

requirements specified in sections 11-50-70 and 11-50-71(a) to (g), (l), and (m).

(b) An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.

(c) If used, an outdoor enclosure for refuse, recyclables, and returnables shall be constructed of durable and cleanable materials.

(d) Receptacles.

(1) Except as specified in paragraph (2), receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent;

(2) Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the food establishment, or within closed outside receptacles.

(e) Except for a receptacle for beverage bottle crown closures, a refuse receptacle may not be located within a vending machine.

(f) Outside receptacles.

(1) Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers;

(2) Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

(g) Storage areas, rooms, and receptacles, capacity and availability.

(1) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate;

(2) A receptacle shall be provided in each area of the food establishment or premises where refuse

- is generated or commonly discarded, or where recyclables or returnables are placed;
- (3) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.
 - (h) A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
 - (i) Cleaning implements and supplies.
 - (1) Except as specified in paragraph (2), suitable cleaning implements and supplies such as high pressure pumps, hot water, steam, and detergent shall be provided as necessary for effective cleaning of receptacles and waste handling units for refuse, recyclables, and returnables;
 - (2) If approved, off-premises-based cleaning services may be used if on-premises cleaning implements and supplies are not provided.
 - (j) Storage areas, redeeming machines, receptacles and waste handling units, location.
 - (1) An area designated for refuse, recyclables, returnables, and, except as specified in paragraph (2), a redeeming machine for recyclables or returnables shall be located so that it is separate from food, equipment, utensils, linens, and single-service and single-use articles and a public health hazard or nuisance is not created;
 - (2) A redeeming machine may be located in the packaged food storage area or consumer area of a food establishment if food, equipment, utensils, linens, and single-service and single-use articles are not subject to contamination from the machines and a public health hazard or nuisance is not created;
 - (3) The location of receptacles and waste handling units for refuse, recyclables, and returnables may not create a public health hazard or nuisance or interfere with the cleaning of adjacent space.
 - (k) Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.
 - (1) Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
 - (m) Outside storage prohibitions.

- (1) Except as specified in paragraph (2), refuse receptacles not meeting the requirements specified in subsection (d)(1) such as receptacles that are not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials with food residue may not be stored outside;
- (2) Cardboard or other packaging material that does not contain food residues and that is awaiting regularly scheduled delivery to a recycling or disposal site may be stored outside without being in a covered receptacle if it is stored so that it does not create a rodent harborage problem.
- (n) Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered:
 - (1) Inside the food establishment if the receptacles and units:
 - (A) Contain food residue and are not in continuous use; or
 - (B) After they are filled; and
 - (2) With tight-fitting lids or doors if kept outside the food establishment.
- (o) Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- (p) A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified in section 11-50-74(n), and clean.
- (q) Cleaning receptacles.
 - (1) Receptacles and waste handling units for refuse, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or single-service and single-use articles, and waste water shall be disposed of as specified in section 11-50-63(e);
 - (2) Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.
- (r) Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

(s) Refuse, recyclables, and returnables shall be removed from the premises by way of:

- (1) Portable receptacles that are constructed and maintained according to law; or
- (2) A transport vehicle that is constructed, maintained, and operated according to law.

(t) Solid waste not disposed of through the sewage system such as through grinders and pulpers shall be recycled or disposed of in an approved public or private community recycling or refuse facility; or solid waste shall be disposed of in an individual refuse facility such as a landfill or incinerator which is sized, constructed, maintained, and operated according to law. [Eff 2/24/2014; comp SEP 01 2017] (Auth: HRS §321-11) (Imp: HRS §321-11)

§§11-50-65 to 11-50-69 (Reserved).

SUBCHAPTER 6

PHYSICAL FACILITIES

§11-50-70 Materials for construction and repair.

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

- (1) Smooth, durable, and easily cleanable for areas where food establishment operations are conducted;
- (2) Closely woven and easily cleanable carpet for carpeted areas; and
- (3) Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods. [Eff 2/24/2014; comp SEP 01 2017] (Auth: HRS §321-11) (Imp: HRS §321-11)

§11-50-71 Design, construction, and installation.

(a) Except as specified in subsection (d) and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

- (b) Floors, walls, and ceilings, utility lines.
- (1) Utility service lines and pipes may not be unnecessarily exposed;
- (2) Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings;
- (3) Exposed horizontal utility service lines and pipes may not be installed on the floor.
- (c) Floor and wall junctures, coved, and enclosed or sealed.
 - (1) In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved or closed to no larger than one thirty-second inch;
 - (2) The floors in food establishments in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and sealed.
 - (d) Floor carpeting, restrictions and installation.
 - (1) A floor covering such as carpeting or similar material may not be installed as a floor covering in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas where handwashing lavatories, toilets, and urinals are located, refuse storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods;
 - (2) If carpeting is installed as a floor covering in areas other than those specified in paragraph (1), it shall be:
 - (A) Securely attached to the floor with a durable mastic, by using a stretch and tack method, or by another method; and
 - (B) Installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall and with the edges of the carpet secured by metal stripping or some other means.
 - (e) Mats and duckboards shall be designed to be removable and easily cleanable.
 - (f) Wall and ceiling coverings and coatings.
 - (1) Wall and ceiling covering materials shall be attached so that they are easily cleanable;

- (2) Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface.
- (g) Walls and ceilings, attachments.
 - (1) Except as specified in paragraph (2), attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable;
 - (2) In a consumer area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.
- (h) Light bulbs, protective shielding.
 - (1) Except as specified in paragraph (2), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles;
 - (2) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:
 - (A) The integrity of the packages cannot be affected by broken glass falling onto them; and
 - (B) The packages are capable of being cleaned of debris from broken bulbs before the packages are opened;
 - (3) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
- (i) Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.
- (j) Insect control devices, design and installation.
 - (1) Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device;
 - (2) Insect control devices shall be installed so that:
 - (A) The devices are not located over a food preparation area; and

- (B) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(k) Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

- (1) Outer openings, protected.
 - (1) Except as specified in paragraphs (2) to (5), outer openings of a food establishment shall be protected against the entry of insects and rodents by:
 - (A) Filling or closing holes and other gaps along floors, walls, and ceilings;
 - (B) Closed, tight-fitting windows; and
 - (C) Solid, self-closing, tight-fitting doors;
 - (2) Paragraph (1) does not apply if a food establishment opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents;
 - (3) Exterior doors used as exits need not be self-closing if they are:
 - (A) Solid and tight-fitting;
 - (B) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment; and
 - (C) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use;
 - (4) Except as specified in paragraphs (2) and (5), if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes, the openings shall be protected against the entry of insects, rodents and other pests by:
 - (A) Sixteen mesh to one inch screens;

- (B) Properly designed and installed air curtains to control flying insects; or
- (C) Other effective means;
- (5) Paragraph (4) does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition;
- (6) The requirements of this section may be waived or modified when alternative controls acceptable to the director are utilized to ensure that all food and food-contact surfaces of equipment and utensils are effectively protected against contamination, and no other public health hazards will result from the conduct of the operation.
- (m) Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.
- (n) Except for machines that vend canned beverages, if located outside, a machine used to vend food shall be provided with overhead protection.
- (o) Except for areas used only for the loading of water or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, servicing areas shall be provided with overhead protection.
- (p) Exterior walking and driving surfaces shall be graded to drain.
- (q) Outdoor refuse areas shall be constructed in accordance with law and shall be curbed and graded to drain to collect and dispose of liquid waste that result from the refuse and from cleaning the area and waste receptacles.
- (r) Establishment operations shall be separated from any living or sleeping quarters by complete partitioning and shall have no direct opening into any living or sleeping quarters, except through a solid, tight-fitting and self-closing door. Entrance into the establishment shall not be through any living or sleeping quarters. [Eff 2/24/2014; am and comp SEP 01 2017] (Auth: HRS §321-11) (Imp: HRS §321-11)

\$11-50-72 Numbers and capacities. (a) Handwashing sinks shall be provided as specified in section 11-50-61(g).

(b) Each handwashing sink or group of two adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

(c) Each handwashing sink or group of adjacent handwashing sinks shall be provided with:

- (1) Individual, disposable towels;
- (2) A continuous towel system that supplies the user with a clean towel; or
- (3) A heated-air hand drying device; or
- (4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

(d) A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing sink as specified in subsections (b) and (c), and section 11-50-64(g)(3).

(e) A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

(f) A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle as specified in section 11-50-64(g)(3).

(g) Toilets and urinals shall be provided as specified in section 11-50-61(h).

(h) A supply of toilet tissue shall be available at each toilet.

(i) The light intensity shall be:

- (1) At least one hundred eight lux (ten footcandles) at a distance of thirty inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
- (2) At least two hundred fifteen lux (twenty footcandles):
 - (A) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
 - (B) Inside equipment such as reach-in and under-counter refrigerators; and

- (C) At a distance of thirty inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and
- (3) At least five hundred forty lux (fifty footcandles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.
- (j) Designation.
 - (1) Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment;
 - (2) Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.
- (k) A service sink or curbed cleaning facility shall be provided as specified in section 11-50-61(i). [Eff 2/24/2014; comp SEP 01 2017] (Auth: HRS §321-11) (Imp: HRS §321-11)

§11-50-73 Location and placement. (a) Handwashing sinks shall be conveniently located as specified in section 11-50-61(1).

- (b) Toilet rooms shall be conveniently located and accessible to employees during all hours of operation
- (c) Designated areas.
 - (1) Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination;
 - (2) Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles cannot occur.
- (d) Products that are held by the owner or operator for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from food, equipment, utensils, linens, and single-service and single-use articles.
- (e) Units, receptacles, and areas designated for storage of refuse and recyclable and returnable containers shall be located as specified in section 11-50-64(j). [Eff

2/24/2014; am and comp SEP 01 2017] (Auth: HRS §321-11) (Imp: HRS §321-11)

§11-50-74 Maintenance and operation. (a) Physical facilities shall be maintained in good repair.

(b) Cleaning, frequency and restrictions.

(1) Physical facilities shall be cleaned as often as necessary to keep them clean;

(2) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

(c) Cleaning floors, dustless methods.

(1) Except as specified in paragraph (2), only dustless methods of cleaning shall be used, such as wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dust-arresting compounds;

(2) Spills or drippage on floors that occur between normal floor cleaning times may be cleaned:

(A) Without the use of dust-arresting compounds; and

(B) In the case of liquid spills or drippage, with the use of a small amount of absorbent compound such as sawdust or diatomaceous earth applied immediately before spot cleaning.

(d) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(e) Food preparation sinks, handwashing sinks, and warewashing equipment may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

(f) After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

(g) Except as specified in subsection (c)(2), sawdust, wood shavings, granular salt, baked clay, diatomaceous earth, or similar materials may not be used on floors.

(h) Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

- (i) Except during cleaning and maintenance operations, toilet room doors as specified in section 11-50-71(k) shall be kept closed.
- (j) Using dressing rooms and lockers.
 - (1) Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment;
 - (2) Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.
- (k) The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled by:
 - (1) Routinely inspecting incoming shipments of food and supplies;
 - (2) Routinely inspecting the premises for evidence of pests;
 - (3) Using methods, if pests are found, such as trapping devices or other means of pest control as specified in section 11-50-81(c), (e) and (f); and
 - (4) Eliminating harborage conditions.
- (l) Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- (m) Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:
 - (1) Stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles; and
 - (2) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.
- (n) The premises shall be free of:
 - (1) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and
 - (2) Litter.
- (o) Prohibiting animals.
 - (1) Except as specified in paragraphs (2) and (3), live animals may not be allowed on the premises of a food establishment;
 - (2) Live animals may be allowed in the following situations if the contamination of food; clean

equipment, utensils, and linens; and unwrapped single-service and single-use articles cannot result:

- (A) Edible fish or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;
 - (B) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;
 - (C) In areas that are not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal;
 - (D) Pets in the common dining areas of institutional care facilities such as nursing homes, assisted living facilities, group homes, or residential care facilities at times other than during meals if:
 - (i) Effective partitioning and self-closing doors separate the common dining areas from food storage or food preparation areas;
 - (ii) Condiments, equipment, and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present; and
 - (iii) Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service; and
 - (E) In areas that are not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals;
- (3) Live or dead fish bait may be stored if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles cannot result. [Eff

2/24/2014; comp SEP 01 2017] (Auth: HRS §321-11) (Imp: HRS §321-11)

§§11-50-75 to 11-50-79 (Reserved).

SUBCHAPTER 7

POISONOUS OR TOXIC MATERIALS

§11-50-80 Labeling and identification. (a)

Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.

(b) Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Eff 2/24/2014; comp] (Auth: HRS §321-11) (Imp: HRS §321-11)

§11-50-81 Operational supplies and applications. (a)

Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

- (1) Separating the poisonous or toxic materials by spacing or partitioning; and
 - (2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.
- (b) Presence and use restriction.
- (1) Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment;

- (2) Paragraph (1) does not apply to packaged poisonous or toxic materials that are for retail sale.
- (c) Poisonous or toxic materials shall be:
 - (1) Used according to:
 - (A) This chapter and law;
 - (B) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment;
 - (C) The conditions of certification, if certification is required, for use of the pest control materials; and
 - (D) Additional conditions that may be established by the director; and
 - (2) Applied so that:
 - (A) A hazard to employees or other persons is not constituted; and
 - (B) Contamination including toxic residues due to drip, drain, fog, splash, or spray on food, equipment, utensils, linens, and single-service and single-use articles is prevented, and for a restricted use pesticide, this is achieved by:
 - (i) Removing the items;
 - (ii) Covering the items with impermeable covers; or
 - (iii) Taking other appropriate preventive actions; and
 - (iv) Cleaning and sanitizing equipment and utensils after the application;
- (3) A restricted use pesticide shall be applied only by a licensed pest control operator, or a person under the direct supervision of a licensed pest control operator.
- (d) A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food.
- (e) Rodent bait shall be contained in a covered, tamper-resistant bait station.
- (f) Tracking powders, pest control and monitoring.
- (1) Except as specified in paragraph (2), a tracking powder pesticide may not be used in a food establishment;

- (2) If used, a nontoxic tracking powder such as talcum or flour may not contaminate food, equipment, utensils, linens, and single-service and single-use articles.
- (g) Medicines restriction and storage.
 - (1) Except for medicines that are stored or displayed for retail sale, only those medicines that are necessary for the health of employees shall be allowed in a food establishment;
 - (2) Medicines that are in a food establishment for the employees' use shall be labeled as specified in section 11-50-80(a) and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.
- (h) Medicines belonging to employees that require refrigeration and are stored in a food refrigerator shall be stored in a package or container and kept inside a covered, leakproof container that is identified as a container for the storage of medicines.
- (i) First aid supplies that are in a food establishment for the employees' use shall be:
 - (1) Labeled as specified in section 11-50-80(a); and
 - (2) Stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles.
- (j) Except as specified in subsections (h) and (i), employees shall store their personal care items in facilities as specified in section 11-50-72(j)(2). [Eff 2/24/2014; am and comp SEP 01 2017] (Auth: HRS §321-11) (Imp: HRS §321-11)

§11-50-82 Stock and retail sale. Poisonous or toxic materials shall be stored and displayed for retail sale so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

- (1) Separating the poisonous or toxic materials by spacing or partitioning; and
- (2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. [Eff 2/24/2014; comp] (Auth: HRS §321-11) (Imp: HRS §321-11)

SS11-50-83 to 11-50-84 (Reserved).

SUBCHAPTER 8 REPEALED

S11-50-85 REPEALED. [SEP 1 2017]
 S11-50-86 REPEALED. [SEP 1 2017]
 S11-50-87 REPEALED. [SEP 1 2017]
 S11-50-89 REPEALED. [SEP 1 2017]
 S11-50-90 REPEALED. [SEP 1 2017]
 S11-50-91 REPEALED. [SEP 1 2017]
 SS11-50-92 to 11-50-94 [R]

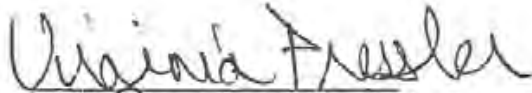
SUBCHAPTER 9 REPEALED

S11-50-95 REPEALED. [SEP 1 2017]
 S11-50-96 REPEALED. [SEP 1 2017]
 S11-50-97 REPEALED. [SEP 1 2017]
 S11-50-98 REPEALED. [SEP 1 2017]
 S11-50-99 REPEALED. [SEP 1 2017]
 S11-50-100 REPEALED. [SEP 1 2017]
 S11-50-101 REPEALED. [SEP 1 2017]
 SS11-50-102 to 11-50-104 [R SEP 1 2017]

Amendments to and compilation of chapter 11-50, Hawaii Administrative Rules, on the Summary Page dated

SEP 1 2017 were adopted on SEP 1 2017 following public hearings held on December 5, 2016 on the island of Oahu; December 6, 2016 on the island of Maui; December 7, 2016 in Hilo, Hawaii; December 8, 2016 in Kona, Hawaii; December 9, 2016 on the island of Kauai; after public notice was given in the Honolulu Star Advertiser, Hawaii Tribune Herald, West Hawaii Today, The Maui News, The Garden Isle, and Midweek on November 7, 2016. Public hearings were reconvened on March 13, 2017 in Kona, Hawaii; March 14, 2017 in Hilo, Hawaii; March 15, 2017 on the island of Maui; March 16, 2017 on the island of Oahu; March 17, 2017 on the island of Kauai; after public notice was given in the Honolulu Star Advertiser, Hawaii Tribune Herald, West Hawaii Today, The Maui News, The Garden Isle, and Midweek on February 17, 2017.

Amendments to and compilation of chapter 11-50 shall take effect ten days after filing with the Office of the Lieutenant Governor.



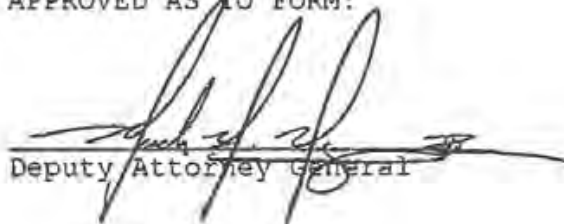
VIRGINIA PRESSLER, M.D.
Director, Department of Health



DAVID Y. IGE
Governor, State of Hawaii

Dated: 7/11/17

APPROVED AS TO FORM:


Deputy Attorney General

Filed

3236

