

## Chapter 14

### HEALTH AND SANITATION\*

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\***Charter reference(s)**--Health and sanitation, Ch. 6.

**Cross reference(s)**--Animals, Ch. 5; diseased animals, Ch. 5-7; barbershops and cosmetology salons, Ch. 8; inspection of barbershops and cosmetology salons, § 8-3; buildings, Ch. 9; erosion and sediment control, Ch. 10; fire protection, Ch. 12; flea markets and garage and/or yard sales, Ch. 13; licenses generally, Ch. 15; nuisances, Ch. 16; solid waste, weeds, tree trimmings, leaves, Ch. 24; water and sewers, Ch. 29; disposition of human excrement, § 29-81 et seq.

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## ARTICLE I. IN GENERAL

### Sec. 14-1. Compliance with vaccination regulations.

In case of an epidemic of any contagious or infectious disease in or near the Town, if compulsory vaccination of all inhabitants of the Town is required by order of the Health Officer every inhabitant of the Town shall comply with such order and be vaccinated. If any such inhabitant refuses to be vaccinated he shall be quarantined in his place of residence until he complies with such order of vaccination.

(Code 1972, § 17-1)

**Charter reference(s)**--Quarantines and infectious diseases, § 6.01.

### Sec. 14-2. Polluting, etc., branches, streams or creeks.

(a) It shall be unlawful for any person to contaminate any branch, stream or creek in the Town or change or attempt to change in whole or in part the course of any such branch, stream or creek or obstruct in whole or in part the flow of the water in any such branch, stream or creek, whether public or private property, by throwing, placing or dumping into such branch, stream or creek or the bed thereof any garbage, waste, sewage, trash, paper, wood, boards, posts, stones, ashes or any substance of any nature whatsoever.

(b) Any person who violates this section shall be guilty of a class 3 misdemeanor.

(Code 1972, § 17-3)

### Secs. 14-3--14-30. Reserved.

## ARTICLE II. FOOD ESTABLISHMENTS\*

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**\*Cross reference(s)**--Alcoholic beverages, Ch. 4; dancehalls, § 17-4.

**State law reference(s)**--Food and drink, Code of Virginia, § 3.1-361 et seq.; restaurants, Code of Virginia, Tit. 35.1.

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### DIVISION 1. GENERALLY

### Sec. 14-31. Application of article.

All establishments which manufacture, serve, prepare, pack, store, sell or distribute food or food products or beverages shall comply with the provisions of this article.

(Code 1972, § 13-1)

### Secs. 14-32--14-40. Reserved.

## DIVISION 2. CONSTRUCTION STANDARDS\*

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\*Cross reference(s)--Buildings, Ch. 9.  
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**Sec. 14-41. Kitchen floors.**

The floors of kitchens in food establishments shall be made of tile, concrete or other impervious material approved by the Health Officer or of wood and shall be kept clean and in good repair. The entire kitchen floor must be free of unnecessary articles.  
(Code 1972, § 13-3)

**Sec. 14-42. Walls and ceilings.**

The walls and ceilings in food establishments shall be constructed of material that can be cleaned easily and shall be painted with a light colored paint or finished in a manner approved by the Health Officer.  
(Code 1972, § 13-4)

**Sec. 14-43. Lighting and ventilation.**

In any new establishment opening up for the purpose of dispensing food, the window space must not be less than ten percent of the floor area, and the windows must be so arranged as to give the maximum amount of natural light. Adequate artificial light must be provided for use during periods when there is not sufficient natural light. Metal hoods over ranges equipped with ventilators and exhaust fans must be provided where the Health Officer deems it necessary.  
(Code 1972, § 13-5)

**Sec. 14-44. Drains and waste pipes.**

Drains and waste pipes from floors, wash sinks, soda fountains, iceboxes, etc., in food establishments must be of sufficient size, well trapped and in a good state of repair.  
(Code 1972, § 13-6)

**Sec. 14-45. Screening and fly prevention.**

All openings in food establishments shall be effectively screened. Outer doors must open outward and be self-closing, unless other effective means are provided to prevent the entrance of flies. Other methods approved by the Health Officer may be used, in addition, to prevent flies in food establishments.  
(Code 1972, § 13-7)

**Sec. 14-46. Toilets and toilet facilities.**

Adequate, approved toilet facilities must be provided for employees in food establishments. Toilets must be constructed and maintained in accordance with the current rules and regulations of the State Department of Health. Toilets must be entirely separate and apart from any room used for the manufacture, storage or handling of food products. Flush toilets used in any food establishment must be provided with tight, self-closing doors, and all new construction must be vestibuled, and the toilet room must be ventilated by means of a window or

flue leading to the outside. All flush toilets must be connected to an approved sewer system or provided with a properly constructed septic tank. Walls, floors, seats and commodes must be clean and a supply of toilet paper must be provided.

(Code 1972, § 13-8)

**Cross reference(s)**--Water and sewers, Ch. 29.

**Sec. 14-47. Water supply.**

Any water supply used at a food establishment shall be properly located, constructed, operated and shall be easily accessible, adequate and of a safe, sanitary quality.

(Code 1972, § 13-9)

**Cross reference(s)**--Water and sewers, Ch. 29.

**Secs. 14-48--14-60. Reserved.**

DIVISION 3. CLEANLINESS AND SANITATION\*

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\***State law reference(s)**--Sanitary requirements for food establishments, Code of Virginia, § 3.1-365 et seq.

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**Sec. 14-61. Foodhandlers; hand washing and hand washing facilities.**

All foodhandlers in food establishments must observe a high standard of personal cleanliness, and they must be constantly supervised in this respect by their employer. The hands of all employees must be washed thoroughly in hot, soapy water after visiting the toilet. The waiters, cooks, etc., must keep their hands away from the mouth and nose and shall wash their hands immediately in hot, soapy water should they become contaminated with oral or nasal secretions. Employees must keep their fingernails short and clean. Adequate hand washing facilities including running hot and cold water or a suitable vessel and an adequate supply of clean water, soap and a clean individual towel shall be provided for each employee.

(Code 1972, § 13-10)

**Sec. 14-62. Utensils, containers, etc.**

All kitchen utensils in food establishments must be of some approved type, constructed of reasonably heavy-gauge material, with a not readily corrodible surface and of a shape that will make cleaning easy. All containers, utensils and other equipment must be in good repair, free of breaks, open seams and corroded places. All utensils not in use must be stored above the floor, inverted when practicable, and protected from flies, dust and insects.

(Code 1972, § 13-11)

**Sec. 14-63. Dishes, cups, glasses, etc.**

Dishes, cups, glasses, etc., in food establishments must be of some approved type, free from cracks and chipped places, clean, properly sterilized after each usage and stored so as not to become contaminated.

(Code 1972, § 13-12)

**Sec. 14-64. Silverware.**

Silverware in food establishments shall be in a good state of repair, clean, properly sterilized after each usage and stored so as not to become contaminated.  
(Code 1972, § 13-13)

**Sec. 14-65. Mechanical equipment.**

Mechanical equipment in food establishments must be maintained in a good state of repair, clean at all times and sterilized as often as the Health Officer deems necessary.  
(Code 1972, § 13-14)

**Sec. 14-66. Dishwashing facilities and equipment.**

Adequate facilities must be maintained for the washing, rinsing and sterilization of all utensils used in the preparation, handling and serving of food and beverages in food establishments. The following is considered the minimum equipment for washing, rinsing and sterilizing such utensils: adequate facilities for heating water for cleaning; adequate wash and rinse vats of not less than three compartments or, if chemicals are used to sterilize utensils, a four-compartment vat. Some approved washing powder must be used.  
(Code 1972, § 13-15)

**Sec. 14-67. Methods of sterilization; drying with towel prohibited.**

One of the following methods of sterilization of dishes and utensils in food establishments shall be used: steam or hot water and chlorine chemicals. If steam is used as a method of sterilization, utensils and dishes must be exposed for at least 15 minutes to at least 170 degrees Fahrenheit or for at least five minutes at 200 degrees Fahrenheit in a steam cabinet, or exposed to a jet of steam for at least one minute. Utensils and dishes may be submerged in hot water of 170 degrees Fahrenheit containing not less than 100 parts per million of chlorine. Utensils and dishes must be submerged in such solution for at least two minutes. The practice of drying eating utensils and dishes with a towel shall not be permitted.  
(Code 1972, § 13-16)

**Sec. 14-68. Tables, shelves, napkins, etc.**

All tables in food establishments must be properly constructed of material that can be thoroughly and easily cleaned. All table tops must be of nonabsorbent material when deemed necessary by the Health Officer. Table tops must be free of unnecessary articles. Table covers, napkins, etc., must be clean and all shelves shall be clean, free of unnecessary articles and neatly arranged. All napkins shall be discarded or laundered after each usage.  
(Code 1972, § 13-17)

**Sec. 14-69. Garbage containers.**

Garbage containers as provided in Section 24-32 shall be provided in food establishments and must be kept clean and sanitary.  
(Code 1972, § 13-18)

**Sec. 14-70. Refrigerators, iceboxes, etc.**

Refrigerators, iceboxes, etc., in food establishments shall be of adequate size to store all perishable food, shall be constructed of material that will permit thorough cleaning, shall be properly drained and ventilated, shall be equipped with a thermometer and kept at a temperature below 50 degrees Fahrenheit at all times, except during periods of defrosting. Floors, walls, ceilings, racks, hooks, pipes, etc., shall be kept clean.  
(Code 1972, § 13-19)

**Sec. 14-71. Protection of food from flies, dust, etc.**

All prepared foods and foods consumed in the raw state in food establishments must be protected from flies, dust, dirt, etc., by properly covering, wrapping with cellophane or displaying in flyproof and dustproof cases.  
(Code 1972, § 13-20)

**Sec. 14-72. Employees' clothing.**

Employees in food establishments must wear clean, washable outer garments at all times while engaged in the preparation, handling and serving of food.  
(Code 1972, § 13-21)

**Sec. 14-73. Examination of employees.**

When suspicion arises as to the possibility of infection, any person connected with any food establishment in the Town whose work brings him in contact with the handling, storage or transportation of food or food products shall furnish such information, permit such physical examination and submit such laboratory specimens as the Health Officer may require for the purpose of determining freedom from infection.  
(Code 1972, § 13-22)

**Sec. 14-74. Vermin and rodent control.**

Owners and operators of food establishments must employ methods for controlling vermin and rodents.  
(Code 1972, § 13-23)

**Cross reference(s)--**Animals, Ch. 5.