**Section 2602.120 Sanitation**

a) General Requirements

A cleaning schedule shall be established.

1) Floors shall be swept and mopped at least once daily.

2) Windows shall be clean.

3) Insect screens shall be installed in windows, when appropriate, for protection from flying insects.

4) Ventilation must be sufficient to admit fresh air and remove disagreeable odors.

5) Forced air or other form of artificial ventilation in the living area shall provide 60 cubic feet per minute of air exchange per person.

6) Walls shall be kept clear of etched or inscribed drawings or writing.

7) Walkways and corridors shall be free of litter and trash.

8) Mops and other cleaning tools and implements shall be thoroughly cleaned and dried after each use and securely stored in a well-ventilated place.

9) All youth cleaning details shall be under the supervision of a staff member.

b) Facility Equipment

Quarters equipment (e.g., toilets, washbasins, shower stalls and sinks) shall be thoroughly cleaned each day.

1) All trash and garbage containers shall be equipped with tight-fitting covers.

2) Trash and garbage shall be removed at least daily and disposed of in a sanitary manner.

c) Facility Drinking Equipment

A drinking fountain shall be provided in the indoor recreational area and accessible to any outdoor recreational area.

d) Facility Supplies

An adequate supply of clean clothing, bedding, towels, soap and cleaning supplies shall be maintained.

1) Sheets and mattress covers shall be changed and washed at least once a week.

2) Vinyl-covered mattresses must be washed with hot water, detergent and disinfectant monthly or before reissue.

3) Blankets shall be laundered, or otherwise sterilized, monthly or before reissue.

4) Cotton or fiber-filled mattresses or pads shall be aired and spray-sanitized monthly or before reissue.

5) A clean towel shall be issued to each youth at least three times weekly.

6) Shaving and barber tools shall be thoroughly cleaned by the user, returned to a staff member, and secured.

e) Facility Food Service

The floors of all rooms in which food or drink is stored, prepared, served or in which utensils are washed, shall be kept clean.

1) All counters, shelves, tables, equipment, and utensils with which food or drink come in contact shall be maintained in good repair and free of corrosion, cracks and chipped or pitted surfaces.

2) Utensils shall be stored in a clean, dry place protected (covered or inverted) from flies, dust, overhead leakage and condensation.

3) Plumbing shall be in good working order.

4) The range cooking surface shall be scraped daily. Hoods, vents and filters shall be cleaned regularly.

5) All windows, walls, and woodwork shall be kept clean.

f) Body Pests

Frequent inspection of living areas shall be made to aid in control of body pests. Immediate extermination measures shall be taken when body pest infestation occurs, including spraying or fumigation of bedding, clothing, equipment and all areas of the building supportive to existence and reproduction of the pests.

g) Pest and Vermin Control

A continuous and effective program of insect and rodent control and extermination shall be established.