

REPUBLIC OF PALAU
BUREAU OF HEALTH SERVICES
ENVIRONMENTAL HEALTH AND SANITATION

*SPECIAL SANITATION REQUIREMENTS
FOR
FOOD SERVICE ESTABLISHMENTS*

REQUIREMENTS

I. FOOD

Item 1. Food Supplies:

All food in food-service establishments shall be from sources approved or considered satisfactory by the Director of the Bureau of Health Services and shall be clean, wholesome, free from spoilage, free from adulteration and misbranding, and safe for human consumption. No hermetically sealed, non-acid and low-acid food which has been processed in a place other than a commercial food-processing establishment shall be used.

Item 2. Food Protection:

All food while being stored, prepared, displayed, served, or sold in food-service establishments, or during transportation between such establishments, shall be protected from contamination.

All foods shall be stored at not less than 4" off the floor. All perishable food shall be stored at such temperatures as will protect against spoilage. All potentially hazardous food shall be maintained at safe temperatures (45 degrees F. or below, or 140 degrees F., or above) except during necessary period of preparation and service. Raw fruits and vegetables shall be thoroughly washed before use. Stuffings, poultry, stuff meats and poultry, and pork and pork products shall be thoroughly cooked before being served. Individual portions of food once served to the customer shall not be served again. Provided, that wrapped food which has not been unwrapped and which is wholesome may be reserved.

Only such poisonous and toxic materials as are required to maintain sanitary conditions and for sanitization purposes may be used or stored in food-service establishments. Poisonous and toxic materials shall be conspicuously identified, and shall be used and stored only in such manner and under such conditions as will not contaminate food or constitute a hazard to employees or customers.

II. PERSONNEL

Item 1. Health and Disease Control:

No person while affected with any disease in a communicable form, or while a carrier of such disease, or while afflicted with boils, infected wounds, sores, or an acute respiratory infection, shall work in any area of a food-service establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces with pathogenic organisms, or transmitting disease to other individuals; and no person known or suspected of being affected with any such disease or condition shall be employed in such an area or capacity. If the manager or person in charge of the establishment has reason to suspect that any employee has contracted any disease in a communicable form

or has become a carrier of such disease, he shall notify the Director of the Bureau of Health Services immediately. All employees whose work involves preparing and serving food or drink (food handlers) must be examined by the Public Health Department at least once every six (6) months for ova and parasites in the stools, and a general physical examination every year. They will be given a certificate which must be kept on their person when working in a restaurant or food selling place. No foodhandler will be employed without a certificate of health currently in force.

Item 2. Cleanliness:

All employees shall wear clean outer garments, maintain a high degree of personal cleanliness, and conform to hygienic practices while on duty. They shall wash their hands thoroughly in an approved handwashing facility before starting work and as often as maybe necessary to remove soil and contamination. No employees shall resume work after visiting the toilet room without first washing his/her hands.

Effective hair restraints approved by the Director of the Bureau of Health Services or his duly authorized representative shall be used by employees engaged in the preparation and services of food to keep hair from food and food-contact surfaces.

Employees shall not use tobacco in any form or chew betelnut while engaged in food preparation or service, or while in equipment and utensil washing or food-preparation areas.

III FOOD EQUIPMENT AND UTENSILS:

1. Sanitary Design, Construction and Installation of Equipments and Utensils:

All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable and durable, and shall be in good repair; and the food-contact surfaces of such equipment and utensils shall, in addition, be easily accessible for cleaning, non-toxic, corrosion resistant and relatively nonabsorbent.

2. Cleanliness of Equipment and Utensils:

All eating and drinking utensils shall be thoroughly cleaned and sanitized after each usage. All kitchenware and food-contact surfaces of equipment, exclusive of cooking surfaces of equipment, used in the preparation or serving of food or drink, and all food storage utensils, shall be thoroughly cleaned after each use. Cooking surfaces of equipment shall be cleaned at least once a day. All utensils and food-contact surfaces of equipment used in the preparation, service, display or storage of potentially hazardous food shall be thoroughly cleaned and sanitized prior to such use. Nonfood-contact surfaces of equipment shall be cleaned at such intervals as to keep them in a clean and sanitary condition. After cleaning and

until use, all food-contact surfaces of equipment and utensils shall be so stored and handled as to be protected from contamination. All single-service articles, such as plastic cups, forks, spoons, knives, paper plates, paper cups, and the like, shall be stored, handled, and dispensed in a sanitary manner, and shall be used only once.

IV. SANITARY FACILITIES AND CONTROLS:

1. Water Supply:

The water supply shall be adequate, of a safe, sanitary quality and from an approved source. Hot and cold running water under pressure shall be provided in all areas where food is prepared, or equipment, utensils or containers are washed.

Water, if not piped into the establishment, shall be transported and stored in approved containers and shall be handled and dispensed in a sanitary manner. The same procedure as stated applies also when there is a temporary or emergency shut-off of the community water supply system.

Ice used for any purpose shall be made from water which comes from an approved source, and shall be used only if it has been manufactured, stored, transported, and handled in a sanitary manner. The picking of ice by an employee's bare hands is prohibited. Tongs shall be used at all times when picking ice for customers' use.

2. Sewage Disposal:

All sewage shall be disposed of in a Public Sewerage System or in the absence therefore, shall be disposed in individual Sewage Disposal System (Septic Tank), in a manner approved by the Director of the Bureau of Health Services.

3. Plumbing:

Plumbing shall be so sized, installed and maintained as to carry adequate quantities of water to required locations throughout the establishment; as to prevent contamination of the water supply, as to properly convey sewage and liquid wastes from the establishment to the sewerage or sewage-disposal system; and so that it does not constitute a source of contamination of food, equipment, or utensils or create an unsanitary condition or nuisance. There shall be no exposed waste pipes on the ceiling of any room where food is prepared, served or stored unless such pipes are provided with suitable means to carry off possible leakage or condensation. All plumbing fixtures shall be connected to a sanitary sewage or to an approved private sewage disposal system.

4. Each food-service establishment shall be provided with adequate, conveniently located toilet facilities for its employees. Toilet fixtures, including rooms and

fixtures shall be kept in a clean condition and in good repairs. The doors of all toilet rooms and anterooms shall be tight-fitting and self closing. Toilet tissues shall be provided at all times. Easily-cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Where the use of non-water-carried sewage disposal facilities have been approved by the Director of the Bureau of Health Services, such facilities shall be separate from the establishment. When toilet facilities are provided for patrons, such facilities shall meet the requirements of this section.

Where toilet rooms are located within a food-service establishment they shall be separated from any room in which food, drink, or utensils are handled, stored, or served by an anteroom that is well-lighted and adequately ventilated to the outside air.

5. Each food-service establishment shall be provided with adequate, conveniently-located hand-washing facilities for its employees, including a lavatory or lavatories equipped with an approved mixing valve or combination faucet to dispense hot and cold or tempered running water, hand-cleansing soap or detergent and approved lavatories shall also be located within the area where food is prepared. When such lavatories are located in the food-preparation area, the lavatory in the toilet or anteroom needs to be provided only with cold running water. Such facilities shall be kept clean and in good repair.

6. Garbage and Rubbish Disposal:

All garbage and rubbish containing food wastes shall, prior to disposal, be kept in leakproof, non-absorbent containers which shall be kept covered with tight-fitting lids when filled or stored, or not in continuous use: provided, that such containers need not be covered when stored in a special insect-proofed room or enclosure, or in a food-waste refrigerator. No garbage shall be stored in a food refrigerator. All other rubbish shall be stored in containers, rooms or areas in an approved manner. The rooms, enclosures, areas and containers used shall be adequate for the storage of all food waste and rubbish accumulating on the premises. Adequate cleaning facilities shall be provided, and each container, room or area shall be thoroughly cleaned after the emptying or removal of garbage and rubbish. All garbage and rubbish shall be disposed of at sufficient frequency and in such a manner as to prevent a nuisance.

- Item 7. Insect and Rodent Control:

Effective measures shall be utilized to minimize the entry, presence, and propagation of rodents, flies, cockroaches, or other insects. The premises shall be maintained in a condition that prevents the harborage or feeding of insects or rodents (rats and mice).

Openings to the outside shall be effectively protected against the entry of rodents.

Outside openings shall be protected against the entry of insects by tight-fitting, self-closing doors; closed windows; screening; controlled air currents or other means. Screen doors shall be self-closing, and screens for windows, intake and exhaust air ducts, and other openings to the outside shall be tight fitting and free of breaks. Screening materials shall be not less than 16 mesh to the inch.

V. OTHER FACILITIES AND OPERATIONS

Item 1. Buildings:

All buildings used for the storing, handling, preparation, and serving of food shall be properly constructed and maintained in good repair.

Item 2. Floors, Walls and Ceilings:

The floor surfaces in kitchens, as in all other rooms and areas in which food is stored or prepared and in which utensils are washed, and in walk-in refrigerators, dressing or locker rooms and toilet rooms, shall be of smooth, nonabsorbent materials, and so constructed as to be easily cleanable: Provided, that the floors of non-refrigerated, dry-food storage areas need not be non-absorbent. All floors shall be kept clean and in good repair. Floor drains shall be provided in all room where normal operations release or discharge water or other liquid waste on the floor. All exterior areas where food is served shall be kept clean and properly drained, and surfaces in such areas shall be finished so as to facilitate maintenance and minimize dust. The walls and ceilings of all rooms shall be kept clean and in good repair. All walls of rooms or areas in which food is prepared, or utensils or hands are washed, shall be easily cleanable, smooth and light-colored, and shall have washable surfaces up to the highest level reached by splash or spray. Pass-through openings between the food-handling area and the exterior shall be no larger than 2 feet by 2-1/2 feet and shall be provided with approved closing devices.

Item 3. Lighting:

All areas where food is prepared or utensils washed and sanitized, shall be provided with not less than 20 foot candles of light. Food storage areas, hand washing areas, dressing or locker rooms, toilet rooms, anterooms and garbage and rubbish-storage areas shall be provided with not less 10 foot candles of light. During all clean up activities, adequate light shall be provided in the area being cleaned, and upon or around equipment being cleaned.

Item 4. Ventilation:

All rooms in which food is prepared or served or utensils are washed, dressing or locker rooms, toilet rooms, and garbage and rubbish-storage areas shall be well-ventilated. Ventilation hoods and devices shall be designed to prevent grease or condensation from dripping into food or onto foodpreparation surfaces. Filters, where used, shall be readily

removable for cleaning or replacement. Ventilation system shall comply with applicable local fire-prevention and other requirements and shall, when vented to the outside air, discharge in such manner as not to create a nuisance.

Item 5. Dressing Room and Lockers:

Adequate facilities shall be provided for the orderly storage of employees routinely change clothes within the establishment; one or more dressing rooms or designated areas shall be located outside of the food preparation, storage, and serving areas, and the utensils-washing and storage areas: Provided, that, when approved by the Director of the Bureau of Health Services, such an area may be located in a storage room where only completely packaged food is stored. Designated areas shall be equipped with adequate lockers, and lockers or other suitable facilities shall be provided in dressing rooms. Dressing rooms and lockers shall be kept clean.

Item 6. Housekeeping:

All parts of the establishment and its premises shall be kept neat, clean, and free of litter and rubbish. Cleaning operation shall be conducted in such a manner as to minimize contamination of food and food-contact surfaces. No operation of food-service establishment shall be conducted in any room used as living or sleeping quarters. Food-service establishments operations shall be separated from any living or sleeping quarters by complete partitioning and solid, self-closing doors. Soiled linens, coats, and aprons shall be kept in suitable containers until removed for laundering. No live birds or animals shall be allowed in any area used for the conduct of food-service establishment operations.

_____/s/_____
Tokiwo Sumang
Chief Sanitarian