

(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;

(4) THE CLOTHING OR BODY OF ANY INDIVIDUAL EMPLOYED IN THE ESTABLISHMENT, PLACE, OR VEHICLE IS NOT KEPT AS CLEAN AS THE NATURE OF THE EMPLOYMENT PERMITS;

(5) THE FOOD ESTABLISHMENT LACKS AN ADEQUATE SUPPLY OF POTABLE WATER; OR

(6) THE FOOD ESTABLISHMENT LACKS AN ADEQUATE SEWAGE DISPOSAL FACILITY.

4-325.

(A) EACH FOOD ESTABLISHMENT SHALL HAVE:

(1) A CONVENIENT TOILET THAT IS:

(I) EXCEPT AS PROVIDED IN SUBSECTION (C) OF THIS SECTION, SEPARATED FROM ANY ROOM IN WHICH FOOD IS MANUFACTURED, PREPARED, PACKED, CANNED, FROZEN, SOLD, OR DISTRIBUTED;

(II) KEPT IN A SANITARY CONDITION; AND

(III) PROPERLY VENTILATED; AND

(2) A CONVENIENT LAVATORY THAT IS:

(I) SUPPLIED WITH SOAP, WATER, TOWELS, OR OTHER APPROVED HAND DRYING DEVICES;

(II) KEPT IN A SANITARY CONDITION; AND

(III) PROPERLY VENTILATED.

(B) EACH FOOD SERVICE FACILITY WHICH PREPARES FOOD AND PROVIDES SEATING FOR PATRONS ESTABLISHED AFTER JANUARY 1, 1979 SHALL HAVE AVAILABLE FOR THE PUBLIC:

(1) A CONVENIENT TOILET THAT IS KEPT IN A SANITARY CONDITION; AND

(2) A CONVENIENT LAVATORY THAT IS:

(I) SUPPLIED WITH SOAP, WATER, TOWELS OR OTHER APPROVED HAND DRYING DEVICES;

(II) KEPT IN A SANITARY CONDITION; AND