

SANITARY RULES

Governing Operations of all Food-Handling Facilities Ashore and On Board

MSTSPACAREA SHIPS

1. The decks, bulkheads, and overheads of all rooms in which food or drink is stored, prepared or handled, or in which utensils are washed, shall be kept clean and in good repair. The decks, bulkheads, and overheads in which food or drink is prepared or utensils are washed shall have a smooth washable surface.

2. All openings into outer air of rooms in which food is prepared or served shall be effectively screened with wire screen of not coarser than 16 mesh, unless other effective means are provided to prevent the entrance of flies.

3. That part of any room in which food or drink is prepared or in which utensils are washed shall be well lighted with a light intensity of not less than ten foot candles.

4. Potable hot and cold water will be available to all rooms where food is prepared or utensils washed. The potable water supply will be available at all times. Salt water lines will be physically disconnected from all food-handling spaces. Salt water is permissible for use in garbage grinders.

5. Every food-handling facility shall be provided with adequate and conveniently located toilet facilities for its personnel. Toilet rooms shall not open into any room in which food, drinks, or utensils are handled or stored. Adequate and convenient hand-washing facilities, including running water, soap and paper towels, shall be provided within or adjacent to toilet rooms. No person shall resume work in food-handling facilities after visiting the toilet without first washing his hands; legible signs shall be posted in each toilet room directing attention to this requirement.

6. All multiuse utensils, counters, shelves, tables, stoves, hoods, refrigeration, wooden meat blocks, cutting boards and other equipment shall be kept clean and in good repair. No dishes or utensils that are corroded, cracked, chipped, or have opened seams shall be used. Use of steel wool for cleaning food-handling equipment is prohibited.

7. All eating and drinking utensils shall be thoroughly pre-washed with soap and water and then subjected to one of the following approved bactericidal processes after each use:

(a) Immersion for at least $\frac{1}{2}$ minute in clean hot water at a temperature of at least 180 degrees F.

(b) Immersion for at least $\frac{1}{2}$ minute in a chlorine bath containing at least 100 parts per million at all times of available chlorine if hypochlorites are used, or a concentration of equal bactericidal efficiency if chloramines are used.

(c) Use of mechanical dishwashers in accordance with and maintained as outlined in the manufacturer's instructions and current Navy Department directives. Only Navy-approved dishwashing compounds will be used in mechanical dishwashers.

8. After washing and bactericidal treatment, utensils shall be handled in such a manner as to prevent con-

tamination. They shall be stored in a clean place, protected from flies, dust, and other contamination.

9. All food and drink shall be stored, dispensed, or served reasonably protected from dust, dirt, flies, vermin, depredation and pollution by rodents, unnecessary handling, droplet infection, overhead leakage, or other contamination. All perishable food and drink, including dairy products and meats, shall be kept at or below 38 degrees F. except when being prepared or served. Reference shall be made to the Manual, Bureau Supplies and Accounts (NavSANDA Publication 236 for USNS) for explicit refrigeration instructions.

10. The premises of all food-handling facilities shall be kept clean and free of litter, rubbish, rodents, roaches, ants, flies, or other insects. Prompt report will be made of insect or rodent problems.

11. No operation connected with the storage or preparation of food in a food-handling facility shall be conducted in any room used as living or sleeping quarters.

12. Personnel shall not launder clothes, nor dress or undress in any room where food is prepared or served. They shall not leave or store their clothing therein.

13. All personnel while engaged in the preparation or serving of food shall wear caps and clean outer garments, shall keep their hands and fingernails clean, and shall not spit, smoke, or use tobacco in any form while so engaged. Cases of obvious skin disease, especially of the hands, sore throat or gastrointestinal disorder shall be immediately reported to the Medical Officer or the Medical Department Representative.

14. No person who, in the opinion of the medical examiner, is affected with, or is a carrier of, any disease in a stage which is likely to be communicable to persons exposed as a result of the affected person's normal duties as a food handler, shall be employed in any food-handling facility.

15. When a complaint or information as to the possibility of the transmission of infection from any food handler is presented to the Medical Officer or Medical Department Representative, he shall investigate, and may, after investigation, recommend any or all of the following measures:

(a) The immediate exclusion of such person from the food-handling facility until such person is certified fit to resume work by the Medical Officer or Medical Department Representative.

(b) The immediate closing of the food-handling facility until no further danger of disease outbreak exists in the opinion of the Medical Officer or Medical Department Representative.

(c) Adequate medical examination of the person or persons involved, with such laboratory examination as may be indicated. Civilian food handlers shall be required to comply with all examinations ordered and may have their employment terminated if they fail to comply.