

# Ordinance No. 566

AN ORDINANCE to amend and re-enact Section 6, Chapter 18 of the Code of the City of Alexandria, Virginia, enacted as a whole July 2, 1940 and made effective August 5, 1940, as said Chapter 18 is amended by Ordinance No. 489 adopted February 11, 1947 and made effective April 1, 1947, which chapter relates to food handling establishments, itinerant restaurants and prohibits the sale of unwholesome, contaminated or adulterated food and drink and certain meat and shellfish, and which said Section 6 relates to the grading of food handling establishments.

BE IT ORDAINED BY THE COUNCIL OF THE CITY OF ALEXANDRIA, VIRGINIA.

Section 1. That Section 6, Chapter 18, of the Code of the City of Alexandria, Virginia, enacted as a whole July 2, 1940 and made effective August 5, 1940, as said Chapter 18 is amended by Ordinance No. 489, adopted February 11, 1947 and made effective April 1, 1947, be and the same hereby is amended and re-enacted to read as follows:

**Sec. 6. Grading of Food Handling Establishments.**

The grading of all food handling establishments shall be based upon the following standards, and all grade A food handling establishments shall comply with all of the following items of sanitation:

**Item 1. Floors.** The floors of all rooms in which food or drink is stored, prepared, or served, or in which utensils are washed, shall be of such construction as to be easily cleaned, shall be smooth, and shall be kept clean and in good repair.

**Item 2. Walls and Ceilings.** Walls and ceilings of all rooms shall be kept clean and in good repair. All walls and ceilings or rooms in which food or drink is stored, prepared, or otherwise handled shall be finished in light color. The walls of all rooms in which food or drink is prepared or in which utensils are washed shall have a smooth, washable surface up to the level reached by splash or spray.

**Item 3. Doors and Windows.** When flies are prevalent, all openings into the outer air shall be effectively screened and doors shall be self-closing, unless other effective means are provided to prevent the entrance of flies.

**Item 4. Lighting.** All rooms in which food or drink is stored or prepared or in which utensils are washed shall be well lighted. If lighting of window space be less than ten per cent of the floor area, its equivalent in artificial light shall be provided.

**Item 5. Ventilation.** All rooms in which food or drink is stored, prepared, served, or otherwise handled, or in which utensils are washed, shall be well ventilated. Exhaust fans and metal hoods over ranges, equipped with ventilators, must be provided when necessary to prevent odors and condensation and to promote cleanliness.

**Item 6. Toilet Facilities.** Every food handling establishment shall be provided with adequate approved and conveniently located toilet facilities for its patrons and employees, conforming with the laws of the City of Alexandria and with the laws of the State of Virginia; provided, that establishments serving only beverages, ice cream and short orders shall not be required to provide toilet facilities for their patrons, but this exception shall not apply to places serving beer for on-premises consumption. In food handling establishments hereafter constructed toilet rooms shall not open directly into any rooms in which food, drink or utensils are handled or stored. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, in good repair, and well lighted and ventilated. Handwashing signs shall be posted in each toilet room used by employees.

**Item 7. Water Supply.** Hot and cold running water under pressure shall be easily accessible to all rooms in which food is prepared or utensils are washed, and the water supply shall be adequate, and of a safe, sanitary quality.

**Item 8. Lavatory Facilities.** Adequate and convenient hand-washing facilities shall be provided for patrons and employees and shall include approved sanitary wash basins, running water under pressure, soap and individual or single service towels; provided, that establishments serving only beverages, ice cream and short orders shall not be required to provide handwashing facilities for their patrons, but this exception shall not apply to places serving beer for on-premises consumption. The use of the common towel is prohibited. No employee shall resume work after using toilet room without first washing his hands.

**Item 9. Construction of Utensils and Equipment.** All multi-use utensils and all show and display cases or windows, counters, shelves, tables, refrigerating equipment, sinks, and other equipment or utensils used in connection with the operation of a food handling establishment shall be so constructed and so placed as to be easily cleaned within and without and shall be kept in good repair. All table tops must be of non-absorbent material when deemed necessary by the Health Officer. Table covers, napkins, and so forth, must be clean and all shelves shall be clean, free from unnecessary articles and neatly arranged. All napkins shall be discarded or laundered after each usage. No cracked, chipped or broken utensils shall be used. Utensils containing or plated with cadmium or lead shall not be used, provided, that solder containing lead may be used for joining.

**Item 10. Cleaning and Bactericidal Treatment of Utensils and Equipment.** All equipment, including display cases or windows, counters, shelves, tables, refrigerators, stoves, hoods, and sinks, shall be kept clean and free from dust, dirt, insects, and other contaminating material. All cloths used by waiters, chefs, and other employees shall be clean. Single-service containers shall be used only once.

All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively subjected to an approved bactericidal process after each usage. All multi-use utensils used in the preparation or serving of food or drink shall be thoroughly cleaned and effectively subjected to an approved bactericidal process immediately following the day's operation. Drying cloths, if used, shall be clean and shall be used for no other purpose.

All coils and lines on beer dispensing systems must be cleaned at least once a week and the record for this cleaning must be kept on hand for inspection.

No articles, polish, or other substance containing any cyanide preparation or other poisonous material shall be used for the cleaning or polishing of utensils.

**Item 11. Storage and Handling of Utensils and Equipment.** After bactericidal treatment, utensils shall be stored in a clean, dry place protected from flies, dust, and other contamination, and shall be handled in such manner as to prevent contamination as far as practicable. Single-service utensils shall be purchased only in sanitary containers, shall be stored therein in a clean, dry place until used, and shall be handled in a sanitary manner.

**Item 12. Disposal of Wastes.** All wastes shall be properly disposed of, and all garbage and trash shall be kept in suitable covered receptacles, in such manner as not to become a nuisance.

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Item 13. **Refrigeration.** All readily perishable food and drink shall be kept at a temperature of 50° F. or lower, except when being prepared or served. All refrigerators and refrigerated show cases shall be constructed of such materials that will permit thorough cleaning, shall be kept clean, and all waste water from refrigeration equipment shall be properly disposed of. All refrigerators and refrigerated show cases shall be equipped with a reasonably accurate thermometer.

Item 14. **Wholesomeness of Food and Drink.** All food and drink shall be clean, wholesome, free from spoilage and so prepared as to be safe for human consumption and must comply in all respects with all laws of the State of Virginia, whether heretofore or hereafter enacted. All milk, fluid milk products, ice cream, and other frozen desserts shall be from approved sources. Milk and fluid milk products shall be served in the individual original containers in which they were received from the distributor or from bulk container equipped with an approved dispensing device; provided, that this requirement shall not apply to cream, which may be served from the original bottle or from a dispenser approved for such service.

All meat shall be from sources approved by the United States Department of Agriculture, or the Virginia State Department of Agriculture and Immigration, or under special permit granted by the Alexandria Health Department.

All oysters, clams, and mussels shall be from approved sources, and if shucked shall be kept until used in the containers in which they were placed at the shucking plant.

Item 15. **Storage, Display and Serving of Food and Drink.** All food and drink shall be so stored, displayed, and served as to be protected from dust, flies, vermin, depredation and pollution by rodents, unnecessary handling, droplet infection, overhead leakage, and other contamination. No animals or fowls shall be kept or allowed in any room in which food or drink is prepared, stored or otherwise handled. All means necessary for the elimination of flies, roaches, and rodents shall be used.

Item 16. **Cleanliness of Employees.** All employees shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils or equipment. Employees shall not expectorate or use tobacco in any form in rooms in which food is prepared. No employee shall be permitted to use alcoholic beverages while on duty nor be permitted to work while under the influence thereof.

Item 17. **Miscellaneous.** The premises of all food handling establishments shall be kept clean and free of litter or rubbish. Methods used for the control of vermin and rodents must be effective at all food handling establishments. None of the operations connected with a good handling establishment shall be conducted in any room used as living or sleeping quarters. Adequate lockers or dressing rooms shall be provided for employees' clothing and shall be kept clean. Soiled linens, coats, and aprons shall be kept in containers provided for this purpose.

Grade B food handling establishments are those which fail to comply with items 1, 2, 4, 5, or 17, but which conform with all other items of sanitation required for grade A food handling establishments. Grade C food handling establishments are those which fail to comply with either the grade A or the grade B requirements.

Section 2. That this ordinance shall be published in the Alexandria Gazette and it shall become effective the day after its publication.

WILLIAM T. WILKINS  
Mayor

January 18, 1949