ES-2013-008/Manual Warewashing Sink Compartment Requirements – This revision to Maricopa County Environmental Health Code (MCEHC) Chapter VIII, Section I, Regulation 8. removes the outdated one compartment sink allowance that conflicted with the U.S. Federal Drug Administration (FDA) 2009 Food Code for manual warewashing sink requirements. Verbatim text adopted by the BOS on 4/09/14 is shown below in legislative format with added language in upper case and underscored, and deleted language struck-through:

MARICOPA COUNTY ENVIRONMENTAL HEALTH CODE

CHAPTER VIII

FOOD, FOOD PRODUCTS, FOOD HANDLING ESTABLISHMENTS

SECTION 1

GENERAL PROVISIONS

REGULATION 1. to **REGULATION 7**. No Change

REGULATION 8. General Sanitation

The following shall be complied with in all food establishments:

a. to f. No Change

g. Utensils and Equipment

(1) Utensils and equipment, such as but not limited to vats, piping, counters, shelves, sinks, preparation tools, refrigerators, etc., shall be of approved materials and construction, easily cleanable and maintained in a sanitary condition. Equipment shall be certified or classified by an American National Standards Institute Accredited Certification Program, or deemed acceptable by the Department.

~~(a) The minimum number of sink compartments acceptable for manual washing, rinsing and sanitizing utensils and equipment shall be a 3 compartment sink with indirect drain lines except where utensils are limited in type to tongs, scoops and similar articles, the Department may approve a single compartment sink with an indirect drain line~~.

~~(b)~~ **(A)** A separate food preparation sink is required in facilities that have food preparation as determined by the Department.

h. and i. No Change

REGULATION 9. to **REGULATION 11.** No Change