

COUNTY AND IS SUBJECT TO STATE AND LOCAL HEALTH REGULATIONS THAT GOVERN OCCUPANCY AND USE OF PRIVATE FAMILY HOMES.

(D) IN EACH COUNTY, THE HEALTH OFFICER SHALL INSPECT EACH GROUP HOME THAT IS INTENDED FOR NO MORE THAN 14 RESIDENTS.

4-324.

(A) (1) THE FLOORS, WALLS, CEILINGS, SIDEWALKS, FURNITURE, RECEPTACLES, IMPLEMENTS, AND MACHINERY OF OR IN ANY FOOD ESTABLISHMENT SHALL BE KEPT IN A CLEAN AND SANITARY CONDITION AT ALL TIMES.

(2) THE DESIGN AND CONSTRUCTION OF EXISTING EQUIPMENT IN FOOD ESTABLISHMENTS SHALL BE ACCEPTED BY THE DEPARTMENT, IF THE EXISTING EQUIPMENT:

(i) COMPLIED WITH THE DEPARTMENT'S STANDARDS THAT PREVAILED AT THE TIME OF THE INSTALLATION;

(ii) ACCOMPLISHES ITS INTENDED AND REQUIRED FUNCTION IN THE ESTABLISHMENT;

(iii) IS CLEANABLE;

(iv) IS FREE OF HAZARDOUS MATERIALS AND TOXIC FOOD CONTACT SURFACES; AND

(v) IS IN GOOD REPAIR.

(B) ANY VEHICLE THAT IS USED TO TRANSPORT FOOD SHALL BE KEPT IN A CLEAN AND SANITARY CONDITION AT ALL TIMES.

(C) A CONDITION THAT IS UNCLEAN AND UNSANITARY EXISTS WHENEVER ANY OF THE FOLLOWING OCCURS:

(1) ANY FOOD IN THE PROCESS OF MANUFACTURE, PREPARATION, PACKING, CANNING, FREEZING, STORING, SALE, DISTRIBUTION, OR TRANSPORTATION IS NOT PROTECTED AS FAR AS PRACTICABLE FROM FLIES, FILTH, AND ANY FOREIGN OR INJURIOUS CONTAMINATION;

(2) REFUSE, DIRT, OR WASTE PRODUCTS SUBJECT TO DECOMPOSITION AND FERMENTATION THAT ARE INCIDENT TO THE MANUFACTURE, PREPARATION, PACKING, CANNING, FREEZING, STORING, SALE, DISTRIBUTION, OR TRANSPORTATION OF FOOD ARE NOT REMOVED DAILY OR AT ANY APPROVED A FREQUENCY REQUIRED BY THE DEPARTMENT;

(3) ANY RECEPTACLE, CHUTE, PLATFORM, RACK, TABLE, SHELF, UTENSIL, OR MACHINERY USED IN MOVING, HANDLING, CUTTING, CHOPPING, MIXING, CANNING, FREEZING, OR PROCESSING FOOD IS NOT KEPT CLEAN;