

290-5-14-.06 Sanitary Facilities and Controls. Amended.**(1) Water.**

(a) **Approved System.** Enough potable water for the needs of the food service establishment shall be provided from an approved source that is a public water system; or a nonpublic water system that is constructed, maintained and operated according to applicable state or local codes as amended.

(b) **System Flushing and Disinfection.** A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.

(c) **Bottled Drinking Water.** Bottled and packaged potable water shall be obtained from a source that complies with all laws and shall be handled and stored in a way that protects it from contamination. Bottled and packaged potable water shall be dispensed from the original container.

(d) **Standards.** Except as specified under subsection (1)(e) of this Rule:

1. Water from a public water system shall meet 40 CFR 141 – National Primary Drinking Water Regulations and state drinking water quality standards; and

2. Water from a nonpublic water system shall meet state drinking water quality standards.

(e) **Nondrinking Water.** A nondrinking water supply shall be used only if its use is approved for nonculinary purposes such as air conditioning, nonfood equipment cooling, fire protection, and irrigation.

(f) **Sampling.** Except when used as specified under subsection (1)(e) of this Rule water from a nonpublic water system shall be sampled and tested at least annually and as required by state water quality regulations.

(g) **Sampling Report.** The most recent sample report for the nonpublic water system shall be retained on file in the food service establishment or the report shall be maintained as specified by state water quality regulations.

(h) **Capacity.**

1. The water source and system shall be of sufficient capacity to meet the peak water demands of the food service establishment.

2. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food service establishment.

(i) **Pressure.** Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water *except that water supplied as specified under subsection (1)(k)1 and 2 to a temporary food service operation or in response to a temporary interruption of a water supply need not be under pressure.*