

**ALABAMA STATE COMMITTEE OF PUBLIC HEALTH
BUREAU OF ENVIRONMENTAL SERVICES
ADMINISTRATIVE CODE**

**CHAPTER 420-3-22
FOOD ESTABLISHMENT SANITATION**

420-3-22-.10 Priority Category 2 Establishments.

(1) **General** - A Priority Category 2 establishment shall comply with the requirements of these rules, except as otherwise provided. The application for a permit and the permit shall specify the designated food items that will be prepared, handled, or served. It shall be the responsibility of the person applying for a Priority Category 2 Establishment Food Permit to show evidence satisfactory to the Health Officer that any proposed food items for sale meet the requirements of 420-3-22-.01(4)(a)23.

(a) Establishments serving only coffee in single service cups and utilizing single service stirrers and coffee condiments that are not time/temperature control for safety do not require a permit or inspections.

(b) Self-contained ice vending machines that dispense only bagged ice do not require a permit or inspections.

(2) **Facilities**

(a) An adequately sized warewashing sink having at least two compartments furnished with hot and cold water and a drain board or easily movable dish table shall be used for cleaning all equipment and utensils in a Priority Category 2 establishment.

(b) At least one handwashing sink shall be provided convenient to the work area. Each handwashing sink shall be provided with hot and cold water tempered by means of a mixing valve or combination faucet. Soap and provisions for hand drying shall be furnished at each handwashing sink.

(c) Priority Category 2 establishments shall have the garbage and refuse container cleaning facilities specified in 420-3-22-.05. Outside storage of garbage and refuse containers shall be in accordance with 420-3-22-.05 except that portion which requires storage of outside garbage containers on or above a smooth surface of nonabsorbent material such as concrete or machine laid asphalt. Refuse handling units shall be exempt from 420-3-22-.05 provided that insanitary conditions do not develop which create a health hazard or cleaning problem.

(d) The construction requirements of any area wherein equipment and utensils are washed or operation of equipment such as popcorn machines may result in grease, steam, or water accumulations shall include those specified in 420-3-22-.06. The construction requirements of 420-3-22-.06 shall not apply to any food service area or toilet room area of the limited food establishment in which no health hazard or cleaning problem will be created.

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Statutory Authority: Code of Ala. 1975, §§22-2-2(6), 22-20-5.

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