(b) Toilets and urinals shall be designed to be easily cleanable.

(c) Toilet rooms shall be completely enclosed and shall have tight fitting, self-closing, doors with solid surfaces, which shall be closed except during cleaning or maintenance, except as provided by law.

(d) Toilet fixtures and receptacles shall be kept clean and in good repair. A supply of toilet tissue in an appropriate, wall mounted holder shall be provided at each toilet at all times. Easily cleanable receptacles shall be provided for waste materials. Toilet rooms used by women shall have covered waste receptacle(s).

(5) Lavatory Facilities:

(a) Lavatories shall be at least the number required by the applicable plumbing code as amended, and shall be located in food preparation areas, and other areas deemed necessary by the health authority, to permit convenient use by all employees.

(b) Lavatories shall be accessible to employees at all times.

(c) Lavatories shall also be located in or immediately adjacent to toilet rooms or vestibules. Sinks used for food preparation or for washing equipment or utensils shall not be used for handwashing.

(d) Each lavatory shall be supplied with warm water by means of a mixing valve, combination faucet or other mechanisms approved by the health authority. Any self-closing, slow-closing, or metering faucet used shall be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet. Steam mixing valves are prohibited.

(e) A supply of hand-cleaning soap or detergent shall be available at each lavatory. A supply of sanitary towels dispensed from an approved dispenser or a hand-drying device providing heated air shall be conveniently located in each lavatory area. Common towels are prohibited. If sanitary towels are used, easily cleanable waste receptacles shall be conveniently located near the handwashing facilities.

(f) Lavatories, soap dispensers, hand-drying devices, waste receptacles, and all related equipment shall be kept clean and in good repair.

(6) Garbage and Refuse:

(a) Garbage and refuse shall be kept in durable, easily cleanable, insect-proof, and rodent-proof containers that do not leak and do not absorb liquids. A sufficient number of garbage containers shall be provided and used. Plastic bags or wet-strength paper bags shall be used to line these containers.

(b) Containers used in food preparation and utensil washing areas shall be kept covered after they are used, and emptied and cleaned at least once a day. Each container shall be thoroughly cleaned on the inside and outside in a way that does not contaminate food, equipment, utensils, or food preparation areas. Suitable facilities, meeting the requirements of Rule .08, subparagraph (3)(b) of this Chapter shall be provided and used for washing containers.

(c) Containers stored outside the establishment including dumpsters, compactors and compactor systems shall be easily cleanable, shall be provided with tight-fitting lids, doors or covers, and shall be kept
covered when not in actual use. Soiled containers shall be cleaned at a frequency to minimize insect and rodent attraction. In containers designed with drains, drain plugs or screening shall be in place at all times, except during cleaning.

(d) Liquid waste from compacting or cleaning operations shall be disposed of as sewage.

(e) Garbage and refuse on the premises shall be stored in a manner to make them inaccessible to insects and rodents. Plastic bags or wet-strength paper bags or baled units containing garbage or refuse when placed on the outside of the establishment must be stored in approved covered containers. Cardboard or other packaging material not containing garbage or food waste need not be stored in covered containers if bundled or baled.

(f) Garbage or refuse storage rooms, if used, shall be constructed of easily cleanable, nonabsorbent, washable materials, shall be kept clean, shall be insect-proof and rodent-proof and shall be large enough to store the garbage and refuse containers that accumulate and shall be adequately ventilated.

(g) Outside storage areas or enclosures shall be large enough to store the garbage and refuse containers that accumulate and shall be kept clean. Garbage and refuse containers, dumpsters and compactor systems located outside shall be stored on or above a smooth surface of nonabsorbent material such as concrete or machine-laid and sealed asphalt that is kept clean and maintained in good repair.

(h) Garbage and refuse shall be disposed of often enough to minimize the development of an obnoxious odor and the attraction of insects and rodents.

(i) Garbage or refuse shall not be burned. Incineration shall be in accordance with law.

(7) Insect and Rodent Control:

(a) Effective measures intended to minimize the presence of rodents, flies, cockroaches, and other insects on the premises shall be utilized. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents.

(b) All openings to the outside shall be effectively protected against the entrance of rodents and insects. Outside openings shall be protected by tight-fitting self-closing doors, screening, controlled air currents, or other means. Screen doors shall be self-closing, and screens for windows, doors, skylights, transoms, intake and other openings to the outside shall be tight-fitting and free of breaks. Screening material shall not be less than 16 mesh to the inch.

(c) Each insecticide and rodenticide must be approved by the U.S. Environmental Protection Agency for use in food service establishments and shall be used in accordance with label directions.

(d) Insect control devices such as time dispensers, electronic devices must be installed in accordance with guidelines established by the health authority.

290-5-14-.08 Construction and Maintenance of Physical Facilities. Amended.

(1) Floors:

(a) Floors and floor coverings of all food preparation, food storage, utensil washing areas, and the floor of all walk-in refrigerating units, dressing rooms, locker rooms, toilet rooms and vestibules shall be constructed of smooth, durable, nonabsorbent, easily cleanable material such as but not limited to quarry tile, terrazzo, ceramic tile, and durable grades of linoleum or plastic, and shall be maintained in good repair. Nothing in this section shall prohibit the use of nonabsorbent antislip floor products in areas where necessary for safety reasons.

(b) Floors and floor coverings used in other areas shall be properly installed, easily cleanable by conventional methods, and maintained in good repair. Carpeting is prohibited in food preparation, equipment-washing and utensil-washing areas, in food storage areas, and in toilet room areas where urinals or toilet fixtures are located.

(c) The use of sawdust, wood shavings, peanut hulls, or similar material as a floor covering is prohibited.

(d) Properly installed, trapped floor drains shall be provided in floors that are water-flushed for cleaning or that receive discharges of water or other fluid waste from equipment, or in areas where pressure spray methods for cleaning equipment are used. Such floors shall be constructed of terrazzo, ceramic tile or similar nonabsorbent materials, and shall be graded to drain.

(e) Mats and duckboards shall be of nonabsorbent, grease resistant materials and of such size, design, and construction as to facilitate their being easily cleaned. Duckboards shall not be used as storage racks.

(f) In all new or extensively remodeled establishments the junctures between walls and floors shall be covered and sealed in the food preparation, food storage, and utensils-washing rooms and areas, and in walk-in refrigeration facilities, dressing or locker rooms and toilet rooms. In all other areas, the juncture between walls and floors shall be sealed.

(g) Exposed utility service lines and pipes shall be installed in a way that does not obstruct or prevent cleaning of the floor or present a safety hazard.

(2) Walls and Ceilings:

(a) Walls and ceilings, including doors, windows, skylights, and similar closures, shall be maintained in good repair.

(b) The walls, including nonsupporting partitions, wall coverings, and ceilings of walk-in refrigeration facilities, food preparation areas, food storage, equipment-washing and utensil-washing areas, toilet rooms and vestibules shall be light colored, smooth, nonabsorbent, and easily cleanable. Concrete or pumice blocks used for interior wall constructions in these locations shall be filled, sealed and finished to provide a smooth, easily cleanable surface.
(c) Studs, joists, and rafters shall not be exposed in walk-in refrigerating units, food preparation areas, equipment-washing and utensil washing areas, toilet rooms and vestibules. If exposed in other rooms, or areas, they shall be finished to provide an easily cleanable surface.

(d) Exposed utility service lines and pipes shall be installed in away that does not obstruct or prevent cleaning of the walls and ceilings or present a safety hazard.

(e) Light fixtures, vent covers, wall-mounted fans, decorative materials, and similar equipment attached to walls and ceilings shall be easily cleanable and shall be maintained in good repair.

(f) Wall and ceiling covering materials shall be attached and sealed so as to be easily cleanable.

(3) Cleaning of Physical Facilities:

(a) Cleaning of floors and walls, except emergency cleaning of floors, shall be done during periods when the least amount of food is exposed, such as after closing or between meals. Floors, mats, duckboards, walls, ceilings, and attached equipment and decorative materials shall be kept clean. Only dustless methods of cleaning, wet cleaning, or the use of dust-arresting sweeping compounds with brooms are acceptable.

(b) At least one utility sink or curbed cleaning facility shall be provided and used for cleaning of garbage containers, mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid waste. Such facilities shall have a floor drain and be supplied with hot and cold running water, under pressure or steam. The use of lavatories, utensil-washing or equipment-washing, or food preparation sinks for this purpose is prohibited.

(4) Lighting:

(a) Permanently fixed artificial light sources shall be installed to provide at least 20 foot candles of light on all food preparation surfaces and at equipment or utensil-washing work levels.

(b) Permanently fixed artificial light sources shall be installed to provide, at a distance of 30 inches from the floor:

1. at least 20 foot candles of light in utensil and equipment storage areas and in lavatory and toilet areas; and

2. at least 10 foot candles of light in walk-in refrigerating units, dry food storage areas, and in all other areas. This shall also include dining areas during cleaning operations.

(c) Shielding to protect against broken glass falling into food shall be provided for all artificial lighting fixtures located over, by, or within food storage, preparation, service, and display facilities, and facilities where utensils and equipment are cleaned and stored.

(d) Infrared or other heat lamps shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.
(5) Ventilation:

(a) All rooms shall have sufficient mechanical ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes. Ventilation systems shall be installed, cleaned, and operated according to law and, when vented to the outside, shall not create an unsightly, harmful or unlawful discharge.

(b) Intake and exhaust air ducts shall be designed and maintained to prevent the entrance of dust, dirt, and other contaminating materials.

(6) Dressing Rooms and Locker Areas: Enough lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other belongings. Lockers or other suitable facilities shall be located only in the designated dressing rooms or areas containing only sealed packaged food and/or single service articles. If employees routinely change clothes within the establishment, rooms or areas shall be designated and used for that purpose.

(7) Poisonous or Toxic Materials:

(a) There shall be present in food service establishments only those poisonous or toxic materials necessary for maintaining the establishment, cleaning and sanitizing equipment and utensils, and controlling insects and rodents.

(b) Containers of poisonous or toxic materials shall be prominently marked "poison" and distinctly labeled for ingredients according to law for easy identification of contents. The use of food containers for storage of toxic materials is prohibited.

(c) Poisonous or toxic materials necessary for the maintenance of the establishment consist of the following two categories:

1. insecticides and rodenticide; and

2. detergents, sanitizers, related cleaning or drying agents and caustics, acids, polishes and other chemicals.

(d) Each of the categories set forth in subparagraph (c) of this Rule shall be stored physically separate from each other and from foods. All poisonous or toxic materials shall be stored in cabinets or in a similar physically separate place used for no other purpose. This requirement does not prohibit a convenient supply of detergents or sanitizers at utensil or dishwashing stations.

(e) Bactericides, cleaning compounds or other compounds intended for use on food-contact surfaces shall not be used in a way that leaves a toxic residue on such surfaces or that constitutes a hazard to employees or other persons.

(f) Poisonous or toxic materials shall not be stored or used in a way that may contaminate food, food-contact surfaces, equipment, or utensils, nor in a way that constitutes a hazard to employees or other persons, nor in a way other than in full compliance with the manufacturer’s labeling.

(g) Personal medication shall not be stored in food storage, preparation or service areas.
(h) First-aid supplies, if provided, shall be stored and used in a way that prevents them from contaminating food and food-contact surfaces.

(8) Premises:

(a) Food service establishments and all parts of property used in connection with their operations shall be kept free of litter.

(b) The walking and driving surfaces of all exterior areas of food service establishments shall be a hard surface of gravel or similar material effectively treated to facilitate maintenance and minimize dust. These surfaces shall be graded to prevent pooling and shall be kept free of litter.

(c) Only articles necessary for the operation and maintenance of the food service establishment shall be stored on the premises.

(d) The traffic of unnecessary persons through the food-preparation and utensil-washing areas is prohibited.

(e) Food service operations shall be physically and functionally separated from facilities or areas used for household purposes.

(f) Laundry facilities in a food service establishment shall be restricted to the washing and drying of linens, cloths, uniforms, and aprons necessary to the operation. If such items are laundered on the premises, an electric or gas dryer shall be provided and used.

(g) Separate rooms shall be provided for laundry facilities except that such operations may be conducted in storage rooms containing sealed packaged foods and/or single-service articles.

(h) Clean clothes and linens shall be stored in a dry, clean place and protected from contamination until used.

(i) Soiled clothes and linens shall be stored in a way that does not contaminate food, utensils, or equipment in nonabsorbent containers or washable laundry bags until removed for laundering.

(j) Maintenance and cleaning tools such as brooms, dry and wet mops, vacuum cleaners and similar equipment shall be maintained and stored in a way that does not contaminate food, utensils, equipment, or linens and shall be stored in a orderly manner.

(k) Live animals, including birds and turtles, shall be excluded from within the food service. This exclusion does not apply to edible fish, crustacea, shellfish or to fish in aquariums. Patrol dogs accompanying security or police officers or guide/service dogs accompanying handicapped persons or trainers of such dogs, shall be permitted in dining areas or other public access areas.

290-5-14-.09 Special Food Service Operations. Amended.

(1) Mobile Food Units:

(a) Mobile food units shall comply with the requirements of this Chapter, except as otherwise provided in this subparagraph and in subparagraph (1)(b) of this Rule. The health authority may impose additional requirements to protect against health hazards related to the conduct of the food service establishment as a mobile operation, may prohibit the sale of some or all potentially hazardous food, and when no health hazard will result, may modify requirements of this Rule relating to physical facilities, except those requirements of subparagraphs (1)(e) and (f) and (3)(a) and (b) of this Rule.

(b) Mobile food units serving only food prepared, prepackaged in individual servings, transported and stored under conditions meeting the requirements of the Chapter, or beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment, need not comply with requirements of this Chapter pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitization if the required equipment for cleaning and sanitization exists at the commissary or other approved base of operation.

(c) The health authority may waive requirements relating to temperature control and sanitization requirements when a unit operates on the premises and as an extension of a fixed, permitted food service establishment.

(d) Mobile food units shall provide only individually wrapped single-service articles for use by the consumer.

(d) A mobile food unit requiring a water system shall have a potable water system under pressure. The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and handwashing in accordance with the requirements of this regulation. The water inlet shall be located so that it will not be contaminated by waste discharge, road dust, oil, or grease, and it shall be kept capped unless being filled. The water inlet shall be provided with a connector of a size or type that will prevent its use for any other service. All water distribution pipes or tubing shall be constructed and installed in accordance with the requirements of this Chapter.

(f) If liquid waste results from the operation of a mobile food unit, the waste shall be stored on the unit in a permanently installed retention tank that is of at least 15 percent larger capacity than the water supply tank. All connections on the vehicle for servicing mobile food unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connector shall be located lower than the water inlet connector to preclude contamination of the potable water system.

(g) Mobile food units shall operate from a commissary or other fixed food service establishment and shall report at least daily to such location for all supplies and for all cleaning and servicing operations. The commissary or other fixed food service establishment used as a base of operation for mobile food units shall be constructed and operated in compliance with the requirements of this Chapter. When not in use units shall be properly stored at the commissary or base of operation. Units serving only food prepared, prepackaged in individual serving and beverages that are not potentially hazardous and are dispensed from covered urns or other approved methods are exempt from the requirements of this subparagraph.
(h) A mobile food unit servicing area shall be available and shall include at least overhead protection for any supplying, cleaning, or servicing operation. There shall be a location and equipment for the flushing and drainage of liquid wastes separate from the location and equipment provided for water servicing and for the loading and unloading of food and related supplies. The servicing area will be required where only packaged food is placed on the mobile food unit or where mobile food units do not contain waste retention tanks.

1. The surface of the servicing area shall be constructed of a smooth, nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean, and be graded to drain.

2. The construction of the walls and ceilings of the servicing areas is exempted from the provisions of Rule .08 subparagraphs (2)(a) through (f) of this Chapter.

(i) Potable water servicing equipment shall be installed according to law and shall be stored and handled in a way that protects the water and equipment from contamination.

(j) The mobile food unit liquid waste retention tank, where used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to a sanitary sewerage disposal system in accordance with Rule .07 subparagraph (2) of this Chapter.

(k) All mobile food units shall be identified by a sign or lettering indicating the name and address of the owner, the operator and the permit number. The permit, or copy thereof, and the current inspection report must be displayed for public view and protected from inclement weather.

(2) Temporary Food Service Operations:

(a) A temporary food service operation means any food service establishment which operates at the same location for a temporary period of time, not to exceed 14 consecutive days in conjunction with a fair, carnival, circus, public exhibition, or similar transitory gathering.

(b) A temporary food service operation which does not comply fully with Rule .03 through .08 of this Chapter may be permitted to operate when food preparation and service are restricted and the operation meets fully the requirements set forth in Rule .09, subparagraphs (2)(a) through (r).

(c) The health authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service operation.

(d) Those potentially hazardous foods requiring limited preparation only, such as seasoning and cooking, may be prepared and served. The preparation of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards, and similar products, and salads containing meat, poultry, eggs or fish is prohibited.

(e) Any potentially hazardous food that has been prepared, stored and transported under conditions meeting the requirements of this Chapter, is stored at a temperature of 45°F or below or at a temperature of 140°F or above in facilities meeting the requirements of this Chapter may be served.
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(f) Ice that is consumed or that contacts food shall be made under conditions meeting the requirements of this Chapter. The ice shall be obtained only in chipped, crushed, or cubed form and in single-use safe plastic or wet strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.

(g) Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment.

(h) Food-contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination.

(i) Temporary food service operations shall provide only individually wrapped single-service articles for use by the consumer.

(j) Facilities for cleaning and sanitizing utensils and equipment shall be provided at the temporary site or permitted base of operation. Such items shall be cleaned and sanitized at least daily or more often if prescribed by the health authority.

(k) When food is prepared on the site, a system capable of producing enough hot water for cleaning and sanitizing utensils and equipment shall be provided on the premises.

(l) Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.

(m) All sewage including liquid waste shall be disposed of according to law.

(n) A convenient handwashing facility shall be available for employee handwashing. This facility shall consist of, at least, warm running water, soap, and individual paper towels.

(o) Floors within food preparation and display areas shall be constructed of concrete, asphalt, tight wood, or other similar material kept in good repair and clean.

(p) Doors to food preparation areas shall be solid or screened and shall be self-closing. Screening material used for walls, doors, or windows shall be at least 16 mesh to the inch.

(q) Counter-service openings shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight-fitting solid or screened doors or windows to restrict the entrance of flying insects. Counter-service openings shall be kept closed, except when in actual use.

(r) All food preparation and food display areas shall be adequately protected from dust, contamination by patrons, and from insects by provision of walls, ceilings, shields, screens or other approved barriers or devices. Open, unprotected display or service of food is prohibited.

(3) Restricted Food Service Operation:

(a) A restricted food service operation is a food service operation that serves only food products that require cooking immediately prior to serving. Any persons desiring to cook food in any place other than
A permitted food service establishment must apply for and receive a restricted food service operation permit from the health authority. The applicant must describe the proposed operation and the food items to be cooked and served.

(b) A restricted food service operation shall be exempt from the requirements of this Chapter except as otherwise provided in this Rule. The health authority may impose additional requirements to protect against health hazards and when no health hazard will result may modify the requirements of this Rule.

(c) A restricted food service operation shall be restricted to the serving of only food products which require cooking immediately prior to serving. Potentially hazardous foods may be cooked provided they are served hot (140°F or above) directly to the individual consumer, or are protected thereafter by a method approved by the health authority and served within 60 minutes.

(d) Foods cooked and served from restricted food service operations shall comply with the provisions of Rule .03, subparagraphs (1)(a), (b) and (c), and 2(a) and (b) of this Chapter.

(e) Suitable utensils must be provided to eliminate hand contact with the cooked product.

(f) All utensils and equipment shall be cleaned periodically as prescribed by the health authority.

(g) Food handlers shall comply with Rule .04 paragraphs (1), (2), (3), and (4) of this Chapter.

(h) Non-potentially hazardous foods which are displayed in bulk or require cooling prior to packaging must be protected from contamination until served or packaged.

(i) Overhead protection shall be provided for cooking area.
Shelving Height Variable

Shielding must intersect lines drawn from 4'6" & 5'6" to each shelf.

Provides 7" hand opening

Close Ends

34" - 36"

12"

FLOOR
(c) Buffet or Smorgasbord Shielding

Shield design variable

36" Counter Height = 12" Food Zone
34" Counter Height = 14" Food Zone
30" Counter Height = 18" Food Zone

Counter height may be less than 30 inches to accommodate chafing dishes etc. but food must be contained within the food zone.
290-5-14-.11 Compliance Procedures. Amended.

(1) Permits:

(a) Issuance: Permits shall be issued by the health authority. Such permits shall be valid until suspended or revoked.

(b) Suspension or Revocation: The health authority shall have the power and authority to suspend or revoke permits for failure to comply with the provisions of this Chapter. When an application for a permit is denied or the permit previously granted is to be suspended or revoked, the applicant or holder thereof shall be afforded notice and hearing as provided in O.C.G.A. Chapter 31-5, Article 1. If an application is denied or a permit is suspended or revoked, the applicant or holder of the permit must be notified in writing, specifically stating any and all reasons why the action was taken. The purpose of these procedures is to state the minimum actions to be taken to fulfill the obligation of the Health Authority in assuring compliance with the regulations when the continued operation of a restaurant presents a substantial and imminent health hazard to the public or when a food service establishment is in flagrant or continuing violation of this Chapter. Suspension is effective upon service of a written notice thereof, and food service must cease immediately. The notice must state the basis for the suspension and advise the permit holder of the right to a preliminary hearing on request within 8 working hours. If requested, the preliminary hearing will be held by an experienced supervisory level employee of the Health Authority not directly involved in the suspension. The rules of evidence will not apply, but both the Health Authority and the permit holder may present witnesses, records and argument. The hearing official will be authorized immediately to rescind or modify the suspension or to continue the suspension with or without conditions. If the suspension is not rescinded, the permit holder will have the right on request to an evidentiary hearing. If a hearing is not requested, upon correction of all violations, owner may request an inspection to reinstate permit.

(c) Notice of Hearing: For the purpose of this Chapter a notice of hearing is properly served when delivered in person or by registered or certified mail.

(2) Inspections:

(a) Inspection Frequency: An inspection of a food service establishment shall be performed at least twice annually. Additional inspections of the food service establishment shall be performed as often as necessary for the enforcement of this Chapter.

(b) Access: Representatives of the health authority, after proper identification, shall be permitted to enter any food service establishment or operation at any reasonable time for the purpose of making inspections to determine compliance with this Chapter. Should access be denied, an inspection warrant may be obtained as authorized in O.C.G.A. Chapter 31-5, Article 2.

(c) Report of Inspection: When the health authority makes an inspection of a food service establishment or operation, the findings shall be recorded on an inspection report form provided for this purpose. Upon the completion of the inspection, the evaluating official shall have management or its representative sign the inspection report form. Management's signature shall not necessarily indicate agreement with the findings noted on the inspection form. The most current inspection report shall be posted in public view.

As passed by the Newton County Board of Health on April 17, 1997:

The most current inspection report shall be posted in public view at eye level (an approximate height of 5 feet from the floor), within 10 feet of the main entrance, and in a place where the public can walk up to and read the inspection report.
Correction of Violations: Violations of this Chapter are categorized according to their potential for creating a health hazard to the consumer. All violations shall be recorded on an inspection report form. Enforcement shall be as follows:

1. Category I: Violations of the following provisions of this Chapter are deemed to create an imminent threat to the public health and an imminent health hazard to the consumer. Category I requirements are:

Rule .03, Subparagraphs: (1)(a), (b), (c), (d), (e), (f), (g);
(2)(a), (b) & (c); 3)(d), (e), (g), (h), (i), (j), (k) & (l);
(4)(a), (b), (c), (d), (e), (f), (g), (h), (i), (j) & (k);
(5)(a), (g) 3. & 4.;
(6)(c)

Rule .04, Subparagraphs: (1)(a)&(b);
(2)(a);
(4)(c);

Rule .06, Subparagraphs: (2)(a)&(g) 1.;
(3)(a), (e)&(f);

Rule .07, Subparagraphs: (1)(a), (b), (d)&(e);
(3)(a);
(4)(a);
(5)(a)&(b);

Rule .08, Subparagraphs: (7)(f);

Rule .09, Subparagraphs: (1)(b), (e), (f)&(i);
(2)(d), (e), (f), (i), (j)&(n);
(3)(c), (d), (e)&(g);

Violations of these provisions must be corrected immediately upon the food service establishments' receipt of the Inspection Report citing Category I Violations. Failure to correct these violations to the satisfaction of the health authority may result in such emergency action as deemed necessary by the health authority including actions pursuant to O.C.G.A. §§ 31-5-2(b); 31-5-9(a).

2. Category II: Violations of the following provisions of this Chapter are deemed to be critical operational and maintenance violations which, if not corrected, increases the potential for causing foodborne illness. Category II requirements are:

Rule .03, Subparagraphs: (2)(a);
(3)(a) 2., (b), (c), (f), (g), (h), (k) & (l);
(4)(i);
(5)(a) 1., 2. & 3., (b) 1. & 2., (c) 1. & 2., (d)
1., 2., 3. & 4., (e), (f), (g) 2., 4. &
5., (h) & (i); (6)(a);
Rule .04, Subparagraphs: (2)(b)&(c);
(3)(a)&(b);
(4)(a),(b)&(d);

Rule .05, Subparagraphs: (1)(a),(b),(c),(d),(e)&(f);
(2)(a) 1., 2. & 3.,(b),(c),(d),(e) 1. & 2.,(f) 1., 2. & 3.,(g),(h),(i),(j)&(k);

Rule .06, Subparagraphs: (1)(a),(b),(c),(d),
(e) 1., 2., 3., & 4.,(f) 1., 2.;
(g) 2.&,(h);
(3)(a),(b),(c),(d),(e),(f),(g) 1., 2., 3.,
4., 5., 6. & 7.,(h) 1., 2., 3., 4. & 5.,
&(i);
(4)(a),(b),(c),(d),(e),(f),(g),(h) 1., 2. & 3.;
&(i);

Rule .07, Subparagraphs: (1)(b)&(c);
(5)(c)&(e);
(6)(b);
(7)(c);

Rule .08, Subparagraphs: (3)(b);
(7)(a),(b),(d),(e),(g)&(h);
(8)(j)&(k);

Rule .09, Subparagraphs: (1)(b)&(d);
(2)(e),(f),(h),(i),(j),(k)&(r);
(3)(f),(g),(h)&(i);

Rule .10, Subparagraphs: (1)(a),(b)&(c).

Violations of these provisions must be corrected within 72 hours of the food service establishments' receipt of the inspection report citing Category II Violations. Failure to make timely corrections to the satisfaction of the health authority of Category II Violations may subject the food service establishment to suspension or revocation of its permit pursuant to subparagraph 290-5-140.11(1)(b).

3. Category III: Category III requirements are general requirements that establishments must meet to maintain an environment conducive to good food management practices and to meet expectations of the consumer. Category III requirements are:

Rule .03, Subparagraphs: (5)(c) 3.,(g) 1. & 5.;

Rule .05, Subparagraphs: (3)(a),(b) 1.,(c) 1., 2., 3. & 4.,(d) 1. & 2. & (e);

Rule .06, Subparagraphs: (2)(g)&(3);
Violations of Category III items must be corrected within a reasonable time period for correction as determined by the health authority. Failure to correct Category III Violations within such time period may subject the food service establishment to suspension or revocation of its permit pursuant to subparagraph 290-5-14-.11(1)(b).

(3) Examination, Condemnation and Public Notice:

(a) Examination of Food: Food may be examined or sampled by the health authority when necessary to determine freedom from adulteration or misbranding.

(b) Condemnation of Food: The health authority may, upon written notice to the owner or person in charge, place a hold order on any food which he determines or has probable cause to believe to be unwholesome or otherwise adulterated, or misbranded. Under a hold order, food shall be permitted to be suitably stored. No food subject to a hold order shall be used, served, or removed from the establishment. Immediate destruction shall be ordered and accomplished if there is risk to the public health.

(c) Public Notice: The health authority may ban or require the posting of a public notice when a food service establishment uses products which have been determined to have detrimental effects on the consumer or as required by law.

(4) Procedure When Infection is Suspected: When the health authority has reasonable cause to suspect possible disease transmission by an employee of a food service establishment, it may secure a morbidity history of the suspected employee or make any other investigation as indicated and shall take appropriate action. The health authority may require any or all of the following measures:

(a) The immediate exclusion of the employee from employment in food service establishment;

(b) The immediate closing of the food service establishment concerned until, in the opinion of the
health authority, no further danger of disease outbreak exists;

(c) Restriction of the employee's services to some area of the establishment where there would be no danger of transmitting disease;

(d) Adequate medical examination and laboratory examination of appropriate specimen from the employee and from other employees.

(5) Enforcement: The administration and enforcement of these rules and regulations shall be as prescribed in O.C.G.A. Chapter 31-5.

(6) Penalty: Any person who violates any provision of this Article or any rule or regulation promulgated under O.C.G.A. Chapter 26-2, Article 13 by the health authority shall be guilty of a misdemeanor.


290-5-14-.12 Repealed.

290-5-14-.13 Repealed.

290-5-14-.14 Repealed.

290-5-14-.15 Repealed.

290-5-14-.16 Repealed.

290-5-14-.17 Repealed.

290-5-14-.18 Repealed.
290-5-14-.19 Repealed.

290-5-14-.20 Repealed.

290-5-14-.21 Repealed.

290-5-14-.22 Repealed.

41
(1) Minimum Requirements:

(a) Cafeteria Shield

---
FLOOR

---

Cafeteria

Close Ends

5'6"

4'6"

34" - 36"

12"

30-5-14-10: Protective Shielding. Amended.
(f) Ice that is consumed or that contacts food shall be made under conditions meeting the requirements of this Chapter. The ice shall be obtained only in chipped, crushed, or cubed form and in single-use safe plastic or wet strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.

(g) Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment.

(h) Food-contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination.

(i) Temporary food service operations shall provide only individually wrapped single-service articles for use by the consumer.

(j) Facilities for cleaning and sanitizing utensils and equipment shall be provided at the temporary site or permitted base of operation. Such items shall be cleaned and sanitized at least daily or more often if prescribed by the health authority.

(k) When food is prepared on the site, a system capable of producing enough hot water for cleaning and sanitizing utensils and equipment shall be provided on the premises.

(l) Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.

(m) All sewage including liquid waste shall be disposed of according to law.

(n) A convenient handwashing facility shall be available for employee handwashing. This facility shall consist of, at least, warm running water, soap, and individual paper towels.

(o) Floors within food preparation and display areas shall be constructed of concrete, asphalt, tight wood, or other similar material kept in good repair and clean.

(p) Doors to food preparation areas shall be solid or screened and shall be self-closing. Screening material used for walls, doors, or windows shall be at least 16 mesh to the inch.

(q) Counter-service openings shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight-fitting solid or screened doors or windows to restrict the entrance of flying insects. Counter-service openings shall be kept closed, except when in actual use.

(r) All food preparation and food display areas shall be adequately protected from dust, contamination by patrons, and from insects by provision of walls, ceilings, shields, screens or other approved barriers or devices. Open, unprotected display or service of food is prohibited.

(3) Restricted Food Service Operation:

(a) A restricted food service operation is a food service operation that serves only food products that require cooking immediately prior to serving. Any persons desiring to cook food in any place other than
RECOMMENDED STANDARDS OF THE
GEORGIA DEPARTMENT OF HUMAN RESOURCES
DIVISION OF PUBLIC HEALTH
FOR
PUBLIC SWIMMING POOLS

AND

REGULATIONS OF
NEWTON COUNTY, GEORGIA
FOR
PUBLIC SWIMMING POOLS

NEWTON COUNTY BOARD OF HEALTH
ENVIRONMENTAL HEALTH SECTION
1115 USHER STREET
CONVINGTON, GA 30014
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Section 1. Definitions

The following definitions shall apply in the interpretation of these recommended standards:

1.1 Swimming Pool. Any structure containing an artificial body of water for swimming, diving, or recreational bathing.

1.2 Public Swimming Pool. Any swimming pool, other than a private residential swimming pool, for collective use by numbers of persons for swimming or bathing operated by any person as defined herein, whether he be owner, operator, lessee, licensee, or concessionaire, regardless of whether a fee is charged, and all facilities incident thereto.

1.3 Private Residential Swimming Pool. Any swimming pool for a single family residence under the control of an individual homeowner, the use of which is limited to swimming or bathing by members of his family or their invited guests.
1.4 Person. Any individual, partnership, corporation, and association and may extend and be applied to bodies, politic and corporate.

1.5 Design Professional. An architect or engineer registered to practice in Georgia.

1.6 Prime Design Professional. The design professional responsible for the entire project.

1.7 Turnover. The ratio of the volume of water circulated to the capacity of the pool.

Section II. General

These recommended standards are applicable to public swimming pools as defined in paragraph 1.2 above.

Section III. Plans and Specifications

Plans and specifications for proposed new swimming pools or for substantial alterations or reconstruction of existing pools shall be prepared by design professionals and bear the registration of the design professional.

3.1 The plans shall be drawn to scale and shall be accompanied by complete specifications so as to permit a comprehensive engineering review of the plans including the piping and hydraulic details and shall include:

a. A plan and sectional view with all the necessary dimensions of both the pool and surrounding area.

b. Complete site drainage details including diversion ditches for surface runoff.

c. A piping diagram showing all appurtenances including treatment facilities in sufficient detail as well as pertinent elevation data to permit a hydraulic analysis of the system.

d. Specifications shall contain details of all treatment equipment including performance characteristics of pumps, chlorinators, chemical feeders, filters, strainers, interceptors and related equipment.

2 All public swimming pools shall be provided with a recirculation and filtration system except when there is a flow of water of such quality and quantity through the pool that the pool water will at all times conform to the water quality standards set forth in paragraphs 27.4 and 27.5.

Section IV. Water Supply

The water supply for all pools, showers, lavatories, inking fountains, and any other uses in conjunction with the pool shall be adequate in quantity and shall comply with all requirements of the Water Supply Quality Control Rules and Regulations Chapter 270-5-15 of the Division of Public Health for potable water.

1. The water distribution system serving the swimming pool shall be protected against backflow by means of an air gap, not less than two service pipe diameters in width, between the service pipe and the flood rim of the receiving vessel.

Section V. Structure Design and Materials

Immersing pools shall be designed and constructed to withstand all structural stresses including external hydrostatic pressures and flotation.

1. Public swimming pools shall be constructed of inert and enduring materials, non-toxic to man, which will provide a smooth and easily cleanable surface with
no cracks or open joints and shall be finished in a light color. Interior corners shall be coved with a minimum radius of six inches.

Section VI. Shape, Slope and Depth

The pool shall be designed and constructed so that efficient and safe control of the pool and bathers can be accomplished.

6.1 For water depth less than five feet, the slope of the pool bottom shall be uniform and shall not exceed one foot of slope in 12 feet. For depths greater than five feet, the slope shall not exceed one foot in three feet.

6.2 The maximum depth at the shallow end of the pool shall not exceed three feet six inches except for competitive or special purpose pools.

6.3 The minimum depth of water in the pool shall be three feet except for special instructional pools or for restricted or recessed areas in general pools which are set aside primarily for the use of children. Such areas when included as part of the pool shall be separated from the pool proper by means of a safety line supported by buoys and attached to the side walls.

6.4 The depth of the water at the deepest point, at the shallow end, and at slope break in the pool bottom between the shallow and deep portions of the pool shall be permanently and conspicuously marked above water at pool sides and deck. Markers shall be visible at night under artificial illumination where night swimming is permitted.

6.5 Walls of a pool shall be either (a) vertical for water depths of at least six feet or (b) vertical for distance of two feet six inches below the water level, below which the wall may be curved to the bottom with a radius equal to the difference between the depth and two feet six inches.

Section VII. Inlets and Outlets

Inlets and outlets to pools shall be arranged so as to effect effective and uniform circulation of the incoming water throughout the pool.

1. A sufficient number of inlets shall be provided to obtain adequate circulation and prevent dead spots. A maximum spacing of 20 feet shall be provided between inlets.

2. Maximum flow rates (in gpm) through various sized inlet branches shall be not more than as listed below:

<table>
<thead>
<tr>
<th>Size</th>
<th>1&quot;</th>
<th>1 1/4&quot;</th>
<th>1 1/2&quot;</th>
<th>2&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>GPM</td>
<td>10</td>
<td>20</td>
<td>30</td>
<td>50</td>
</tr>
</tbody>
</table>

1.3 All inlets shall be designed as adjustable orifices or shall be individually valved and shall be submerged not less than 24 inches below overflow level to reduce the escape of disinfecting agents. Inlets shall be flush with the pool wall.

1.4 Two or more outlets shall be provided at the deepest point of the pool to permit the pool to be completely drained. Each low point in the pool shall be adequately served by an outlet.

1.5 Outlets shall be spaced not more than 30 feet apart and not more than 15 feet from the side walls.

1.6 The area of all outlet openings shall be covered with gratings or other coverings which are not readily removable by bathers.

1.7 Net openings in each floor outlet covering or grating shall be at least four times the area of
the discharge pipe or shall provide sufficient area so that the maximum velocity of the water passing the grate will not exceed 1 1/2 feet per second. The width of openings in grating shall be not less than 1/2 inch and not more than one inch.

7.8 Outlets shall not connect directly to sewers but shall be installed in such manner that any sewage backing up from the sewer will overflow to waste and cannot reach the pool. Pool drainage, valves and pumps shall be sized to prevent surcharge of the sanitary sewer.

Section VIII. Overflow Facilities

Positive means shall be provided for continuous removal of scum, sputum and floating debris from the pool surface. Drainage from overflow facilities shall be discharged to waste or to a make-up or surge tank.

8.1 Overflow gutters where used shall meet the following standards:

a. Overflow gutters shall extend completely around the swimming pool except at steps or recessed ladders. The lip of the gutter shall be level and shall be designed to serve as a handhold for bathers.

b. Overflow gutters shall be smooth finished and of open, roll-over or semi-recessed type, except overflow gutters for water-level deck type public swimming pools may be countersunk in a deck sloped to drain from the gutter and such gutters shall be covered by a flush mounted grating.

c. Overflow gutters shall be designed to permit ready and effective cleaning and to prevent accidental entrapment of bather's arms or legs.

d. Overflow gutter and outlet design shall provide for continuous removal of not less than 50 percent of the recirculated water for return to the filter or to waste.

e. Overflow gutters shall be provided with drainage outlets of two inches minimum diameter at intervals of not more than 15 feet. Outlets shall be covered by removable gratings.

8.2 Skimmers where used shall comply in all respects with appropriate standards of the National Sanitation Foundation regarding materials, design, operation and safety and shall meet the following standards:

a. Skimmers may be used in lieu of overflow gutters provided the circulation system is designed to produce substantial circulatory movement to pool water for promotion of skimming and of uniform disinfectant distribution and provided a handhold equivalent to bullnose coping with outer two inches not over 2 1/2 inches thick is extended around the pool perimeter not more than nine inches above the normal water level.

b. Skimmers shall be designed for a flow through rate of at least 30 gallons per minute or 3.75 gallons per minute per linear inch of weir, and the total capacity of all skimmers in any pool shall be at least 80 percent of the required filter flow of the recirculation system. Each skimmer shall be provided with a valve for equalization of flow.

c. Skimmers shall be built into the pool wall, and the weir shall be automatically adjustable to water level variations over a range of at least four inches. At least one skimmer shall be located to oppose the prevailing wind.
d. Skimmers shall be designed and located to effectively remove floating materials from the water surface of the entire pool area. At least one skimmer shall be provided for each 500 square feet of water surface area or fraction thereof.

e. Skimmers shall be provided with an easily removable and cleanable screen or basket to trap large solids.

f. Skimmers shall be designed or equipped to prevent air lock in the suction line. Equalizer lines, if used, shall be sized to meet capacity requirements of the filter and pump and in no case shall be less than two inches in diameter. Equalizer lines shall be installed at least one foot below the lowest weir level and equipped with valves or devices to remain closed at normal operating conditions but automatically open when water level drops two inches below the lowest weir level.

Section IX. Hose and Connections

Sufficient hose connections, at least 3/4 inch diameter, shall be provided for cleaning the pool, decks, walks, toilets, dressing rooms and other floored areas used in connection with pools and bathhouses.

Section X. Steps, Ladders and Handrails

Steps or ladders shall be provided at the shallow end of pools where the vertical distance from pool bottom to deck level is over two feet. Recessed steps or ladders shall be provided at the deep portion of the pool and if the pool is over 30 feet wide, such steps or ladders shall be installed on each side.

10.1 Steps shall be of non-slip design with minimum tread of 12 inches and maximum rise of 10 inches. Abrupt drops or submerged projections into the pool shall be guarded by handrails.

10.2 Ladders shall be corrosion-resistant and shall be equipped with non-slip treads. They shall be designed to provide a hand hold and shall be rigidly installed with clearance between the ladder and the pool wall not less than three inches nor more than six inches.

10.3 Steps inserted in the pool wall shall be of easily cleanable construction, designed to drain into the pool, and shall be at least 14 inches wide and five inches deep.

10.4 Ladders within the swimming pool shall be equipped with a handrail at the top of both sides thereof, extending not less than 30 inches above the coping or edge of the deck.

Section XI. Wading Pools

Wading pools for non-swimming children may be independent auxiliary pools or may be restricted areas of a general swimming pool.

11.1 Restricted areas of swimming pools set aside for use as wading pools shall be separated from the main body of the pool by means of a safety line attached to the side walls and supported by buoys.

11.2 Independent wading pools shall have a maximum depth of not more than 18 inches; the bottom shall be non-abrasive, shall have a non-slip finish, and shall be sloped toward a drain at not more than three inches in ten feet nor less than one inch in ten feet. Such wading pools shall be served by a swimming pool recirculation system with turnover rates of once every two hours or less.
Section XIII. Deck Areas

A clear and unobstructed paved deck or walkway shall extend completely around the pool; deck width shall be at least five feet measured from the pool side edge, except at the deep end where there is a diving board the width shall be at least ten feet.

13.1 Deck drainage shall be conducted away from the pool area and shall be pitched to drains designed to conduct drainage away from the pool to points of disposal in a manner that will not create insanitary, hazardous, or objectionable conditions.

13.2 Decks shall have a non-slip surface and shall be of a material and finish that can be cleaned by hosing.

13.3 An effective fence or barrier, not less than four feet high, shall be provided on the outer side of the walk area to prevent spectators in street attire from traversing the pool walk and prohibit access of unattended children to the pool. Where pools serve restricted clientele only, as guest of motels or hotels, or where pools serve special purposes, as therapeutic pools, waiver of this requirement may be acceptable.

Section XIV. Diving Areas and Equipment

The dimensions of the swimming pool in the diving area shall conform to the following table:

<table>
<thead>
<tr>
<th>Official Height Of Board</th>
<th>Minimum Water Depth at End Of Board And In Meters</th>
<th>Minimum Pool Width at End Of Board And 12 Feet Beyond</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.2-2.0</td>
<td>8 1/2 Feet</td>
<td>20 Feet</td>
</tr>
<tr>
<td>2.1-3.0</td>
<td>10 Feet</td>
<td>30 Feet</td>
</tr>
<tr>
<td>Over 3.0</td>
<td>Add One Foot Per Meter</td>
<td>30 Feet</td>
</tr>
</tbody>
</table>

14.1 At least 15 feet of free and unobstructed head room shall be provided above diving boards. A horizontal separation of ten feet shall be provided between diving boards and side walks except this may be reduced to eight feet for surface boards.

14.2 Diving board steps and ladders shall be of corrosion-resistant material, easily cleanable and of non-slip design, and kept in good repair. Handrails shall be provided at all steps and ladders leading to diving boards more than one meter above the water. Platforms and diving boards which are over one meter high shall be protected with guard railings.

Section XV. Electrical

All electrical materials and workmanship shall be in compliance with the electrical code applicable to the area in which the pool is to be constructed and where there is no such local code all electrical materials and workmanship shall be in compliance with the current issue of the National Electrical Code of the National Fire Protection Association.
15.1 In all installations to be used at night, pools, deck areas, dressing rooms, toilets, equipment rooms, chemical rooms, and concessions shall be lighted in accordance with the following minimum standards:

a. Underwater lighting

<table>
<thead>
<tr>
<th>Indoors</th>
<th>Outdoors</th>
</tr>
</thead>
<tbody>
<tr>
<td>100 Lamp Lumens/ Square Foot Of Pool Surface</td>
<td>60 Lamp Lumens/ Square Foot Of Pool Surface</td>
</tr>
</tbody>
</table>

b. Deck lighting--foot candles maintained in service

<table>
<thead>
<tr>
<th>Exhibition</th>
<th>Recreational</th>
<th>Minimum Mounting Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>Outdoor</td>
<td>Indoor</td>
<td></td>
</tr>
<tr>
<td>20 F.C.</td>
<td>50 F.C.</td>
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<td>10 F.C.</td>
<td>30 F.C.</td>
<td>20 Feet</td>
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</table>

15.2 Switches, starters, panelboards and similar electrical equipment shall be located in areas not readily accessible to bathers.

15.3 Each underwater light shall be individually grounded.

15.4 No overhead electrical wiring shall pass within 20 feet of the swimming pool enclosure.

Section XVI. Recirculation and Filtration System

The entire recirculation and filtration system shall be designed for continuous operation and shall have sufficient capacity to clarify the entire pool volume in eight hours or less, thus providing at least three turnovers daily. Where separate wading pools are provided for children, recirculation capacity shall provide for complete turnover of the wading pool content every two hours or less.

16.1 A rate-of-flow indicator, reading in gallons per minute, and a flow regulating valve shall be installed and located so that the rate of recirculation and backwash rate will be indicated and can be controlled.

16.2 All recirculation and filtration equipment that requires adjustment and maintenance and all sight-glasses, dials or meters that must be recorded shall be readily accessible and have unobstructed clearance from walls, ceilings and other equipment and shall be well lighted.

Section XVII. Pumping Equipment

Pumps and motors shall have sufficient capacity to provide the required number of turnovers specified in Section XVI above and for providing adequate flow and head to backwash filters at rates set forth below.

17.1 Recirculation pumps shall be located below the pool water level to provide positive pressure on the suction side, or positive priming method shall be provided. A check valve shall be installed on the pump discharge line.

17.2 Requirements for filtration shall be based upon the maximum head loss developed immediately prior to backwashing the filters.

Section XVIII. Hair and Lint Strainer

A strainer shall be provided on the suction side of the pump to prevent hair, lint and other matter from reaching the pump and filters. Strainers shall be corrosion resistant with openings not over 1/8 inch in
size providing a free flow area at least four times the area of the pump suction line and shall be readily accessible for frequent cleaning.

Section XIX. Suction Cleaner

A suction cleaner, either built-in or portable type, shall be provided for removing sediment from the pool floor and shall be capable of reaching all parts of the pool floor. Built-in cleaners shall provide sufficient connections in the pool walls at least eight inches below the water line. Portable or jet-type units shall be provided with backflow protection for the water system.

Section XX. Piping

Pool piping shall be detailed on the plans as to size and material. Buried flexible plastic pipe shall not be used. Piping shall be of non-toxic material, resistant to corrosion, and able to withstand operating pressures.

20.1 Piping shall be designed to carry the required quantity of water at a maximum velocity not to exceed six feet per second.

20.2 Piping shall be positively supported to prevent settlement which may cause air pockets or sediment traps or rupture of lines. Piping shall be provided with uniform slope and with positive means of draining water to prevent damage from freezing.

20.3 Valves shall be provided to cut off flow during cleaning or inspection of strainers and pumps.

Section XXI. Disinfectant Feeders

Equipment and piping used to apply disinfectant chemicals to the water shall be of such size, design and material that they may be cleaned. Feeders shall not be cross-connected with potable water systems. Materials used for such equipment and piping shall be resistant to the action of chemicals to be used therein.

21.1 A means of disinfecting the pool water which provides a residual of disinfecting agent in the pool water shall be used. The disinfecting agent shall be subject to simple field tests for determination of concentration. Chlorinators or other disinfectant feeders shall be capable of supplying at least the equivalent of one pound of available chlorine per eight hours per 10,000 gallons of pool capacity; rate of feed shall be adjustable and shall be indicated on the feeder.

21.2 Chlorinators or other disinfectant feeders shall be of sturdy construction and materials which will withstand wear, corrosion or attack by disinfectant solutions or vapors and which are not adversely affected by repeated adjustments or other conditions anticipated in the use of the device. The feeder shall be easily disassembled for cleaning and maintenance and shall be designed and constructed to minimize stoppage from chemicals used. Feeder design shall include fail-safe features to prevent the disinfectant feeding directly to the pool or its components under any type of failures of equipment or maintenance.

21.3 Disinfectant feeders shall have a graduated and clearly marked dosage adjustment to provide flows from full capacity to 10 percent of such capacity. The device shall be capable of continuous delivery within 10 percent of the dosage at any setting.
21.4 When the disinfectant is introduced at the suction side of the pump, a device shall be provided to prevent air lock of the pump or recirculation system.

21.5 When chlorine gas is used, the following additional features shall be provided:

a. The chlorine and chlorinating equipment, including scales and one extra chlorine cylinder, shall be in a separate well-ventilated room. Floors of such rooms shall not be below ground level. The room shall be provided with separate vents at the floor which terminate out-of-doors. Louvers shall be provided at the top of the room for admitting fresh air.

b. The door of the chlorine and chlorinating equipment room shall not open to the swimming pool and shall open to the outside. A viewing window and exterior-controlled artificial illumination shall be provided so that essential performance of the equipment may be observed without entering the room.

c. Facilities shall be provided for anchoring chlorine cylinders to a wall or other support to prevent their falling over.

d. The chlorinator shall be a solution feed type, capable of delivering chlorine at its maximum rate without releasing chlorine gas to the atmosphere.

e. The chlorinator shall be designed to prevent the backflow of water into the chlorine solution container.

f. A closed gas mask cabinet, accessible without a key, shall be located outside of the chlorinator room. The cabinet shall be equipped with a gas mask designed for use in a chlorine atmosphere and of a type approved by the U. S. Bureau of Mines.

g. Installation of chlorinator equipment, and initial operation thereof, shall be under the supervision of personnel experienced with the installation and operation of such equipment.

21.6 When a hypochlorite solution is to be fed through hypochlorinator equipment, such equipment shall also provide the following additional features:

a. Feed shall be positive under all conditions of pressure in the circulation system.

b. A method shall be provided for reducing to a minimum the entry into a swimming pool of free calcium released from calcium hypochlorite.

c. A method shall be provided to prevent siphoning of hypochlorite solution when the recirculation pump and hypochlorinator are both turned off.

Section XXII. Filtration Equipment

Filters shall be capable of maintaining water in the pool which meets physical standards set forth in Section XXVII herein. Sufficient filtering area shall be provided to meet the design pump capacity as required by Section XVII herein. Filters shall comply in all respects with appropriate standards of the National Sanitation Foundation regarding materials, design, operation and safety.

22.1 A sight glass shall be installed on the waste discharge line of pressure filters to observe the progress of filter washing. The filter system shall be provided with influent and effluent pressure, vacuum or compound gauges as are required to indicate the condition of the filter and gauges shall be provided with shut-off cocks.
Air-relief valves shall be provided at the high point of the filter. In vacuum filter installations where the circulating pump is two horsepower or higher, an adjustable high vacuum shut-off shall be provided to prevent damage to the pump by cavitation.

22.2 Rapid sand filters shall be designed for a filter rate to the swimming pool of not more than three gallons per minute per square foot of bed area at a time of maximum head loss with sufficient area to meet the design rate of flow required by the prescribed turnover.

a. For standard underdrain systems, not less than 20 inches of screened sharp filter sand with effective size between 0.4 and 0.55 mm. and a uniformity coefficient not exceeding 1.75 supported by at least 10 inches of graded filter gravel shall be provided. A reduction in this depth or elimination of gravel may be permitted where equivalent performance and service are demonstrated.

b. At least 12 inches of freeboard shall be provided between the upper sand surface and the backwash overflow invert.

c. Each pressure filter unit shall be provided with an access opening of not less than a standard 11" x 15" manhole and cover.

d. Facilities shall be provided for adding chemicals for coagulation and pH control.

e. Filter piping shall be designed and valved to permit individual backwashing of filters to waste at not less than 15 gallons per minute per square foot of filter area, to permit isolation of individual filters for repairs while keeping others in service, to permit complete drainage, and to permit maintenance, operation and inspection in a convenient manner.

f. Sampling cocks shall be provided to enable sample collection of pool water as it leaves the pool and as it leaves the filters.

22.3 Diatomaceous Earth filters shall be designed for a filter rate to the swimming pool of not more than 2.0 gallons per minute per square foot of effective filtering surface without continuous body feed and not greater than 2.5 gallons per minute per square foot with continuous body feed.

a. Appurtenances shall be provided for precoating with diatomaceous earth slurry. Provisions for recirculating during the precoating operation shall be made where filters permit the passage of earth through elements during precoating operations. Sight glass will be required for pressure filters.

b. Where body feed is provided, the device shall be accurate (± 10 percent) and shall be capable of continually feeding within a calibrated range, adjustable from two to six ppm, at the design capacity of the recirculating pump.

c. Filtering area, where fabric is used, shall be determined on the basis of effective filtering surfaces as created by the septum supports with no allowances for areas of impaired filtration, such as broad supports, folds or portions which may bridge.

d. Filters shall be equipped for cleaning by one or more of the following methods: backwashing, air-bump-assist backwashing, spray wash (mechanical or manual), or agitation.

e. Provision shall be made for completely and rapidly draining the filter.
22.4 High rate sand filters designed for a filter rate to the swimming pool of not more than 20 gallons per minute per square foot of filtering surface shall be acceptable provided appropriate tests and investigations by recognized independent testing laboratories indicate that such filters produce filter cycles, performance, operation and service equivalent to those produced by filters meeting standards set forth in items 22.1 and 22.2 herein.

Section XXIII. Make-up Water Facilities

All pools shall be equipped with provisions for adding make-up water to compensate for water loss through evaporation and to waste so that a constant water level is maintained while the pool is in operation to enable continuous flow into skimmers or overflow gutters.

Section XXIV. Dressing Rooms

Dressing room floors shall be easily cleanable, non-slip finish, impervious to moisture, and sloped to drain. Walls and partitions shall be of easily cleanable construction, and junctions of walls and floors shall be coved.

24.1 Where bathhouses are used by both sexes at the same time, separate and clearly labeled dressing rooms separated by a tight partition shall be provided for each sex; entrances and exits shall be screened to break the line of sight.

24.2 Dressing rooms shall be well lighted to a level of at least 20 foot candles and shall be ventilated by natural or artificial means to effectively eliminate odors and condensation.

24.3 Dressing room exits to pool shall be to the non-swimming area of the pool, and at least 15 feet shall be provided between the dressing room door and the pool edge.

Section XXV. Shower, Toilet and Lavatory Facilities

Shower, toilet and lavatory facilities shall be provided at all public pools in ratios set forth below except where such facilities are readily available in adjacent structures to all persons who may use the swimming pool.

25.1 Shower, toilet and lavatory facilities shall be provided in accordance with the following schedule and shall be based on pool capacity computations set forth in Section XXVI herein, or on scheduled use periods as at schools.

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<th>Males</th>
<th>Females</th>
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<td>Water Closets</td>
<td>1/75</td>
<td>1/50</td>
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<tr>
<td>Urinals</td>
<td>1/75</td>
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<tr>
<td>Lavatories</td>
<td>1/100</td>
<td>1/100</td>
</tr>
<tr>
<td>Showers (Minimum of 3 Each Side)</td>
<td>1/50</td>
<td>1/50</td>
</tr>
<tr>
<td>Drinking Fountain--Minimum of One to be Located in Swimming Pool Area</td>
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25.2 Toilet and shower room floors shall be constructed of impervious materials with no open cracks or joints, have an easily cleanable non-slip finish, and shall pitch toward a drain. Juncture of walls and floors shall be coved.

25.3 The location of dressing rooms shall be arranged so that bathers leaving a dressing room must pass the toilets and showers en route to the swimming pool.

25.4 Showers should be supplied with warm water and equipped with adjustable temperature controls to prevent scalding.
Section XXVI. User Load Computation

In computing user loading, those portions of the swimming pool five feet or less in depth shall be designated as "non-swimmer" areas and those portions over five feet in depth shall be designated as "swimmer" areas.

26.1 To compute swimmer and bather capacity, swimming pool areas shall be determined as follows:

a. Ten square feet of pool water surface area shall be provided for each non-swimmer expected at time of maximum load.

b. Twenty-four square feet shall be provided for each swimmer expected at time of maximum load.

c. Three hundred square feet of pool water surface area shall be reserved around each diving board or diving platform, and this area shall not be included in computing the area of the swimming section.

Section XXVII. Disinfection and Water Quality

The chemical, physical, and bacteriological quality of pool water shall be such that it is sanitary, clear, and safe for swimming.

27.1 Swimming pools when open or in use shall be continuously disinfected by a chemical which imparts an easily measured free available residual effect. When chlorine is used without a stabilizing chemical such as cyanuric acid and the source of residual chlorine is from elemental chlorine or a hypochlorite solution, a free chlorine residual of at least 0.4 ppm at pool pH shall be maintained throughout the pool. If other halogens are used, residuals of equivalent disinfecting strength shall be maintained. A testing kit for measuring the concentration of the disinfectant, accurate within 0.1 ppm, shall be provided at each swimming pool.

Where cyanuric acid is used as a stabilizing agent of residual chlorine or if the source of residual chlorine is from a chlorinated cyanurate, a chlorine residual of at least 1.0 ppm shall be maintained with cyanuric acid residuals of 25 ppm and at least 1.5 ppm chlorine shall be maintained with cyanuric acid residuals of 50 ppm. A testing kit for measuring the concentration of cyanuric acid, accurate within 5.0 ppm, shall be provided at each swimming pool using cyanuric acid or chlorinated cyanurates.

27.2 Other disinfecting materials or methods shall be acceptable after they have been adequately demonstrated to provide a satisfactory residual effect which is easily measured and to otherwise be equally as effective under conditions of use as the chlorine concentration required herein and not be dangerous to public health, create objectionable physiological effects, or impart toxic properties to the water.

27.3 The swimming pool water shall be maintained in an alkaline condition as indicated by a pH of not less than 7.2 and not over 8.2. A pH testing kit accurate within 0.2 pH unit shall be provided at each swimming pool. The total alkalinity of the water shall be at least 50 ppm.

27.4 The water shall have sufficient clarity at all times so that a black disk, three inches in diameter, is readily visible when placed on a white field at the deepest point of the swimming pool.

27.5 Not more than 15 percent of the samples covering any considerable period of time shall either (a) contain more than 200 bacteria per milliliter, as determined by the standard (35°C) agar plate count, or (b) show positive test (confirmed test)
for coliform organisms in any of the five 10
milliliter portions of a sample or more than 1.0
coliform organisms per 50 ml when the membrane
filter test is used. All samples shall be
collected, dechlorinated, and examined in
accordance with the procedures outlined in the
latest edition of Standard Methods for the
Examination of Water and Wastewater (APHA).

27.6 Chemicals used for algae control and in the
control of water quality shall be demonstrated as
impacting no toxic properties to the water.

Section XXVIII. Operation and Maintenance

Every public swimming pool shall be under the direct
close supervision of a trained pool operator competent
to operate the swimming pool in full compliance with
all requirements hereof relating to pool operation and
maintenance.

28.1 The operator of each pool open for use shall keep
daily records of pool operations including total
bather load, peak bather load, volume of fresh
water, filter influent and effluent pressure gauge
readings, rate of flow meter readings, amount of
chemicals used, disinfectant residuals, pH
readings, algae control measures taken,
alkalinity, maintenance and malfunctioning of
equipment including cleaning of filters and such
additional records as may be required. Such
records shall be kept available for inspection by the
Health Department for a period of at least one
year.

28.2 Routine daily and weekly operating procedures
shall be posted in a location frequented by the
operator. Manufacturer's instructions for opera-
tion and maintenance of mechanical and electrical
equipment shall be kept on the premises and
available for the operator's use.

28.3 Pumps, filters, disinfectant and chemical feeders,
flow indicators, gauges, and all related parts of
the pool water purification system shall be kept
in operation whenever the pool is available for
use and at such additional periods as may be
necessary to maintain the water in the pool in a
clear and disinfected condition.

28.4 Floating scum, sputum and debris shall not be
allowed to accumulate in the pool. The sides and
bottom of pools, decks, and other surfaces shall
be kept free of slime and algae to prevent
unnecessary slipperiness and danger of accidents
or drownings and shall be cleaned as often as
necessary to keep in a clean condition.

28.5 Where chlorine gas is used, a valve protection
hood shall be kept in place on the cylinder except
when the cylinder is connected to a chlorinator.
A valve stem wrench shall be maintained on
chlorine cylinders connected to chlorinators so
that the supply can be shut off quickly in
emergencies.

28.6 Replacement canisters for the chlorine gas mask
shall be provided and a record kept of all gas
mask usage to ensure that the mask will be
serviceable when needed. The gas mask, replace-
ment canisters, and record of usage shall be kept
in a closed container located outside the
chlorinator room.

28.7 Dressing rooms, showers, toilet rooms and
fixtures, equipment rooms and equipment,
concession and spectator areas, and all parts of
the pool enclosure shall be kept clean and in
good repair. Walls, ceilings and equipment shall
be painted as often as necessary to minimize
deterioration. The entire pool area shall be
maintained in a sanitary condition and free of
litter and vermin.

28.8 Soap shall be provided at showers and lavatories.
28.9 Bathing suits and towels provided by the pool management shall be laundered and sanitized after each use.

Section XXIX. Bather Supervision

One or more attendants shall be on duty at all times the pool is open for use and shall enforce all rules of safety and sanitation. At least one trained first aider competent in aid and rescue methods and in the use of artificial respiration and other resuscitative measures shall be among pool personnel.

29.1 No bather shall be permitted to enter a swimming pool or swimming pool enclosure unless a life guard is present, except where pools serve restricted clientele only such as motels, apartment houses, or similar installations. In such cases where no life guard service is provided, a warning sign shall be placed in clearly visible view and shall state in clearly legible letters at least four inches high "Warning--No Life Guard on Duty." In addition, the sign shall also state "Children should not use the pool without an adult in attendance." Unattended solo bathing shall be prohibited at all pools.

29.2 Visitors and spectators shall be kept separated from spaces used by bathers.

29.3 No food, drink, bottles or wrappers shall be permitted in the immediate area of the swimming pool or on the decks surrounding the pool.

29.4 Bathers shall take a cleaning shower, using warm water and soap, before entering the pool and before returning to the pool following use of the toilet.

29.5 Persons having an infectious or communicable disease shall be excluded from public swimming pools. Persons with open blisters or cuts shall be warned of infection and advised not to use the pool.

29.6 No running, boisterous or rough play except supervised water sports shall be permitted in the pool enclosures, dressing rooms, shower rooms, or other areas.

29.7 Spitting, spouting of water, blowing the nose, etc., in the swimming pool shall be strictly prohibited.

29.8 Suitable placards embodying provisions of this Section shall be conspicuously posted in the swimming pool room or enclosure and in the dressing rooms and offices at all swimming pools.

Section XXX. Safety Precautions

Life saving and emergency first aid equipment and facilities shall be provided at all swimming pools. A telephone and list of emergency numbers including physicians, ambulance and hospital should be provided.

30.1 A life line shall be provided at or near the break of grade between the shallow and deep portions of a public swimming pool with its position marked with colored floats at not greater than five-foot spacing. Life line shall be 3/4" minimum diameter, and its terminals shall be securely anchored and of corrosion resistant material and of type which will be recessed or have no projection which will constitute a hazard.

30.2 Every swimming pool shall be equipped for safety and rescue with one or more light but strong poles (bamboo or other) or shepherd's crook, having a blunt end and which is not less than 16 feet of length for making reaching assists or rescues.
30.3 Every pool shall be equipped with one or more throwing buoys of not more than 18 inches in diameter with 1/4" line attached at least equal in length to the maximum width of the pool plus ten feet.

30.4 Lifesaving equipment described in paragraphs 30.2 and 30.3 above shall be mounted in conspicuous places near the pool edge, ready for access, its function plainly marked, kept in repair and ready condition, and bathers or others shall not be permitted to tamper with it, use it for any purpose other than its intended use, or remove it from its established location.

30.5 Every swimming pool shall be equipped with a first aid kit which shall include the following: wash cloth, germicidal soap or detergent, sterile gauze, absorbent cotton, triangular bandages, scissors, adhesive plaster, bandages of various widths, aromatic spirits of ammonia, blankets, sterile cotton applicators, and four splints 1/8" to 1/4" thick and 3 1/2" wide and 15" to 18" long. The first aid kit shall be kept filled and readily accessible for emergency use. A stretcher or backboard and respirator is advisable for isolated areas and for large pools.

REGULATIONS OF
NEWTON COUNTY, GEORGIA
PUBLIC SWIMMING POOLS

Article A: Public Swimming Pools

Section 1. Title and Purpose

A Regulation establishing minimum standards governing the use and maintenance of swimming pools and structures; establishing minimum standards governing supplied utilities and facilities and other physical things and conditions essential to make swimming pools and surrounding premises safe, sanitary and fit for human use; establishing minimum standards governing the condition and maintenance of swimming pools and structures; fixing certain responsibilities and duties of owners, operators and attendants of swimming pools; authorizing the inspection of swimming pools and structures; and providing for the condemnation of all swimming pools and structures deemed unfit for human use.

This regulation upon adoption by the Board of Commissioners of Newton County shall be known and may be cited as "The Newton County Public Swimming Pools Regulations."

Section 2. Definitions

The following definitions shall apply in the interpretation of these recommended standards:
2.1 Swimming Pool. Any structure of inert and enduring material such as concrete, masonry, metal, or other impervious material containing an artificial body of water for swimming, diving, or recreational bathing.

2.2 Public Swimming Pool. Any swimming pool, other than a private residential swimming pool, for collective use by numbers of persons for swimming or bathing operated by any person as defined herein, whether he be owner, operator, lessee, licensee, or concessionaire, regardless of whether a fee is charged, and all facilities incident thereto.

2.3 Private Residential Swimming Pool. Any swimming pool for a single family residence under the control of an individual homeowner, the use of which is limited to swimming or bathing by family members or their invited guests. Facilities serving two to five private residences may upon application be considered as private under this regulation.

2.4 Person. Any individual, partnership, corporation, and association and may extend and be applied to bodies, politic and corporate.

2.5 Design Professional. An architect or engineer registered to practice in Georgia.

2.6 Prime Design Professional. The design professional responsible for the entire project.

2.7 Turnover. The ratio of the volume of water circulated to the capacity of the pool.

Section 3. General

The provisions of this regulation are applicable to all swimming pools, both public and residential as hereinafter designated, located in Newton County, Georgia, provided, however, that both public and private residential swimming pools in existence on the effective date of these regulations, which have permits and are in compliance with the existing regulations, except in cases of major improvement and/or remodeling, shall be approved under this regulation; and provided further that swimming pools which serve a restricted clientele only, such as hotels, motels, apartments, and condominiums, shall not be required to meet the requirements hereof relating to telephones, showers, toilets, lavatory facilities and dressing rooms where such facilities are readily available in near or closely structures to all persons who may use the swimming pool.

3.1 Permits (Public)

It shall be a violation of this regulation for any person to operate a public swimming pool in Newton County, Georgia, who does not possess an unrevoked operating permit from the Director, Newton County Board of Health. Such permit shall be displayed at all times in a place designated by the Director, Newton County Board of Health. Only persons who comply with all the requirements of this regulation shall be entitled to receive and retain such a permit. Such a permit may be temporarily suspended by the Director, Newton County Board of Health, upon the violation by the holder of any of the terms of this regulation or revoked after an opportunity for a hearing by the Director, Newton County Board of Health, upon serious or repeated violation.

3.2 Inspection of Swimming Pools (Public)

Periodically, the Director, Newton County Board of Health, or his duly appointed representative shall inspect every operating swimming pool located within Newton County, Georgia. In the event the Director or his representative discovers the violation of any item relative to sanitation and
safety, he shall make a second inspection after
the lapse of such time as he deems necessary for
the defect to be remedied, and the second
inspection shall be used to determine compliance
with the requirements of this regulation. Any
violation of the same item of the regulation on
the second inspection shall be grounds for the
immediate suspension of the permit to operate for
that particular pool.

Section 4. Plans and Specifications

Plans and specifications for proposed new swimming
pools or for substantial alterations or reconstruction
of existing pools: public swimming pool plans and
specifications shall be prepared by design profes-
sionals and bear the registration of the design
professional.

4.1 The plans shall be drawn to scale and shall be
accompanied by complete specifications so as to
permit a comprehensive review of the plans
including the piping and hydraulic details and
shall include:

a. A plan and sectional view with all the
necessary dimensions of both the pool and
surrounding areas.

b. Complete site drainage details including
diversion ditches for surface runoff.

c. A piping diagram showing all appurtenances
including treatment facilities in sufficient
detail as well as pertinent elevation data to
permit a hydraulic analysis of the system.

d. Specifications shall contain details of all
treatment equipment including performance
characteristics of pumps, chlorinators,
chemical feeders, filters, strainers, inter-
ceptors and related equipment.

4.2 All public swimming pools shall be provided with a
recirculation and filtration system except when
there is a flow of water of such quality and
quantity through the pool that the pool water will
at all times conform to the water quality
standards set forth in paragraphs 28.4 and 28.5.

Section 5. Water Supply

The water supply for all pools, showers, lavatories,
drinking fountains, and any other uses in conjunction
with the pool shall be adequate in quantity and shall
comply with all requirements of the Georgia Safe
Drinking Water Act of 1977 and the Rules and
Regulations promulgated by the Georgia Department of
Natural Resources.

5.1 The water distribution system serving the swimming
pool shall be protected against backflow by means
of an air gap not less than two service pipe
diameters in width between the service pipe and
the flood rim of the receiving vessel or by a
backflow prevention device approved by the
Newton County Planning and Development Depart-
ment and the Director, Newton County Board of Health,
or his designated representative.

Section 6. Structure Design and Materials

Swimming pools shall be designed and constructed to
withstanding all structural stresses including external
hydrostatic pressures and flotation.

6.1 Public swimming pools shall be constructed of
inert and enduring materials, non-toxic to man,
which will provide a smooth and easily cleanable
surface with no cracks or open joints and shall be
finished in a light color. Interior corners shall
be coved with a minimum radius of six inches.
Section 7. Shape, Slope and Depth (Public Pools)

The pool shall be designed and constructed so that efficient and safe control of the pool and bathers can be accomplished.

7.1 For water depth less than five feet, the slope of the pool bottom shall be uniform and shall not exceed one foot of slope in 12 feet. For depths greater than five feet, the slope shall not exceed one foot in three feet.

7.2 The maximum depth at the shallow end of the pool shall not exceed three feet six inches except for competitive or special purpose pools.

7.3 The minimum depth of water in the pool shall be three feet except for special instructional pools or for restricted or recessed areas in general pools which are set aside primarily for the use of children. Such areas when included as part of the pool shall be separated from the pool proper by means of a safety line supported by buoys and attached to the side walls.

7.4 The depth of the water at the deepest point, at the shallow end, and at slope break in the pool bottom between the shallow and deep portions of the pool shall be permanently and conspicuously marked above water at pool sides and deck. Markers shall be visible at night under artificial illumination where night swimming is permitted.

7.5 Walls of a pool shall be either (a) vertical for water depths of at least six feet or (b) vertical for a distance of two feet six inches below the water level, below which the wall may be curved to the bottom with a radius equal to the difference between the depth and two feet six inches.

Section 8. Inlets and Outlets (Public Pools)

Inlets and outlets to pools shall be arranged so as to get effective and uniform circulation of the incoming water throughout the pool.

8.1 A sufficient number of inlets shall be provided to obtain adequate circulation and prevent dead spots. A maximum spacing of 20 feet shall be provided between inlets.

8.2 Maximum flow rates (in gpm) through various fixed inlet branches shall be not more than as listed below:

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<th>1 1/2&quot;</th>
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<tbody>
<tr>
<td>GPM</td>
<td>10</td>
<td>20</td>
<td>30</td>
<td>50</td>
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8.3 All inlets shall be designed as adjustable orifices or shall be individually valved and shall be submerged not less than 24 inches below overflow level to reduce the escape of disinfecting agents. Inlets shall be flush with the pool wall. Proprietary inlet systems that are part of a gutter or skimmer system and do not meet all of the above inlet requirements may be considered to meet the requirements of this regulation if the inlet system meets the intent of the above requirements and has been proven to operate satisfactorily and/or acceptably to the Director, Newton County Board of Health, or his representative.

8.4 Two or more outlets shall be provided at the deepest point of the pool to permit the pool to be completely drained. Each low point in the pool shall be adequately served by an outlet.

8.5 Outlets shall be spaced not more than 30 feet apart and not more than 15 feet from the side walls.
8.6 The area of all outlet openings shall be covered with gratings or other coverings which are not readily removable by bathers.

8.7 Net openings in each floor outlet covering or grating shall be at least four times the area of the discharge pipe or shall provide sufficient area so that the maximum velocity of the water passing the grate will not exceed 1 1/2 feet per second. The width of openings in grating shall be not less than 1/2 inch and not more than one inch.

8.8 Outlets shall not connect directly to sewers but shall be installed in such manner that any sewage backing up from the sewer will overflow to waste and cannot reach the pool. Pool drainage, valves and pumps shall be sized to prevent surcharge of the sanitary sewer.

Section 9. Overflow Facilities (Public Pools)

Positive means shall be provided for continuous removal of scum, sputum and floating debris from the pool surface. Drainage from overflow facilities shall be discharged to waste or to a make-up or surge tank.

9.1 Overflow gutters where used shall meet the following standards:

a. Overflow gutters shall extend completely around the swimming pool except at steps or recessed ladders. The lip of the gutter shall be level and shall be designed to serve as a handhold for bathers.

b. Overflow gutters shall be smooth finished and of open, roll-over or semi-recessed type, except overflow gutters for water-level deck type public swimming pools may be countersunk in a deck sloped to drain from the gutter and such gutters shall be covered by a flush mounted grating.

c. Overflow gutters shall be designed to permit ready and effective cleaning and to prevent accidental entrapment of bathers' arms or legs.

d. Overflow gutter and outlet design shall provide for continuous removal of not less than 50 percent of the recirculated water for return to the filter or to waste.

e. Overflow gutters shall be provided with drainage outlets of two inches minimum diameter at intervals of not more than 15 feet. Outlets shall be covered by removable gratings.

9.2 Skimmers where used shall comply in all respects with appropriate standards of the National Sanitation Foundation regarding materials, design, operation and safety and shall meet the following standards:

a. Skimmers may be used in lieu of overflow gutters provided the circulation system is designed to produce substantial circulatory movement to pool water for promotion of skimming and of uniform disinfectant distribution and provided a handhold equivalent to bullnose coping with outer two inches not over 2 1/2 inches thick is extended around the pool perimeter not more than nine inches above the normal water level.

b. Skimmers shall be designed for a flow through rate of at least 30 gallons per minute, and the total capacity of all skimmers in any pool shall be at least 80 percent of the required filter flow of the recirculation system. Each skimmer shall be provided with a valve for equalization of flow.
c. Skimmers shall be built into the pool wall, and the weir shall be automatically adjustable to water level variations over a range of at least four inches. At least one skimmer shall be located to oppose the prevailing wind.

d. Skimmers shall be designed and located to effectively remove floating materials from the water surface of the entire pool area. At least one skimmer shall be provided for each 500 square feet of water surface area or fraction thereof.

e. Skimmers shall be provided with an easily removable and cleanable screen or basket to trap large solids.

f. Skimmers shall be designed or equipped to prevent air lock in the suction line. Equalizer lines, if used, shall be sized to meet capacity requirements of the filter and pump and in no case shall be less than two inches in diameter. Equalizer lines shall be installed at least one foot below the lowest weir level and equipped with valves or devices to remain closed at normal operating conditions but automatically open when water level drops two inches below the lowest weir level.

Section 10. Hose and Connections (Public Pools)

Sufficient hose connections, at least 3/4 inch diameter, shall be provided for cleaning the pool, decks, walks, toilets, dressing rooms and other flooded areas used in connection with pools and bathhouses. Hose connections shall be fitted with an approved vacuum breaker.

Section 11. Steps, Ladders and Handrails

Steps or ladders shall be provided at the shallow end of pools where the vertical distance from pool bottom to deck level is over two feet. Recessed steps or ladders shall be provided at the deep portion of the pool and if the pool is over 30 feet wide, such steps or ladders shall be installed on each side. A means of egress shall be provided for each 75 feet of pool perimeter.

11.1 Steps shall be of non-slip design with minimum tread of 12 inches and maximum rise of 12 inches. Abrupt drops or submerged projections into the pool shall be guarded by handrails.

11.2 Ladders shall be corrosion-resistant and shall be equipped with non-slip treads. They shall be designed to provide a hand hold and shall be rigidly installed with clearance between the ladder and the pool wall not less than three inches nor more than six inches.

11.3 Steps inserted in the pool wall shall be of easily cleanable construction, designed to drain into the pool, and shall be at least 14 inches wide and five inches deep and a maximum of 12 inches vertical spacing.

11.4 Ladders within the swimming pool shall be equipped with a handrail at the top of both sides thereof, extending not less than 30 inches above the coping or edge of the deck.

Section 12. Wading Pools (Public Pools)

Wading pools for non-swimming children may be independent auxiliary pools or may be restricted areas of a general swimming pool. All applicable sections of this standard shall apply to wading pools.
12.1 Restricted areas of swimming pools set aside for use as wading pools shall be separated from the main body of the pool by means of a safety line attached to the side walls and supported by buoys. This restricted area of the swimming pool shall have a turnover rate of once every two hours or less with inlets and outlets and overflow facilities sized accordingly.

12.2 Independent wading pools shall have a maximum depth of not more than 18 inches; the bottom shall be non-abrasive, shall have a non-slip finish, and shall be sloped toward a drain at not more than three inches in ten feet nor less than one inch in ten feet. Such wading pools shall be served by a swimming pool recirculation system with turnover rates of once every two hours or less.

Section 13. Spray Pools (Public Pools)

Spray pools are small independent artificial pools for on-swimming children into which water is sprayed but not allowed to pond. Spray pools may be supplied by a swimming pool recirculation system or by water meeting the same quality requirements from other sources with all drainage to waste. All applicable sections of this standard shall apply to spray pools.

3.1 Spray pool bottoms shall be non-abrasive, shall have a non-slip finish, and shall be sloped toward a drain at not more than three inches in ten feet nor less than one inch in ten feet.

Section 14. Deck Areas (Public Pools Except 14.3 Applies to All)

A clear and unobstructed paved deck or walkway shall extend completely around the pool; deck width shall be at least five feet measured from the pool side edge, except at the deep end where there is a diving board and width shall be at least ten feet.

14.1 Deck drainage shall be conducted away from the pool area and shall be pitched to drains designed to conduct drainage from the pool to points of disposal in a manner that will not create unsanitary, hazardous, or objectionable conditions. Decks shall be sloped no less than 1/4 inch per foot.

14.2 Decks shall have a non-slip surface and shall be of a material and finish that can be cleaned by hosing.

14.3 An effective fence or barrier, not less than four feet high, shall be provided on the outer side of the walk area to prevent spectators in street attire from traversing the pool walk and prohibit access of unattended children and animals to the pool. There shall be no more than four inches of clearance between the bottom of the fence barrier and ground surface or pool deck. Any gate(s) shall be located at the shallow end of the pool and shall be self-closing and have a lockable self-latching device. Where pools serve special purposes, as therapeutic pools, waiver of this requirement may be acceptable.

Section 15. Diving Areas and Equipment (Public Pools)

The dimensions of the swimming pool in the diving area shall conform to Figure No. 1 (see Page 41A of this regulation).

15.1 At least 15 feet of free and unobstructed head room shall be provided above diving boards.

15.2 Diving board steps and ladders shall be of corrosion-resistant material, easily cleanable and of non-slip design, and kept in good repair. Handrails shall be provided at all steps and ladders leading to diving boards with elevations one meter or more above the water. Platforms and
Figure No. 1

Note: Placement of boards shall observe the following minimum dimensions. With multiple board installations, minimum pool widths must be increased accordingly.

1 Meter or Deck Level Board to Pool Side . . 9' (2.74m)
3 Meter Board to Pool Side . . . . . . . 11' (3.35m)
1 Meter or Deck Level Board to
3 Meter Board . . . . . . . . . . . . . . 10' (3.05m)
1 Meter or Deck Level to Another
1 Meter or Deck Level Board . . . . . . . 8' (2.44m)
3 Meter to Another 3 Meter Board . . . . 10' (3.05m)

<table>
<thead>
<tr>
<th>Board Height Over Water</th>
<th>Minimum Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>D_1</td>
</tr>
<tr>
<td>26&quot; (2/3 Meter)</td>
<td>7'-0&quot;</td>
</tr>
<tr>
<td>30&quot; (3/4 Meter)</td>
<td>7'-6&quot;</td>
</tr>
<tr>
<td>1 Meter</td>
<td>8'-6&quot;</td>
</tr>
<tr>
<td>3 Meters</td>
<td>11'-0&quot;</td>
</tr>
</tbody>
</table>
diving boards which are one meter or more high
shall be protected with guard railings.

Section 16. Electrical

All electrical materials and workmanship shall be in
compliance with the Newton County Construction Code and
current adopted edition of the National Electrical
Code.

16.1 In all installations to be used at night, pools,
deck areas, dressing rooms, toilets, equipment
rooms, chemical rooms, and concessions shall be
lighted in accordance with the following minimum
standards:

a. Underwater lighting

<table>
<thead>
<tr>
<th>Indoor</th>
<th>Outdoor</th>
</tr>
</thead>
<tbody>
<tr>
<td>100 Lamp Lumens/</td>
<td>60 Lamp Lumens/</td>
</tr>
<tr>
<td>Square Foot Of Pool</td>
<td>Square Foot Of Pool</td>
</tr>
<tr>
<td>Surface</td>
<td>Surface</td>
</tr>
</tbody>
</table>

b. Deck lighting--foot candles maintained in
service (public only)

<table>
<thead>
<tr>
<th>Outdoor</th>
<th>Indoor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exhibition</td>
<td>20 F.C.</td>
</tr>
<tr>
<td>Recreation</td>
<td>10 F.C.</td>
</tr>
</tbody>
</table>

Minimum Mounting Height 30 Feet 20 Feet

c. Lighting in dressing rooms, toilets, equipment
rooms, chemical rooms, concessions, and
related areas shall be in compliance with the
above reference codes.

16.2 Switches, starters, panelboards and similar
electrical equipment shall be located in areas not
readily accessible to bathers.

16.3 Each underwater light shall be individually
grounded.

16.4 No overhead electrical wiring shall pass within 20
feet of the swimming pool enclosure.

Section 17. Recirculation and Filtration System

The entire recirculation and filtration system shall be
designed for continuous operation and shall have
sufficient capacity to clarify the entire pool volume
in eight hours or less, thus providing at least three
turnovers daily. Where separate wading pools are
provided for children, recirculation capacity shall
provide for complete turnover of the wading pool
content every two hours or less.

Comment--The pool turnover rate of eight hours will
provide satisfactory water quality under "normal"
conditions. Turnover rates of less than eight hours
should be considered when the maximum patron load can
be expected for extended periods and/or the environ-
mental conditions (temperature, sunshine, debris, wind,
etc.) are expected to be extreme.

17.1 A rate-of-flow indicator, reading in gallons per
minute, and a flow regulating valve shall be
installed and located so that the rate of recircu-
lation and backwash rate will be indicated and can
be controlled.

17.2 All recirculation and filtration equipment that
requires adjustment and maintenance and all
sight-glasses, dials or meters that must be
recorded shall be readily accessible and have
unobstructed clearance from walls, ceilings and
other equipment and shall be well lighted.
17.3 Swimming pool heaters when used shall be certified by a nationally recognized organization and shall be in compliance with the Newton County Gas and Electrical Codes.

Section 18. Pumping Equipment

Pumps and motors shall have sufficient capacity to provide the required number of turnovers specified in Section 17 above and for providing adequate flow and head to backwash filters at rates set forth below.

18.1 Recirculation pumps shall be located below the pool water level to provide positive pressure on the suction side, or positive priming method shall be provided. A check valve shall be installed on the pump discharge line.

18.2 Requirements for filtration shall be based upon the maximum head loss developed immediately prior to backwashing the filters.

Comment—Additional head of 5 percent to 10 percent should be added for pump wear, piping changes, etc. (safety factor).

Section 19. Hair and Lint Strainer (Public Pools)

A strainer shall be provided on the suction side of the pump to prevent hair, lint, and other matter from reaching the pump and filters. Strainers shall be corrosion resistant with openings not over 1/8 inch in size, providing a free flow area at least four times the area of the pump suction line, and shall be readily accessible for frequent cleaning.

Section 20. Suction Cleaner (Public Pools)

A suction cleaner, either built-in or portable type, shall be provided for removing sediment from the pool floor and shall be capable of reaching all parts of the pool floor. Built-in cleaners shall provide sufficient connections in the pool walls at least eight inches below the water line. Portable or jet-type units shall be provided with backflow protection for the water system.

Section 21. Piping

Pool piping shall be detailed on the plans as to size and material. Buried flexible plastic pipe shall not be used. Piping shall be of non-toxic material, resistant to corrosion, and able to withstand operating pressures. Plastic pipe, when used, shall be NSF approved. Piping shall be in compliance with the Georgia State Plumbing Code.

21.1 Piping shall be designed to carry the required quantity of water at a maximum velocity not to exceed six feet per second on piping to the suction side of the recirculation pump and not to exceed ten feet per second in discharge lines.

21.2 Piping shall be positively supported to prevent settlement which may cause air pockets or sediment traps or rupture of lines. Piping shall be provided with uniform slope and with positive means of draining water to prevent damage from freezing.

21.3 Valves shall be provided to cut off flow during cleaning or inspection of strainers and pumps.

Section 22. Disinfectant Feeders (Public Pools)

Equipment and piping used to apply disinfectant chemicals to the water shall be of such size, design and material that they may be cleaned. Feeders shall not be cross-connected with potable water systems. Materials used for such equipment and piping shall be
resistant to the action of chemicals to be used therein.

22.1 A means of disinfecting the pool water which provides a residual of disinfecting agent in the pool water shall be used. The disinfecting agent shall be subject to simple field tests for determination of concentration. Chlorinators or other disinfectant feeders shall be capable of supplying at least the equivalent of one pound of available chlorine per eight hours per 10,000 gallons of pool capacity; rate of feed shall be adjustable and shall be indicated on the feeder.

22.2 Chlorinators or other disinfectant feeders shall be of sturdy construction and materials which will withstand wear, corrosion or attack by disinfectant solutions or vapors and which are not adversely affected by repeated adjustments or other conditions anticipated in the use of the device. The feeder shall be easily disassembled for cleaning and maintenance and shall be designed and constructed to minimize stoppage from chemicals used. Feeder design shall include fail-safe features to prevent the disinfectant feeding directly to the pool or its components under any type of failures of equipment or maintenance.

22.3 Disinfectant feeders shall have a graduated and clearly marked dosage adjustment to provide flows from full capacity to 10 percent of such capacity. The device shall be capable of continuous delivery within 10 percent of the dosage at any setting.

22.4 When the disinfectant is introduced at the suction side of the pump, a device shall be provided to prevent air lock of the pump or recirculation system.

22.5 When chlorine gas is used, the following additional features shall be provided:

a. The chlorine and chlorinating equipment including scales and one extra chlorine cylinder shall be in a separate well-ventilated room. Floors of such rooms shall not be below ground level. The room shall be provided with an exhaust fan located at floor level and vented to the out-of-doors. Exhaust fan shall produce a complete exchange of air in two minutes. Louvers shall be provided at the top of the room on the wall opposite the exhaust fan for admitting fresh air. The room shall be sealed (air tight) from adjacent rooms to prevent chlorine gas circulation.

b. The door of the chlorine and chlorinating equipment room shall not open to the swimming pool or filter room and shall open to the out-of-doors. A viewing window and exterior-controlled artificial illumination and exhaust fan shall be provided so that essential performance of the equipment may be observed without/before entering the room.

c. Facilities shall be provided for anchoring chlorine cylinders to a wall or other support to prevent their falling over.

d. The chlorinator shall be a solution feed type capable of delivering chlorine at its maximum rate without releasing chlorine gas to the atmosphere.

e. The chlorinator shall be designed to prevent the backflow of water into the chlorine solution container. All piping containing chlorine gas either under pressure or under vacuum shall be located in chlorine equipment room.

f. A closed gas mask cabinet accessible without a key shall be located outside of the chlorinator room. The cabinet shall be equipped with a gas mask designed for use in
a chlorine atmosphere and of a type approved by the U. S. Bureau of Mines.

B. Installation of chlorinator equipment and initial operation thereof shall be under the supervision of personnel experienced with the installation and operation of such equipment.

22.6 When a hypochlorite solution is to be fed through hypochlorinator equipment, such equipment shall also provide the following additional features:

a. Feed shall be positive under all conditions of pressure in the circulation system.

b. A method shall be provided for reducing to a minimum the entry into a swimming pool of free calcium released from calcium hypochlorite.

c. A method shall be provided to prevent siphoning of hypochlorite solution when the recirculation pump and hypochlorinator are both turned off.

Section 23. Filtration Equipment (Public Pools)

Filters shall be capable of maintaining water in the pool which meets physical standards set forth in Section 28 herein. Sufficient filtering area shall be provided to meet the design pump capacity as required by Section 18 herein. Filters shall comply in all respects with appropriate standards of the National Sanitation Foundation regarding materials, design, operation and safety.

23.1 A sight glass shall be installed on the waste discharge line of pressure filters to observe the progress of filter washing. The filter system shall be provided with influent and effluent pressure, vacuum or compound gauges as are required to indicate the condition of the filter and gauges shall be provided with shut-off cocks.

Air-relief valves shall be provided at the high point of the filter. In vacuum filter installations where the circulating pump is two horsepower or higher, an adjustable high vacuum shut-off shall be provided to prevent damage to the pump by cavitation.

23.2 Rapid sand filters shall be designed for a filter rate to the swimming pool of not more than three gallons per minute per square foot of bed area at a time of maximum head loss with sufficient area to meet the design rate of flow required by the prescribed turnover.

a. For standard underdrain systems, not less than 20 inches of screened sharp filter sand with effective size between 0.4 and 0.55 mm. and a uniformity coefficient not exceeding 1.75 supported by at least 10 inches of graded filter gravel shall be provided. A reduction in this depth or elimination of gravel may be permitted where equivalent performance and service are demonstrated.

b. At least 12 inches of freeboard shall be provided between the upper sand surface and the backwash overflow invert.

c. Each pressure filter unit shall be provided with an access opening of not less than a standard 11" x 15" manhole and cover.

d. Facilities shall be provided for adding chemicals for coagulation and pH control.

e. Filter piping shall be designed and valved to permit individual backwashing of filters to waste at not less than 15 gallons per minute per square foot of filter area, to permit isolation of individual filters for repairs while keeping others in service, to permit complete drainage, and to permit
maintenance, operation and inspection in a convenient manner.

23.3 Diatomaceous Earth filters shall be designed for a filter rate to the swimming pool of not more than 2.0 gallons per minute per square foot of effective filtering surface without continuous body feed and not greater than 2.5 gallons per minute per square foot with continuous body feed.

(a) Appurtenances shall be provided for precoating with diatomaceous earth slurry. Provisions for recirculating during the precoating operation shall be made where filters permit the passage of earth through elements during precoating operations. Sight glass will be required for pressure filters.

(b) Where body feed is provided, the device shall be accurate (± 10 percent) and shall be capable of continually feeding within a calibrated range, adjustable from two to six ppm, at the design capacity of the recirculating pump.

c. Filtering area, where fabric is used, shall be determined on the basis of effective filtering surfaces as created by the septum supports with no allowances for areas of impaired filtration, such as broad supports, folds or portions which may bridge.

d. Filters shall be equipped for cleaning by one or more of the following methods: backwashing, air-bump-assist backwashing, spray wash (mechanical or manual), or agitation.

e. Provision shall be made for completely and rapidly draining the filter.

23.4 High rate sand filters designed for a filter rate to the swimming pool of not more than 20 gallons per minute per square foot of filtering surface shall be acceptable provided the filters meet the standards set forth in items 23.1 and 23.2 herein.

23.5 Cartridge filters shall be designed for filter rate to the swimming pool of not more than 0.33 gallons per minute per square foot of effective filter area.

(a) Filter(s) shall be equipped with at least influent and effluent pressure gauges with gauge cocks and an air-relief valve.

(b) Two sets of filter cartridges shall be provided to facilitate cleaning and drying of one set while the other is in operation. Disposable cartridges shall be replaced when initial filtration rate is impaired by clogging.

Section 24. Make-up Water Facilities (Public Pools)

All pools shall be equipped with provisions for adding make-up water to compensate for water loss through evaporation and to waste so that a constant water level is maintained while the pool is in operation to enable continuous flow into skimmers or overflow gutters.

Section 25. Bathhouses (Public Pools)

Bathhouses containing dressing rooms, showers, toilets, and lavatories shall be required for public swimming pools. Bathhouses shall be in compliance with Newton County Building, Plumbing, Mechanical, Gas and Electrical Codes.

25.1 Bathhouse facilities may not be required for swimming pools located on premises of motels, hotels, or other transient residences and
apartment complexes where such facilities are available in adjacent structures and the swimming pool use is restricted to the employees, occupants, and guests of such establishments. The governing authority shall determine any bathhouse requirements for such establishments.

Comment—Consideration by the governing authority should be given to distance to adjacent structures, bather load estimates, operator control, and health matters when evaluating bathhouse requirements for these potentially exempt establishments.

25.2 Bathhouses may also contain public areas, manager's area, first-aid room, and like areas.

25.3 Where bathhouses are used by both sexes at the same time, separate and clearly labeled dressing rooms separated by a tight partition shall be provided for each sex; entrances and exits shall be screened to break the line of sight.

Section 26. Bathhouse Facilities (Public Pools)

26.1 Dressing room floors shall be easily cleanable, non-slip finish, impervious to moisture, and sloped to drain. Walls and partitions shall be of easily cleanable construction, and junctions of walls and floors shall be coved.

26.2 Dressing rooms, toilet rooms, shower rooms shall be ventilated by natural or artificial means to effectively eliminate odors and condensation.

26.3 Shower, toilet and lavatory facilities shall be provided in accordance with the following schedule and shall be based on pool capacity computations set forth in Section 27 herein or on scheduled use periods as at schools.

<table>
<thead>
<tr>
<th></th>
<th>Males</th>
<th>Females</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Closets</td>
<td>1/60</td>
<td>1/40</td>
</tr>
<tr>
<td>Urinals</td>
<td>1/60</td>
<td></td>
</tr>
<tr>
<td>Lavatories</td>
<td>1/60</td>
<td>1/60</td>
</tr>
<tr>
<td>Showers (Minimum of 3 Each Side)</td>
<td>1/40</td>
<td>1/40</td>
</tr>
<tr>
<td>Drinking Fountain—Minimum of One to be Located In Swimming Pool Area</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Nose bibb with vacuum breaker required in each toilet room as a minimum.

26.4 Toilet and shower room floors shall be constructed of impervious materials with no open cracks or joints, have an easily cleanable non-slip finish, and shall pitch toward a drain. Juncture of walls and floors shall be coved.

26.5 The location of dressing rooms shall be arranged so that bathers leaving a dressing room must pass the toilets and showers en route to the swimming pool.

26.6 Showers and lavatories shall be supplied with warm water at a temperature of 90 degrees to 110 degrees Fahrenheit from a single source. Hot water temperature control devices shall not be available to patrons.

26.7 Any food service facilities associated with the bathhouse or swimming pool must meet the requirements of the Newton County Board of Health Rules and Regulations for Food Service.

Section 27. User Load Computation

In computing user loading, those portions of the swimming pool five feet or less in depth shall be
designated as "non-swimmer" areas and those portions over five feet in depth shall be designated as "swimmer" areas.

27.1 To compute the in-pool swimmer and bather capacity, swimming pool areas shall be determined as follows:

a. Ten square feet of pool water surface area shall be provided for each non-swimmer expected at time of maximum load.

b. Twenty-four square feet shall be provided for each swimmer expected at time of maximum load.

c. Three hundred square feet of pool water surface area shall be reserved around each diving board or diving platform, and this area shall not be included in computing the area of the swimming section. During the preliminary design phase of a swimming pool facility, the owner (operator), prime design professional, and the governing authority should agree on pool and deck capacities, depending on the establishment or area served. In general, the experience and knowledge of the area by the governing authority should be the prime factors in capacity determinations.

Section 28. Disinfection and Water Quality (Public Pools)

The chemical, physical, and bacteriological quality of pool water shall be such that it is sanitary, clear, and safe for swimming.

28.1 Swimming pools when open or in use shall be continuously disinfected by a chemical which imparts an easily measured free available residual effect. When chlorine is used without a stabilizing chemical such as cyanuric acid and the source of residual chlorine is from elemental chlorine or a hypochlorite solution, a free chlorine residual of at least 0.5 ppm at pool pH shall be maintained throughout the pool. If other halogens are used, residuals of equivalent disinfecting strength shall be maintained. A testing kit for measuring the concentration of the disinfectant, accurate within 0.1 ppm, shall be provided at each swimming pool. Where cyanuric acid is used as a stabilizing agent of residual chlorine or if the source of residual chlorine is from a chlorinated cyanurate, a chlorine residual of at least 1.0 ppm shall be maintained with cyanuric acid residuals of 25 ppm and at least 1.5 ppm chlorine shall be maintained with cyanuric acid residuals of 50 ppm. The cyanurate level shall not be greater than 100 ppm. A testing kit for measuring the concentration of cyanuric acid, accurate within 5.0 ppm, shall be provided at each swimming pool using cyanuric acid or chlorinated cyanurates.

28.2 Other disinfecting materials or methods shall be acceptable after they have been adequately demonstrated to provide a satisfactory residual effect which is easily measured and to otherwise be equally as effective under conditions of use as the chlorine concentration required herein and not be dangerous to public health, create objectionable physiological effects, or impart toxic properties to the water.

28.3 The swimming pool water shall be maintained in an alkaline condition as indicated by a pH of not less than 7.2 and not over 8.0. A pH testing kit accurate within 0.2 pH unit shall be provided at each swimming pool. The total alkalinity of the water shall be at least 80 ppm.

28.4 The water shall have sufficient clarity at all times so that a black disk, three inches in diameter, is readily visible when placed on a white field at the deepest point of the swimming pool.
28.5 Not more than 15 percent of the samples covering any considerable period of time shall either (a) contain more than 200 bacteria per milliliter, as determined by the standard (35° C), agar plate count, or (b) show positive test (confirmed test) for coliform organisms in any of the five 10 milliliter portions of a sample or more than 1.0 coliform organism per 50 ml when the membrane filter test is used. All samples shall be collected, dechlorinated, and examined in accordance with the procedures outlined in the latest edition of Standard Methods for the Examination of Water and Wastewater (APHA).

28.6 Chemicals used for algae control and in the control of water quality shall be registered by the Federal Environmental Protection Agency as applicable and used in accordance with label directions.

Section 29. Operation and Maintenance (Public Pools)

Every public swimming pool shall be under the direct close supervision of a trained pool operator competent to operate the swimming pool in full compliance with all requirements hereof relating to pool operation and maintenance.

29.1 The operator of each pool open for use shall keep daily records of pool operations including total bather load, peak bather load, volume of fresh water, filter influent and effluent pressure gauge readings, rate of flow meter readings, amount of chemicals used, disinfectant residuals, pH readings, algae control measures taken, alkalinity, maintenance and malfunctioning of equipment including cleaning of filters, and such additional records as may be required. Such records shall be kept available for inspection by the Board of Health for a period of at least one year.

29.2 Routine daily and weekly operating procedures shall be posted in a location frequented by the operator. Manufacturer's instructions for operation and maintenance of mechanical and electrical equipment shall be kept on the premises and available for the operator's use.

29.3 Pumps, filters, disinfectant and chemical feeders, flow indicators, gauges, and all related parts of the pool water purification system shall be kept in operation whenever the pool is available for use and at such additional periods as may be necessary to maintain the water in the pool in a clear and disinfected condition.

29.4 Floating scum, sputum and debris shall not be allowed to accumulate in the pool. The sides and bottom of pools, decks, and other surfaces shall be kept free of slime and algae to prevent unnecessary slipperiness and danger of accidents or drownings and shall be cleaned as often as necessary to keep in a clean condition.

29.5 Where chlorine gas is used, a valve protection hood shall be kept in place on the cylinder except when the cylinder is connected to a chlorinator. A valve stem wrench shall be maintained on chlorine cylinders connected to chlorinators so that the supply can be shut off quickly in emergencies.

29.6 Replacement canisters for the chlorine gas mask shall be provided and a record kept of all gas mask usage to ensure that the mask will be serviceable when needed. The gas mask, replacement canisters, and record of usage shall be kept in a closed container located outside the chlorinator room.

29.7 Dressing rooms, showers, toilet rooms and fixtures, equipment rooms and equipment, concession and spectator areas, and all parts of
the pool enclosure shall be kept clean and in good repair. Walls, ceilings and equipment shall be painted as often as necessary to minimize deterioration. The entire pool area shall be maintained in a sanitary condition and free of litter and vermin.

29.8 Soap shall be provided at showers and lavatories.

29.9 Bathing suits and towels provided by the pool management shall be laundered and sanitized after each use.

Section 30. Bather Supervision (Public Pools)

One or more attendants shall be on duty at all times the pool is open for use and shall enforce all rules of safety and sanitation. At least one trained first aider competent in aid and rescue methods and in the use of artificial respiration and other resuscitative measures shall be among pool personnel. The Director, Newton County Board of Health, or his representative consider an attendant or other pool personnel qualified if that person holds a current certificate from the Red Cross, YMCA or similar provider of training in lifeguarding, CPR, and/or first aid approved by the Director.

30.1 No bather shall be permitted to enter a swimming pool or swimming pool enclosure unless an attendant is present except where pools serve restricted clientele only such as motels, apartment houses, or similar installations. In such cases where no attendant service is provided, a warning sign shall be placed in clear view and shall state in clearly legible letters at least four inches high "Warning--No Attendant on Duty." In addition, the sign shall also state "Children shall not use the pool without an adult in attendance." Unattended solo bathers shall be prohibited at all pools.

30.2 Visitors and spectators shall be kept separated from spaces used by bathers.

30.3 No food, drink, bottles or wrappers shall be permitted in the immediate area of the swimming pool or on the decks surrounding the pool.

30.4 Bathers shall take a cleansing shower, using warm water and soap, before entering the pool and before returning to the pool following use of the toilet.

30.5 Persons having an infectious or communicable disease which can be transmitted by water shall be excluded from public swimming pools. Persons with open blisters or cuts shall be warned of infection and advised not to use the pool.

30.6 No running, bolsterous or rough play except supervised water sports shall be permitted in the pool enclosures, dressing rooms, shower rooms, or other areas.

30.7 Spitting, spouting of water, blowing the nose, etc., in the swimming pool shall be strictly prohibited.

30.8 Suitable placards embodying provisions of this Section shall be conspicuously posted in the swimming pool room or enclosure and in the dressing rooms and offices at all swimming pools. Placards shall also state the maximum user loads in the various areas of the swimming pool facility.

Section 31. Safety Precautions (Public Pools)

Life saving and emergency first aid equipment and facilities shall be provided at all swimming pools. Telephone and list of emergency numbers including physicians, ambulance and hospital should be provided.
11.1 A life line shall be provided at or near the break of grade between the shallow and deep portions of a public swimming pool and its position marked with colored floats at not greater than five-foot spacing. Life line shall be 3/4" minimum diameter, and its terminals shall be securely anchored and of corrosion resistant material and of type which will be recessed or have no projection which will constitute a hazard.

11.2 Every swimming pool shall be equipped for safety and rescue with one or more light but strong poles (bamboo or other) or shepherd's crook, having a blunt end and which is not less than 16 feet of length for making reaching assists or rescues.

11.3 Every pool shall be equipped with one or more throwing buoys of not more than 18 inches in diameter with 1/4" line attached at least equal in length to the maximum width of the pool plus ten feet.

11.4 Lifesaving equipment described in paragraphs 11.2 and 11.3 above shall be mounted in conspicuous places near the pool edge, ready for access, its function plainly marked, kept in good repair and ready condition, and bathers or others shall not be permitted to tamper with it, use it for any purpose other than its intended use, or remove it from its established location.

11.5 Every swimming pool shall be equipped with a standard 24-unit first aid kit. The first aid kit shall be kept filled and readily accessible for emergency use. A backboard is advisable for isolated areas and for large pools.

Comment—The governing authority can require additional first aid materials depending on the distance of the pool to medical facilities and the availability of emergency medical services.

31.6 One lifeguard chair should be provided for each 2,000 square feet of pool surface area or fraction thereof. If a pool is more than 40 feet wide and requires more than one life guard stand, these stands should be located on opposite sides of the pool.

Section 32. Public Spas

32.1 Definitions

a. Public Spas (including hot tubs and recreational whirlpools). Any pool other than a private residential pool primarily designed for individual or small group bathing with circulated water which may employ tempered water, air induced bubbles or combination thereof with the intent of producing a relaxing or therapeutic effect operated by any person as defined herein, whether he be owner, operator, lessee, licensee, or concessionaire, regardless of whether a fee is charged, and all facilities incident thereto.

b. Private Residential Spas. Any pool as defined in 32.1 a. but for a single family residence under the control of the individual homeowner, the use of which is limited to members of his family or their invited guests.

32.2 Shape, slope and depth—The maximum water depth shall be four feet measured from the water line.

32.3 Steps, ladders and handrails—The maximum depth of any seat or sitting bench shall be two feet measured from the water line. Seat or bench may be part of steps.

32.4 Recirculation and Filtration System
a. Recirculation capacity shall provide for complete turnover of the pool content every 30 minutes.

b. The pool recirculation and filtration system, air induction system, booster pump system when used, heater, and disinfectant system shall be separate equipment from that used by the swimming pool. However, all equipment may be located in the same room.

c. The maximum temperature of the pool water shall be 105 degrees Fahrenheit. A thermostatic control for the pool water shall be required and shall not be for patron use.

d. The air induction system shall prevent water back-up, and the air source shall not induce contaminants.

32.5 Bathhouse Facilities

a. Where the pool is adjacent to a swimming pool facility and patron control is through the swimming pool bathhouse, the spa pool patron load shall be included in the swimming pool load.

b. For separate pool facilities, a shower, lavatory, water closet and dressing room shall be provided for each 36 patrons of each sex. A drinking fountain shall be required.

32.6 Safety Precautions

a. Where the pool is adjacent to a swimming pool facility and patron control is through the swimming pool bathhouse, the requirements of this section are not applicable.

b. For separate pool facilities, the requirements of this section are not applicable except for emergency use a telephone or emergency signal shall be directly connected to an area that is attended at all times the pool is opened to patrons. Emergency procedures and pool use regulations shall be posted.

Section 33. Natural Public Bathing Beaches

33.1 Definitions shall apply and shall be amended as follows:

a. Natural Public Bathing Beaches. Any natural or altered body of water such as but not limited to an artificial or natural pond, spring, lake, river, or stream for swimming, diving, or recreational bathing, for collective use by a number of persons operated by any person as defined herein, whether the owner, operator, lessee, licensee, or concessionaire, regardless of whether a fee is charged, and all facilities incident thereto.

b. Private Residential Natural Bathing Beach. Any natural bathing body of water as defined above for a single family residence under the control of an individual homeowner, the use of which is limited to swimming and bathing by family members or their invited guests.

33.2 Plans and specifications as required by the Newton County Planning and Development Department shall apply to facilities incident to the natural public beach.

33.3 The Georgia State Plumbing Code shall apply to water supply facilities incident to the natural public beach.

33.4 For water depths up to four feet six inches, the beach bottom should consist of stabilized sand and/or gravel and the bottom slope should not exceed one foot in 15 feet.
33.5 The water depth surrounding any diving float or fixed platform not more than two meters above the water surface shall be not less than nine feet for a distance of not less than 12 feet from all sides of the float or platform.

33.6 The Newton County Electrical Code shall apply to natural public beaches.

33.7 Bathhouses and bathhouse facilities regulations shall apply to natural public beaches. The Director, Newton County Board of Health, may exclude shower facilities requirements.

33.8 The user load determination shall be made during the preliminary design phase. The owner (operator), prime design professional and the Director, Newton County Board of Health, or his representative and the Newton County Department of Planning and Development should agree on beach capacities depending on the establishment or areas served.

33.9 The natural public beach water quality shall meet or exceed those established by the Department of Natural Resources Rules and Regulations for Water Quality Control for Criteria for All Water and Recreation Water Use Classification. The location of the beach shall be on a body of water classified as recreational as determined by the Department of Natural Resources.

Article C: Administration and Enforcement

Section 69. Variance

This chapter shall be administered by the Director, Newton County Board of Health, who shall have the authority to grant a variance from the requirements of this chapter as follows:

(1) Where it is demonstrated to the satisfaction of the Director that strict compliance with the standards would result in practical difficulty to or undue hardship upon the property owner due to special conditions or causes;

(2) Where the public or private interest in the granting of the variance is found by the Director to clearly outweigh the interest of the application of uniform rules; and

(3) Where such alternative measures are provided which in the opinion of the Director will provide adequate public health and safety protection.

In granting a variance, the Director may attach thereto any conditions which may be deemed advisable so that the purpose of this chapter will be served and public health, safety and welfare secured. Such variance shall not waive any requirement of other Federal, State, or County codes which may also be applicable to the design, construction or operation of any items covered by these health regulations.

Section 70. Severability

If any court of this State or of the United States declare any section, part, paragraph or clause of this chapter unconstitutional or invalid for any cause or reason, then such decision shall affect only that section, part, paragraph or clause so declared to be unconstitutional and invalid and shall not affect any.
other section, part, paragraph or clause of this chapter.

Section 71. Conflicts with Other Codes, Laws or Regulations

Nothing in this resolution is intended to, nor will it serve to supersede any other Federal, State, or County code, regulation or ordinance. Where a conflict may be deemed to exist, the stricter shall apply.

Section 72. Enforcement

This regulation, upon adoption by the Newton County Board of Commissioners, shall be enforced by the Newton County Board of Health as a duly adopted ordinance of Newton County. Any person violating any provision in this regulation shall be guilty of violating a duly adopted ordinance of Newton County and upon conviction by a court of competent jurisdiction shall be punished either by a fine not to exceed one thousand dollars ($1,000.00) or by confinement in the county jail for a total term not to exceed sixty (60) days or both.

The court shall have the power and authority to place any person found guilty of a violation of this regulation on probation and to suspend or modify any fine or sentence. As a condition of such suspension, the court may require payment of restitution or impose other punishment allowed by law. Violations of this regulation may be prosecuted upon citations issued by officers of the Newton County Sheriff's Department or by employees of the Newton County Health Department designated by the director of that department.