

15A NCAC 18A .3634 FOOD SERVICE AREA LAVATORY FACILITIES

- (a) In Resident Camps, lavatory facilities, including hot and cold running water and a combination supply faucet or tempered water and sanitary towels or hand-drying devices and soap, shall be provided for staff and campers in food preparation and utensil washing areas.
- (b) For employees, at least one lavatory shall be provided in the kitchen area in addition to any lavatories that may be provided in employees' toilet rooms.
- (c) Dishwashing sinks, vegetable sinks and pot sinks shall not be used as handwashing facilities.
- (d) The lavatories shall be kept clean and in good repair.

History Note: Authority G.S. 130A-235; 130A-248;
Eff. October 1, 2007;
Pursuant to G.S. 150B-21.3A, rule is necessary without substantive public interest Eff. July 20, 2019.