

# § 76889. Food and Nutrition Services - Sanitation.

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- (a) All kitchens and kitchen areas shall be kept clean, free from litter and rubbish and protected from rodents, roaches, flies and other insects.
- (b) All utensils, counters, shelves and equipment shall be kept clean, maintained in good repair and shall be free from breaks, corrosions, open seams, cracks and chipped areas.
- (c) Plasticware, china and glassware that are unsanitary or hazardous because of chips, cracks or loss of glaze shall be discarded.
- (d) Ice which is used with food or drink shall be from a sanitary source and shall be handled and dispensed in a sanitary manner.
- (e) If ice scoops are utilized they shall be handled and stored in a sanitary manner.
- (f) Kitchen wastes that are not disposed of by mechanical means shall be kept in clean, leakproof, nonabsorbent, tightly closed containers and shall be disposed of as frequently as necessary to prevent a nuisance or health hazard.

Note: Authority cited: Sections 208.4 and 1267.7, Health and Safety Code. Reference: Section 1276, Health and Safety Code.

22 CCR § 76889, 22 CA ADC § 76889