**Section 785.410 Facilities**

a) Water Supply

1) There shall be an ample supply of both hot and cold water of safe and sanitary quality, with adequate facilities for its proper distribution throughout the plant, and protection against contamination and pollution. Water from other facilities, when officially approved, may be used for boiler feed water and condenser water provided that such waterlines are completely separated from the waterlines carrying the sanitary water supply, and the equipment is so constructed and controlled as to preclude contamination of product contact surfaces. There shall be no cross connection between the safe water supply and any water supply not provided for under (77 Ill. Adm. Code 900), or any other source of pollution through which contamination of the safe water supply is possible. Bacteriological examination shall be made of the sanitary water supply at least twice a year, or as often as necessary to determine purity and suitability for use in manufacturing dairy products. Such tests shall be made by the Department except for supplies that are regularly tested for purity and bacteriological quality, and approved by the other agencies. The results of all water tests shall be kept on file at the plant for which the test was performed (Rules for Drinking Water Systems, 77 Ill. Adm. Code 900 and Ill. Plumbing Code, 77 Ill. Adm. Code 890).

2) The location, construction and operation of any well shall comply with regulations of the Department (See 77 Ill. Adm. Code 900, 915, 920, 925 and 930.).

b) Drinking Water Facilities: Drinking water facilities shall be provided in the plant and shall be conveniently located.

c) Hand-washing Facilities: Hand-washing facilities shall be provided, including hot and cold running water, soap or other detergents, and sanitary single-service towels or air dryers. Such accommodations shall be located in or adjacent to toilet and dressing rooms and also at such other places in the plant as may be essential to the cleanliness of all personnel handling products. Vats for washing equipment or utensils shall not be used as hand-washing facilities. Self-closing metal or plastic containers shall be provided for used towels and other wastes.

d) Steam: Steam shall be supplied in sufficient volume and pressure for operation of each applicable piece of equipment. Culinary steam used in direct contact with milk or dairy products shall be free from harmful substances or extraneous materials and only nontoxic boiler compounds shall be used, or secondary steam generator shall be used in which soft water is converted to steam and no boiler compounds are used. Steam traps, strainers, and condensate traps shall be used wherever applicable to insure a satisfactory and safe steam supply. Culinary steam shall comply with the recommended practices for "Producing Culinary Steam for Processing Milk and Milk Products" published by the National Association of Dairy Equipment Manufacturers, Washington, D.C., April 1963 (21 C.F.R. 173.310).

e) Air Under Pressure: The method for supplying air under pressure which comes in contact with milk or dairy products or any product contact surface shall comply with the 3-A Accepted Practices for Supplying Air Under Pressure. The air used at the point of application shall be free from volatile substances, which may impart any flavor or odor to the products, and extraneous or harmful substances (such as dust, smoke, carbon monoxide, oil, gasoline, or chemicals).

f) Disposal of Wastes: Dairy wastes shall be properly disposed of from the plant and premises. The sewer system shall have sufficient slope and capacity to readily remove all waste from the various processing operations. Where a public sewer is not available, all wastes shall be properly disposed of so as not to contaminate milk equipment or to create a nuisance or public health hazard. Containers used for the collection and holding of wastes shall be constructed of metal, plastic, or other equally impervious material and kept covered with tight-fitting lids and placed outside the plant on a concrete slab or on a rack raised at least 12 inches. Alternatively waste containers may be kept inside a enclosed, clean and flyproof room. Solid wastes shall be disposed of at regular intervals to prevent the unsanitary accumulation of waste. The paper shall be burned at the plant in an incinerator constructed in accordance with Ch. 111½, Par. 1003, or compressed or bagged and hauled away (Ill. Plumbing Code, 77 Ill. Adm. Code 890).