duplicate set of plans kept on file by the Department of Public Health.