

SECTION 5 - WATER SUPPLY AND SEWAGE DISPOSAL

Where a non-municipal water supply or sewage disposal system is utilized, the location of these facilities shall be noted on the plans and certification provided that state and local regulations are to be complied with.

WATER SUPPLY

Enough potable water for the needs of the food service establishment shall be provided from a source constructed and operated according to **Standards** Title 15A Subchapter 18A of the North Carolina Administrative Code .1700 - Protection Of Water Supplies; or the **Rules Governing Public Water Systems** Title 15A Department of Environment, Health, And Natural Resources Subchapter 18C Sections .0100-. 2100. - Water Supplies.

Cross-connections with sewage lines; unapproved water supplies or other potential sources of contamination are prohibited. Hot and cold running water under pressure shall be provided to food preparation, utensil and handwashing areas, and any other areas in which water is required for cleaning. Running water under pressure shall be provided in sufficient quantity to carry out all food preparation, utensil washing, hand washing, cleaning, and other water-using operations.

SEWAGE DISPOSAL

All sewage including liquid waste shall be disposed of by a public sewage system or by a sewage disposal system constructed and operated according to Federal Standards 40 CFR 403.5; State **Laws And Rules For Sewage Treatment And Disposal Systems** Title 15A of the North Carolina Administrative Code, Subchapter 18A, Section .1901-. 1968 - Sewage Treatment And Disposal Systems.

Wastewater from food service equipment such as utensil wash sinks, prep sinks, dishmachines and other equipment that discharge liquid wastewater should be discharged to a sanitary Floor-Type sink wastewater receptor as illustrated below in

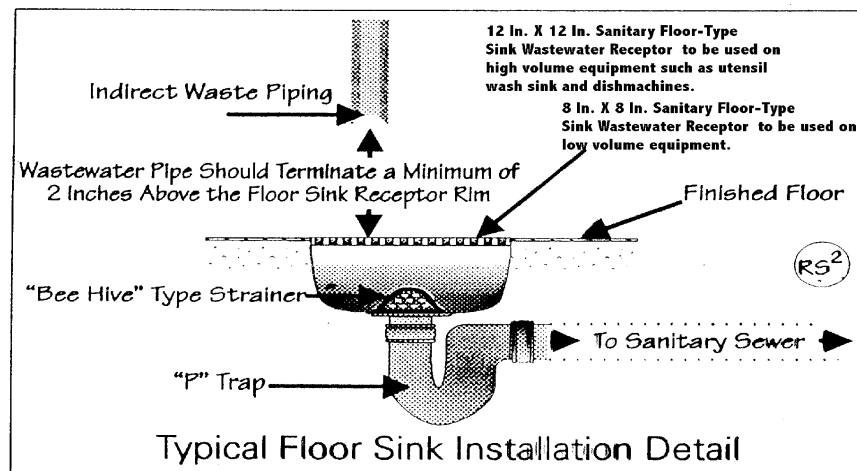


Figure #2