

(3) Licensed food establishments. In all food establishments licensed by the Cabinet for Health and Family Services, Department for Public Health, the following requirements shall be met:

(a) Hand washing sinks.

1. All hand washing sinks shall have a minimum hot water temperature of 100 degrees Fahrenheit and a maximum of 120 degrees Fahrenheit.

2. Self-closing faucets shall provide a flow of water for no less than fifteen (15) seconds from activation.

3. Placement of hand washing sinks shall be approved by the Cabinet for Health and Family Services, Department for Public Health.

(b) A three (3) compartment sink for washing utensils shall be required which may drain by:

1. A direct connection with a minimum of a two (2) inch drain; or

2. An indirect connection to a three (3) inch trap with a minimum of an eight (8) inch by eight (8) inch open grated floor sink.

(c) Dishwashing or ware washing machines shall discharge indirectly through a three (3) inch open receptacle.

(d) Residential type dishwashing machines may discharge through either an air gap device or indirectly through a three (3) inch open receptacle.

(e) Food preparation sinks shall discharge by an indirect connection to a minimum three (3) inch trap.

(f) All hub drains, open receptacles, floor sinks or other waste receptacles shall extend one (1) inch above the floor plane unless a full grate/strainer is installed flush with the floor.

(g) Occupied mobile food units shall:

1. Use only Kentucky Plumbing Code approved material;

2. Meet the requirements of the Kentucky Plumbing Code;

3. Have a waste tank no less than fifty (50) percent larger than the freshwater tank;

4. Have a national Sanitary Foundation (NSF) approved freshwater tank for potable water; and

5. Have a minimum of a three (3) compartment sink and one (1) hand sink

