

APPENDIX E

Trash Enclosures

FOOD FACILITIES

Garbage, Trash, Compost and Recycling Collection Area(s):

Enclosure

1. Enclosure must be located no more than 400 feet from kitchen, service and dining areas.
2. Enclosable on five sides (bottom, 3 non-access and 1 access/gate).
Note: No roof required if collection containers have lids that are kept shut when not in immediate use.
3. Large enough to accommodate easy access for storage, disposal/use, cleaning and removal of all containers (trash, garbage, recycle, compost, tallow bin, etc.).
4. Adequately sized and easily cleanable collection containers required for each facility using enclosure.
5. Selection of compactor must comply with Facilities Management requirements and be approved (cleanability of surfaces, installation, etc.) by EH&S.
6. Interior surface materials (walls, floors, ceiling) must be easily cleanable and must be capable of withstanding expected impacts.

Water

1. Provide pressurized supply of domestic hot and cold water.
2. Install approved and appropriate backflow prevention device (BFPD) at hose bib.
3. Install hose bib 3 feet above floor surface.
4. Install hose storage device at height that does not create ergonomic concerns and does not interfere with proper operation of the BFPD (depends on hose attachment(s) that will be used & type of BFPD installed).

Floor

1. Floor surface must be constructed of a durable, easily cleanable, non-absorbent material (e.g., concrete).
2. Floor surface must be sloped (1:50) to a sanitary sewer.
Note: To minimize impact to the Campus Wastewater Treatment Plant, the area sloped to the sanitary sewer **shall not exceed the footprint of the trash enclosure.**

Miscellaneous Cleaning Equipment

1. Provide suitable cleaning implements (e.g., high pressure pumps, steam) necessary for effective cleaning of receptacles.
2. Provide protected location for storage of detergent and supplies necessary for adequate cleaning of waste handling units.

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APPLICABLE CODES

1. California Retail Food Code (aka CalCode)
2. California Health and Safety Code
3. Environmental Health Code (Division 104)
4. Retail Food Code (Part 7)
5. Plumbing Code (Chapter 7, Water)
6. Refuse Regulation (Article 4)

STORAGE AND DISPOSAL

Section 114244

1. Each food facility shall be provided with any facilities and equipment necessary to store or dispose of all waste material.
2. Waste receptacles (recycle, landfill, compost) shall be provided for use by consumers.
3. A receptacle shall be provided in each area of the food facility or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed.

Section 114245

1. An area designated for refuse, recyclables, returnables, and a redeeming machine for recyclables or returnables shall be located so that it is separate from food, equipment, utensils, linens, and single-service and single-use articles, and a public health hazard or nuisance is not created.
2. Receptacles and waste handling units for refuse, recyclables, and returnables shall not be located so as to create a public health hazard or nuisance or interfere with the cleaning of adjacent space.

Section 114245.1

1. All refuse, recyclables, and returnables shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers and shall be contained so as to minimize odor and insect development by covering with close-fitting lids or placement in a disposable bag that is impervious to moisture and then sealed.
2. Refuse containers inside a food facility need not be covered during periods of operation.
3. All refuse shall be removed and disposed of in a sanitary manner as frequently as may be necessary to prevent the creation of a nuisance.
4. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
5. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

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Section 114245.2

Cardboard or other packaging material that does not contain food residues and that is awaiting regularly scheduled delivery to a recycling or disposal site may be stored outside without being in a covered receptacle if it is stored so that it does not create a rodent harborage problem.

Section 114245.3

If located within the food facility, a storage area for refuse, recyclables, and returnables shall meet the requirements for floors, walls, ceilings, and vermin exclusion as specified in this part.

Section 114245.4

If provided, an outdoor storage area or enclosure used for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be easily cleanable, durable, and sloped to drain.

Section 114245.5

Receptacles and waste handling units for refuse and recyclables shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

Section 114245.6

1. Receptacles and waste handling units for refuse, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or single-service and single-use articles, and wastewater shall be disposed of as specified under Section 114241.
2. Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.

Section 114245.7

1. Except as specified in Subdivision (b), suitable cleaning implements and supplies such as high pressure pumps, hot water, steam, and detergent shall be provided as necessary for effective cleaning of receptacles and waste handling units for refuse, recyclables, and returnables.
2. If approved, off-premises-based cleaning services may be used if on-premises cleaning implements and supplies are not provided.