

Food Code Fact Sheet #24

What you should know about the Code

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FOODSAFETY

OAR 333-150-0000,
CHAPTER 5-203.11

(A) Except as specified in ¶¶ (B), (C), (D) and (E) of this section, at least 1 handwashing sink or the number of handwashing sinks necessary for their convenient use by employees in areas specified under § 5-204.11, shall be provided.

(D) For mobile food units:

(1) Class II, III and IV mobile food units must provide a handwashing sink;

(2) Notwithstanding subparagraph (1) of this paragraph, Class II and III mobile food units licensed prior to September 4, 2012 may provide a handwashing system as described in ¶ (C) of this section if by January 1, 2018 the unit is upgraded to meet the requirements in paragraph (D)

(1). There must be a minimum initial volume of five gallons of water available for handwashing at the beginning of the workday.

PUBLIC HEALTH REASONS:

Handwashing is one of the most critical public health practices in food service. If facilities without adequate water pressure are unavailable, then it makes it difficult for food workers in a mobile unit to wash their hands efficiently and as required.

Mobile Unit Handwashing Systems Under Mechanical Pressure

The Food Sanitation Rules require all mobile units to upgrade their handwashing systems to be integral to the unit and under pressure by January 1, 2018. Operators must provide consistent pressure and temperature (100F or above) at all times exactly like you would see in a licensed restaurant.

Under this requirement, these types of systems will no longer be allowed:

- Temporary setups with a 5 gallon catch-bucket
- Systems designed using gravity only
- Bladder-style fresh water containers
- Non-commercial handwashing units, like those marketed by camping companies
- Foot pump systems

An acceptable handwashing system will include:

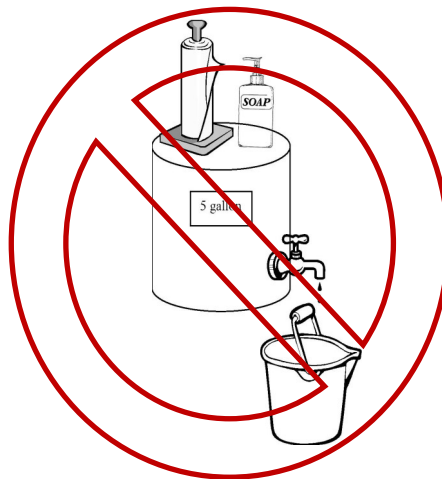
- An integral 5 gallon fresh water tank and a larger waste water holding tank that is 15% larger
- A pump to provide pressure
- A hot water heater to consistently provide water at 100F or higher

There are several National Sanitation Foundation (NSF) approved hand sinks as well as commercial RV handwashing units with water heaters included that can be built into a unit and will meet the code.

Unit operators may still hand carry up to 20 gallons of gray water by law. If the tanks are larger than this, they must be disposed of at a commercial dump site or have a contract with a commercial pumping service. All tanks must be integral to the unit.

Units adding new fresh water tanks may need to add more wastewater capacity as well.

Please contact your local public health authority before purchasing new equipment or tanks to ensure that they meet the Food Sanitation Rule requirements.



Applicable Rules, OAR 333-150-0000

5-202.12 Handwashing Facility, Installation.

(A) A handwashing sink shall be equipped to provide water at a temperature of at least 38C (100F) through a mixing valve or combination faucet.^{Pf}

(B) A steam mixing valve may not be used at a handwashing sink.

(C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

5-205.11 Using a Handwashing Facility.

(A) A handwashing facility shall be maintained so that it is accessible at all times for employee use.^{Pf}

(B) A handwashing facility may not be used for purposes other than handwashing. ^{Pf}

5-305.11 Water System Requirements.

(A) A Class IV mobile food unit must have a potable water system under pressure. The system must be of sufficient capacity to furnish enough hot and cold water for food preparation, warewashing, and handwashing, and the requirements of these rules. This supply must consist of a minimum of five gallons of water for handwashing and 30 gallons or twice the volume of the three-compartment sink, whichever is greater, of water for warewashing.^P

(B) Class II and III mobile food units must have a water supply that provides sufficient water for food preparation, handwashing, warewashing or any other requirements as set forth in these rules. If warewashing is conducted on the unit, a minimum of 30 gallons or twice the volume of the three-compartment sink, whichever is greater, of water must be dedicated for this purpose. A minimum of five gallons of water must be provided for handwashing.^P

(C) Except relating to handwashing as provided for in subparagraph 5-203.11(D)(2), all mobile food units must be designed with integral potable and waste water tanks on board the unit. A mobile unit may connect to water and sewer if it is available at the operating location, however, the tanks must remain on the unit at all times. ^{Pf}

5-401.11 Capacity and Drainage.

A sewage holding tank in a mobile food establishment shall be:

(A) Sized 15 percent larger in capacity than the water supply tank; and

(B) Sloped to a drain that is 25 mm (1 inch) in inner diameter or greater, equipped with a shut-off valve.

5-103.12 Pressure.

Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water.^{Pf}