

STAMPING OF 1943

SANITARY CODE

RULES AND
REGULATIONS

of the

ARIZONA STATE DEPARTMENT
OF HEALTH



April 11, 1943

DEPARTMENT OF
LIBRARY AND ARCHIVES
ARIZONA

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RULES AND REGULATIONS
ARIZONA STATE DEPARTMENT OF HEALTH

Regulation 1.—All rules and regulations adopted or approved by the State board of health prior to April 11, 1943, are hereby declared null and void.

Regulation 2.—Any local health officer, board of health or official charged with the enforcement of the health laws shall, except as otherwise specifically provided in these regulations, enforce or assist in the enforcement of the sanitary code and such rules and regulations as may be adopted by the State board of health. In any emergency when the health of any locality shall be menaced or when any local board of health or health officer shall fail to comply with the recommendations of the State department of health, said department may enforce such regulations as may be required for the protection of the public health. Counties and incorporated towns and cities may retain the power to adopt sanitary rules and regulations, but no such rule or regulation shall be inconsistent with the sanitary code as adopted by the State board of health.

PART I
GENERAL SANITATION

Regulation 3.—The following conditions are specifically declared to be public health nuisances:

(a) Bakeries, restaurants and other places where food or drink is prepared or served that are not kept in a clean and sanitary condition; or in which persons who have any communicable disease are employed; or for which suitable toilet facilities are not provided; or in which there is evidence that rats, mice or vermin are present.

(b) Spoiled or diseased meats, whether exposed and offered for sale, or being transported or kept for sale.

(c) Barns or stables, hogpens, chicken yards or manure piles or accumulations of organic material so maintained as to be a breeding place for flies.

(d) The discharge or exposure of sewage, garbage or any other organic filth into or on any public place in such a way that transmission of contaminating material may result thereby.

(e) Privy vaults not properly protected against flies and privies likely to pollute the ground or surface water from which water supply is obtained.

(f) Transportation of garbage, or other organic decomposed material except in tight, covered wagons or receptacles which prevent leakage or access of flies.

(g) Stagnant water likely to afford breeding places for mosquitoes within a building area or within one-fourth mile therefrom,

unless adequate control measures are taken to prevent mosquito breeding.

(h) Bone boiling, fat rendering establishments or tallow or soap works, or other trades, when they can be shown to affect public health or produce serious offense.

(i) Buildings or any part thereof, which are in a dilapidated or filthy condition which may endanger the life or health of persons living in the vicinity.

(j) Spitting upon the floors or walls of a public building or buildings used for public assemblage, or a building used for manufacturing or industrial purposes, or upon the floors or platforms or any part of any railroad or trolley car, or any public conveyance.

(k) Use of common towel or common drinking cup in any establishment such as hotel, theatre, lodging house, restaurant, factory, school, church, store, office building, public conveyance, stations, public assemblage or any place of employment such as labor camps, packing sheds, road work, construction work, etc.

(l) Hotels, tourist courts and other lodging establishments that are not kept in a clean and sanitary condition; or for which suitable toilet facilities are not provided.

(m) Ice manufactured from a water source not certified by the state department of health; or the manufacture of cracked ice by grinding in the streets or highways without adequate protection against contamination; or harvesting natural ice for sale to the public.

(n) The use of the contents of privies, cesspools, septic tanks or the use of sewage or sewage plant effluents for fertilizing or irrigation purposes for crops or gardens except by specific approval of the state department of health.

(o) Discharge of any kitchen or laundry waste water into any gutter, streets, roadway or public place; or permitting such wastes to pool on the ground surface and create obnoxious odors and mosquito and fly breeding.

(p) Anything which is injurious to the health, or an obstruction to the free use of property by interfering with the repose, health, safety or life of any number of persons.

Regulation 4.—Any local health official upon information of the existence of a public health nuisance within his jurisdiction or when any such nuisance comes to his attention, shall within a reasonable time investigate and upon finding such nuisance exists, shall issue his order in writing for the abatement of the same.

PART II
SANITATION OF EATING AND DRINKING
ESTABLISHMENTS

Regulation 5.—Definitions: The following definitions shall apply in the interpretation and the enforcement of these regulations:

(a) **Restaurant.** The term "restaurant" shall mean restaurant, coffee shop, cafeteria, short order cafe, luncheonette, tavern, sandwich stand, soda fountain, and all other public eating and drinking establishments, as well as kitchens in which food and drink are prepared for sale elsewhere to the public.

(b) **Itinerant Restaurant.** The term "itinerant restaurant" shall mean one operating for a temporary period in connection with an industrial plant, a fair, carnival, circus, public exhibition, or other similar gathering.

(c) **Employee.** The term "employee" shall mean any person who handles food or drink during preparation or serving, or who comes in contact with any eating or cooking utensils, or who is employed at any time in a room in which food or drink is prepared or served.

(d) **Utensils.** "Utensils" shall include any kitchenware, tableware, glassware, cutlery, utensils, containers, or other equipment with which food or drink comes in contact during storage, preparation, or serving.

(e) **Health Officer.** The term "health officer" shall mean the state superintendent of health, any local health officer of the state of Arizona, or any of their authorized representatives.

(f) **Person.** The word "person" shall mean person, firm, corporation, or association.

Regulation 6.—Permits: It shall be unlawful for any person to operate a restaurant in the state of Arizona who does not possess an unrevoked permit from the health officer and in whose place of business such permit is not posted in a conspicuous place. Only persons who comply with the requirements of this regulation shall be entitled to receive and retain such a permit. A person conducting an itinerant restaurant may, in the discretion of the health officer, be exempted from the requirement of securing a permit.

Such a permit may be suspended by the health officer, or revoked after an opportunity for a hearing by the health officer, upon the violation by the holder of any of the terms of this regulation.

Regulation 7.—Placarding or public display of grade notice: Every restaurant shall display at all times in a place designated by the health officer, a notice approved by the health officer, stating the grade of the establishment.

Regulation 8.—Examination and condemnation of unwholesome or adulterated food or drink: Samples of food and drink may be

taken and examined by the health officer as often as he deems necessary for the detection of unwholesomeness or adulteration. The health officer may condemn and forbid the sale of, or cause to be removed or destroyed, any food or drink which he deems unwholesome or adulterated.

Regulation 9.—Inspection of restaurants: At least once every six months the health officer shall inspect every restaurant located within the state of Arizona. In case the health officer discovers the violation of any item of sanitation required for the grade then held, 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 in determining compliance with the grade requirements of this regulation. Any violation of the same item of this regulation on two consecutive inspections shall call for immediate degrading or suspension of permit.

One copy of the inspection report shall be posted by the health officer upon an inside wall of the restaurant, and said inspection report shall not be defaced or removed by any person except the health officer. Another copy of the inspection report shall be filed with the records of the health department.

Regulation 10.—The grading of restaurants: The grading of all restaurants shall be based upon the following standards.

Sanitation requirements for grade A restaurants. All grade A restaurants shall comply with all of the following items of sanitation:

Item 1. **Floors.** The floors of all rooms in which food or drink is stored, prepared, or served, or in which utensils are washed shall be of such construction as to be easily cleaned, shall be smooth, and shall be kept clean and in good repair.

Item 2. **Walls and ceilings.** Walls and ceilings of all rooms shall be kept clean and in good repair. All walls and ceilings of rooms in which food or drink is stored or prepared shall be finished in light color. The walls of all rooms in which food or drink is prepared or utensils are washed shall have a smooth, washable surface up to the level reached by splash or spray.

Item 3. **Doors and windows.** When flies are prevalent, all openings into the outer air shall be effectively screened and doors shall be self-closing, unless other effective means are provided to prevent the entrance of flies.

Item 4. **Lighting.** All rooms in which food or drink is stored or prepared or in which utensils are washed shall be well lighted.

Item 5. **Ventilation.** All rooms in which food or drink is stored, prepared, or served, or in which utensils are washed, shall be well ventilated.

Item 6. **Toilet facilities.** Every restaurant shall be provided with adequate and conveniently located toilet facilities for its em-

ployees, conforming with the regulations of the state of Arizona. In restaurants hereafter constructed toilet rooms shall not open directly into any room in which food, drink or utensils are handled or stored. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, in good repair, and well lighted and ventilated. Hand-washing signs shall be posted in each toilet room used by employees. In case privies or earth closets are permitted and used, they shall be separate from the restaurant building, and shall be of a sanitary type constructed and operated in conformity with the standards of the state department of health.

Item 7. **Water supply.** The water supply shall be easily accessible to all rooms in which food is prepared or utensils are washed and shall be adequate, and of a safe sanitary quality.

Item 8. **Lavatory facilities.** Adequate and convenient hand-washing facilities shall be provided, including warm water, soap, and approved sanitary towels. The use of a common towel is prohibited. No employee shall resume work after using the toilet room without first washing his hands.

Item 9. **Construction of utensils and equipment.** All multi-use utensils and all show and display cases or windows, counters, shelves, tables, refrigerating equipment, sinks, and other equipment or utensils used in connection with the operation of a restaurant shall be so constructed as to be easily cleaned and shall be kept in good repair.

Item 10. **Cleaning and bactericidal treatment of utensils and equipment.** All equipment, including display cases or windows, counters, shelves, tables, refrigerators, stoves, hoods, and sinks, shall be kept clean and free from dust, dirt, insects, and other contaminating material. All cloths used by waiters, chefs, and other employees shall be clean. Single-service containers shall be used only once.

All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively subjected to an approved bactericidal process after each usage. All multi-use utensils used in the preparation or serving of food and drink shall be thoroughly cleaned and effectively subjected to an approved bactericidal process immediately following the day's operation. Drying cloths, if used, shall be clean and shall be used for no other process.

Item 11. **Storage and handling of utensils and equipment.** After bactericidal treatment no utensil shall be stored except in a clean dry place protected from flies, dust, or other contamination, and no utensil shall be handled except in such a manner as to prevent contamination as far as practicable. Single-service utensils shall be purchased only in sanitary containers, shall be stored therein in a clean dry place until used, and shall be handled in a sanitary manner.

Item 12. **Disposal of wastes.** All wastes shall be properly disposed of, and all garbage and trash shall be kept in suitable recep-

tacles, in such manner as not to become a nuisance, and shall be removed daily.

Item 13. **Refrigeration.** All readily perishable food or drink shall be kept at or below fifty degrees Fahrenheit, except when being prepared or served. Waste water from refrigeration equipment shall be properly disposed of.

Item 14. **Wholesomeness of food and drink.** All food and drink shall be wholesome and free from spoilage. All milk, fluid milk products, ice cream, and other frozen desserts served shall be from sources approved by the health officer. Milk and fluid milk products shall be served in the original containers in which they were received from the distributor or from a bulk container equipped with an approved dispensing device; **provided,** that this requirement shall not apply to cream, which may be served from the original bottle or from a dispenser approved for such service. All oysters, clams, and mussels shall be from approved sources.

Item 15. **Storage and display of food and drink.** All food and drink shall be so stored and displayed as to be protected from dust, flies, vermin, unnecessary handling, droplet infection, overhead leakage, and other contamination. No animals or fowls shall be kept or allowed in any room in which food or drink is prepared or stored. All means necessary for the elimination of flies shall be used.

Item 16. **Cleanliness of employees.** All employees shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils, or equipment.

Item 17. **Miscellaneous.** The premises of all restaurants shall be kept clean and free of litter or rubbish. None of the operations connected with a restaurant shall be conducted in any room used as living or sleeping quarters. Adequate lockers or dressing rooms shall be provided for employees' clothing and shall be kept clean. Soiled linens, coats, and aprons shall be kept in containers provided for this purpose.

Grade B restaurants—Grade B restaurants are those which fail to comply with items 1, 2, 4, 5, or 17, but which conform with all other items of sanitation required for grade A restaurants.

Grade C restaurants—Grade C restaurants are those which fail to comply with either the grade A or the grade B requirements.

Itinerant restaurants—Itinerant restaurants shall be constructed and operated in a manner approved by the health officer.

Regulation 11.—Grades of restaurants which may operate: From and after twelve months from the date on which these regulations take effect no restaurant shall be operated within the state of Arizona unless it conforms with the grade A or grade B, or approved itinerant restaurant requirements of these regulations; **provided,** that when any restaurant fails to qualify for any of these grades the

health officer is authorized to revoke the permit or in lieu thereof to degrade the restaurant and permit its operation during a temporary period not exceeding 30 days.

Regulation 12.—Reinstatement of permit: supplementary re-grading. Any restaurant the grade of which has been lowered and all grade displays have been changed accordingly, or the permit of which has been suspended may at any time make application for regrading or the reinstatement of the permits.

Within one week after the receipt of a satisfactory application, accompanied by a statement signed by the applicant to the effect that the violated item or items of the specifications have been conformed with, the health officer shall make a reinspection, and thereafter as many additional reinspections as he may deem necessary to assure himself that the applicant is again complying with the higher grade requirements, and, in case the findings indicate compliance, shall award the higher grade or reinstate the permits.

Regulation 13.—Poisonous substances. No article, polish, or other substance containing any cyanide preparation or other poisonous material shall be used for the cleansing or polishing of utensils.

Regulation 14.—Notification of disease. Notice shall be sent to the city or county health officer having jurisdiction over the area, immediately by the restaurant manager or by the employee concerned if he or any employee contracts any infectious, contagious, or communicable disease, or has a fever, a skin eruption, a cough lasting more than three weeks, or any other suspicious symptom. It shall be the duty of any such employee to notify the restaurant manager immediately when any of said conditions obtain, and if neither the manager nor the employee concerned notifies the health officer immediately when any of said conditions obtain they shall be held jointly and severally to have violated this section. A placard containing this section shall be posted in all toilet rooms.

Regulation 15.—Procedure when infection suspected. When suspicion arises as to the possibility of transmission of infection from any restaurant employee the health officer is authorized to require any or all of the following measures: (1) the immediate exclusion of the employee from all restaurants; (2) the immediate closing of the restaurant concerned until no further danger of disease outbreak exists, in the opinion of the health officer; (3) adequate medical examinations of the employee and of his associates, with such laboratory examinations as may be indicated.

Regulation 16.—Enforcement interpretation. These regulations shall be enforced by the health officer in accordance with the interpretations thereof contained in the 1940 edition of the United States Public Health Service Code Regulating Eating and Drinking Establishments, a certified copy of which shall be on file at the Secretary of State's office.

PART III

WATER SUPPLIES, BOTTLED WATER AND ICE

Regulation 17.—Every drinking, culinary, and ablutionary public and semi-public water supply which is hereafter constructed, or extensively reconstructed, or every existing water supply which in the opinion of the state department of health is unsafe, shall be made to comply with the requirements of this code. No such water supply shall hereafter be constructed or reconstructed without the approval of plans and specifications by the state department of health and without a written permit from said department.

Regulation 18.—All water supplies available to the public in whole or in part shall comply with the requirements of the state department of health, and shall meet the requirements of the U. S. Public Health Service Standards for common carrier water supplies.

Regulation 19.—Water supplies which do not comply with the bacteriological requirements recommended by the United States Public Health Service for common carrier water supplies shall be treated by methods approved by the state department of health; if it is impossible to secure compliance with said requirements, said water supply shall be abandoned and every precaution taken to protect the water bearing formation against possible contamination.

Regulation 20.—New water supplies and water supplies which may have become contaminated accidentally or otherwise shall be thoroughly disinfected with chlorine before being placed into use. The rate of chlorine dose applied shall be such that the water in the system shall have a residual of at least forty parts per million at the time of application. This treated water shall be retained in the system long enough to destroy all non-spore-forming bacteria. The period shall be at least three hours, or as long as may be directed. After the chlorine-treated water has been retained for the required time, the chlorine residual at pipe extremities and at other representative points shall be at least five parts per million. If the residual is less than five parts per million the treatment shall be repeated until a five parts per million residual is obtained as required.

Regulation 21.—There shall be no cross-connections, auxiliary intake, by-pass, inter-connection or other arrangement including overhead leakage, whereby unsafe water, or water from a source that does not comply with these regulations, may be discharged or drawn into any drinking, culinary or ablutionary supply which does comply with these regulations.

Regulation 22.—All outlets from water sources which do not comply with these requirements shall be sealed, or at the discretion of the state department of health, be provided with a permanent and easily readable tag or label reading "UNSAFE WATER. DO NOT DRINK." Removal of said label or tag except by permission of the state superintendent of health or his legal representative, shall be deemed a violation of this regulation.

Regulation 23.—All common carriers operating within the state of Arizona shall meet the United States Public Health Service requirements as set forth in the "Manual for Land and Air Conveyances Operating in Interstate Traffic."

Regulation 24.—No water shall be sold, offered for sale or rendered available for drinking purposes in bottles or other containers unless such water is of a sanitary quality approved by the state department of health.

Regulation 25.—Bottles or other containers in which water is sold for drinking purposes shall be given an approved bactericidal treatment before refilling. The method shall be approved by the state department of health. All bottle openings and pouring lips shall be protected against contamination by approved hooding.

Regulation 26.—No ice shall be sold, offered for sale or rendered available for use to the public unless such ice is of a sanitary quality approved by the state department of health.

Regulation 27.—Any company, corporation, city or individual selling artificial ice for public consumption shall submit to the state department of health complete information concerning the source of water supply used for the manufacture of the ice and a detailed description of the manufacturing process involved. The process of manufacture and handling shall be such as to protect the ice against contamination and shall be approved by the state department of health.

PART IV SEWAGE, INDUSTRIAL WASTES, AND EXCRETA DISPOSAL

Regulation 28.—Requirements when discharged into surface waters. All sewage and industrial wastes which are discharged into any surface water shall be treated in such manner as will conform with the requirements of the state department of health. No sewage or industrial waste treatment plant shall hereafter be constructed or reconstructed without the approval of plans and specifications by the state department of health, and without a written permit from said department.

Regulation 29.—Requirements when used for irrigating purposes. All sewage or sewage effluents used for irrigating purposes shall be treated in such manner as will conform with the requirements of the state department of health. No sewage or sewage effluents shall be used for irrigating purposes without a written permit from said department.

Regulation 30.—Septic tanks. Septic tanks shall comply with the following requirements:

(a) **Location:** Septic tanks shall be located at least 50 feet or such distance as may be specified by the state department of health,

from any well, spring, or other water supply structures, and, if possible, upon ground at a lower elevation.

(b) **Capacity, proportions, and materials.** Every septic tank shall have a capacity of at least the average volume of sewage flowing into it during a period of 24 hours, but in no case less than 300 gallons. The ratio of width to length shall be at least 1 to 2, but not more than 1 to 3, and the tank shall have a water depth of at least four feet.

(c) **Manholes:** All septic tanks with solid covers shall be provided with at least one manhole, 22 inches or more in diameter, located over the inlet to the tank. The manhole shall extend to the surface of the ground if the earth fill above the tank is more than 12 inches deep.

Regulation 31.—Subsurface disposal systems: Sub-surface tile systems, where used, shall comply with the following requirements: (Other types of subsurface systems of a larger capacity than tile, or seepage pits which are approved by the state department of health, may be used.)

(a) **Location.** Sub-surface tile systems shall be located at least fifty feet, or such distance as may be specified by the state department of health, from any well, spring, or other drinking water supply structures and, if possible, upon ground at a lower elevation; and at least 25 feet or such distance as may be specified by the state department of health, from any stream or other body of surface water.

(b) **Dimensions of tile trenches:** At least 75 feet of tile shall be provided for a dwelling used for temporary occupancy such as a summer camp, and not less than 100 feet of tile shall be provided for a dwelling to be occupied throughout the year, regardless of the number of persons or soil conditions. If there is doubt relative to soil conditions, the lengths of tile to be provided shall be determined by the percolation test, details of which to be furnished by the state department of health.

(c) **Tile size:** The subsurface tile shall have a diameter of not less than four inches.

(d) **Position and grade of tile:** The subsurface tile lines shall be laid, preferably with 2 inches of coarse sand, gravel or broken stone below the bottom of the tile, and with 4 inches of coarse sand, gravel or broken stone above the top of the tile, and on a grade of 2 inches to 3 inches per 100 feet.

(e) **Nature of effluent to be discharged to tile:** Septic tanks must be so operated that practically no sludge shall enter the subsurface tile system. The ground water level must be below the level of the trench bottom.

Regulation 32.—Other methods of sewage treatment: Other methods of sewage treatment, where permitted or required by state

or local health departments, shall be installed only in accordance with plans and specifications which have been specifically approved for each installation by the state department of health.

Regulation 33.—Requirements for approved earth pit toilets.

Pit toilets hereafter constructed, or required by the state or local department of health to be reconstructed, shall comply with the following requirements:

(a) **Location:** Pit toilets shall be located at least 50 feet, or such distance as may be specified by the state department of health, from any well, spring, or other source of water supply and, if possible, upon ground at a lower elevation. In cavernous or loosely stratified formations where water supplies may be polluted, chemical toilets or concrete vault toilets may be required by the state or local department of health.

(b) **The pit:** The pit shall have an original minimum capacity of not less than 50 cubic feet and shall be so excavated that the cribbing when inserted, shall make a firm, uniform contact with the earth walls on all sides.

(c) **Pit cribbing:** The pit cribbing shall extend 4" above the original ground line, and to the full depth of the pit, unless in rock formation, or other non-caving material, in which case the lower section of the cribbing may be omitted.

(d) **Sills:** In case of concrete slab privies, concrete sills shall be placed around and just outside the top of the pit cribbing, on which to set the slab. These sills shall be at least 5 inches wide and extend down at least 4 inches to firm earth. In case of wood floor privies and if concrete sills are not used, there shall be constructed a mud sill of durable wood of 4 by 6 inch pieces.

(e) **Pit mound:** An earth mound at least equal to the thickness of the concrete sill shall be constructed, with a level area of 18 inches extending away from the slab. The floor of the building should be at least 6 inches above the surrounding natural ground level.

(f) **Seat riser:** The bench or seat riser shall have an inside clearance of not less than 21 inches between the front and rear walls, and not less than 12 inches between the side walls. The top of the seat shall be not less than 12 nor more than 16 inches from the floor. The seat riser shall be so constructed and bonded with the floor as to prevent seepage through the riser upon the floor.

(g) **Seat cover:** The seat opening shall be covered with a lid, hinged so as to provide a clearance of not less than 3½ inches horizontally between the back of the seat opening and lid when raised. The lid shall be so constructed and installed that when closed it will exclude flies.

(h) **Vent pipe:** Unless adequate ventilation for comfort is provided by screened openings in the sides of the privy structure, the pit shall be vented from the riser to a point outside the building by

a flue or vent pipe having a cross-sectional area of not less than 12 square inches. The joints shall be tight and the opening screened with 16 mesh copper wire screen.

(i) **Floor and riser:** The floor and riser shall be built of impervious material or tongue-and-grooved lumber, in a manner to exclude flies. The floor and bench, or riser, for a single unit shall cover an area of at least 16 square feet.

(j) **Superstructure:** The house shall be rigidly constructed and shall provide privacy and protection from the elements. Except where climatic conditions prohibit, the building shall be ventilated by leaving a 4-inch opening at the top of the walls just beneath the roof. The building should preferably be covered with a single-plane roof having a pitch of 1 in 4 and an overhang of not less than 5 inches front, 15 inches back, and 9 inches on each side, with a facing board not less than 6 inches wide extending around the entire margin of the roof.

(k) **Maintenance and operation:** The following shall be considered defects in pit-toilet installations:

- (1) Evidence of caving around the edges of the pit.
- (2) Signs of overflow or other evidence that the pit is full.
- (3) Seat covers open.
- (4) Broken, perforated, or unscreened vent pipe.
- (5) Uncleanliness of any kind in the toilet building.
- (6) Evidence of light entering pit except through seat when seat cover is raised.

Regulation 34.—Requirements for approved chemical toilets:

Chemical toilets may be approved by the state or local department of health in areas where pit toilets might contaminate water supplies, or where a sufficient volume of water for the operation of flush toilets is not available. All such chemical toilets which are hereafter constructed or which are required by the state or local department of health to be reconstructed shall comply with the following requirements:

(a) **Tanks:** Chemical toilets shall have a receiving tank of impervious and not easily corrodible material with an easily accessible opening for cleaning. The thickness of the tank metal shall be not less than 12 gauge.

(b) **Toilet bowls:** The toilet bowl shall be constructed of impervious and not readily corrodible material and shall be elevated above the receiving tank sufficiently to avoid splashing the user.

(c) **Vent:** The tank and bowl shall be vented with screened pipe at least 4 inches in diameter, preferably constructed of cast-iron, and shall extend at least 2 feet above the roof line. Vent pipes

in chemical toilets, when installed in the vertical tube forming the toilet bowl, shall be installed at an angle of not over 30° from the vertical, in order to minimize difficulties from clogging and corrosion.

(d) **Chemical charge:** A chemical having a high phenol coefficient shall be diluted with the proper amount of water and added to the tank, the contents of the tank shall be removed and replaced with a new chemical solution as often as may be necessary to maintain sanitary conditions.

(e) **Toilet Rooms:** Chemical toilets shall be located in rooms which are well lighted and ventilated and which are not directly connected with living or working quarters. Chemical toilets or tank cleanouts shall not be located in basements.

(f) **Disposal of chemical toilet wastes:** The wastes from the chemical tanks shall be buried as far as possible from wells or other sources of water supply, or transported to other places where water supplies will not be polluted and where nuisances will not be created. The wastes shall not be discharged into streams, ponds, or other bodies of water or onto the surface of the ground.

Regulation 35.—Requirements for comfort stations: All comfort stations which are made available for use of patrons of establishments, or for the use of the general public, shall comply with the following requirements:

(a) **Water pressure:** The pressure and volume of water shall be sufficient to insure effective flushing of toilets and urinals.

(b) **Construction and cleanliness of toilets and urinals:** Toilets and urinals shall be constructed of vitreous or other approved material, the surface of which is smooth, hard, impervious and not easily corrodible, shall be of rim flush type, and shall be properly vented and trapped. All joints shall be tight. The construction shall be such as to provide ample flushing action to insure cleanliness. Installations made subsequent to the adoption of these regulations shall be constructed in a manner approved by the state department of health to prevent back-siphonage of the toilet or urinal contents. All toilets and urinals shall be kept clean and in good repair.

(c) **Toilet rooms:** All toilets and urinals shall be located in well-lighted and well-ventilated rooms and shall be conveniently accessible to approved handwashing facilities. All toilet rooms shall be kept clean and in good repair.

(d) **Approved handwashing facilities:** Approved handwashing facilities shall comply with the following requirements:

- (1) **Lavatory:** The lavatory shall be composed of vitreous or other approved material, the surface of which is smooth, hard, impervious, and not readily corrodible. Taps connected with said lavatory shall be so installed as to discharge at least one inch above the level at which the lavatory will overflow upon the floor.
- (2) **Water supply:** The water supply used in connection with said lavatory shall comply with the requirements of those regulations entitled "Water Supplies."
- (3) **Soap and towels:** Soap in a suitable dispensing container and single-service paper towels or some other form of individual towel service approved by the state department of health.

(e) **Protection against freezing:** All fixtures shall be properly protected against freezing.

Regulation 36.—Pollution of ground water prohibited:

(a) No privy contents, drainage from a building, or the effluent from any sewerage treatment device shall be discharged directly into any well, either abandoned or constructed for that purpose, that is carried to such a depth as to penetrate the water-bearing strata.

(b) No privy contents, drainage from a building or the effluent from any sewerage treatment device shall be discharged into any crevice, sink-hole, or other opening, either natural or artificial, in a rock formation which will or may permit the pollution or contamination of ground water.

Regulation 37.—Stream pollution: If, after investigation by the state department of health of any stream, lake or other body of water within the state or forming the boundaries thereof, it is found that the entrance of sewage or industrial wastes are contributing sufficient pollution to endanger the public health and welfare, and the correction thereof is both possible and practicable, the state superintendent of health will issue and enforce such special orders as may be necessary for the protection of the public health and welfare.

Regulation 38.—Kitchen and laundry water:

(a) No kitchen or laundry water shall be discharged or be permitted to discharge or flow into any gutter, street, roadway or public place.

(b) When kitchen or laundry waste water is disposed of by throwing onto the surface of the ground, unslaked lime, hypochlorite of lime or other approved disinfectant and deodorant shall be applied thereto in a sufficient quantity to prevent offensive odors and the breeding of flies.

PART V
DISPOSAL OF GARBAGE, TRASH, RUBBISH, OFFAL, DEAD ANIMALS, MANURE AND OBJECTIONABLE WASTES

Regulation 39.—Definitions: For the purpose of these regulations the following definitions shall apply:

"Garbage" shall mean all solid and semi-solid kitchen refuse subject to decay or putrefaction and all market waste of animal and vegetable matter which was intended to be used as food.

"Trash and rubbish" shall mean all waste material not of a putrescible nature which for the purpose of this regulation shall include ashes.

"Offal" shall mean waste animal matter from butcher, slaughter, or packing houses.

"Dead animals" shall mean all animals large and small which may die or which may be killed for other than food purposes.

"Manure" shall mean cleanings from all barns, stables, corrals, pens, or cars used for stabling or penning of animals or fowl.

(a) **Methods of disposal:** Garbage, offal and manure; or rubbish, trash and ashes mixed with garbage, offal or manure, shall be disposed of by incineration, burial, sanitary fill or other method approved, and within a time limit set by the state department of health. Such material shall not be disposed of by being deposited in any ditch, gulch, ravine, river, stream, lake, pond, nor upon the surface of the ground on any highway, or within one mile of any highway, or habitation, where it may become a nuisance or menace to health through the breeding of flies, harboring of rodents, or pollution of water.

(b) **Dead animals:** The carcass of any dead animal shall be removed and disposed of by burial, incineration or other proper method within twenty-four hours after death. If the carcass is buried it shall be placed so that every part shall be covered by at least two feet of earth and at a location not less than 100 feet from any well, spring, stream or other surface waters, and in a place not subject to overflow. In all cases of death from communicable disease, the carcass, if disposed of by burial, shall first be thoroughly enveloped in unslaked lime.

Proper disposal shall be made by the owner of the animal or by the owner of the property on which the dead animal is found. Where the owner of the animal is unknown and the carcass is found upon any street, alley or other public place, it shall be removed and disposed of by the city or county board of health at public expense.

Regulation 40.—Keeping of animals:

(a) Any person, firm or corporation is prohibited from keeping or sheltering animals in such a manner that a condition resulting from same shall constitute a nuisance.

(b) In populous districts, stable manure must be kept in a covered water-tight pit or chamber, and shall be removed at least twice a week. Manure on farms or isolated premises other than dairy farms need not be so protected and removed unless ordered by the state or local health department.

(c) Manure shall not be allowed to accumulate in any place where it can prejudicially affect any source of drinking water.

Regulation 41.—Objectionable establishments and industrial wastes:

(a) No person, partnership, firm or corporation maintaining a slaughter house, rendering works, depository of dead animals, glue works, tannery, wool washing establishment, paper mill, by-product coke oven, oil refinery, dairy, creamery, cheese factory, milk station or similar establishment; or engaged in the manufacture of gas, chemicals, explosives, fertilizers, or similar products; or in the business of soap making, fish oil extraction, bone boiling or similar occupation; shall allow any noxious exhalation, odors or gases that are deleterious or detrimental to public health to escape into the air, or any substance that is deleterious or detrimental to public health to accumulate upon the premises; or be thrown or allowed to discharge into any stream or other waters of the state.

(b) All slaughter houses, rendering works, bone boiling establishments, depositories for dead animals, garbage disposal works, piggeries and similar establishments handling organic matter shall have an adequate water supply for the purpose of keeping the place clean and sanitary. All floors shall be constructed of concrete or other impervious material and shall have adequate provision for drainage to a sewer or treatment works approved by the state department of health.

Regulation 42.—Piggeries:

(a) No pigsty or piggery shall be built or maintained on marshy ground or land subject to overflow, nor within 200 feet of any stream, canal or other source of water supply, nor within 300 feet of an inhabited house or public meeting house on an adjoining property.

(b) When garbage is fed to pigs all unconsumed garbage shall be removed daily and disposed of by burial or incineration.

(c) No organic material furnishing food for flies shall be allowed to accumulate on the premises.

(d) All garbage shall be handled and fed upon platforms of concrete or other impervious material.

(e) Unslaked lime, hypochlorite of lime, borax or mineral oil shall be used daily in sufficient quantities to prevent offensive odors and the breeding of flies.

PART VI LABOR CAMP SANITATION

Regulation 43.—Labor camp: In these regulations, unless the context otherwise requires, "labor camp" means any camp or similar place of temporary abode, including one on wheels, established by or for the care of workmen engaged in construction, repair, alteration, railroad, lumber, road or highway, or other industrial activity. A labor camp occupied by less than five persons, or a labor camp established to meet an emergency and not occupied for more than five consecutive days, shall be subject only to the provisions of regulations 44, 54, and 55 of these regulations.

Regulation 44.—Location: Every labor camp, wherever practicable, shall be located on high, well-drained ground near a water supply. No labor camp shall be located on the watershed of a domestic water supply.

Regulation 45.—Layout: The general layout of a labor camp shall be so planned as to facilitate frequent cleaning of the premises. The kitchen and mess hall shall be located as far as practicable from all toilets, stables, and corrals, and shall in any event be located at the opposite end of the camp from the stables.

Regulation 46.—Water: Every labor camp shall be provided with a sufficient quantity of safe water for drinking and bathing. Every well or spring shall be adequately protected against pollution by reason of surface drainage, drip, or dust. Every well shall be tightly covered, and the water shall be obtained therefrom by means of some type of pump. Water shall not be drawn from any well by means of buckets or other containers. In the event it is necessary to haul water, the containers both in transit and at the labor camp shall be cleaned and sterilized frequently, and shall be kept tightly covered. If water is secured from tanks or containers, a spigot for withdrawal therefrom shall be provided, and it shall be unlawful to dip water therefrom.

Regulation 47.—Toilets: Every labor camp shall be provided with suitable toilets or privies and with sewage disposal of a type approved by the state department of health, and the owner or operator of the camp shall require the occupants to use such facilities. All privies shall be located not less than one hundred twenty-five feet from the nearest source of water supply, kitchen, or mess hall, and shall at all times be maintained in good repair and in a clean, fly-tight, and sanitary condition.

Regulation 48.—Bathing: Every labor camp shall be provided with an adequate supply of hot and cold running water and all other necessary facilities for washing the hands, faces, and bodies of the occupants.

Regulation 49.—Sleeping quarters: The occupants of a labor camp shall be supplied with suitable bunkhouses, tents, or other sleeping quarters, so constructed and operated as to be properly

heated and ventilated. Such sleeping quarters shall contain not less than three hundred fifty cubic feet of air space per occupant, and shall have tight wooden floors set not less than six inches above the ground. All floors shall be swept daily.

Regulation 50.—Food:

(a) In any labor camp, all quarters in which food is stored, prepared, handled or served shall be well ventilated and screened, and provided with a floor which can be easily cleaned. The food shall be stored, prepared, and served in a clean and sanitary manner. Perishable foods, in addition to being protected against insects and rodents, shall be properly refrigerated at a maximum temperature of fifty degrees Fahrenheit.

(b) Every labor camp shall have adequate dishwashing facilities. All dishes, glassware, and other cooking and eating utensils shall be washed thoroughly with warm soapy water, and thereafter scalded with water of a temperature of not less than one hundred eighty degrees Fahrenheit. Towels if used for drying shall be clean.

(c) No persons shall sleep in a tent or room used for preparing, storing, or serving food.

Regulation 51.—Garbage:

(a) In every labor camp all garbage and refuse shall be collected and retained in water-tight metal containers having fly-tight lids. Such containers shall be available at all times near all kitchens, mess halls, and sleeping quarters. Every garbage container shall be emptied and thoroughly cleaned daily.

(b) In every labor camp, all garbage shall be disposed of by burial, by burning, or by some other method approved by the state department of health. In the case of burial, the garbage shall be covered by a sufficient amount of earth to prevent ingress or egress by flies, rodents, or any insect or animal. In the case of burning, a suitable incinerator shall be used.

Regulation 52.—Drainage: In every labor camp, all kitchen, toilet, bath and other drainage shall be disposed of in such manner as to prevent nuisance, fly breeding, and possible pollution of any water or food supply.

Regulation 53.—Stables and corrals: All stables and corrals in any labor camp shall be kept sanitary at all times. Manure shall be disposed of, not less than once a week, by burial, composting, or disposal in such place and manner as not to create a nuisance or fly breeding condition.

Regulation 54.—Responsibility: The superintendent or foreman in charge of a labor camp shall be held responsible for its sanitary condition and for compliance with these regulations.

Regulation 55.—Abandoned camps: When any labor camp is to be abandoned, all garbage, rubbish, manure, and other refuse shall be collected and so disposed of as to prevent nuisance. All privy pits shall be filled in and the grounds and buildings left in a clean and sanitary condition.

PART VII CAMP GROUND SANITATION

Regulation 56.—The following regulations shall apply to any city, county, city and county, village, community, institution, person, firm or corporation operating, maintaining or offering for public use within the state of Arizona any tract of land on which persons may camp or picnic either free of charge or by payment of a fee.

Regulation 57.—Supervision: The management of every public camp or picnic ground shall assume responsibility for maintaining in good repair all sanitary appliances on said ground, and shall promptly bring such action as may be necessary to prosecute or eject from such ground any person who wilfully or maliciously damages such appliances or any person who in any way fails to comply with these regulations.

Regulation 58.—At least one caretaker shall be employed by the management to visit said camp or picnic ground every day that campers or picnickers occupy said ground. Such caretaker shall do whatever may be necessary to keep said ground and its equipment in a clean and sanitary condition.

Regulation 59.—Compliance with regulations: Each and every owner and lessee of any public camp or picnic ground shall be held responsible for full compliance with these regulations.

Regulation 60.—Supervision and equipment: Supervision and equipment sufficient to prevent littering of the ground with rubbish, garbage or other refuse shall be provided and maintained. Fly-tight depositories for such materials shall be provided and conspicuously located. Each and every camp or picnic spot on said ground shall be within a distance of not over 200 feet from such a depository. These depositories shall not be permitted to become foul smelling or unsightly or breeding places for flies.

Regulation 61.—Camping space: Each camping party shall be allotted usable space of not less than 350 square feet.

Regulation 62.—Water supply: A water supply of sanitary quality shall be provided in ample quantity to meet all requirements of the maximum number of persons using such ground at any time. Said water supply shall be easily obtained from its source or on a pipe distribution system, from faucets which shall be located not more than 300 feet from a camp or picnic spot within such ground. If water supply is obtained direct from above-ground source said source must be covered properly and water withdrawn by means

of open pipe or faucet. In no case can dipping from open springs or wells be permitted.

Regulation 63.—Same: purity: Any water considered unsafe for human consumption in the vicinity of such ground, to which campers or picnickers may have access, shall be either eliminated or purified, or shall be kept posted with placards definitely warning persons against its use.

Regulation 64.—Protection against fires: No fires shall at any time be so located as to endanger automobiles or other property in the camp ground. No fires shall be left unattended at any time, and all fires shall be completely extinguished before leaving.

Regulation 65.—Sewage and refuse disposal: The method of final sewage or refuse disposal utilized in connection with the operation of any camp or picnic ground shall be such as to create no nuisance.

Regulation 66.—Toilets: Fly-tight privies or water-flushed toilets shall be provided and shall be maintained in a clean and sanitary condition. Separate toilets for men and women shall be provided, one for each 25 men, and one for each 25 women, or fraction thereof of the maximum number of persons occupying such ground at any time. No camp or picnic spot within such ground shall be at a greater distance than 400 feet from both a women's and a men's toilet. The location of all toilets shall be plainly indicated by signs.

Regulation 67.—Basins: A sufficient number of basins, iron hoppers or sinks shall be provided and each shall be connected with a sewerage system or covered cesspool, these are to be used for the disposal of domestic waste waters.

Regulation 68.—Construction and maintenance of buildings: If cottages, cabins, tent houses, dwelling houses or other structures to be used for human habitation are erected in any public camping ground, the following minimum requirements in their construction shall be observed: (Note: All local building ordinances must be complied with in addition to observing the following requirements:)

(a) All wood floors shall be raised at least 18 inches above the ground and space underneath such floors shall be left open and free from obstruction on at least two opposite sides.

(b) All floors shall be constructed of tongue and groove material.

(c) Interior walls shall be of surfaced lumber or other material that may easily be kept clean and shall be constructed so that they may always be kept in a thoroughly clean condition.

(d) No room for sleeping purposes shall have less than 500 cubic feet of air space for each occupant.

(e) The area of window space in each sleeping room shall be equal to at least one-eighth of the floor area of the room.

(f) Windows of sleeping rooms shall be so constructed that at least half of each window can be opened.

(g) Cooking, including the preparation and storing of food must not be allowed in any room used for sleeping. Partitions and doors between cooking and sleeping rooms must be tight.

(h) If kitchen is provided, it must be equipped with running water and a sink connected with a sewerage system, septic tank or a covered cesspool. Kitchen must be screened against flies and mosquitoes.

(i) If private toilet is provided it must be water flushed and connected with a sewerage system or septic tank. Room containing such toilets must have window opening to the outside air and its floor must be constructed of impervious material.

(j) If bathroom is provided it must have an impervious floor and must have window opening to outside air. Bath and lavatory must be connected with sewerage system, septic tank or cesspool.

(k) Covered metal garbage containers must be provided, at least one for every two buildings.

(l) Buildings shall be cleaned daily and after each occupancy shall be thoroughly cleaned. If bedding is provided it must be kept in a clean condition.

PART VIII TOURIST CAMP SANITATION

Regulation 69.—General: All tourist camps or courts shall be located on well-drained ground. The premises shall at all times be kept in a clean and safe condition. The owner or operator of such a camp shall make and post on placards such rules and regulations as are necessary to govern the use of the camp and keep it in a sanitary condition.

Regulation 70.—Water supply: All camps shall be provided with an adequate safe supply of water which is suitable for drinking and bathing.

Analyses for the quality of the water shall be made at intervals determined by the state department of health. If the analysis is made in any laboratory other than the laboratories of the state department of health, a copy of the results shall be forwarded to the state department of health immediately upon completion of the analysis.

Wells, springs or cisterns must be so located and constructed that they are adequately protected from contamination. A water supply obtained from a source which is subject to overflow by surface water, or a water supply obtained by dipping from a well, spring or cistern will not be considered as satisfactory.

Regulation 71.—Sewerage: All tourist camps or courts shall

be provided with adequate and proper facilities with separate accommodation for both sexes. Toilet facilities shall be easily available to all parties of the camp. Water flushed toilets are strongly recommended and will be required at all places where their installation can be made at a reasonable cost. Water-flushed toilets shall be connected to a public sewer system or to properly designated and constructed septic tanks and sub-surface percolation systems. If the installation of water-flushed toilets is impracticable, sanitary privies shall be installed, according to regulation 33 of this code.

Regulation 72.—Garbage and trash: All camps shall be provided with suitable, covered metal receptacles for garbage, trash and other rubbish. The garbage shall be kept in a separate receptacle. All such receptacles shall be emptied and cleaned at least daily or oftener if necessary, and the contents burned, buried or otherwise disposed of in such a way as not to be or become offensive. The camp ground shall be kept free from rubbish.

Regulation 73.—Waste water: Waste water from washing facilities, kitchen and other buildings or equipment shall be collected and disposed of so as not to form pools on the ground in or near the camp, nor create a nuisance, nor contaminate any drinking water supply.

Regulation 74.—Swimming pools and bathing beaches. Any artificial swimming pool which is operated in connection with a tourist camp shall at all times be maintained in such a manner that it meets the requirements of the state department of health. Camps maintaining or offering bathing beaches shall maintain them in a clean and safe condition. Water areas of known dangers shall be properly posted at all times.

Regulation 75.—Food: All food offered for sale on the grounds must comply with the requirements of the state department of health.

Regulation 76.—Sleeping and living quarters: Every camp building used for living or sleeping quarters shall have windows or openings so constructed as to admit sunlight. The total area of the outside openings shall be equal to at least one-eighth of the total floor area. Buildings used for sleeping quarters shall provide at least 300 cubic feet of air space for every occupant. Wood floors shall be raised eighteen inches above the ground.

The living and sleeping quarters shall be kept clean, dry and sanitary, and during the insect season all outside openings shall be effectively screened. Bunks, beds and bedding shall be kept clean and free from vermin. Clean pillow slips and bed sheets of sufficient size to cover the mattress, blankets and pillow shall be used. They shall be washed at least as often as they are assigned to a new guest.

Regulation 77.—Sickness and diseases: Each guest of any tourist camp shall report immediately to the person in charge of such camp every case of sickness in his or her cottage or sleeping room. The local health officer shall be promptly notified of any communicable disease. The patient shall be isolated as well as the circumstances permit and upon the consent of the local health officer may be removed to another place. Upon the appearance of outbreaks of intestinal disease, both the local health officer and the state department of health shall be informed. Any person with illness shall be adequately cared for until proper arrangements are made for removal to home, hospital or other place, and adequate care shall be given during the period of removal.

Regulation 78.—Supervision: All camps shall be under the supervision of a competent person, whose duty it shall be to see that the foregoing regulations are carried out, and that the camp is maintained at all times in a clean and sanitary manner.

Regulation 79.—Trailers: A "trailer" shall be defined as any vehicle which shall be equipped for cooking and sleeping and/or which may have conveniences for disposal of human wastes and/or wastes from cooking, including sink wastes. Removal of the wheels of the vehicle shall not change the meaning of the term.

Automobile tourists shall set up camp or establish sleeping quarters only at regularly established tourist camps. Roadside camping is prohibited, except in an emergency which must be clearly evident.

Regulation 80.—Regulations: In addition to other subdivisions of these regulations, the following regulations shall apply to trailers:

(a) Unless the auto camp has provided the proper sanitary facilities and appliances for the disposal of human and sink wastes from the trailer, such conveniences in the trailer shall not be used. In lieu thereof, the trailer party shall use the regularly established sanitary facilities of the auto camp. Use of toilet facilities in trailers is not recommended. Sanitary facilities for trailers shall have the same as those required for camp cottages.

(b) Any person occupying a trailer for living and/or sleeping purposes for a period longer than three months, whether such occupancy takes place in an auto camp or elsewhere, will be deemed to have erected a dwelling and will have to comply with such housing, building and sanitary laws in effect at the particular location regulating new construction of dwellings and shall be required to provide the necessary toilet, bathing, ventilating, and other facilities demanded of new dwelling houses hereafter erected.

(c) Disposal of garbage, sewage or other refuse along the highway is prohibited. Garbage, sewage or other refuse shall be disposed of only at such places as are regularly used for such purposes.

PART IX
SWIMMING POOLS AND BATHING ESTABLISHMENTS

Regulation 81.—Swimming Pools: The following rules shall apply to any swimming pool used by any considerable number of persons other than the immediate family of the owner or proprietor:

(a) The bacterial contamination of water in swimming pools shall be controlled by chlorination or other suitable process so that not more than ten per cent (10%) of samples covering any considerable period of time shall exceed 200 bacteria per cubic centimeter when placed on agar or on litmuse lactose agar, at 37 degrees Centigrade, and not more than two out of five consecutive samples collected on different dates shall show a positive test in ten cubic centimeters of water for B. coli.

(b) At all times when the pool is in use the water shall be sufficiently clear to permit a black disc 6 inches in diameter on a white field, placed on the bottom of the pool at the deepest point, to be clearly visible at a distance of twenty-five feet when the surface of the water is undisturbed. The water in any swimming pool shall not be artificially heated to a temperature above seventy-two degrees Fahrenheit.

(c) Whenever alum or sulphate of alumina is used during purification or repurification of swimming pool waters, the water at all times when the pool is in use shall show an alkaline reaction. Whenever an alkaline reagent is added to a swimming pool, such water shall at no time show a reaction for caustic alkalinity.

(d) The dressing rooms, hallways, toilet rooms, shower rooms or other rooms to which patrons of bath houses shall have access shall be kept clean and well ventilated at all times. No combs or brushes for common use shall be provided for the use of patrons.

(e) Facilities shall be provided for adequately protecting the pool water against unnecessary sputum contamination by bathers.

(f) All persons known or suspected of being afflicted with communicable diseases shall be excluded from the pool.

(g) Each person immediately before entering the pool shall bathe with soap and water.

(h) No swimming pools shall hereafter be constructed except after the plans and sanitary arrangements are approved by the state department of health.

(i) Bathing suits and towels furnished to patrons shall be thoroughly washed with soap and hot water and thoroughly rinsed and dried before being re-used.

(j) All decks, walks, floors of dressing rooms, floors of showers, and floors of other rooms to which bathers have access shall be treated once each day that the pool is in use with a germicide of

such quality and strength as shall be approved by the state department of health.

Regulation 82.—Public bathing establishments: A public bathing establishment, as used in these regulations, shall include the grounds, bath houses, toilets and other appurtenances of any bathing establishment on or near any stream, natural or artificial pond, or tidal water where bath houses for the use of the public are maintained either free or for hire. No city, town, county, institution, person, firm or corporation shall operate or maintain any public bathing establishments except after full and literal compliance with the following rules:

(a) Adequate numbers of fly-tight privies or water-flushed toilets and sewage disposal systems shall be constructed and located in such a way as not to contaminate the waters used by the bathers. These accommodations shall be installed with the approval of the local health officer and shall be maintained at all times in a sanitary condition. Separate toilets for men and women shall be provided. The location of all toilets shall be plainly indicated by signs.

(b) No water supply shall be available for drinking unless of safe, sanitary quality.

(c) The dressing rooms, hallways, toilet rooms, shower rooms and other rooms to which patrons have access shall be kept clean and well ventilated at all times. No combs or brushes for common use shall be provided for the use of patrons.

(d) All persons known or suspected of being afflicted with communicable diseases shall be excluded.

(e) No bathing suits or towels shall be furnished to patrons unless such bathing suits or towels have been thoroughly washed with soap and hot water and dried after previous use.

(f) Fly-tight depositories shall be provided where necessary for the reception of rubbish, garbage or other refuse or contaminated material and shall be maintained in a sanitary condition.