



Ohio Administrative Code

Rule 3717-1-06.4 Physical facilities: maintenance and operation.

Effective: September 5, 2024

(A) Repairing.

The physical facilities are to be maintained in good repair.

(B) Cleaning - frequency and restrictions.

(1) The physical facilities are to 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 is to 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 (C)(2) of this rule, only dustless methods of cleaning are to 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) Cleaning ventilation systems, nuisance, and discharge.

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



(2) If vented to the outside, ventilation systems are not to create a public health hazard or nuisance or unlawful discharge.

(E) Cleaning maintenance tools - preventing contamination.

Food preparation sinks, handwashing sinks, and warewashing equipment are not to 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) Drying mops.

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

(G) Absorbent materials on floors - use limitation.

Except as specified in paragraph (C)(2)(b) of this rule, sawdust, wood shavings, granular salt, baked clay, diatomaceous earth, or similar materials cannot be used on floors.

(H) Cleaning of plumbing fixtures.

Plumbing fixtures such as handwashing sinks, toilets, and urinals are to be cleaned as often as necessary to keep them clean.

(I) Closing toilet room doors.

Toilet room doors as specified under paragraph (L) of rule 3717-1-06.1 of the Administrative Code are to be kept closed except during cleaning and maintenance operations.

(J) Using dressing rooms and lockers.

(1) Dressing rooms are to be used by employees if the employees regularly change their clothes in



the establishment.

(2) Lockers or other suitable facilities are to be used for the orderly storage of employee clothing and other possessions.

(K) Controlling pests.

The presence of insects, rodents, and other pests is to be controlled to minimize their presence on the premises 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 under paragraphs (C), (K) and (L) of rule 3717-1-07.1 of the Administrative Code; and

(4) Eliminating harborage conditions.

(L) Removing dead or trapped birds, insects, rodents, and other pests.

Dead or trapped birds, insects, rodents, and other pests are to be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

(M) Storing maintenance tools.

Maintenance tools such as brooms, mops, vacuum cleaners, and similar items are to be:

(1) Stored so they do not contaminate food, equipment, utensils, linens, single-service articles, or single-use articles; and

(2) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance



tools.

(N) Maintaining premises - unnecessary items and litter.

The premises are to be free of:

(1) Items that are unnecessary to the operation or maintenance of the food service operation or retail food establishment such as equipment that is nonfunctional or no longer used; and

(2) Litter.

(O) Animals - limitations.

Live animals are not to be allowed on the premises of a food service operation or retail food establishment. This paragraph does not apply in the following situations if the contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles cannot result:

(1) Edible fish or decorative fish in aquariums, shellfish, or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;

(2) Patrol dogs accompanying police or security officers in office, dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;

(3) Service animals that are controlled by the disabled employee or person, or the trainer of the service animal, in areas that are not used for food preparation and that are usually open for customers, such as dining and sales areas, if a health or safety hazard will not result from the presence or activities of the service animal;

(4) 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:

(a) Effective partitioning and self-closing doors separate the common dining areas from food storage



or food preparation areas;

(b) Condiments, equipment, and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present; and

(c) Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service.

(5) Caged animals or animals that are similarly confined may be permitted in areas that are not used for food preparation, storage, sales, display, or dining, such as in a variety store that sells pets or a tourist park that displays animals; or

(6) Storage of live or dead fish bait.