

RULES &
REGULATIONS

HEALTH DEPT.

CF # 292161

C.F.# 292161

RULES AND REGULATIONS OF THE
SEATTLE-KING COUNTY HEALTH DEPARTMENT

- XIII Introduction of corrosion-prevention chemicals into potable hot-water systems
- XIV Sanitation in ear-piercing establishments
- XV Sale of home baked non-potentially hazardous foods at community fairs
- XVI Sounds originating from forest harvesting and silviculture activities during official fire closure
- 17 Construction, maintenance and operation of spa pools
- 18 Construction, maintenance and operation of swimming pools
- 20 Relating to a specific name for each cut of meat when advertised or displayed for sale
- 22 Temporary food service establishments
- 23 Governing food establishments, which store, display, offer for sale or sell only fresh whole fruits and vegetables
- N-1 Governing variances under Noise Ordinance (106360, Sec.7)

**Office of the Comptroller
City of Seattle**



Tim Hill, Comptroller

January 21, 1983

TO: Rebecca Bossart, Administrative Assistant
Seattle/King County Department of Public Health

FROM: Virginia Miller, Assistant City Clerk *Virginia Miller*

SUBJECT: Filing of Department Rules and Regulations

In an attempt to ensure that the Rules and Regulations Manual that we have on file for your department is complete and up-to-date, would you please review the following list of those rules that are on file with our office. Please transmit to me any rules which are missing from the list as well as any which have been updated. I also need to know if any of them have been rescinded.

For your future reference, all Health Department rules will be filed in Comptroller File No. 292161. Please reference this number in the future when you submit rules for filing.

I have also attached a copy of Seattle Municipal Code Chapter 3.02 for your review. Please note that we need two certified copies of all rules. It would also be helpful if you would attach the affidavit of publication of hearing on the rules as we are often asked for proof of publication.

Thank you for your assistance. If you have any questions, please give me or Theresa Dunbar a call at 625-2798.

*She - 34 copies
Have the rules
in the report*

RULE NUMBER	TITLE	DATE OF FILING
N/A	For temporary food-service establishments	9/16/70
N/A	For food demonstrations	9/16/70
N/A	Governing mobile restaurants	9/16/70
N/A	For cooking beef roasts	9/16/70
N/A	For the rejection of adulterated milk or milk products	2/10/71
N/A	For construction and installation of sewage waste disposal systems	11/22/71
N/A	For the sediment grading of milk	6/28/72
N/A	Governing food carts	8/8/74
XII	Relating to and governing the operation of mobile food units or push carts from which food is served or provided for the public with or without charge	12/6/76
✓ XIII	For the introduction of corrosion-prevention chemicals into potable hot water systems	12/6/76
✓ XIV	Relating to and governing the sanitation in ear-piercing establishments	12/6/76
✓ N-1	Governing the application for and granting of variances, including hearings and notices (re Noise Ordinance)	6/29/78
XI	Relating to and governing food establishments which store, display, offer for sale or sell only fresh whole fruits and vegetables	9/5/78
✓ XV	Relating to bake sales authorizing the sale of home baked non-potentially hazardous foods by charitable, religious or community service groups at community fairs, etc.	6/19/79 11/3/82
✓ XVI	Governing sounds originating from forest harvesting and silviculture activities during an official fire closure designated by the Washington State Department of Natural Resources	11/15/79
✓ 17	For the construction, maintenance and operation of spa pools	11/10/82

Don't enforce

Don't enforce

RULE NUMBER	TITLE	DATE OF FILING
√18	For construction, maintenance and operation of swimming pools	11/10/82
√20	Relating to a specific name for each cut of beef, veal calf, pork, lamb, mutton, horse and buffalo meat when advertised or displayed for sale	11/10/82
N/A	For construction, maintenance and operation of swimming pool Compt. File No. 268516	12-8-70

can be pulled

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington.

3 RULE NO. N-1

4 Pursuant to King County Ordinance No. 3139, Section 7,
5 and City of Seattle Ordinance No. 106360, Section 7,
6 it is the responsibility of the Seattle-King County
7 Department of Public Health to promulgate rules and
8 regulations governing the application for and granting
9 of variances, including hearings and notices.

10 SECTION 1. Types of Variances.

11 (1) Temporary Variance. A temporary variance, not to exceed 14 days,
12 may be granted by the Administrator for any activity, use, process or equipment
13 which the Administrator determines, in accordance with these rules, does not
14 annoy a substantial number of the people and does not endanger the public
15 health or safety.

16 (2) Technical Variance. A technical variance may be granted by the
17 Administrator on the ground that there is no practical means known or available
18 for the adequate prevention, abatement or control of the noise involved. Any
19 such variance shall be subject to the holder's taking of any alternative
20 measures that the Administrator may prescribe. The duration of each variance
21 shall be until such practical means for prevention, abatement or control
22 become known or available. The holder of a technical variance, as required by
23 the Administrator, shall make reports to the Administrator detailing actions
24 taken to develop a means of noise control or to reduce the noise involved.
25 These actions must reflect current technology.

26 (3) Economic Variance. An economic variance may be granted by the
27 Administrator on the ground that compliance with the particular requirement or
28 requirements for which the variance is sought will require the taking of
29 measures which, because of their extent or cost, must be spread over a period
30 of time. The duration of an economic variance shall be for a period not to
31 exceed such reasonable time as is required in the view of the Administrator
32 for the taking of the necessary measure. An economic variance shall contain a
33 timetable for the taking of action in an expeditious manner and shall be
34 conditioned on adherence to the timetable.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 2. Application.

Any person who owns or is in possession of any property or use, or any process or equipment, may apply to the Administrator for relief from the requirements of this ordinance or rule(s) or regulation(s) promulgated hereunder governing the quantity, nature, duration or extent of discharge of noise. Application forms for such shall be available from the Noise Control Program Office. The application shall state the pertinent provisions of the ordinance(s) or rule(s) or regulation(s) from which a variance is being sought, the period of time and reasons for which the variance is sought, and any other supporting information which may be reasonably required by the Administrator.

SECTION 3. Review of Application: Standards.

Review of the application shall include consideration of at least the following conditions:

- (1) the physical characteristics of the emitted sound;
- (2) the times and duration of the emitted sound;
- (3) the geography, zone, and population density of the affected area;
- (4) whether the public health and safety is endangered;
- (5) relative interests of the applicant, other owners or possessors of property likely to be affected by the noise, and the general public;
- (6) whether the sound source predates the receiver(s); and
- (7) whether compliance with the standard(s) from which the variance is sought would produce hardship without equal or greater benefit to the public.

SECTION 4. NOTIFICATION.

The Administrator shall give twenty (20) days notice of a proposed variance and public hearing, if any, by:

- (1) filing the notice with the clerk of the King County Council and/or Seattle City Comptroller, as applicable;
- (2) publishing the notice in the official newspaper of King County and/or the official newspaper of the City of Seattle, as applicable (the notice may also be published in additional newspapers, as deemed appropriate by the Administrator);

- 1 (3) mailing the notice to the appropriate community councils; and
2 (4) making notice available to any person residing within three hundred
3 (300) feet of the sound source covered by the application, and to any person
4 who has in writing requested notice of such an application.

5 SECTION 5. Content of Notice

6 The notice must include the following information:

- 7 (1) reference to the authority under which the variance is proposed;
8 (2) either a statement of the terms or substance of the variance or a
9 description of the subjects and issues involved; and
10 (3) the time and place of the public hearing, if one is to be held, and
11 the manner in which interested persons may present data, statements and argu-
12 ments on the proposed variance.

13 SECTION 6. Public Hearing: When Required.

14 Public hearings shall be mandatory for economic and technical variances.
15 The Administrator may, at his discretion, hold a public hearing for a temporary
16 variance, if he determines that such a hearing is warranted by any of the
17 considerations listed in Section 3 of these Rules.

18 SECTION 7. Conduct of Hearing

19 The hearing shall be conducted according to the following rules:

- 20 (1) statements and arguments may be presented by the applicant and by
21 any other person requesting to be so heard;
22 (2) the administrator may direct questions to the participants;
23 (3) there shall be no right to cross-examination;
24 (4) written data and other documentation may be submitted by any parti-
25 cipant; and
26 (5) No formal record of the proceedings shall be required.

1 SECTION 8. Decisions

2 (1) A decision by the Administrator on the application shall be filed
3 with either the Clerk of the King County Council or the Controller of the
4 City of Seattle, as applicable, and shall be mailed to the applicant by certi-
5 fied mail, postage prepaid, return receipt requested. On temporary variance
6 not requiring a public hearing, the decision shall be filed and postmarked
7 within seven (7) days of the receipt of the application. On any other variance,
8 the decision shall be mailed and postmarked within forty-five (45) days of the
9 receipt of the application. Failure to comply with these aforementioned time
10 requirements shall constitute granting of the variance.

11 (2) A temporary variance shall be effective thirty (30) days after the
12 granting thereof. Any other variance shall be effective thirty (30) days
13 following the filing and mailing the decision granting the same, or sixty (60)
14 days following the expiration of the forty-five (45) days mentioned in this
15 section. When a variance is deemed granted by the expiration of a time re-
16 quirement of this paragraph, the Administrator shall file the application for
17 the variance with either the Clerk of the King County Council or the Comp-
18 troller of the City of Seattle, as applicable, with the following notation
19 "Application granted by expiration of time limit".

20 (3) All decisions shall be in writing, and shall state the findings and
21 conclusions supporting such decision. A decision by the Administrator granting
22 or denying a variance application shall be a final order subject to the en-
23 forcement and appeal provisions contained in King County Ordinance No. 3139
24 and City of Seattle Ordinance No. 106360.

25 SECTION 9. Appeal

26 Any person aggrieved by the denial, grant, or the terms and conditions on
27 the grant of a variance application, or by the renewal of a variance by the
28 Administrator, may appeal such decision to the King County or City of Seattle
29 Hearing Examiner, as appropriate, pursuant to the provisions of King County
30 Ordinance No. 3139 and City of Seattle Ordinance No. 106360.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 10. Renewal of a Variance

(1) Temporary Variance. A temporary variance shall not be renewed.

(2) Economic or Technical Variance. An application for a renewal of an existing economic or technical variance shall be considered in the same manner as an application for an initial variance, unless otherwise stated in the initial variance decision. No renewal shall be granted except on application made at least sixty (60) days prior to the expiration of the variance.

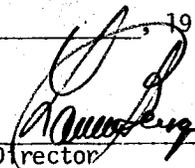
SECTION 11. Effective Date. The Director of Public Health finds as a fact and declares that an emergency exists and that these rules are necessary for the immediate preservation of public health in King County.

Therefore, the Director declares that these rules shall be effective immediately in King County and for a period of thirty (30) days thereafter. At the end of thirty (30) days from the effective date, these emergency rules shall become permanent rules of the Health Department.

These rules shall become effective and permanent in the City of Seattle upon filing of a certified copy with the Comptroller.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED THIS 28 day of June, 19 78.



Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED THIS _____ day of _____, 19 ____.

Director

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington

3 RULE NO. XIII

4 RULES AND REGULATIONS for the Introduction of
5 Corrosion-Prevention Chemicals into Potable Hot
6 Water Systems. Promulgated under the Authority
of Section 7 of City of Seattle Ordinance No. 103095.

7 THE FOLLOWING RULE IS HEREBY ADOPTED by the Director of
8 Public Health:

9 SECTION 1. Design and Capacity

- 10 A. Chemical feeding equipment shall be able to supply, at all times, accurate
11 amounts of chemical at an accurate rate.
- 12 B. Equipment capable of providing accurate proportioning of chemical feed rate
13 to rate of flow shall be provided.
- 14 C. Materials and surfaces subject to chemical contact shall be made of
15 chemically resistant materials.
- 16 D. Backflow prevention shall be provided by:
- 17 1. Reduced pressure principle backflow prevention device on the make-up
18 water line to the water heater or boiler.
- 19 2. The backflow preventer shall be upstream from the chemical feeder and
20 downstream from any cold water fixture.
- 21 3. Additional backflow prevention devices may be required on main service
22 lines or at other points when conditions indicate the necessity for such
23 additional devices.
- 24 E. All openings on the equipment shall be securely covered to prevent contam-
25 ination by accidental or intentional introduction of undesirable material.
26
27
28
29
30
31
32
33

IT IS DUE TO THE QUALITY OF THE DOCUMENT.

NOV 19 1968
DEC 19 1968
DEC 19 1968

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 2. Location

- A. Chemical feeding devices shall be located in a separate room used for no other purpose, or where located in a room used for other purposes, a partitioned or wire mesh enclosure meeting American Society for Testing and Materials Designation A-392 Standard specification for zinc coated steel chain link fence fabrics, Class 2, 11 gauge or heavier; securely framed and anchored with suitable material to prevent unauthorized entry shall be provided.
 - 1. Such room, partition or enclosure shall be kept locked.
 - 2. All chemicals to be used shall be stored within the locked area.
 - 3. Chemicals not used by this equipment shall not be stored within the locked area.
- B. The area shall be well drained and maintained in a clean condition.
- C. Equipment and stock chemicals shall be protected from condensation dripping from ceilings, overhead piping, or other sources.
- D. There shall be a hose bib or sink with hot and cold running water available in the equipment room or in the immediate vicinity thereof.

SECTION 3. Chemicals

- A. Chemical containers shall be fully labeled by manufacturer to include:
 - 1. Chemical name or composition.
 - 2. Concentration and/or instructions for mixing specific concentrations.
 - 3. Clearly understood notice that the product is intended for human consumption when used as specified.
 - 4. The manufacturer's name and address and distributor's name and address.
- B. Chemicals shall be stored in covered or unopened shipping containers until transferred to an approved covered storage unit or mixing tank.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

C. Accurate measuring devices shall be provided to ensure accurate preparation of feed solutions.

D. Suitable testing equipment shall be provided at the feeding device location to determine pH and chemical residual as well as any other tests specifically required by the Director for a particular installation.

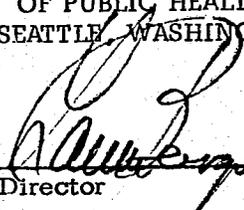
1. Daily records of tests shall be kept and shall be available at the equipment site for review by the Director and Superintendent.

E. Each chemical shall be approved by the Director and Superintendent. Prior to use, a prerequisite to that approval may be approval by appropriate Federal and State agencies as determined by the Director and/or Superintendent.

SECTION 4. Effective Date. This rule shall become effective upon filing of a certified copy with the City Comptroller.

APPROVED THIS 5th day of November, 19 76.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
SEATTLE, WASHINGTON



Director

A public hearing was held on this Rule on October 27, 1976 at 1:00 p.m. in Room 400, King County Courthouse, Seattle, Washington, after proper advertisement.

IT IS DUE TO THE QUALITY OF THE DOCUMENT.

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington

3 RULE NO. XIV

4 A RULE relating to and governing the sanitation in ear-
5 piercing establishments. Promulgated under the authority
6 of R.C.W. 70.05.070; R.C.W. 19.27.030 (4) (Uniform Plumbing
7 Code); and City of Seattle Ordinance 104301, Section 5.01.040.

8 THE FOLLOWING RULE IS HEREBY ADOPTED by the Director of Public
9 Health:

10 SECTION 1. Definitions.

- 11 (1) ADEQUATE HAND-WASHING FACILITIES. "Adequate hand-washing facilities"
12 means having hot and cold running water available within the premises
13 and within twenty feet of the place where ear-piercing procedures are
14 performed.
15 (2) STERILIZED. "Sterilized" means a) autoclaved at 250 degrees under 15 lbs.
16 pressure for 20 minutes or b) dry heat sterilization at 338 degrees F. for
17 two hours or c) boiling for at least 15 minutes, or other method of
18 sterilization approved by the health officer.

19 SECTION 2. Any commercial facility which is used for performing any
20 ear-piercing procedures shall have adequate hand-washing facilities available.
21 Every owner or operator of a commercial facility which is used for performing
22 any ear-piercing procedures shall insure that adequate hand-washing facilities
23 are available.

24 SECTION 3. Any device, material or thing to be inserted in the ear shall
25 be sterile. All instruments or parts of such instruments that come in direct
26 contact with the device, material or thing to be inserted shall be sterilized
27 prior to each use.

28 SECTION 4. Every owner or operator of a commercial facility which is
29 used for performing any ear-piercing procedures shall establish standard
30 operating procedures whereby the hands of employees will be thoroughly
31 washed with soap and warm water between customers.

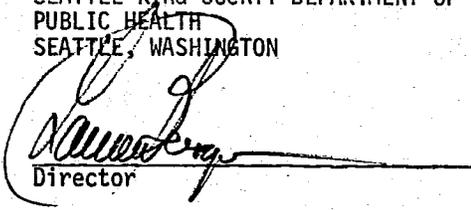
NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE,
IT IS DUE TO THE QUALITY OF THE DOCUMENT.

FILED
NOV 21 1971
COUNTY OF KING

1 SECTION 5. Effective Date. This rule shall become effective upon filing
2 of a certified copy with the City of Seattle Comptroller and thirty (30) days
3 after the date of filing with the Clerk of the King County Council.

4 APPROVED THIS 8th day of November, 19 76.

5
6 SEATTLE-KING COUNTY DEPARTMENT OF
7 PUBLIC HEALTH
8 SEATTLE, WASHINGTON

9
10 
11 Director

12 A public hearing was held on this Rule on November 4, 1976 at 10:00 a.m. in
13 the Ninth Floor Conference Room of the Public Safety Building, Seattle, Wash-
14 ington, after proper advertisement.
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

RECEIVED

NOV 19 11 2:36

Before the Director of the Seattle-King County Department of Public Health,
Seattle, Washington.

CLERK
KING COUNTY COUNCIL

RULE XV

A RULE relating to bake sales authorizing the sale of home baked non-potentially hazardous foods by charitable, religious or community service groups at community fairs, etc.

Pursuant to Seattle Municipal Code Section 10.11.981 and King County Board of Health Rules and Regulations II, Part 98, Section 2, the Director of Public Health does hereby promulgate as follows:

SECTION 1. Definitions. The following words and phrases used herein shall mean as follows:

1. "BAKE SALE" means any temporary non-commercial sale of baked goods such as breads, cakes, cookies and candies conducted by a religious, charitable or community service organization either alone or in conjunction with a community celebration or fair to raise funds for such organization. It shall not apply to individuals or commercial enterprises such as food-service establishments who wish to make a profit.

2. "POTENTIALLY HAZARDOUS FOOD" means any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. The term does not include clean, whole, uncracked, odor free shell eggs or foods which have a pH level of 4.6 or below or a water activity (a) value of 0.85 or less.

3. "TEMPORARY" means not to exceed three days.

SECTION 2. The sale of home baked goods such as breads, cakes, cookies, and candies will be allowed only when such items are not considered to be potentially hazardous.

SECTION 3. All such items offered for sale must be wrapped or otherwise protected from contamination while on display and being offered for sale.

SECTION 4. Custard or cream fillings or toppings are prohibited. Whipped cream or non-dairy whipped fillings or toppings are prohibited. No unpasteurized dairy product may be used unless it is completely baked (cooked) after being added. (No unpasteurized butter can be used in butter frostings.)

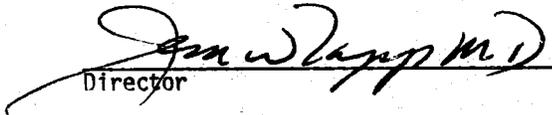
1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 5. Sponsors of bake sales conducted within the building of the sponsor such as in a church or school where the products are sold mainly to the members or to the parents and/or students will not be required to obtain a Food Permit as provided in Seattle Municipal Code Section 10.11.211 and King County Board of Health Rules and Regulations II as amended. The sponsor of any bake sale held away from the premises of the sponsoring organization is required to obtain a Temporary Food-Service Establishment Permit from the Health Officer for each location as provided in Seattle Municipal Code Section 10.11.911 and in the King County Board of Health Rules and Regulations II, Part 91 as amended.

SECTION 6. This Rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and thirty days after the date of filing with the Clerk of the King County Council.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED THIS 3rd day of November, 1982.


Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED THIS 3rd day of November, 1982.


Director



Seattle - King County / **DEPARTMENT OF PUBLIC HEALTH**
Public Safety Building Seattle, Washington 98104 (206) 625-2161

LAWRENCE BERGNER, M.D., M.P.H.
Director of Public Health

November 28, 1979

Office of City Clerk
Municipal Building

Attached is the original of Rule XVI, a rule relating to sounds originating from forest harvesting and silviculture activities during an official fire closure.

This rule is issued pursuant to Ordinance No. 106360, Section 602.

Please designate a file number and forward this information to me at Room 903 Public Safety Building.

Sincerely,

Rebecca Bossart
Administrative Specialist III

Attachment

FILED
CITY OF SEATTLE
NOV 29 AM 10:20
COUNTY CLERK

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE, IT IS DUE TO THE QUALITY OF THE DOCUMENT.

STRICT SERVICE CENTERS:

CENTRAL
1000 Public Safety Building
Seattle 98104
625-2571

NORTH
10501 Meridian N.-Suite C
Seattle 98133
363-4765

EAST
2424 - 158th Ave. N.E.
Bellevue 98008
885-1278

SOUTHEAST
3001 N.E. 4th St.
Renton 98055
228-2620

SOUTHWEST
10821 - 8th Ave. S.W.
Seattle 98146
244-6400

Before the Director of the Seattle-King County Department of Public Health,
Seattle, Washington.

RULE NO. XVI

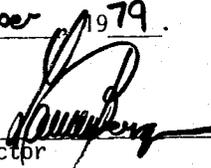
Pursuant to King County Ordinance No. 3139, Section 602 and City of Seattle Ordinance No. 106360, Section 602, it is the responsibility of the Seattle-King County Department of Public Health to promulgate rules and regulations governing sounds originating from forest harvesting and silviculture activities during an official fire closure designated by the Washington State Department of Natural Resources.

SECTION 1. Silviculture Exemption. At the discretion of the administrator, the exemption cited in 602 (a) 5 regarding sounds originating from forest harvesting and silviculture activities shall be extended to correspond with the operating hours designated by the State of Washington, Department of Natural Resources, whenever an official fire closure is in effect. The administrator shall have the authority to set hours of operation that differ but do not conflict with those set by the Department of Natural Resources.

SECTION 2. Effective Date. This rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and thirty (30) days after the date of filing with the Clerk of the County Council.

SEATTLE-KING COUNTY DEPARTMENT OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

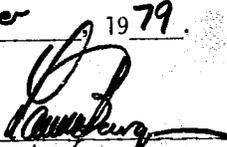
APPROVED THIS 15 day of November 1979.



Director

SEATTLE-KING COUNTY DEPARTMENT OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED THIS 15 day of November 1979.



Director

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE, IT IS DUE TO THE QUALITY OF THE DOCUMENT.



City of Seattle King County
Charles Royer, Mayor Randy Revelle, Executive

Seattle-King County Department of Public Health
Bud Nicola, M.D., M.H.S.A., Director

MEMORANDUM
January 13, 1986

TO: Office of City Clerk
Municipal Building

FROM: Chuck Kleeberg, Director
Environmental Health Division

RE: HEALTH DEPARTMENT RULES

Attached are Health Department Rules as follows:

- 1) HDR No. 17 - Construction, maintenance and operation of public and semi-public spa pools.
- 2) HDR No. 18 - Construction, maintenance and operation of public and semi-public swimming pools.
- 3) HDR No. 23 - Produce stands and mobile produce vehicles.

We request that these be filed, and a copy returned to Room 1510, Public Safety Building.

CK:rb
Attachments

FILED
CITY OF SEATTLE
JAN 17 PM 2:50
COURT CLERK

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE, IT IS DUE TO THE QUALITY OF THE DOCUMENT.

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington.

3 HDR No. 17

4 RULES AND REGULATIONS FOR CONSTRUCTION, MAINTENANCE
5 AND OPERATION OF SPA POOLS

6 These rules and regulations are promulgated under the
7 provision of SMC 10.01.040 and of Section 18 of King
8 County Board of Health Rules and Regulations XVII. These
9 rules and regulations shall have the full force of said
10 ordinances, take effect immediately upon being filed, and
11 repeal existing HDR 17 adopted November 3, 1982.

12 SECTION 1. DEFINITIONS. As used in these Rules and Regulations, unless
13 the context clearly requires another meaning,

14 A. APPROVED means approved in writing by the Director of Public Health.

15 B. DEPARTMENT means the Public Health Department of King County.

16 C. DIRECTOR OF PUBLIC HEALTH means the Director of the Seattle-King
17 County Department of Public Health or his/her authorized representative.

18 D. PERSON means any individual, or a firm, partnership, company,
19 corporation, trustee, association, or any public or private entity.

20 E. PRIVATE SPA POOL means any spa pool maintained by an individual, the
21 use of which is confined to members of his/her family or invited guests.
22 Private spa pools shall not be subject to the provisions of these Rules and
23 Regulations.

24 F. SPA POOL means a unit designed for recreational and therapeutic use
25 which is not drained, cleaned or refilled for each user. It may include, but
26 not be limited to hydrojet circulation, hot water, cold water, mineral baths,
27 air induction bubbles, or any combination thereof. Industry terminology for a
28 spa pool includes, but is not limited to, "therapeutic pool," "hydrotherapy
29 pool," "whirlpool," "hot spa," "hot tubs," "sensory deprivation tanks," etc.
30 This standard excludes hospital, nursing homes, boarding homes, and medical
31 clinics.

32 SECTION 2. WATER SUPPLY.

33 A. The water supply serving the spa pool and all plumbing fixtures
including drinking fountains, lavatories, and showers, shall meet the
requirements of the Rules and Regulations of the Washin, n State Board of
Health.

1 pinching, puncturing, or abrasion hazard under expected or casual contact.

2 C. Sand or earth bottoms are not permitted in spa pools.

3 D. Wood shall be considered to be an acceptable material for spa pools.

4 SECTION 5. DESIGN DETAIL AND STRUCTURAL STABILITY.

5 A. All spa pools shall be designed and constructed to withstand all
6 anticipated loadings for both full and empty conditions. A hydrostatic relief
7 valve may be provided in outdoor spa pools in areas having a high water table.
8 The designing architect or engineer shall be responsible for certifying to the
9 structural stability and safety of the spa pool.

10 B. The shape of any spa pool shall be such that the user's safety will
11 not be impaired.

12 SECTION 6. OUTLETS.

13 A. Two main drains shall be provided in the spa pool. One main drain
14 shall be allowed when it is connected to the skimmer. Openings must be covered
15 with grates or other protective devices which shall be removable only with
16 tools. Net area of outlet openings of the drain grating of the spa pool shall
17 be such as to preclude the possibility of developing a suction dangerous to
18 bathers' safety and shall be at least 4 times the area of the discharge pipe or
19 provide sufficient area so the maximum velocity of the water passing the grate
20 will not exceed 1 1/2 feet per second or shall be an anti-vortex drain. Main
21 drain piping shall be valved and shall discharge to the recirculation pump
22 suction and have a capacity equal to 100% of the recirculation pump capacity.

23 SECTION 7. INLETS. Inlets for fresh and/or repurified water shall be
24 located to produce uniform circulation of water and to facilitate the
25 maintenance of a uniform disinfectant residual throughout the entire spa pool,
26 without existence of dead spots. Inlets from the circulation system shall be
27 flush with the spa pool wall and submerged at least 12 inches below the water
28 level.

29 SECTION 8. SLOPE OF BOTTOM. All portions of the spa pool bottom shall
30 have definite and continuous slope toward the bottom drains.

31 SECTION 9. AIR INDUCTION SYSTEMS.

32 A. Air induction systems, when provided, shall totally prevent water
33 back-up that would cause electrical shock hazards.

1 B. Air intake sources shall be positioned and/or designed to minimize
2 contaminants (such as deck water, dirt, etc.) from being introduced into the
3 spa pool.

4 SECTION 10. SKIMMERS.

5 A. Skimmers are required on spa pools. At least one skimming device
6 shall be provided for each 100 square feet of surface area or fraction thereof.
7 If more than one skimmer is required, they shall be so located as to minimize
8 interference with each other and to insure proper skimming of the entire spa
9 pool surface. Skimming devices shall be built into the spa pool wall, shall be
10 valved, shall develop sufficient velocity on the spa pool water surface to
11 induce floating oils and wastes into the skimmer from the entire spa pool area,
12 and shall meet the following general specifications:

- 13 1. The piping and other pertinent components of skimmers shall be
14 designed for a total capacity of at least 100% of the required filter
15 flow of the recirculation system and no skimmer shall be designed for
16 a flow-through rate of less than 30 gallons per minute or 3.75 gallons
17 per minute per lineal inch of weir.
- 18 2. The skimmer weir shall be automatically adjustable and shall operate
19 freely with continuous action to variations in water level over a
20 range of at least 4 inches. The weir shall operate at all flow
21 variations as described in Section 11.A. The weir shall be of such
22 buoyancy and design so as to develop an effective velocity.
- 23 3. An easily removable and cleanable basket or screen through which all
24 overflow water must pass shall be provided to trap large solids.
- 25 4. The skimmer shall be provided with a device to prevent airlock in the
26 suction line. If an equalizer pipe is used, it shall provide an
27 adequate amount of water for pump suction should the water of the spa
28 pool drop below the weir level, provided that, if any other device,
29 surge tank, or arrangement is used, a sufficient amount of water for
30 pump suction shall be assured.
- 31 5. Where the equalizer pipe is used, it shall be sized to meet the
32 capacity requirements of the filter and pump. This pipe shall be
33 located at least 1 foot below the lowest overflow level of the

1 skimmer. It shall be provided with a valve or equivalent device that
2 will remain tightly closed under normal operating conditions, but will
3 automatically open when the skimmer becomes starved and the water
4 level drops 2 inches below the lowest weir level.

5 6. The skimmer shall be of sturdy, corrosion-resistant materials.

6 7. Prevailing winds shall be considered in placement of skimmers to
7 assure removal of wind-blown material in outdoor spa pools.

8 SECTION 11. RECIRCULATION SYSTEM.

9 A. A recirculation system, consisting of pumps, piping, filters, water
10 conditioning, and disinfection equipment and other accessory equipment shall be
11 provided at all spa pools, which will recirculate the spa pool volume of water
12 in 30 minutes or less. Not less than 60% of the recirculated water shall be
13 returned through skimming devices.

14 B. All piping shall be designed to reduce friction losses to a minimum
15 and to carry the required quantity of water at a maximum velocity not to exceed
16 8 feet per second.

17 C. On systems where the pump is located before the filter the
18 recirculation system shall include a strainer to prevent hair, lint, etc., from
19 reaching the pump and filters. Strainers shall be corrosion-resistant with
20 openings which will provide a free flow area at least 4 times the area of pump
21 suction line and shall be readily accessible for frequent cleaning.

22 D. A rate-of-flow indicator, reading in gallons per minute, shall be
23 installed and located on the spa pool return (inlet) line. The indicator shall
24 be capable of flows measuring at least 1 1/2 times the design flow rate, shall
25 be accurate within 10% of true flow, and shall be easy to read.

26 E. Pumps shall be of adequate capacity to provide the required number of
27 turnovers of spa pool water as specified in Section 11.A, and whenever possible
28 shall be so located as to eliminate need for priming. If the pump or suction
29 piping is located above the overflow level of the spa pool, the pump shall be
30 self-priming. The pump or pumps shall be capable of providing flow adequate
31 for the backwashing of filters.

32 F. Pressure filter systems shall be provided with influent and effluent
33 pressure gauges, or loss of head gauges, and backwash sight glass on the waste

1 discharge line. Air relief valves at or near the high point of the filter may
2 be provided.

3 G. Vacuum filter systems shall provide a vacuum gauge between the filter
4 and the motor.

5 H. Provision shall be made for valving to provide drainage of each spa
6 pool as necessary for routine cleaning and maintenance.

7 SECTION 12. FILTRATION - SLOW SAND FILTERS.

8 A. Sand filters shall be designed for a filter rate of not more than 3
9 gallons per minute per square foot of bed area with sufficient area to meet the
10 design rate of flow required by the prescribed turnover.

11 B. Filtering material shall consist of at least 20 inches of screened,
12 sharp filter sand with an effective size between .4 and .55 mm and a uniformity
13 coefficient not exceeding 1.75, supported by at least 10 inches of graded filter
14 gravel. Anthracite of appropriate size and uniformity coefficient of 0.6 to
15 0.8 mm with a uniformity coefficient of not greater than 1.8 may be used in
16 lieu of the sand. The gravel shall effectively distribute water uniformly
17 during filtration and backwashing. A reduction in this depth or an elimination
18 of gravel may be permitted where equivalent performance and service are
19 demonstrated.

20 C. The underdrain system shall be of corrosion resistant and enduring
21 material, so designed and of such material that the orifices or other openings
22 will maintain approximately constant area. It shall be designed to provide
23 even collection or distribution of the flow during filtration and backwashing.

24 D. At least 12 inches of freeboard shall be provided between the upper
25 surface of the filter media and the lowest portion of the pipes or drains which
26 serve as overflows during backwashing.

27 E. The filter system shall be designed with necessary valves and piping
28 to permit:

- 29 1. Filtering to spa pool;
- 30 2. Individual backwashing of filters to waste at a rate of not less than
31 15 gallons per minute per square foot of filter area;
- 32 3. Isolation of individual filters for repairs while other units are in
33 service;

1 4. Complete drainage of all parts of the system;

2 5. The overall layout shall permit necessary maintenance, operation and
3 inspection in a convenient manner.

4 F. Each pressure sand filter shall be provided with an access opening of
5 not less than a standard 11-inch by 15-inch manhole and cover.

6 G. Aluminum sulfate (alum) or other compounds not disapproved by the
7 Director may be used as coagulants. Devices with reasonable accurate dosage
8 control features shall be provided for adding coagulants ahead of the filter.

9 H. The tank and its integral parts shall be constructed of material
10 capable of withstanding continuous, anticipated usage, and pressure tanks shall
11 be designed for a pressure safety factor of four based on the maximum shutoff
12 head of the pump. This shutoff head for design purposes shall in no case be
13 considered less than 50 pounds per square inch.

14 SECTION 13. FILTRATION - HIGH RATE SAND FILTERS.

15 A. The filter must be National Sanitation Foundation (NSF) approved.

16 B. Flow rates are not to exceed 10 gpm/ft² of bed area. Any rates in
17 excess of 10 gpm/ft² must be justified by the manufacturer. In no case shall
18 flows exceed 20 gpm/ft² be considered.

19 C. Filter media shall be in accordance with NSF specifications.

20 D. Filter backwash must be designed and installed to prevent loss of
21 filter media. The sand bed shall remain reasonably level after backwash - not
22 exceeding 1 inch difference across the bed.

23 E. Design information of the inlet and outlet is to be provided. Data is
24 to be provided on distribution of inlet and backwash water as well as methods
25 for detection of and prevention of loss of media during filter and backwash
26 cycles.

27 F. Routine monitoring is to be performed and recorded.

28 1. Chlorine - note free and total chlorine at least twice per day.

29 2. pH - note at least once per day.

30 3. Bather Load - note estimated daily total as well as peak number during
31 any one period.

32 4. Differential pressure on filter - note at least daily.

33 5. Alkalinity - note level at least weekly.

1 6. Hardness - note at least monthly.

2 7. Clarity and Color - note daily.

3 8. Sand Depth and Condition - record depth of sand and relative levelness
4 (absence of channels or signs of breakthrough) - note at least twice
5 annually.

6 G. Water quality shall remain in compliance with Section 25.

7 SECTION 14. FILTRATION - DIATOMACEOUS EARTH FILTERS.

8 A. Sufficient filter area shall be provided to meet the design pump
9 capacity as required by Section 11.A.

10 B. Rate of Filtration: The design rate of filtration shall not be
11 greater than 1.5 gallons per minute per square foot of effective filtering
12 surface.

13 C. Where a body feeding device is provided, the device shall be accurate
14 ($\pm 10\%$) and dependable, and shall be capable of continually feeding within a
15 calibrated range, at the design capacity of the recirculation pump.

16 D. Filter area, where fabric is used, shall be determined on the basis of
17 effective filtering surfaces as created by the septum supports with no
18 allowances for areas of impaired filtration, such as broad supports, folds or
19 portions which may bridge.

20 E. The filter and all component parts shall be of such materials, design
21 and construction to withstand normal continuous use without significant
22 deformation, deterioration, corrosion or wear which could adversely affect
23 filter operation.

24 F. The tank containing the filter elements shall be constructed of steel,
25 concrete, plastic, or other suitable material, which will satisfactorily
26 provide resistance to corrosion, with or without coating. Pressure filters
27 shall be designed for a minimum working pressure of 50 pounds per square inch
28 with a 4 to 1 safety factor. Vacuum filters shall be designed to withstand the
29 pressure developed by the weight of the water contained therein and closed
30 vacuum filters shall, in addition, be designed to withstand the crushing
31 pressure developed under a vacuum of 25 inches of mercury with a safety factor
32 of 1.5 in both instances. The septa shall be constructed to be resistant to
33 rupture under conditions of the maximum differential pressure between influent

1. and effluent which can be developed by the circulating pump and of adequate
2. strength to resist any additional stresses developed by the cleaning operation.

3. G. The filter shall be so designed and constructed, or provision made, to
4. preclude the introduction of filter aid into the spa pool during precoating
5. operations.

6. H. Where dissimilar metals, which may set up galvanic electric currents,
7. are used in the filters, provision shall be made to resist electrolytic
8. corrosion. The filters shall be designed in such a manner that they may be
9. easily disassembled with allowances made for adequate working space above and
10. around the filter to allow the removal and replacement of any part and for
11. proper maintenance.

12. I. All pressure type filters shall be piped so the flow of water can be
13. reversed for backwashing.

14. J. Provision shall be made for completely and rapidly draining the
15. filter.

16. SECTION 15. FILTRATION - CARTRIDGE FILTERS.

17. A. The filter must be NSF approved.

18. B. The filter rate on a cartridge filter shall not exceed 0.375 gpm per
19. square foot of effective filter area with sufficient area to meet the
20. prescribed turnover.

21. C. The filter and all component parts shall be of such materials, design
22. and construction to withstand normal continuous use without significant
23. deformation, deterioration, corrosion or wear which could adversely affect
24. filter operation.

25. D. The tank containing the filter elements shall be constructed of steel,
26. concrete, plastic, or other suitable material, which will satisfactorily
27. provide resistance to corrosion, with or without coating.

28. E. Pressure filters shall be designed for a minimum working pressure of
29. 50 pounds per square inch with a 4 to 1 safety factor.

30. F. Provision shall be made for completely and rapidly draining the
31. filter.

32. G. An extra set of cartridges shall be provided for cleaning purposes.
33.

1 SECTION 16. LADDERS, RECESSED TREADS, AND STAIRS.

2 A. Recessed steps, ladders or stairways shall be provided if the vertical
3 distance from the bottom of the spa pool to the deck or walk is over 2 feet.
4 If the spa pool is over 50 feet in perimeter, such steps or ladders shall be
5 installed on each side. When stairs extend into the spa pool the stair tread
6 edge must be constructed of a material so colored as to contrast with the color
7 of the stairs and be clearly visible and evident to bathers.

8 B. Stairs leading into spa pools shall be of non-slip design, have a
9 minimum tread of 12 inches, and a maximum rise or height of 10 inches. The
10 stair tread edge shall be constructed of material so colored as to contrast
11 with the colors of the stairs. There shall be no abrupt drop off or submerged
12 projections into the spa pool, unless guarded by handrails.

13 C. Spa pool ladders shall be corrosion-resistant and shall be equipped
14 with non-slip treads. All ladders shall be so designed as to provide a
15 handhold and shall be rigidly installed. There shall be a clearance of not
16 less than 3 inches between any ladder and the spa pool wall. If steps are
17 inserted in the walls or if stepholes are provided, they shall be of such
18 design that they may be cleaned readily and shall be arranged to drain into the
19 spa pool to prevent the accumulation of dirt thereon. Stepholes shall have a
20 minimum tread of 5 inches and a minimum width of 14 inches, except where
21 freeze-proof stepholes must be installed.

22 D. Where stepholes or ladders are provided within the spa pool, there
23 shall be a handrail at the top of both sides thereof, extending over the coping
24 or edge of the deck. Stairs shall be provided with at least 1 handrail.

25 SECTION 17. DECKS, WALKWAYS, FENCING, SAND AND GRASS AREAS.

26 A. Decks. A continuous deck or floor area at least 4 feet wide shall
27 extend around at least 50% of the spa pool. The deck or floor shall be sloped
28 to drain away from the spa pool at a grade of at least 1/4 inch per foot, be
29 provided with adequate drains unless specifically exempted by the Director, and
30 shall have a non-slip surface.

31 B. Fencing. Non-swimmers and animals shall be excluded from the spa pool
32 area. Fencing requirements for outdoor spa pools shall be those required by
33 the local building official. If no local requirements exist, the following

1 shall apply:

2 The entire area shall be enclosed by a fence having a minimum height
3 of 5 feet with a self-closing, self-latching gate with latch no less than 42
4 inches from the ground. Openings, holes, or gaps in the fence shall not exceed
5 6 inches except openings protected by gates or doors.

6 C. Sand and Grass Areas. Sand and grass areas shall not be allowed
7 inside of the spa pool enclosure unless properly separated to prevent direct
8 access on the part of bathers and unless satisfactory facilities are provided
9 for the proper cleansing of bathers before they again enter the bathing area.
10 Separation may consist of any barrier so designed and constructed as to prevent
11 the free and easy passage of persons to the bathing area.

12 SECTION 18. DISINFECTANT AND CHEMICAL FEEDERS.

13 A. Disinfectant feeders must meet the following requirements:

- 14 1. Shall meet the requirements of the NSF or equivalent.
- 15 2. Shall be of sturdy construction and materials which will withstand
16 wear, corrosion, or attack by disinfectant solutions or vapors and
17 which are not adversely affected by repeated regular adjustments or
18 other conditions anticipated in the use of the device. The feeder
19 shall be capable of being easily disassembled for cleaning and
20 maintenance. The design and construction shall be such as to preclude
21 stoppage from chemicals intended to be used or foreign materials that
22 may be contained therein. The feeder shall incorporate failure-proof
23 features so that the disinfectant cannot feed directly into the spa
24 pool, spa pool piping, water supply system, or spa pool enclosure
25 under any type of failure of the equipment or its maintenance.
- 26 3. When chlorinators are used, the capacity shall be sufficient to feed
27 at the rate of at least 3 pound of equivalent chlorine per 24 hours
28 per 10,000 gallons of spa pool capacity.
- 29 4. Shall have a graduated and clearly marked dosage adjustment to provide
30 flows from full capacity to 25% of such capacity. The device shall be
31 capable of continuous delivery within 10% of the dosage at any
32 setting.

33

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

5. When the disinfectant is introduced at the suction side of the pump, a device or method shall be provided to prevent air lock of the pump or recirculation system.
6. When compressed chlorine gas is used, the following additional features shall be provided:
 - a) The chlorine and chlorinating equipment shall be in a separate well-ventilated room. Such room shall not be below ground level and shall be provided with vents near the floor which terminate out of doors. The door of the room shall not open to the spa pool, and shall open to the outside and in a direction away from prevailing winds or ventilation systems.
 - b) The chlorinator equipment shall be of rugged design, capable of withstanding wear without developing leaks.
 - c) Chlorine cylinders shall be anchored to prevent their falling over. A valve stem wrench shall be maintained on the chlorine cylinder so the supply can be shut off quickly in the case of an emergency. Valve protection hood shall be kept in place except when the cylinder is connected to the chlorination system.
 - d) The chlorine feeding device shall be designed so that during accidents or interruptions of the water supply, leaking chlorine gas will be conducted to the out-of-doors.
 - e) Chlorinator shall be a solution feed type, capable of delivering chlorine at its maximum rate without releasing chlorine gas to the atmosphere.
 - f) The chlorinators shall be designed to prevent the backflow of water into the chlorine solution container.
 - g) A gas mask with self-contained breathing apparatus designed for use in a chlorine atmosphere shall be provided. The gas mask shall be kept in a closed cabinet, accessible without a key, located outside of the room in which the chlorinator is maintained.
 - h) Chlorine leak detector, such as bottled ammonia, shall be provided in the chlorinator room.

1 Generally, chlorine gas shall not be used in conjunction with spa
2 facilities unless this is a large complex with trained personnel
3 cognizant of proper operation of chlorine gas, chlorinators, and
4 associated safety equipment.

5 7. When a hypochlorite solution is used it shall be fed through
6 hypochlorinator equipment. Such equipment shall also provide the
7 following additional features:

- 8 a) Feed shall be positive under all conditions of pressure in the
9 circulating system.
- 10 b) Dosage adjustment shall be provided to insure constant feed with
11 varying supply or back pressure.
- 12 c) Positive features to prevent back-flow from recirculation system
13 to the solution container, and provision for reducing to a minimum
14 the entry into spa pool of free calcium released from calcium
15 hypochlorite.
- 16 d) Provision to prevent siphoning of hypochlorite solution when the
17 recirculation pump and hypochlorinator are both turned off. (This
18 applies to above spa pool level installations only.)

19 B. Equipment and piping used to apply chemicals to the water shall be of
20 such size, design, and material that they may be cleaned and will be free from
21 clogging, preferably of the positive displacement type. All material used for
22 such equipment and piping shall be resistant to action of chemicals to be used
23 therein.

24 C. Hand feeding will be allowed only on an emergency basis.

25 SECTION 19. LIGHTING, VENTILATION, AND ELECTRICAL REQUIREMENTS.

26 A. Spa Pool and Spa Pool Enclosure. All spa pools at which night use is
27 permitted, shall be provided with lighting fixtures of such number and design
28 as to light all parts of the spa pool enclosure and the water in the spa pool.
29 The lighting intensity measured at a point 30 inches above any part of the spa
30 pool walkway shall be not less than 15 foot-candles. Arrangements and design
31 of lighting fixtures shall be such that bather and/or attendant may see clearly
32 every part of the spa pool waters, spa pool bottom, walkways, and other
33 appurtenances without being blinded by light. When underwater spa pool

1 lighting is provided, such lights shall be so installed in conformance with
2 local electrical codes.

3 B. Shower rooms and dressing rooms, where provided, shall have lighting
4 fixtures of such number and design, and be so located, as to provide lighting
5 intensity of not less than 25 foot-candles measured at a point 30 inches above
6 any part of the shower room or dressing room floor. Location and construction
7 of lighting fixtures and control switches shall be protected by ground fault
8 interrupters.

9 C. Indoor spas and any auxillary spa buildings shall be well ventilated
10 to preclude the presence of noxious or irritating odors and excess
11 condensation.

12 SECTION 20. DRESSING ROOMS.

13 A. Bathhouses to be used simultaneously by both sexes shall be divided
14 into two parts separated by a tight partition, each designed for men or women.
15 The entrances and exits shall be screened to break line of sight.

16 B. Floors of bathhouse shall be of smooth finished material with nonslip
17 surface, impervious to moisture, and sloped to a drain. Junctions between
18 walls and floor shall be covered.

19 C. Walls and partitions shall be of smooth, impervious material, free
20 from cracks or open joints. Partitions in each dressing room shall terminate
21 at least 10 inches above the floor or shall be placed on continuous raised
22 masonry or concrete bases at least 4 inches high. Lockers shall be set either
23 on solid masonry bases four inches high or on legs with bottom of locker at
24 least 10 inches above the floor. Lockers shall be properly vented.

25 D. The requirement relating to bathhouse, dressing rooms, toilet
26 facilities, wash basins and showers may be waived when such facilities are
27 conveniently available.

28 SECTION 21. TOILETS AND SHOWERS.

29 A. Toilet, wash basin and shower facilities, except as exempted under
30 Section 20.D, shall be provided according to the following schedule:

31
32
33

PLUMBING FIXTURE SCHEDULE 1/

	<u>Males</u>	<u>Females</u>
Water Closets	1-60	1-40
Urinals <u>3/</u>	1-60	-
Lavatories	1	1
Showers <u>2/</u>	2-40	2-40

1/ Fixture schedules should be increased for spa pools at schools or similar locations where bather loads may reach peaks due to schedules of use.

2/ Minimum of 2.

3/ Urinals shall be so constructed that urine does not splash onto the floor or bathers' legs.

B. The layout of the bathhouse shall be such that the bathers on leaving the dressing room pass the toilets and then showers enroute to the spa pool.

C. Showers shall be supplied with water at a temperature of a minimum of 90°F. and maximum 120°F. at a rate of at least 3 gallons per minute.

Thermostatic, tempering, or mixing valves shall be installed if necessary.

D. Wash Basins. Where toilets are provided a minimum of 1 wash basin shall be provided for each sex and be located adjacent to the toilets.

E. Soap. Liquid or powdered soap in suitable dispensing equipment shall be provided at each shower head and each wash basin, and soap dispensers shall be kept clean and filled at all times that spa pool is in use.

F. Toilet Tissue. Toilet tissue in suitable dispensers shall be provided at each toilet. Dispensers shall be kept filled at all times that spa pool is in use.

G. Hose Bibs. Hose bibs shall be provided at convenient locations within the dressing rooms and adjacent to the spa pool walkways. All hose bibs must be provided with approved anti-syphon devices.

H. Angle-jet drinking fountains shall be provided at convenient locations at public spa pools.

SECTION 22. VISITOR AND SPECTATOR AREAS.

A. There shall be absolute separation between the spaces used by visitors and spectators from spaces used by bathers.

1 B. Where toilet facilities are provided for spectators, such facilities
2 must be separate from those provided for bathers, and the approaches to
3 spectators' toilet facilities shall not include areas where bathers pass in
4 bare feet.

5 SECTION 23. LOCATION. Outdoor spa pools shall be located where they will
6 not be exposed to excessive pollution by dust, smoke, soot, surface drainage
7 from surrounding areas, or other undesirable substances.

8 SECTION 24. BATHER LOADER.

9 A. Bather capacity shall be not greater than 1 person per 10 square feet
10 surface area of the spa pool.

11 B. A sign with clearly legible letters not less than 4 inches high shall
12 be posted near the spa indicating the maximum bather load.

13 SECTION 25. DISINFECTION AND QUALITY OF WATER.

14 A. A disinfection process or procedure shall be used at all spa pools
15 subject to these Rules and Regulations for the purpose of insuring continuous
16 disinfection of the water throughout the spa pool during the period the spa
17 pool is in use. When chlorine or chlorine compounds are used as the
18 disinfectant, the water in the spa pool at all times while in use shall contain
19 a free chlorine residual of not less than 2.0 parts per million as measured by
20 the DPD method, or shall contain a free chlorine residual of a higher value to
21 be determined by the Health Officer. The spa pool shall be superchlorinated to
22 a minimum of 10 ppm free chlorine daily. If other halogens are used, residuals
23 of equivalent disinfecting strength shall be maintained. A testing kit for
24 measuring the concentration of the disinfectant, accurate within 0.1 ppm, shall
25 be provided at each spa pool.

26 B. When Cyanuric Acid compounds are used as a disinfectant the cyanurate
27 concentration shall not exceed 90 parts per million, and the free chlorine
28 residual shall be at least 2.0 parts per million. A test kit to monitor
29 cyanuric acid shall be kept and used at each facility where cyanuric acid
30 compounds are used.

31 C. The Director may approve other disinfecting materials or methods when
32 they have been adequately demonstrated to provide a satisfactory residual
33 effect and to otherwise be equally as effective under conditions of use as the

1 chlorine concentration required herein, and not be dangerous to public health,
2 create objectionable physiological effects, or impart toxic properties to the
3 water.

4 D. The spa pool water shall be maintained in an alkaline condition as
5 indicated by a pH of between 7.2 and 7.6. A pH testing kit accurate to the
6 nearest 0.2 pH unit shall be provided at each spa pool. The alkalinity of the
7 water in spa pools shall be at least 80 ppm measured as Calcium Carbonate.

8 E. The water shall have sufficient clarity at all times so that a
9 standard 2 inch (5 cm.) diameter clarity disc divided into alternate black and
10 red quadrants is clearly visible and the separate colors discernable through 4
11 feet of water. Alternately there may be a maximum of 1.0 NTU (Nephelometric
12 Turbidity Unit).

13 F. Not more than 15% of the samples covering any considerable period of
14 time, nor more than two consecutive samples shall either (a) contain more than
15 200 bacteria per milliliter, as determined by the heterotrophic plate count, or
16 (b) show positive test (confirmed test) for coliform organisms in any of the 5
17 10-milliliter portions of a sample or more than 1.0 coliform organisms per 50
18 ml. when the membrane filter test is used. All samples shall be collected,
19 dechlorinated, and examined in accordance with the procedures outlined in the
20 latest edition of Standard Methods for the Examination of Water Waste-Water
21 (APHA). The Director shall prescribe the type and frequency of collection and
22 examination of samples to assure water quality meets minimum requirements.

23 SECTION 26. CLEANING SPA POOL AND FLOORS.

24 A. Visible dirt on the bottom of the spa pool shall be removed as
25 frequently as required.

26 B. Visible scum or floating matter on the spa pool surface shall be
27 removed by flushing or other effective means.

28 C. Any oil rings shall be removed around the edge of the spa to avoid
29 build up.

30 D. The spa pool shall be emptied, cleaned, and refilled with fresh water
31 when the total dissolved solids reach 1,500 ppm or once every 30 days,
32 whichever is oftener.

1 E. Floors in bathhouse and appurtenances as well as spa pool decks and
2 walkways shall be scrubbed to insure cleanliness at all times. Disinfection
3 with chlorine solution or other germicides shall be accomplished at least
4 daily.

5 SECTION 27. SHOWERING REQUIREMENTS. All persons using spa pools shall be
6 required to take a cleansing shower in the nude, using warm water and soap, and
7 to rinse off all soapsuds before entering the spa pool. The requirement of
8 this paragraph will be posted in a prominent location within each living unit,
9 or on a prominent sign adjacent to the spa pool.

10 SECTION 28. COMMUNICABLE DISEASE. No person having skin lesions; sore or
11 inflamed eyes; mouth, nose or ear discharges; or who is a carrier of any
12 communicable disease shall use any spa pool subject to these Rules and
13 Regulations.

14 SECTION 29. POLLUTION OF SPA POOL PROHIBITED.

15 A. Urinating, expectorating, blowing the nose, or depositing any
16 deleterious matter in any spa pool subject to these Rules and Regulations is
17 prohibited.

18 B. Breakable containers shall be completely banned from the enclosure of
19 any spa pool.

20 C. The use of oils, body lotions, and minerals is prohibited.

21 SECTION 30. SPECTATORS. Persons not dressed for bathing shall not be
22 allowed on walks immediately adjacent to spa pools.

23 SECTION 31. SAFETY AND FIRST AID.

24 A. Every spa pool shall be equipped with a standard 24-unit first aid
25 kit, which shall be kept filled and readily accessible for emergency use; and
26 two or more blankets reserved for emergency use. In addition, there shall be
27 prominently displayed immediately adjacent to the telephone, a telephone number
28 list to include the nearest doctor, ambulance service, hospital, and police or
29 fire department rescue unit.

30 B. The hydrotherapy pump and air blower shall be connected to a maximum
31 15 minute time switch located no closer than 10 feet from the spa water's edge.

32 C. Recirculation pumps and heater thermostat switches shall be
33 inaccessible to bathers, provided that a safety switch to the recirculation

1 pump shall be located within 10 feet of the spa pool water's edge.

2 D. Spa pools located in private rooms shall have intercoms or similar
3 communications systems to communicate with establishment personnel at a central
4 reception area.

5 E. The maximum water temperature shall be 104°F.

6 F. The consumption of alcohol by persons using a spa pool shall be
7 prohibited.

8 SECTION 32. Common towels, bathing suits, caps, combs, brushes and
9 drinking cups are prohibited. Bathing suits, towels, and bathing caps
10 furnished patrons at any spa pool subject to these Rules and Regulations shall
11 be laundered with soap and hot water, and thoroughly rinsed and dried before
12 reuse.

13 SECTION 33. POSTING REGULATIONS. Placards reciting Sections 26 through
14 29 inclusive shall be posted conspicuously at the spa pool or enclosure and in
15 the dressing rooms and offices of all spa pools subject to the provisions of
16 these Rules and Regulations. In addition, a precaution sign shall be mounted
17 adjacent to the entrance to the spa pool. It shall contain the following
18 warnings: CAUTION

19 A. No person shall use the spa pool alone.

20 B. All children under 14 years of age shall be accompanied by a
21 responsible adult observer.

22 C. No person shall run or engage in horseplay in or around the spa pool.

23 D. Persons should spend no more than 15 minutes in the spa pool at any
24 one session.

25 E. Women of child bearing age should not use the spa pool without
26 consulting their physician.

27 F. Do not use while under the influence of alcohol, anticoagulants,
28 antihistamines, vasoconstrictors, vasodilators, stimulants, hypnotics,
29 narcotics or tranquilizers.

30 G. Elderly persons and those suffering from heart disease, diabetes, high
31 or low blood pressure should not use the spa pool without consulting their
32 physician.

1 SECTION 34. SPA CLOSURE.

2 A. If, in the opinion of the Director, a spa pool is maintained or
3 operated in a manner which creates an unhealthful, unsafe, or insanitary
4 condition, the spa pool may be closed by the Director. Such a spa pool shall
5 not be reopened until correction is made, and upon specific written approval of
6 the Director.

7 B. Unhealthful, unsafe or insanitary conditions include, but are not
8 limited to; the failure to meet clarity, disinfection, pH, safety or
9 bacteriological standards; the presence of pathogenic organisms; or evidence of
10 a disease outbreak.

11 SECTION 35. SPA POOLS NOT IN OPERATION. Spa pools not in operation shall
12 do one of the following:

13 A. Be adequately fenced and locked to prevent entrance of persons to the
14 spa pool area and covered with a safety cover.

15 B. Be adequately fenced and locked to prevent entrance of persons to the
16 spa pool area and the spa pool completely drained or water quality maintained
17 with sufficient clarity at all times so that the main drain is readily visible.

18 C. Emptied of water and filled with an appropriate fill material.

19 SECTION 36. VARIANCE. The Director may grant a variance from
20 requirements of these Rules and Regulations as follows:

21 A. Where it is demonstrated to the satisfaction of the Director that
22 strict compliance with these Rules and Regulations would be highly burdensome
23 or impractical due to special conditions or cause;

24 B. Where the public or private interest in the granting of the variance
25 is found by the Director to clearly outweigh the interest of the application of
26 uniform rules; and

27 C. Where such alternative measures are provided which in the opinion of
28 the Director will provide adequate public health and safety protection.

29 SECTION 37. HDR 17, adopted November 3, 1982, is hereby repealed.
30
31
32
33

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 38. This Rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and 30 days after the date of filing with the Clerk of the King County Council.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED this 13th day of January, 1986.

Raymond D. Williams
Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED this 13th day of January, 1986.

Raymond D. Williams
Director

RECEIVED
1986 JAN 16 PM 2:43
CLERK
KING COUNTY COUNCIL.

A public hearing was held on this rule on December 18, 1985, at 9:00 a.m., in the King County Council Chambers, 402 King County Court House, Seattle, Washington, after proper advertisement.

Filed with the Comptroller, City of Seattle,
January 13, 1986
Comptroller File No. 292161

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington.

3 HDR No. 18

4 RULES AND REGULATIONS FOR CONSTRUCTION, MAINTENANCE
5 AND OPERATION OF SWIMMING POOLS

6 These rules and regulations are promulgated under the
7 provision of SMC 10.01.040 and of Section 18 of King
8 County Board of Health Rules and Regulations XVII. These
9 rules and regulations shall have the full force of said
10 ordinances, take effect immediately upon being filed, and
11 repeal existing HDR 18 dated November 3, 1982.

12 SECTION 1. DEFINITIONS. As used in these Rules and Regulations, unless
13 the context clearly requires another meaning,

14 A. APPROVED means approved in writing by the Director of Public Health.

15 B. DEPARTMENT means the Public Health Department of King County.

16 C. DIRECTOR OF PUBLIC HEALTH means the Director of the Seattle-King
17 County Department of Public Health or his/her authorized representative.

18 D. PERSON means any individual, or a firm, partnership, company,
19 corporation, trustee, association, or any public or private entity.

20 E. PRIVATE SWIMMING POOL means any swimming pool, wading pool, spa pool
21 or spray pool maintained by an individual, the use of which is confined to
22 members of his/her family or invited guests. Private pools shall not be
23 subject to the provisions of these Rules and Regulations.

24 F. PUBLIC SWIMMING POOL means any swimming pool together with buildings
25 and appurtenances in connection therewith which is available to the general
26 public with or without payment of an admission charge for the use of same; and
27 shall include any swimming pool where the same is 1,500 square feet or more in
28 surface area whether or not available to the general public; or any swimming
29 pool not otherwise defined in this section.

30 G. SEMI-PUBLIC SWIMMING POOL means any swimming pool provided for and
31 used by numbers of persons or multiple family or cooperative groups such as,
32 but not limited to, hotels, motels, mobile home parks, apartments,
33 condominiums, subdivisions, community clubs, private clubs, institutions, or
schools, the use of which is limited to such groups and their invited guests
and where the same is less than 1,500 square feet in surface area.

1 H. SPRAY POOL means any pool or artificially constructed depression into
2 which water is sprayed but is not allowed to pond in the bottom of the pool.

3 I. SWIMMING POOL means any structure, basin, chamber, or tank containing
4 an artificial body of water for swimming, diving, or recreational bathing and
5 having a depth of 2 feet or more at any point and including all facilities
6 incidental thereto.

7 J. WADING POOL means any artificial pool of water intended and
8 constructed for wading purposes which is not over 2 feet in depth at any
9 point.

10 SECTION 2. WATER SUPPLY.

11 A. The water supply serving the pool and all plumbing fixtures including
12 drinking fountains, lavatories, and showers, shall meet the requirements of
13 the Rules and Regulations of the Washington State Board of Health.

14 B. All portions of the water distribution system serving the pool and
15 auxiliary facilities shall be protected against backflow.

- 16 1. Water introduced into the pool, either directly or to the
17 recirculation system, shall be supplied through an air gap or
18 backflow preventer approved by the Director.
- 19 2. In the case of plumbing connections to the potable water distribution
20 system, the supply shall be protected by a suitable air gap whenever
21 possible. When such air gaps are not possible, the supply shall be
22 protected by an approved backflow preventer installed on the
23 discharge side of the last control valve to the fixture, device, or
24 appurtenance.

25 SECTION 3. SEWER.

26 A. The sewer system shall be adequate to serve the facility, including
27 bathhouse, locker room, and related accommodations.

28 B. There shall be no direct physical connection between the sewer system
29 and any drain from the pool or recirculation system. Any pool or gutter drain
30 or overflows from the recirculation system when discharged to the sewer
31 system, storm drain or other approved natural drainage course shall connect
32 through a suitable air gap so as to preclude the possibility of backup of
33 sewage or waste into the pool piping system.

1 C. The sanitary sewer serving the pool and auxiliary facilities shall
2 discharge to the public sewer system whenever possible. Where no such sewer
3 is available, the connection shall be made to a suitable disposal system
4 designed, constructed, and operated in accordance with the requirements of the
5 Director.

6 SECTION 4. POOL CONSTRUCTION MATERIALS.

7 A. Swimming pools and all appurtenances thereto shall be constructed of
8 materials which are inert, non-toxic to man, water impervious and durable;
9 which can withstand the design stresses; which will provide a tight tank with
10 a smooth easily cleaned surface, or to which a smooth, easily cleaned surface
11 finish can be applied, and which shall be finished in white or light color.

12 B. All corners formed by intersection of walls with floors shall be
13 rounded.

14 C. Sand or earth bottoms are not permitted in pool construction.

15 SECTION 5. DESIGN DETAIL AND STRUCTURAL STABILITY.

16 A. All pools shall be designed and constructed to withstand all
17 anticipated loadings for both full and empty conditions. A hydrostatic relief
18 valve shall be provided in areas having a high water table. The designing
19 architect or engineer shall be responsible for certifying to the structural
20 stability and safety of the pool.

21 B. The shape of any pool shall be such that the swimmer's safety will
22 not be impaired.

23 C. The minimum depth of water in the pool should be 3 feet except for
24 special instructional pools or for restricted or recessed areas in general
25 pools which are set aside primarily for the use of children. Such areas when
26 included as part of the pool shall be separated from the pool proper by means
27 of a safety line supported by buoys and attached to the side walls.

28 Wading pools for children, physically separated from the swimming
29 pool, shall be served by a recirculation system separate from the pool.

30 D. The maximum depth at the shallow end of the pool shall not exceed 3
31 feet 6 inches except for competitive or special purpose pools.

1 SECTION 6. DEPTH MARKINGS.

2 A. The depth of the water in the pool shall be plainly marked at maximum
3 and minimum points and at the points of break between the deep and shallow
4 portions and at intermediate 2 foot increments of depth, spaced at not more
5 than 25 feet intervals measured peripherally. Depth markers shall be located
6 on the vertical pool walls at or above the water level. Where depth markers
7 cannot be placed on the vertical walls above the water level, other means
8 shall be used, said markings to be plainly visible to persons in the pool. If
9 a pool exceeds 20 feet in width, additional markers shall be located on the
10 edge of the deck next to the pool. The depth in the diving areas will be
11 appropriately marked.

12 B. Depth markers shall be in numerals of four inches minimum height and
13 a color contrasting with background.

14 C. Wherever design considerations allow, it may be desirable to install
15 a depth contour line, such as a recessed line on a wall adjacent to the pool.

16 D. A 4 inch minimum width line in a contrasting color shall be provided
17 at the breakpoint between the shallow and deep ends of the pool.

18 SECTION 7. OUTLETS.

19 A. Main drains shall be provided at the deepest point of the pool.
20 Openings must be covered with grates or other protective devices which shall
21 be removable only with tools. Net area of outlet openings of the grating in
22 the floor of the pool shall be such as to preclude the possibility of
23 developing a suction dangerous to bathers' safety and shall be at least 4
24 times the area of the discharge pipe or provide sufficient area so the maximum
25 velocity of the water passing the grate will not exceed 1 1/2 feet per second
26 or shall be an anti-vortex drain. Main drain piping shall be valved and shall
27 discharge to the recirculation pump suction and have a capacity equal to 100%
28 of the recirculation pump capacity.

29 B. Where the width of the pool is more than 30 feet multiple main drain
30 outlets shall be provided. In such cases, outlets shall be spaced not more
31 than 20 feet apart, nor more than 10 feet from side walls.

32 C. Spray pools shall be equipped at their low point with an unvalved
33 trapped drain of sufficient capacity and design to prohibit accumulation of

1 any water in the pool.

2 SECTION 8. INLETS. Inlets for fresh and/or repurified water shall be
3 located to produce uniform circulation of water and to facilitate the
4 maintenance of a uniform disinfectant residual throughout the entire pool,
5 without existence of dead spots. Inlets from the circulation system shall be
6 flush with the pool wall and submerged at least 12 inches below the water
7 level.

8 A. Wall inlets shall be designed as an orifice capable of a deflection
9 adjustment of 45° or must be provided with an individual gate or similar valve
10 to permit balancing of water volume to obtain the best circulation and shall
11 be a minimum of 12 inches below the surface.

12 B. Floor inlets shall have flow adjusting plates so as to permit a full
13 range of flow adjustment from closed to full open.

14 SECTION 9. SLOPE OF BOTTOM. The slope of the bottom of any portion of a
15 public pool having a water depth of less than 5 feet shall not be more than 1
16 foot in 15 feet and said slope shall be uniform. In portions with a depth
17 greater than 5 feet, the slope shall not exceed 1 foot in 3 feet. All
18 portions of the pool bottom shall have definite and continuous slope toward
19 the bottom drains.

20 SECTION 10. SIDE WALLS.

21 A. Walls of a public pool shall be either vertical for water depth of at
22 least 6 feet, or vertical for a distance of 2 1/2 feet below the water level
23 below which the wall shall be curved to the bottom with a radius not to
24 exceed:

- 25 1. At 3 foot depth, a 6 inch radius cove at the base of a 2 foot, 6 inch
26 vertical section.
- 27 2. At 3 foot, 6 inch depth, a 1 foot radius cove at the base of a 2
28 foot, 6 inch vertical section.
- 29 3. At 5 foot depth, a 1 foot, 6 inch radius cove at the base of a 3
30 foot, 6 inch vertical section. From this point the spring line or
31 point of departure from vertical may rise through an 8 foot
32 transitional zone, measured horizontally, to a typical deep end wall
33 design consisting of at least a 2 foot, 6 inch vertical section with

1 a curved section from that point meeting the floor of the pool.

2 B. Safety ledges when provided on vertical walls in the deep portion of
3 the pool shall not be over 4 inches wide, at least 4 feet below the water
4 surface, shall slope 1/2 inch in 4 inches away from the wall and shall be
5 painted a contrasting color.

6 C. When a moveable bulkhead is used, it shall be positioned so that
7 swimmers cannot swim under or be entrapped under the bulkhead.

8 SECTION 11. OVERFLOW GUTTERS.

9 A. Overflow gutters shall be required on all pools having a surface area
10 of over 2,500 square feet. (Pools having a surface area of less than 2,500
11 square feet shall be provided either with overflow gutters or skimming
12 devices.)

13 B. Overflow gutters shall extend completely around the pool, except at
14 steps or recessed ladders in the shallow portion. The overflow gutter shall
15 also serve as a handhold. This gutter shall be capable of continuously
16 removing 100% of the recirculation pump capacity plus 1/5 of the balancing
17 tank capacity expressed in gallons per minute. All overflow gutters shall be
18 connected to the recirculation system through a properly designed surge tank.
19 The gutter, drains, and return piping to the surge tank shall be designed to
20 rapidly remove overflow water caused by recirculation displacement, wave
21 action, or other causes produced from the maximum pool bathing load. Gutters
22 (roll out) shall be adequately sloped to provide rapid drainage to drains not
23 more than 15 feet apart, and such drainage shall be returned to the filters.
24 The opening into the gutter beneath the coping shall not be less than 4 inches
25 and the interior of the gutter shall not be less than 3 inches wide with a
26 depth of at least 3 inches and designed to be easily cleanable. Where large
27 gutters are used, they shall be designed to prevent entrance or entrapment of
28 bathers' arms or legs. The overflow edge or lip shall be rounded and not
29 thicker than 2 1/2 inches for the top 2 inches. The outlet fittings shall
30 have a clear opening in the grating at least equal to 1 1/2 times the
31 cross-sectional area of the outlet pipe.

32

33

1 C. Balancing tanks shall be required where overflow gutters or channels
2 are used. The capacity shall be equal to 6 times the maximum bathing load
3 expressed in gallons. If the balancing tank is designed to serve as a make-up
4 water tank or to prevent air lock in the pump section line, or both, the
5 capacity shall be increased sufficiently to accommodate these uses. Filter
6 pits for vacuum type filters may serve as balancing tanks if properly designed
7 to accommodate this additional volume.

8 D. Nothing in this section shall preclude the use of roll out or deck
9 level type pools. Such designs shall conform to the general provisions
10 relating to overflow rates. The design of the curb and handhold shall conform
11 to accepted standards, and the approval of the Director shall be based on
12 detailed review of this feature of construction and evaluated in the light of
13 proposed use of pool.

14 SECTION 12. SKIMMERS. Skimmers are permitted on public and semi-public
15 swimming pools with not more than 2,500 square feet of surface area, providing
16 approved handholds are installed and sufficient motion to the pool water is
17 induced by the pressure return inlets. At least one skimming device shall be
18 provided for each 500 square feet of surface area or fraction thereof plus one
19 additional device when considered necessary, with a minimum of 2 skimmers per
20 pool. They shall be so located as to minimize interference with each other
21 and to insure proper skimming of the entire pool surface. Handholds shall
22 consist of bull-nosed coping not over 2 1/2 inches thick for the outer 2
23 inches or an equivalent approved handhold. The handholds must be no more than
24 9 inches above the normal water line. Skimming devices shall be built into
25 the pool wall, shall be valved, shall develop sufficient velocity on the pool
26 water surface to induce floating oils and wastes into the skimmer from the
27 entire pool area, and shall meet the following general specifications:

28 A. The piping and other pertinent components of skimmers shall be
29 designed for a total capacity of at least 100% of the required filter flow of
30 the recirculation system and no skimmer shall be designed for a flow-through
31 rate of less than 30 gallons per minute or 3.75 gallons per minute per lineal
32 inch of weir.

1 B. The skimmer weir shall be automatically adjustable and shall operate
2 freely with continuous action to variations in water level over a range of at
3 least 4 inches. The weir shall operate at all flow variations as described in
4 Section 13.A. The weir shall be of such buoyancy and design so as to develop
5 an effective velocity.

6 C. An easily removable and cleanable basket or screen through which all
7 overflow water must pass shall be provided to trap large solids.

8 D. The skimmer shall be provided with a device to prevent airlock in the
9 suction line. If an equalizer pipe is used, it shall provide an adequate
10 amount of water for pump suction should the water of the pool drop below the
11 weir level, provided that, if any other device, surge tank, or arrangement is
12 used, a sufficient amount of water for pump suction shall be assured.

13 E. Where the equalizer pipe is used, it shall be sized to meet the
14 capacity requirements of the filter and pump. This pipe shall be located at
15 least 1 foot below the lowest overflow level of the skimmer. It shall be
16 provided with a valve or equivalent device that will remain tightly closed
17 under normal operating conditions, but will automatically open when the
18 skimmer becomes starved and the water level drops 2 inches below the lowest
19 weir level.

20 F. The skimmer shall be of sturdy, corrosion-resistant materials.

21 G. Prevailing winds shall be considered in placement of skimmers to
22 assure removal of wind-blown material.

23 SECTION 13. RECIRCULATION SYSTEM.

24 A. A recirculation system, consisting of pumps, piping, filters, water
25 conditioning, and disinfection equipment and other accessory equipment shall
26 be provided at all pools, except spray pools, which will clarify and disinfect
27 the pool volume of water in 6 hours or less in a public pool and 12 hours or
28 less in a semi-public pool. Not less than 60% of the recirculated water shall
29 be returned through the overflow channels or skimming devices.

30 B. All piping shall be designed to reduce friction losses to a minimum
31 and to carry the required quantity of water at a maximum velocity not to
32 exceed 8 feet per second.

1 C. On systems where the pump is located before the filter the
2 recirculation system shall include a strainer to prevent hair, lint, etc.,
3 from reaching the pump and filters. Strainers shall be corrosion-resistant
4 with openings which will provide a free flow area at least 4 times the area of
5 pump suction line and shall be readily accessible for frequent cleaning.

6 D. A vacuum-cleaning system shall be provided. When an integral part of
7 the recirculation system, sufficient connections shall be located in the walls
8 of the pool, at least 8 inches below the water line, or may be a component
9 part of the skimmer.

10 E. A rate-of-flow indicator, reading in gallons per minute, shall be
11 installed and located on the pool return (inlet) line. The indicator shall be
12 capable of flows measuring at least 1 1/2 times the design flow rate, shall be
13 accurate within 10% of true flow, measured in increments of not more than 10
14 gpm, and shall be easy to read.

15 F. Pumps shall be of adequate capacity to provide the required number of
16 turnovers of pool water as specified in Section 13.A, and whenever possible
17 shall be so located as to eliminate need for priming. If the pump or suction
18 piping is located above the overflow level of the pool, the pump shall be
19 self-priming. The pump or pumps shall be capable of providing flow adequate
20 for the backwashing of filters.

21 G. Pressure filter systems shall be provided with influent and effluent
22 pressure gauges, or loss of head gauges, and backwash sight glass on the waste
23 discharge line. Air relief valves at the high point of the filter may be
24 provided.

25 H. Vacuum filter systems shall provide a vacuum gauge between the filter
26 and the motor.

27 SECTION 14. FILTRATION - SLOW SAND FILTERS.

28 A. Sand filters shall be designed for a filter rate of not more than
29 three gallons per minute per square foot of bed area with sufficient area to
30 meet the design rate of flow required by the prescribed turnover.

31 B. Filtering material shall consist of at least 20 inches of screened,
32 sharp filter sand with an effective size between .4 and .55 mm and a
33 uniformity coefficient not exceeding 1.75, supported by at least 10 inches of

1 graded filter gravel. Anthracite of appropriate size and uniformity
2 coefficient of 0.6 to 0.8 mm with a uniformity coefficient of not greater than
3 1.8 may be used in lieu of the sand. The gravel shall effectively distribute
4 water uniformly during filtration and backwashing. A reduction in this depth
5 or an elimination of gravel may be permitted where equivalent performance and
6 service are demonstrated.

7 C. The underdrain system shall be of corrosion resistant and enduring
8 material, so designed and of such material that the orifices or other openings
9 will maintain approximately constant area. It shall be designed to provide
10 even collection or distribution of the flow during filtration and backwashing.

11 D. At least 12 inches of freeboard shall be provided between the upper
12 surface of the filter media and the lowest portion of the pipes or drains
13 which serve as overflows during backwashing.

14 E. The filter system shall be designed with necessary valves and piping
15 to permit:

- 16 a. Filtering to pool;
- 17 b. Individual backwashing of filters to waste at a rate of not less than
18 15 gallons per minute per square foot of filter area;
- 19 c. Isolation of individual filters for repairs while other units are in
20 service;
- 21 d. Complete drainage of all parts of the system;
- 22 5. The overall layout shall permit necessary maintenance, operation and
23 inspection in a convenient manner.

24 F. Each pressure sand filter shall be provided with an access opening of
25 not less than a standard 11 inch by 15 inch manhole and cover.

26 G. Aluminum sulfate (alum) or other compounds not disapproved by the
27 Director may be used as coagulants. Devices with reasonable accurate dosage
28 control features shall be provided for adding coagulants ahead of the filter.

29 H. The tank and its integral parts shall be constructed of material
30 capable of withstanding continuous, anticipated usage, and pressure tanks
31 shall be designed for a pressure safety factor of 4 based on the maximum
32 shutoff head of the pump. This shutoff head for design purposes shall in no
33 case be considered less than 50 pounds per square inch.

1 SECTION 15. FILTRATION - HIGH RATE SAND FILTERS.

2 A. The filter must be National Sanitation Foundation (NSF) approved.

3 B. Flow rates are not to exceed 20 gpm/ft² of bed area. Flow rates
4 between 15 and 20 gpm/ft² will require manufacturer's justification.

5 C. Filter media shall be in accordance with NSF specifications.

6 D. Filter backwash must be designed and installed to prevent loss of
7 filter media. The sand bed shall remain reasonable level after backwash - not
8 exceeding 1 inch difference across the bed.

9 E. Design information of the inlet and outlet is to be provided. Data
10 is to be provided on distribution of inlet and backwash water as well as
11 methods for detection of and prevention from loss of media during filter and
12 backwash cycles.

13 F. Routine monitoring is to be performed and recorded.

14 1. Chlorine - note free and total chlorine at least twice per day.

15 2. pH - note at least once per day.

16 3. Bather Load - note estimated daily total as well as peak number
17 during any one period.

18 4. Differential pressure on filter - note at least daily.

19 5. Alkalinity - note level at least weekly.

20 6. Hardness - note at least monthly.

21 7. Clarity and Color - note daily.

22 8. Sand Depth and Condition - record depth of sand and relative
23 levelness (absence of channels or signs of breakthrough).

24 G. Water quality shall remain in compliance with Section 27, of these
25 rules and regulations.

26 SECTION 16. FILTRATION - DIATOMACEOUS EARTH FILTERS.

27 A. Sufficient filter area shall be provided to meet the design pump
28 capacity as required by Section 13.A.

29 B. Rate of Filtration: The design rate of filtration shall not be
30 greater than 1.5 gallons per minute per square foot of effective filtering
31 surface.

32 C. Where a body feeding device is provided, the device shall be accurate
33 ($\pm 10\%$) and dependable, and shall be capable of continually feeding within a

1 calibrated range, adjustable from 2 to 6 ppm, at the design capacity of the
2 recirculation pump.

3 D. Filter area, where fabric is used, shall be determined on the basis
4 of effective filtering surfaces as created by the septum supports with no
5 allowances for areas of impaired filtration, such as broad supports, folds or
6 portions which may bridge.

7 E. The filter and all component parts shall be of such materials, design
8 and construction to withstand normal continuous use without significant
9 deformation, deterioration, corrosion or wear which could adversely affect
10 filter operation.

11 F. The tank containing the filter elements shall be constructed of
12 steel, concrete, plastic, or other suitable material, which will
13 satisfactorily provide resistance to corrosion, with or without coating.
14 Pressure filters shall be designed for a minimum working pressure of 50 pounds
15 per square inch with a 4 to 1 one safety factor. Vacuum filters shall be
16 designed to withstand the pressure developed by the weight of the water
17 contained therein and closed vacuum filters shall, in addition, be designed to
18 withstand the crushing pressure developed under a vacuum of 25 inches of
19 mercury with a safety factor of 1.5 in both instances. The septa shall be
20 constructed to be resistant to rupture under conditions of the maximum
21 differential pressure between influent and effluent which can be developed by
22 the circulating pump and of adequate strength to resist any additional
23 stresses developed by the cleaning operation.

24 G. The filter shall be so designed and constructed, or provision made,
25 to preclude the introduction of filter aid into the pool during precoat
26 operations. Public pools, during precoat, shall recirculate first-filtered
27 water to filter or discharge to waste.

28 H. Where dissimilar metals, which may set up galvanic electric currents,
29 are used in the filters, provision shall be made to resist electrolytic
30 corrosion. The filters shall be designed in such a manner that they may be
31 easily disassembled with allowances made for adequate working space above and
32 around the filter to allow the removal and replacement of any part and for
33 proper maintenance.

1 I. All pressure type filters shall be piped so the flow of water can be
2 reversed for backwashing.

3 J. Provision shall be made for completely and rapidly draining the
4 filter.

5 SECTION 17. LADDERS, STEPS, RECESSED TREADS, AND HANDRAILS.

6 A. Steps or ladders shall be provided at the shallow end of the pool if
7 the vertical distance from the bottom of the pool to the deck or walk is over
8 2 feet. A second means of entry and exit shall be provided in the deep
9 portion of a pool having a depth greater than 5 feet. If the pool is over 30
10 feet wide, steps or ladders shall be installed on each side of the pool.

11 B. Steps leading into pools shall be of non-slip design and have a
12 minimum tread of 12 inches. Risers shall be uniform and not exceed 12 inches.
13 The stair tread edge shall be constructed of material so colored as to
14 contrast with the color of the stairs. A safety railing shall be provided,
15 extending from the deck to the bottom step.

16 C. Pool ladders shall be corrosion-resistant and shall be equipped with
17 non-slip treads. All ladders shall be so designed as to provide a handhold
18 and shall be rigidly installed. There shall be a clearance of not less than 3
19 inches between any ladder and the pool wall. If steps are inserted in the
20 walls or if stepholes are provided, they shall be of such design that they may
21 be cleaned readily and shall be arranged to drain into the pool to prevent the
22 accumulation of dirt thereon. Stepholes shall have a minimum tread of 5
23 inches and a minimum width of 14 inches, except where freeze-proof stepholes
24 must be installed.

25 D. Where ladders or stepholes are provided within the pool, there shall
26 be a handrail at the top of both sides thereof, extending over the coping or
27 edge of the deck.

28 E. Supports, platforms, and steps for diving boards shall be of
29 substantial construction and of sufficient structural strength to safely carry
30 the maximum anticipated loads. Steps shall be of corrosion-resistant
31 material, easily cleanable, and of non-slip design. Handrails shall be
32 provided at all steps and ladders leading to diving boards more than 1 meter
33 above the water, except those set at 15° or less from the vertical. Platforms

1 and diving boards which are over one meter high shall be protected with guard
2 railings extending beyond the coping or edge of the deck and all steps or
3 ladders shall enter from the side.

4 SECTION 18. DECKS, WALKWAYS, FENCING, SAND AND GRASS AREAS.

5 A. Decks. A continuous deck at least 4 feet wide shall extend
6 completely around the pool. The deck shall be sloped to drain away from the
7 pool at a grade of at least 1/4 inch per foot, be provided with adequate
8 drains unless specifically exempted by the Director, be impervious, easily
9 cleanable, and shall have a non-slip surface. For public swimming pools,
10 total walkway area shall not be less than 16 square feet per bather, based on
11 the bather load as computed in Section 26.

12 B. Fencing. Non-swimmers and animals shall be excluded from the
13 swimming pool area. Fencing requirements shall be those required by the local
14 building official. If no local requirements exist, the following shall apply:

15 At outdoor swimming pools, the entire area shall be enclosed by a
16 fence having a minimum height of 5 feet with a self-closing, self-latching
17 gate with latch no less than 42 inches from the ground. Openings, holes or
18 gaps in the fence shall not exceed 6 inches except openings protected by
19 grates or doors. Spray pools and wading pools shall be fenced so as to
20 prevent the entrance of animals and minimize the entrance of persons not
21 actively utilizing the pool facilities.

22 C. Sand and Grass Areas. Sand and grass areas shall not be allowed
23 inside of the pool enclosure unless properly separated to prevent direct
24 access on the part of bathers and unless satisfactory facilities are provided
25 for the proper cleansing of bathers before they again enter the bathing area.
26 Separation may consist of any barrier so designed and constructed as to
27 prevent the free and easy passage of persons to the bathing area. The
28 provisions of this paragraph shall not apply to semi-public pools, spray
29 pools, and wading pools.

30 SECTION 19. DIVING AREA.

31 A. The dimensions for swimming pools in the diving area shall conform to
32 requirements A-1 through A-6 established by the American Public Health
33 Association and shown in Appendix A.

1 SECTION 20. DISINFECTANT AND CHEMICAL FEEDERS.

2 A. Swimming pools shall be equipped with a chlorinator, hypochlorinator,
3 or other disinfectant feeder or feeders which meet the following requirements:

4 1. Shall meet the requirements of the National Sanitation Foundation
5 (NSF) or equivalent.

6 2. Shall be of sturdy construction and materials which will withstand
7 wear, corrosion, or attack by disinfectant solutions or vapors and
8 which are not adversely affected by repeated regular adjustments or
9 other conditions anticipated in the use of the device. The feeder
10 shall be capable of being easily disassembled for cleaning and
11 maintenance. The design and construction shall be such as to
12 preclude stoppage from chemicals intended to be used or foreign
13 materials that may be contained therein. The feeder shall
14 incorporate failure-proof features so that the disinfectant cannot
15 feed directly into the pool, pool piping, water supply system, or
16 pool enclosure under any type of failure of the equipment or its
17 maintenance.

18 3. When chlorinators are used for public pools, the capacity shall be
19 sufficient to feed at the rate of at least 3 pounds of chlorine per
20 24 hours per 10,000 gallons of pool capacity; and for semi-public
21 pools the capacity shall be sufficient to feed at the rate of at
22 least 1 pound of chlorine per 24 hours per 10,000 gallons of pool
23 capacity.

24 4. Shall have a graduated and clearly marked dosage adjustment to
25 provide flows from full capacity to 25% of such capacity. The device
26 shall be capable of continuous delivery within 10% of the dosage at
27 any setting.

28 5. When the disinfectant is introduced at the suction side of the pump,
29 a device or method shall be provided to prevent air lock of the pump
30 or recirculation system.

31 6. When compressed chlorine gas is used, the following additional
32 features shall be provided:

33 a) The chlorine and chlorinating equipment shall be in a separate

1 well-ventilated room. Such room shall not be below ground level
2 and shall be provided with vents near the floor which terminate
3 out of doors. The door of the room shall not open to the pool,
4 and shall open to the outside and in a direction away from
5 prevailing winds or ventilation systems.

6 b) The chlorinator equipment shall be of rugged design, capable of
7 withstanding wear without developing leaks.

8 c) Chlorine cylinders shall be anchored to prevent their falling
9 over. A valve stem wrench shall be maintained on the chlorine
10 cylinder so the supply can be shut off quickly in the case of an
11 emergency. Valve protection hood shall be kept in place except
12 when the cylinder is connected to the chlorination system.

13 d) The chlorine feeding device shall be designed so that during
14 accidents or interruptions of the water supply, leaking chlorine
15 gas will be conducted to the out-of-doors.

16 e) Chlorinator shall be a solution feed type, capable of delivering
17 chlorine at its maximum rate without releasing chlorine gas to
18 the atmosphere.

19 f) The chlorinators shall be designed to prevent the backflow of
20 water into the chlorine solution container.

21 g) A gas mask with self-contained breathing apparatus designed for
22 use in a chlorine atmosphere shall be provided. The gas mask
23 shall be kept in a closed cabinet, accessible without a key,
24 located outside of the room in which the chlorinator is
25 maintained.

26 h) Chlorine leak detector, such as bottled ammonia, shall be
27 provided in the chlorinator room.

28 7. When a hypochlorite solution is used it shall be fed through
29 hypochlorinator equipment. Such equipment shall also provide the
30 following additional features:

31 a) Feed shall be positive under all conditions of pressure in the
32 circulating system.

33 b) Dosage adjustment shall be provided to insure constant feed with

1 varying supply or back pressure.

2 c) Positive features to prevent back-flow from recirculation system
3 to the solution container, and provision for reducing to a
4 minimum the entry into pool of free calcium released from calcium
5 hypochlorite.

6 d) Provision to prevent siphoning of hypochlorite solution when the
7 recirculation pump and hypochlorinator are both turned off.

8 (This applies to above pool level installations only.)

9 B. Equipment and piping used to apply chemicals to the water shall be of
10 such size, design, and material that they may be cleaned and will be free from
11 clogging, preferably of the positive displacement type. All material used for
12 such equipment and piping shall be resistant to action of chemicals to be used
13 therein.

14 C. Hand feeding may be used in swimming pools on an emergency basis
15 only.

16 SECTION 21. LIGHTING, VENTILATION, AND ELECTRICAL REQUIREMENTS.

17 A. Pool and Pool Enclosure. All pools at which night bathing is
18 permitted, shall be provided with lighting fixtures of such number and design
19 as to light all parts of the pool enclosure and the water in the pool. The
20 lighting intensity measured at a point 30 inches above any part of the pool
21 walkway shall be not less than 15 foot candles. Arrangements and design of
22 lighting fixtures shall be such that bather and/or attendant may see clearly
23 every part of the pool waters, pool bottom, walkways, spring-boards, and other
24 appurtenances without being blinded by light. When underwater pool lighting
25 is provided, such lights shall be so installed with ground fault interrupters.

26 B. Shower rooms and dressing rooms, where provided, shall have lighting
27 fixtures of such number and design, and be so located, as to provide lighting
28 intensity of not less than 25 foot candles measured at a point 30 inches above
29 any part of the shower room or dressing room floor. Location and construction
30 of lighting fixtures and control switches shall be protected by ground fault
31 interrupters.

32 C. Indoor pools and any auxillary pool buildings shall be well
33 ventilated to preclude the presence of noxious or irritating odors and excess

1 condensation.

2 SECTION 22. DRESSING ROOMS.

3 A. Bathhouses to be used simultaneously by both sexes shall be divided
4 into 2 parts separated by a tight partition, each designed for men or women.
5 The entrances and exits shall be screened to break line of sight.

6 B. Floors of bathhouse shall be of smooth finished material with nonslip
7 surface, impervious to moisture, and sloped to a drain. Junctions between
8 walls and floor shall be coved.

9 C. Walls and partitions shall be of smooth, impervious material, free
10 from cracks or open joints. Partitions in each dressing room shall terminate
11 at least 10 inches above the floor or shall be placed on continuous raised
12 masonry or concrete bases at least 4 inches high. Lockers shall be set either
13 on solid masonry bases 4 inches high or on legs with bottom of locker at least
14 10 inches above the floor. Lockers shall be properly vented.

15 D. The requirement relating to bathhouse, dressing rooms, toilet
16 facilities, wash basins and showers may be waived when such facilities are
17 conveniently available to semi-public, wading and spray pool patrons.

18 SECTION 23. TOILETS AND SHOWERS.

19 A. Toilet, wash basin and shower facilities, except as exempted under
20 Section 22.D, shall be provided on the basis of the following schedule:

21 PLUMBING FIXTURE SCHEDULE 1/

	<u>Males</u>	<u>Females</u>
22 Water Closets	1-60	1-40
23 Urinals <u>3/</u>	1-60	-
24 Lavatories	1	1
25 Showers <u>2/</u>	2-40	2-40

26
27 1/ Fixture schedules should be increased for pools at schools
28 or similar locations where bather loads may reach peaks due
29 to schedules of use.

30 2/ Minimum of 2.

31 3/ Urinals shall be so constructed that urine does not splash
32 onto the floor or bathers' legs.

33 B. The layout of the bathhouse shall be such that the bathers on leaving

1 the dressing room pass the toilets and then showers enroute to the pool.

2 C. Showers shall be supplied with water at a temperature of a minimum of
3 90°F. and maximum 120°F. at a rate of at least 3 gallons per minute.

4 Thermostatic, tempering, or mixing valves shall be installed if necessary.

5 D. Wash Basins. Where toilets are provided a minimum of 1 wash basin
6 shall be provided for each sex and be located adjacent to the toilets.

7 E. Soap. Liquid or powdered soap in suitable dispensing equipment shall
8 be provided at each shower head and each wash basin, and soap dispensers shall
9 be kept clean and filled at all times that pool is in use.

10 F. Toilet Tissue. Toilet tissue in suitable dispensers shall be
11 provided at each toilet. Dispensers shall be kept filled at all times that
12 pool is in use.

13 G. Hose Bibs. Hose bibs shall be provided at convenient locations
14 within the dressing rooms and adjacent to the pool walkways at all public and
15 semi-public pools and wading pools. All hose bibs must be provided with
16 approved anti-siphon devices.

17 H. Angle-jet drinking fountains shall be provided at convenient
18 locations within public pool enclosures.

19 SECTION 24. VISITOR AND SPECTATOR AREAS FOR PUBLIC POOLS.

20 A. There shall be absolute separation between the spaces used by
21 visitors and spectators from spaces used by bathers.

22 B. Where toilet facilities are provided for spectators, such facilities
23 must be separate from those provided for bathers, and the approaches to
24 spectators' toilet facilities shall not include areas where bathers pass in
25 bare feet.

26 SECTION 25. LOCATION. Outdoor pools shall be located where they will
27 not be exposed to excessive pollution by dust, smoke, soot, surface drainage
28 from surrounding areas, or other undesirable substances.

29 SECTION 26. BATHER LOAD.

30 A. For the purpose of these Rules and Regulations, those portions of the
31 pool 5 feet 6 inches or less in depth shall be designated as "non-swimmer"
32 areas. Portions of the pool over 5 feet 6 inches in depth shall be designated
33 as the "swimming" area.

1 D. The swimming pool water shall be maintained in an alkaline condition
2 as indicated by a pH of between 7.2 and 8.0 and when pH is maintained at 7.8
3 and 8.0, the minimum free chlorine residual shall be no less than 2.0 ppm. A
4 pH testing kit accurate to the nearest 0.2 pH unit shall be provided at each
5 swimming pool. The alkalinity of the water in pools shall be at least 80 ppm.
6 Suitable equipment for the feeding of pH regulating chemicals at such points
7 that their use will be most effective shall be provided in public pools.

8 E. The water shall have sufficient clarity at all times so that the main
9 drain is readily visible. Failure to meet this requirement shall constitute
10 grounds for immediate closing of the pool.

11 F. Not more than 15% of the samples covering any considerable period of
12 time, nor more than two consecutive samples, shall either (a) contain more
13 than 200 bacteria per milliliter, as determined by the heterotrophic plate
14 count, or (b) show positive test (confirmed test) for coliform organisms in
15 any of the five 10-milliliter portions of a sample or more than 1.0 coliform
16 organisms per 50 ml. when the membrane filter test is used. All samples shall
17 be collected, dechlorinated, and examined in accordance with the procedures
18 outlined in the latest edition of Standard Methods for the Examination of
19 Water Waste-Water (APHA). The Director shall prescribe the type and frequency
20 of collection and examination of samples to assure water quality meets minimum
21 requirements.

22 SECTION 28. CLEANING POOL AND FLOORS.

23 A. Visible dirt on the bottom of the pool shall be removed as frequently
24 as required.

25 B. Visible scum or floating matter on the pool surface shall be removed
26 by flushing or other effective means.

27 C. Floors in bathhouse and appurtenances as well as pool decks and
28 walkways shall be scrubbed to insure cleanliness at all times. Disinfection
29 with chlorine solution or other germicides shall be accomplished at least
30 daily.

31 SECTION 29. SHOWERING REQUIREMENTS. All persons using public or
32 semi-public pools shall be required to take a cleansing bath in the nude,
33 using warm water and soap, and to rinse off all soapsuds before entering the

1 pool. In the case of semi-public pools, the requirement of this paragraph
2 will be posted in a prominent location within each living unit, or on a
3 prominent sign adjacent to the pool.

4 SECTION 30. COMMUNICABLE DISEASE. No person having skin lesions; sore
5 or inflamed eyes; mouth, nose or ear discharges; or who is a carrier of any
6 communicable disease shall use any pool subject to these Rules and
7 Regulations.

8 SECTION 31. POLLUTION OF POOL PROHIBITED.

9 A. Urinating, expectorating, blowing the nose, or depositing any
10 deleterious matter in any pool subject to these Rules and Regulations is
11 prohibited.

12 B. Glass or other breakable objects shall be completely banned from the
13 enclosure of any swimming pool.

14 SECTION 32. SPECTATORS. Persons not dressed for bathing shall not be
15 allowed on walks immediately adjacent to public pools.

16 SECTION 33. LIFESAVING AND FIRST AID FACILITIES.

17 A. Every public and semi-public swimming pool shall be equipped with one
18 or more light but strong poles with attached body hook (blunt ends) and not
19 less than 12 feet in length for making reaching assists or rescues; one or
20 more throwing buoys not more than 15 inches in diameter, having $\frac{3}{16}$ inch
21 attached line long enough to span the maximum width of the pool, placed in
22 easily accessible racks adjacent to the pool; a standard 24-unit first aid
23 kit, which shall be kept filled and readily accessible for emergency use; and
24 two or more blankets reserved for emergency use. In addition, there shall be
25 prominently displayed immediately adjacent to the telephone, a telephone
26 number list to include the nearest available doctor, ambulance service,
27 hospital, and police or fire department rescue unit.

28 B. Swimming pools not providing lifeguards shall post a warning sign in
29 plain view, "Warning - No Lifeguard On Duty."

30 C. Swimming pools with a maximum depth of less than 6 feet shall post a
31 warning sign in plain view, "No Diving Allowed".

32 SECTION 34. Common towels, bathing suits, caps, combs, brushes and
33 drinking cups are prohibited. Bathing suits, towels, and bathing caps

1 furnished patrons at any pool subject to these Rules and Regulations shall be
2 laundered with soap and hot water, and thoroughly rinsed and dried before
3 reuse.

4 SECTION 35. POSTING REGULATIONS. Placards reciting Sections 29 through
5 34 inclusive shall be posted conspicuously at the pool or enclosure and in the
6 dressing rooms and offices of all pools subject to the provisions of these
7 Rules and Regulations.

8 SECTION 36. POOL CLOSURE.

9 A. If, in the opinion of the Director, a pool is maintained or operated
10 in a manner which creates an unhealthful, unsafe, or insanitary condition, the
11 pool may be closed by the Director. The pool shall not be reopened until
12 correction is made, and upon specific written approval of the Director.

13 B. Unhealthful, unsafe or insanitary conditions include, but are not
14 limited to; the failure to meet clarity, disinfection, pH, safety or
15 bacteriological standards; the presence of pathogenic organisms; or evidence
16 of a disease outbreak.

17 SECTION 37. POOL NOT IN OPERATION. Pools not in operation shall do one
18 of the following:

19 A. Be adequately fenced and locked to prevent entrance of persons to the
20 pool area and covered with a safety cover.

21 B. Be adequately fenced and locked to prevent entrance of persons to the
22 pool area and the pool completely drained or water quality maintained with
23 sufficient clarity at all times so that the main drain is readily visible.

24 C. Emptied of water and filled with an appropriate fill material.

25 SECTION 38. VARIANCE. The Director may grant a variance from
26 requirements of these Rules and Regulations as follows:

27 A. Where it is demonstrated to the satisfaction of the Director that
28 strict compliance with these Rules and Regulations would be highly burdensome
29 or impractical due to special conditions or cause;

30 B. Where the public or private interest in the granting of the variance
31 is found by the Director to clearly outweigh the interest of the application
32 of uniform rules; and

33 C. Where such alternative measures are provided which in the opinion of

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

the Director will provide adequate public health and safety protection.

SECTION 39. REPEALER. HDR 18, adopted November 3, 1982. is hereby repealed.

SECTION 40. This Rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and 30 days after the date of filing with the Clerk of the King County Council.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED this 13th day of January 1986.

Raymond D. Williams
Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING

APPROVED this 13th day of January 1986.

Raymond D. Williams

RECEIVED
1986 JAN 16 PM 2:44
CLERK
KING COUNTY COUNCIL

A public hearing was held on this rule on December 18, 1985, at 9:00 a.m. in the King County Council Chambers, 402 King County Court House, Seattle, Washington, after proper advertisement.

Filed with the Comptroller, City of Seattle,
January 13, 1986
Comptroller File No. 292161

RECEIVED

NOV 9 1982 2:57

Before the Director of the Seattle-King County Department of Public Health,
Seattle, Washington.

HDR No. 20

A RULE relating to a specific name for each cut of beef,
veal, calf, pork, lamb, mutton, horse and buffalo meat
when advertised or displayed for sale.

Pursuant to City of Seattle Ordinance #110052, Section 10.13.210, 10.13.700
and King County Board of Health Rule VI, Section 65, it is the responsibility
of the Seattle-King County Department of Public Health to promulgate rules
consistent with the application and enforcement of the City of Seattle -
King County Meat Code.

THEREFORE, THE FOLLOWING RULE IS HEREBY ADOPTED by the Director of the
Seattle-King County Department of Public Health, Seattle, Washington:

SECTION I. LISTING OF APPROVED DESIGNATIONS OF MEAT CUTS FOR LABELING
AND ADVERTISING PURPOSES. Addendum A is hereby adopted.

SECTION II. EFFECTIVE DATE. This Rule shall become effective upon
filing of a certified copy with the City of Seattle Comptroller and thirty
(30) days after the filing with the Clerk of the King County Council.

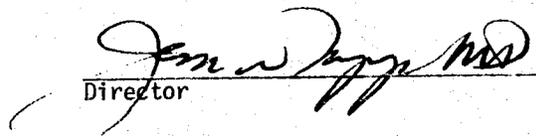
SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED THIS 3rd day of November, 1982.


Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED THIS 3rd day of November, 1982.


Director

NOTICE:
IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR
IT IS DUE TO THE QUALITY OF THE DOCUMENT.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

DECLARATION OF AN EMERGENCY

The Seattle-King County Health Department Rule and Regulation No. 22 is adopted as an emergency. The Seattle and King County Food Codes define a temporary food establishment as one which operates in conjunction with a fair, carnival or similar event. There is, however, no definition of the term "in connection with." Without such a definition a food establishment could operate several blocks from a community festival and claim to be in connection with the event. In order for the Health Department to exercise supervision over these establishments, particularly in terms of the sources of their food and the transportation and handling of the food on site, it is necessary to define and restrict these temporary operations, both in terms of geography and time as they relate to a given community event.

Because the majority of the temporary food establishments operate during summer months, it is necessary that this rule go into effect immediately. Although immediate steps will be taken to adopt this as a permanent rule within the next 60 days, it would create potential problems for the Department and for the public health if no rule were in effect in the meantime. The potential for food-borne illness from unapproved food sources and unsupervised establishments during the hottest weather and times of most public exposure justifies the declaration of this as an emergency rule.

FILED
CITY OF SEATTLE
1983 JUN 13 AM 11:56
COMPTROLLER AND CITY CLERK

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE, IT IS DUE TO THE QUALITY OF THE DOCUMENT.

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington.

3 HDR No. 22

4 A RULE relating to temporary food service establishments,
5 establishing permit requirements.

6 Pursuant to Seattle Municipal Code Sections 10.11.991 and 10.01.040, and King
7 County Board of Health Rules and Regulations No. 11, Part 98, Section 2, the
8 Director of Public Health does hereby promulgate as follows:

9 SECTION 1. Definitions. The following words and phrases used herein
10 shall mean as follows:

11 a. "TEMPORARY FOOD-SERVICE ESTABLISHMENT" means a food-service
12 establishment that operates at a fixed location for a period of time of not
13 more than fourteen (14) consecutive days in conjunction with a single event or
14 celebration, such as a fair, carnival, circus, or public exhibition.

15 SECTION 2. Temporary food service establishment permits shall be issued
16 only to establishments that are recognized participants in the event by the
17 event organizers or that are located within 300 feet from a recognized
18 participant.

19 SECTION 3. Hours and days of business must be the same as those of the
20 event.

21 SECTION 4.

22 a. Any person desiring to operate a temporary food-service establishment,
23 shall submit a written application to the Department, on a form to be provided
24 by the health officer, for a permit for such operation. Such application shall
25 include the applicant's full name, post office address, and the signature of an
26 authorized representative of the applicant; shall disclose whether such
27 applicant is an individual, firm, or corporation, and, if a partnership, the
28 names and addresses of the partners; the location and type of the proposed
29 food-service establishment; the inclusive dates of the proposed operation; the
30 proposed menu of the establishment; the proposed methods of preparation and
31 service of the foods and beverages intended to be served; and such other
32 information as the health officer deems necessary; and shall be accompanied by
33 the permit fee amount described in SMC 10.03.110A (Class Code 1.F.) or Part 91,
Section 2a (Class Code 1.F.) of King County Board of Health Rules and
Regulations II.

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE,
IT IS DUE TO THE QUALITY OF THE DOCUMENT.

1 b. All equipment to be used, including but not limited to refrigeration
2 units, sinks, grills, and utensils, must be made available for inspection by
3 the health officer upon request. After the health officer has inspected and
4 approved the equipment to be used in such food service establishment, no other
5 equipment may be substituted therefor without prior inspection and approval of
6 the health officer.

7 c. After the health officer has approved the menu of food and beverages
8 to be served and methods of preparation and service, no substitutions will be
9 allowed without prior approval by the health officer.

10 d. No applicant shall be eligible to receive a temporary food service
11 establishment permit unless the application for such permit is received by the
12 health officer at least fourteen (14) calendar days prior to the first day of
13 the event.

14 e. When inspection reveals that the applicable requirements of this Rule,
15 and directives of the health officer have been met and the applicable permit
16 fee has been paid, a permit shall be issued to the applicant by the health
17 officer.

18 SECTION 5. The health officer may, without warning, or hearing suspend
19 any permit to operate a food-service establishment if the permittee does not
20 comply with the requirements of these Rules and Regulations, or the lawful
21 directives of the health officer, or if the operation of the establishment is
22 not in compliance with the requirements of these Rules and Regulations, or if
23 violations of these Rules and Regulations have not been corrected within the
24 time specified in an inspection report; Provided, that the health officer shall
25 suspend the permit of a food-service establishment whenever he finds that the
26 operation of such food-service establishment constitutes a substantial hazard
27 to public health. Suspension is effective upon service of written notice.
28 When a permit is suspended, food service operations shall immediately cease.

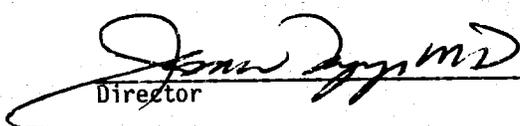
29
30
31
32
33

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 5. This rule shall become effective upon filing of a certified copy with The City of Seattle Comptroller and thirty days after filing with the Clerk of the King County Council.

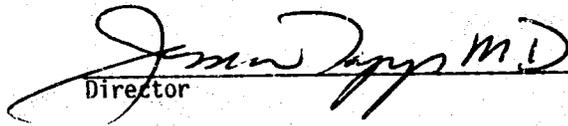
SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED THIS 15th day of August, 1983.


Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED THIS 15th day of August, 1983.


Director

CITY OF SEATTLE

COMPTROLLER AND CITY CLERK

RECEIVED
1983 AUG 18 AM 10:35
KING COUNTY COUNCIL
CLERK

A public hearing was held on this rule on August 3, 1983, at 1:30 p.m. in Room 1505, Public Safety Building, Seattle, Washington, after proper advertisement.

Filed with the Comptroller, City of Seattle, August 18, 1983.
Comptroller File No. 292161 -3-

IT IS DUE TO THE QUALITY OF THE DOCUMENT.

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington.

3 HDR No. 23

4 A RULE relating to and governing food establishments, which
5 store, display, offer for sale or sell only fresh whole
6 fruits and vegetables and repealing the existing HDR 23
7 adopted August 3, 1983.

8 Pursuant to Seattle Municipal Code Section 10.11.991 and King County Board of
9 Health Rules and Regulations No. II, Part 98, Section 1, the Director of
10 Public Health does hereby promulgate as follows:

11 SECTION 1. Definitions. The following words and phrases used herein
12 shall mean as follows:

13 1. "PRODUCE STAND" means an approved roadside stand and/or similar
14 structure which operates as a food establishment at a fixed location and offers
15 for sale only fresh whole fruits and/or vegetables.

16 2. "MOBILE PRODUCE VEHICLE" means a vehicle which operates as a food
17 establishment at one or more approved locations and which offers for sale only
18 fresh whole fruits and/or vegetables.

19 SECTION 2. Requirements. As an alternative to compliance with all
20 provisions of Seattle Municipal Code Chapter 10.11 or King County Rules and
21 Regulations II as amended, a Produce Stand or Mobile Produce Vehicle must
22 comply with the following standards:

23 1. Each Produce Stand and Mobile Produce Vehicle must have a valid
24 food-service establishment permit posted conspicuously at all times. Each
25 permit is non-transferable and is valid only for the operator and fixed
26 location for which it is issued. A Produce Stand permit is required if it is a
27 fixed non-movable stand. A mobile cart permit is required if the produce is
28 removed from the location each day. Seasonal produce stands require a seasonal
29 permit. Except as may be hereafter provided by law, each location at which a
30 Mobile Produce Vehicle operates shall require a separate food service permit.

31 2. All employees and operators shall have valid food and beverage service
32 workers' permits, wear clean outer garments, maintain personal cleanliness, and
33 conform to good hygienic practices while on duty.

3. Only food which is clean, wholesome, free from spoilage and
adulteration shall be sold.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

4. Only whole fruits and vegetables may be sold and no cutting of fruit such as melons, or sale of cut fruits will be permitted unless all applicable provisions of the food-service ordinance are complied with. This provision is not intended to preclude any necessary trimming of vegetables such as lettuce or cabbage.

5. Premises and surroundings shall be kept in a clean, sanitary condition. All equipment and utensils shall be kept clean.

6. All fruit and vegetables shall be stored or displayed at least 18 inches above the ground level and in such a manner as to protect food from contamination by splash, foot traffic, dust, animals, or other means.

7. Produce may not be displayed unattended or stored overnight except in a clean, completely enclosed rodent-proof vehicle or structure.

8. Unsurfaced areas around the vehicle or building shall be graded to drain, and shavings, gravel or other acceptable measures used to reduce dust contamination.

9. Garbage and refuse shall be kept in tightly covered, watertight containers until removed and shall be disposed of daily in a place and manner that does not create a public health hazard.

10. Liquid waste shall be disposed of in a public sewer or, in the absence of a public sewer in a method which complies with the applicable local and state rules and regulations. All plumbing must also comply with such applicable regulations.

11. Convenient toilet and handwashing facilities shall be available for the use of employees within 300 feet of employee work areas. If such facilities are not located on the premises, the permit applicant must submit to the Health Officer written proof of availability of restroom facilities. Such facilities must be available at all times when the fruit and vegetable establishment is in operation, and shall be equipped with hot and cold or tempered running water, hand cleaning soap or detergent, and sanitary towels or hand drying device.

12. Building and site plans for fresh fruit and vegetable food establishments must be submitted to the Health Authority prior to the issuance of a permit where required by local regulations, when the building is of a

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

permanent nature.

13. Notice of violations of this Rule will be in writing. Violations must be corrected within a specified time not to exceed 3 days. Failure to comply with such notice shall result in the immediate suspension of the establishment permit. Application for reinstatement may be made pursuant to procedures set forth in the Food Code.

SECTION 3. Repealer. HDR 23, adopted August 3, 1983, is hereby repealed.

SECTION 4. This Rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and thirty days after filing with the Clerk of the King County Council.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED THIS 16 day of January, 1986

Bud Norton (Gilm-Mand)
Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED THIS 16 day of January, 1986.

Bud Norton (Gilm-Mand)
Director

RECEIVED
1986 JAN 17 PM 2:52
CLERK
KING COUNTY COUNCIL

A public hearing was held on this rule on December 18, 1985, at 9:00 a.m. in the King County Council Chambers, 402 King County Court House, Seattle, Washington, after proper advertisement.

Filed with the Comptroller, City of Seattle,
January 13, 1986
Comptroller File No. 292161

**SUPERSEDED
RULES**

SEATTLE-KING COUNTY DEPARTMENT OF PUBLIC HEALTH

RULES AND REGULATIONS
FOR THE SEDIMENT GRADING OF MILK

(not enforced)

Promulgated under the authority of City of Seattle Ordinance No. 84106, Section 15, May 16, 1955; and King County Resolution No. 32224, Section 15, August 1, 1966.

1. Milk shall be deemed to be adulterated if it contains excessive sediment. The following grading system shall be used in accordance with the U.S.D.A. Sediment Standards for Milk and Milk Products:

No. 1	-----	good
No. 2	-----	fair
No. 3	-----	poor
No. 4	-----	bad

2. The U.S.D.A. Milk Sediment Grading Standards (7 CFR 58.2731), 3 disc card with a .4 inch diameter disc shall be used for grading sediments.
3. Sediment Test Card No. 900M, supplied by Sediment Testing Supply Company, Chicago, Illinois, shall be used in order to obtain uniform results.
4. A No. 3 or No. 4 grade will result in a warning notice being sent to the milk producer. If the next sediment sample obtained is a No. 3 or No. 4 grade, the permit will be suspended immediately and remain suspended until a No. 1 or No. 2 sediment grade from that producer is obtained and submitted to the Health Department. All such permit suspensions issued as a result of adulteration of milk with excessive sediment will be in effect for a minimum period of not less than 4 days.
5. Sediment samples taken and graded by private laboratories, which are approved by the Health Department, may be used for grading purposes.
6. When a sediment sample is taken by the dairy plant or association for the purpose of upgrading a degraded milk supply, the sediment pad with the grade shall be sent to the Health Department so that the pad may be sent out with the upgrade notice.
7. When sampling a bulk tank of milk, the agitator shall be run for at least three minutes before taking the sample to insure adequate mixing of the milk.
8. Samples shall be refrigerated until they can be tested.

9. The sediment test pad shall be graded dry.
10. Samples shall be heated to 90° F. - 100° F. before running the sample through the sediment test pad.
11. Examinations and tests to detect sediment in milk shall be conducted in accordance with procedures specified in the latest edition of Standard Methods for the Examination of Dairy Products of the American Public Health Association, and the latest edition of Official Agricultural Chemists.
12. These Rules and Regulations for the Sediment Grading of Milk shall become effective as of August 1, 1972, and shall supersede the Rules and Regulations for the Sediment Grading of Milk adopted February 1, 1967, which are hereby revoked.

Adopted this 28 day of June, 1972.


Lawrence Bergner, M.D., M.P.H.
Director of Public Health
Seattle-King County Department
of Public Health



Seattle-King County / **DEPARTMENT OF PUBLIC HEALTH**
Public Safety Building Seattle, Washington 98104 583 - 2000

Lawrence Bergner, M.D., M.P.H.

Director of Public Health

June 28, 1972

City Clerk
Comptroller's Department
101 Municipal Building
Seattle, Washington 98104

Attn: Mr. J. Fenton:

Dear Mr. Fenton:

In accordance with the requirements of the City of Seattle Milk Code (Ordinance No. 84106), we are submitting the original copy of our new "Rules and Regulations for the Sediment Grading of Milk" to your office for filing.

These rules and regulations shall supersede the Rules and Regulations for the Sediment Grading Milk adopted February 1, 1967 (Filed October 16, 1969, No. 264968) which will be revoked as of August 1, 1972, the effective date of these new regulations.

Will you please inform me of the new file number when it is assigned to these regulations so that I may check out the original copy in order to add this information and make duplicate copies for distribution?

I would appreciate it if you would not fold these copies before I have made the duplicate copies.

My telephone number is 583-2577. Thank you.

Very truly yours,

C. E. Zurschwiede
Supervising Sanitarian
Milk Sanitation Division

CEZ/lm

DISTRICT HEALTH CENTERS:

NORTH

15272 15th Avenue Northeast
Seattle 98155
EMerson 3-4765

EAST

15607 Northeast Bellevue-
Redmond Road
Bellevue 98008
TUCKer 5-1278

SOUTHEAST

3001 N. E. 4th St.
Renton 98055
BAldwin 8-2620

SOUTHWEST

10821 8th Avenue Southwest
Seattle 98146
CHerry 4-6400

FILED
CITY OF SEATTLE

'71 FEB 10 11:03 AM
SEATTLE-KING COUNTY DEPARTMENT OF PUBLIC HEALTH

RULES AND REGULATIONS FOR THE REJECTION OF
ADULTERATED MILK OR MILK PRODUCTS
C. G. ERLANDSON
COMPTROLLER AND CITY CLERK (not enforced)

Promulgated under the authority of Chapter 13.24,
Section 13.24.580, City of Seattle Official Code,
and Chapter 4.32, Section 4.32.010, King County
Official Code.

1. Any milk or milk product shall be deemed to be adulterated (1) if it bears or contains any poisonous or deleterious substance in a quantity which may render it injurious to health; (2) if it bears or contains any added poisonous or deleterious substance for which no safe tolerance has been established by State or Federal regulation, or in excess of such tolerance if one has been established; (3) if it consists, in whole or in part, of any substance unfit for human consumption; (4) if it has been produced, processed, prepared, packed, or held under insanitary conditions; (5) if its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; or (6) if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight, or reduce its quality or strength, or make it appear better or of greater value than it is.
2. When antibiotics or other inhibitory substances, such as drugs or sanitizers, or pesticides, or added water, are found to be present in a milk supply, whether through negligence or otherwise, it shall result in suspension of the permit to sell Grade A milk for the dairy responsible. No warnings will be issued prior to these permit suspensions.
3. When a permit is suspended because of adulteration of the milk, as herein defined, the permit will be reinstated when the milk is found to be free of adulterants, but not before the lapse of four days.
4. Examinations and tests to detect adulterants in milk shall be conducted as the health authority shall require at an official or appropriate officially designated laboratory. All sampling procedures and required laboratory examinations shall be in substantial compliance with the 12th

Edition of Standard Methods for the Examination of Dairy Products of the American Public Health Association, and the 10th Edition of Official Methods of Analyses of the Association of Official Agricultural Chemists.

5. Sediment grading of milk and permit suspension procedures for sediment adulteration of milk shall continue in accordance with the Rules and Regulations for the Sediment Grading of Milk, adopted February 1, 1967.

Adopted this 8 day of February, 1971.

S. P. Lehman M.D.
S. P. Lehman, M.D., M.P.H.
Director of Public Health
Seattle-King County Department
of Public Health

Filed February 10, 1971
with the Comptroller
City of Seattle
Comptroller File No. 268949

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington

3 RULE NO. XI *superseded*

4 A RULE relating to and governing food establishments which
5 store, display, offer for sale or sell only fresh whole fruits
and vegetables, and repealing the Rule XI adopted on May 28, 1976.

6 Pursuant to City of Seattle Ordinance #92987, Section 1/, and King County
7 Board of Health Rules and Regulations II, Section 18, the Director of Public
Health does hereby promulgate as follows:

8 SECTION 1. Definitions. The following words and phrases used herein
9 shall mean as follows:

- 10 1) Produce Stand: An approved roadside stand and or similar structure which
11 operates as a food establishment at a fixed location and offers for sale
12 only fresh whole fruits and/or vegetables.
13 2) Mobile Produce Vehicle: An approved vehicle which operates as a food
14 establishment at one or more approved locations and which offers for sale
15 only fresh whole fruits and/or vegetables.

16 SECTION 2. Requirements. As an alternative to compliance with all
17 provisions of Ordinance 92987 as amended, or King County Rules and Regulations
18 II as amended, a Produce Stand or Mobile Produce Vehicle may comply with the
19 following standards:

- 20 1) Each Produce Stand and Mobile Produce Vehicle must have a valid food-
21 service establishment permit posted conspicuously at all times. Each
22 permit is non-transferable and is valid only for the operator and fixed
23 location for which it is issued. The fee shall be that required for a
24 grocery store permit. Except as may be hereafter provided by law, each
25 location at which a Mobile Produce Vehicle operates shall require a
26 separate food service permit.
27 2) All employees and operators shall have valid food and beverage service
28 workers' permits, wear clean outer garments, maintain personal cleanli-
29 ness, and conform to good hygienic practices while on duty.
30 3) Only food which is clean, wholesome, free from spoilage and adulteration
31 shall be sold.
32
33

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

- 4) Only whole fruits and vegetables may be sold and no cutting of fruit such as melons, or sale of cut fruits will be permitted unless all applicable provisions of the food-service ordinance are complied with. This provision is not intended to preclude any necessary trimming of vegetables such as lettuce or cabbage.
- 5) Premises and surroundings shall be kept in a clean, sanitary condition. All equipment and utensils shall be kept clean.
- 6) All fruit and vegetables shall be stored or displayed at least 30 inches above the ground level and in such a manner as to protect food from contamination by splash, foot traffic, dust, animals, or other means.
- 7) Produce may not be displayed unattended or stored overnight except in a clean, completely enclosed rodent-proof vehicle or structure.
- 8) Unsurfaced areas around the vehicle or building shall be graded to drain, and shavings, gravel or other acceptable measures used to reduce dust contamination.
- 9) Garbage and refuse shall be kept in tightly covered, watertight containers until removed and shall be disposed of daily in a place and manner that does not create a public health hazard.
- 10) Liquid waste shall be disposed of in a public sewer or in the absence of a public sewer in a method which complies with the applicable local and state rules and regulations. All plumbing must also comply with such applicable regulations.
- 11) Convenient toilet and handwashing facilities shall be provided for the use of employees within three hundred (300) feet of employee work areas. If such facilities are not located on the premises, the permit applicant must submit to the Health Officer written proof of availability of restroom facilities, including hot and cold running water. Such facilities must be available at all times when the fruit and vegetable establishment is in operation.

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE, IT IS DUE TO THE QUALITY OF THE DOCUMENT.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

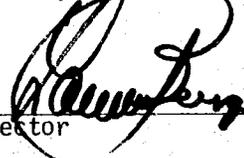
12) Building and site plans for fresh fruit and vegetable food establishments must be submitted to the Health Authority prior to the issuance of a permit where required by local regulations or when the building is of a permanent nature.

13) Notice of violations of this Rule will be in writing. Violations must be corrected within a specified time not to exceed three (3) days. Failure to comply with such notice shall result in the immediate suspension of the establishment permit. Application for reinstatement may be made pursuant to procedures set forth in the Food Code.

SECTION 3. The Rules XI approved on May 28, 1976, and on July 31, 1978 are hereby superseded and repealed. This Rule shall take effect and be in force September 1, 1978 in the City of Seattle, and September 1, 1978 in the remainder of King County.

APPROVED THIS 29 day of August, 19 78.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
SEATTLE, WASHINGTON


Director

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE, IT IS DUE TO THE QUALITY OF THE DOCUMENT.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

Before the Director of the Seattle-King County Department of Public Health,
Seattle, Washington

RULE NO. XII Superseded

A RULE relating to and governing the operation of mobile food units or push carts from which food is served or provided for the public with or without charge.

Pursuant to City of Seattle Ordinance #92987, Section 17; King County Resolution #28938, Section 17; and King County Board of Health Rules and Regulation No. II, Section 18, it is the responsibility of the Seattle-King County Department of Public Health to promulgate rules consistent with the application and enforcement of the City of Seattle-King County Food Code.

THEREFORE, THE FOLLOWING RULE IS HEREBY ADOPTED by the Director of the Seattle-King County Department of Public Health, Seattle, Washington:

SECTION 1. Definitions. A mobile food unit or push cart shall mean an approved movable vehicle from which food is prepared, served or provided for the public with or without charge, and which operates from either a fixed location or a route itinerary.

SECTION 2. General. Mobile food units or push carts shall comply with all of the requirements of the Food Code as referenced above except as otherwise provided in these rules. The Director may impose additional requirements to protect against health hazards related to the conduct of the food service establishment as a mobile operation, may prohibit the sale of some or all potentially hazardous food, and when no health hazard will result, may waive or modify requirements of the Food Code and these Rules relating to physical facilities.

SECTION 3. Temperature Control. Potentially hazardous foods shall be stored and displayed at safe temperatures (45 degrees F. or below, or 140 degrees F. or above, whichever is applicable).

SECTION 4. Restricted Operation. Mobile food units or push carts that serve only food that is prepared, packaged in individual servings, transported and stored under conditions meeting the requirements of the Food Code and these Rules, or beverages or foods such as doughnuts, bagels and uncut raw fruit that are not potentially hazardous and are dispensed from covered urns or other protective equipment which eliminates contact of the food with hands, need not comply with the requirements pertaining to the necessity of

1 water and sewage systems nor to those requirements pertaining to cleaning
2 and sanitization of equipment and utensils if the required equipment for
3 cleaning and sanitization exists at its commissary. Food preparation shall
4 not be permitted on a mobile food unit or push cart which operates under the
5 restricted conditions set forth in this section and which does not provide
6 approved handwashing facilities on the unit. Precooked meat products commonly
7 referred to as hot dogs, weiners, or frankfurters may be prepared on a
8 mobile food-service unit which meets the following requirements:

- 9 a) Has a pressurized hot and cold running water system.
- 10 b) Has an approved hot and cold running water handwashing facility
- 11 c) Has approved waste water holding and storage facilities as
12 specified in Section 7 of these Rules.
- 13 d) Has temperature control facilities capable of maintaining a
14 refrigeration temperature of 45 degrees F. or below and a
15 heating and holding temperature of at least 140 degrees F.
- 16 e) Complies with all other requirements of these Rules and the
17 Food Code for either Restricted or Unrestricted Operation.

18 SECTION 5. Unrestricted Operation. A mobile food unit shall be permitted
19 to prepare and/or serve any type of food or beverage for which required
20 facilities are provided and under conditions which the Director determines
21 do not constitute a health hazard. Required facilities include, but are not
22 limited to, those necessary for food protection, temperature control, water
23 supply, plumbing, waste disposal, handwashing, garbage and refuse disposal,
24 insect, rodent and animal control, lighting and ventilation. For unrestricted
25 food-service operation, a mobile food unit shall meet all requirements of
26 the Food Code and these Rules which are applicable to its operation.

27 For unrestricted operation a mobile food unit shall also meet the
28 following requirements:

- 29 a) All food or beverage equipment on the unit shall bear the
30 National Sanitation Foundation (NSF) seal of approval.

- 1 b) All refrigeration equipment on the unit shall be of an approved
2 mechanical type. The use of either wet or dry ice as a
3 refrigerant is prohibited.
- 4 c) All units shall be inspected and approved by the health
5 authority prior to the issuance of a permit and as often
6 thereafter as the Director may require.
- 7 d) In the case of new or extensively remodeled units, plans
8 shall be submitted to the health authority for approval.

9 SECTION 6. Single-Service Articles. Mobile food units or push carts
10 shall provide only single-service articles for use by the consumer.

11 SECTION 7. Water System. A mobile food unit requiring a water system
12 shall have a potable water system under pressure. The system shall be of
13 sufficient capacity to furnish enough hot and cold water for food preparation,
14 utensil cleaning and sanitation, and handwashing, in accordance with the
15 requirements of the Food Code and this Rule. The water inlet shall be
16 located in such a position that it will not be contaminated by waste discharge
17 road dust, oil, or grease, and it shall be kept capped when not being filled.
18 The water inlet shall be provided with a transition connection of a size or
19 type that will prevent its use for any other service. All water distribution
20 pipes or tubing shall be constructed and installed in accordance with the
21 requirements of applicable plumbing regulations and this Rule.

22 SECTION 8. Waste Retention. If liquid waste results from operation of
23 a mobile food unit, the waste shall be stored in a permanently installed
24 retention tank that is of at least 15 percent larger capacity than the water
25 supply tank. Liquid waste shall not be discharged from the retention tank
26 when the mobile food unit is in motion. All connections on the vehicle
27 servicing mobile food unit waste disposal facilities shall be of a different
28 size or type than those used for supplying potable water to the mobile food
29 unit. The waste connection shall be located lower than the water inlet
30 connection to preclude contamination of the potable water system.

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE,
IT IS DUE TO THE QUALITY OF THE DOCUMENT.

1 SECTION 9. Commissary. Mobile food units or push carts shall operate
2 from a commissary or other fixed food service establishment and shall report
3 at least daily to such location for all supplies and for all cleaning and
4 servicing operations. The commissary or other fixed food service establishment
5 used as a base of operation for mobile food units or push carts, shall be
6 constructed and operated in compliance with the requirements of the Food
7 Code and this Rule.

8 SECTION 10. Servicing Area and Operations.

- 9 a) A mobile food unit servicing area shall be provided and shall
10 include at least overhead protection for any supplying, cleaning,
11 or servicing operation. Within this servicing area there shall be
12 a location provided for the flushing and drainage of liquid wastes
13 separate from the location provided for water servicing and the
14 loading and unloading of food and related supplies. This servicing
15 area will not be required where only packaged food is placed on
16 the mobile food unit or push cart or where mobile food units do
17 not contain waste retention tanks.
- 18 b) The surface of the servicing area shall be constructed of smooth,
19 non-absorbent material such as concrete or machine-laid asphalt,
20 and shall be maintained in good repair, kept clean, and be graded
21 to drain.
- 22 c) The construction of the walls and ceilings of the servicing area
23 is exempted from the provisions of the Food Code.

24 SECTION 11. Servicing Operations.

- 25 a) Potable water servicing equipment shall be installed according to
26 applicable regulations and shall be stored and handled in a way
27 that protects the water and equipment from contamination.
- 28 b) The mobile food unit liquid waste retention tank, where used,
29 shall be thoroughly flushed and drained during the servicing
30 operation. All liquid waste shall be discharged to a sanitary
31 sewage disposal system in accordance with applicable regulations.

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE,
IT IS DUE TO THE QUALITY OF THE DOCUMENT.

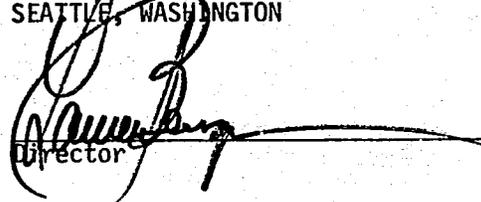
1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 12. Repeal of Previous Rules. These Rules supersede and replace the Rules and Regulations governing mobile restaurants adopted September 14, 1970, and food carts adopted August 6, 1974, both of which are hereby repealed.

SECTION 13. Effective Date. This Rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and thirty (30) days after the date of filing with the Clerk of the King County Council.

APPROVED THIS 8th day of November, 19 76.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
SEATTLE, WASHINGTON



Director

A public hearing was held on this Rule on October 27, 1976, at 1:00 p.m. in Room 400, King County Courthouse, Seattle, Washington, after proper advertisement.

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE. IT IS DUE TO THE QUALITY OF THE DOCUMENT.



King County State of Washington
John D. Spellman, *County Executive*

Lawrence Bergner, M.D., M.P.H., *Director*
Department of Health

1500 Public Safety Building
Seattle, Washington 98104
(206) 625-2161

MEMORANDUM

TO: Mr. E. L. Kidd, Comptroller
City of Seattle Comptroller's Office

FROM: Ms. Susan C. Baugh, Administrative Aide *SB*

DATE: December 6, 1976

SUBJECT: Official Filing of Health Department Rules

Attached are three Seattle-King County Health Department Rules which require filing with your office. Rule No. XII provides regulations for the operation of mobile food units or push carts, Rule No. XIII provides regulations for the introduction of corrosion-prevention chemicals into potable hot water systems, and Rule No. XIV provides sanitation standards for ear-piercing establishments. Authority for the promulgation of these rules may be found under City of Seattle Ordinance #92987, Section 17; City of Seattle Ordinance #103095, Section 7; and City of Seattle Ordinance #104301, Section 5.01.040, respectively.

I would appreciate your assistance in filing the approved rules and notifying this office of the numbers assigned to the documents by the Comptroller's Office.

SB

Attachments

*Rule XII supersedes previous Rules contained in
279715.
CF-~~275717~~.*

DEC 11 1976

DEC 8 1976

FILED
DEC 8 1976

Seattle-King County Department of Public Health

RULES AND REGULATIONS GOVERNING FOOD CARTS

Promulgated under the Authority of Section 7 of Ordinances 92987 and 28938.

Definition Food cart shall mean an approved movable facility from which food is served or provided for the public with or without charge and is prepared and/or packaged in individual portions at a fixed food-service establishment under a valid operating permit.

The requirements for a food cart shall be as follows:

- 1) Each food cart must have a valid food-service establishment permit posted on the cart.
- 2) The cart must be of an approved type, acceptable to the Health Authority, based on his determination as to conformance with appropriate standards and good public health practice.
- 3) Food carts must comply with all the provisions of the food-service ordinance which are applicable to their operation.
- 4) The preparation of food in or on a food cart shall be prohibited. All food must be obtained from a commissary or a food-processing establishment operated under a valid food-service establishment permit.
- 5) During transportation of food from a commissary or food-processing establishment, all food shall be completely wrapped, packaged or covered so as to be protected from contamination.
- 6) When unwrapped doughnuts or bagels are displayed they shall be protected against contamination from customers and other sources by effective easily cleanable cabinets, display cases or containers. Tongs, forks, or papers shall be used by employees to minimize manual contact with food.
- 7) Only individually prepackaged foods, with the exception of bagels and doughnuts, may be served from a food cart. Raw fruit which has not been cut may also be sold.
- 8) Potentially hazardous foods as defined by Ordinance No. 92987 will not be served from food carts unless specific permission is obtained from the Health Authority for the service of such foods, as well as approval of facilities capable of maintaining the required temperatures. All potentially hazardous food shall be maintained at 45° F. or below or 145° F. or above until served.
- 9) All employees and operators shall wear clean outer garments, maintain a high degree of personal cleanliness, and conform to good hygienic practices while on duty.

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE, IT IS DUE TO THE QUALITY OF THE DOCUMENT.

- 10) All employees and operators shall have valid food and beverage service workers permits.
- 11) Food carts shall be operated at a fixed location acceptable to the Health Authority and other applicable authorities.
- 12) Operators of food carts shall submit to the Health Authority written proof of availability of restroom facilities including hot and cold running water conveniently accessible within 100 feet of the food cart at all times and acceptable to the Health Authority. Such facilities must be available at all times when the food cart will be in operation.
- 13) These Rules and Regulations supersede and replace the Rules and Regulations governing Food Carts adopted April 26, 1973, and filed May 1, 1973, under Comptroller File No. 275717, which are hereby repealed.

Adopted this sixth day of August, 1974.



Lawrence Bergner, M.D., M.P.H.
Director of Public Health
Seattle-King County Department of
Public Health

Filed
with the Comptroller
City of Seattle
Comptroller File No.

SEATTLE-KING COUNTY DEPARTMENT OF PUBLIC HEALTH
RULES AND REGULATIONS FOR CONSTRUCTION AND INSTALLATION
OF SEWAGE WASTE DISPOSAL SYSTEMS

Revised October, 1971 *Superseded*

Promulgated under the authority of Section 2 of King County Ordinance #931 and Section 7.08.020 of Seattle Ordinance #90181

SECTION 1. BUILDING SEWER.

- A. Pipe used for construction for a building sewer beyond the building plumbing shall be a minimum of four inches inside diameter and of cast-iron vitrified-clay, concrete or plastic which complies with the current U. S. Department of Commerce Commercial Standards for the particular pipe involved or of asbestos-cement or plastic approved by the Seattle-King County Department of Public Health.
- B. Construction of the building sewer line shall be such as to secure water-tight joints and it shall be on a grade of not less than 1/8 inch per foot.
- C. No T's or 90-degree ells shall be permitted in the building sewer line and all 45-degree ells shall have accessible cleanouts.
- D. Building sewers of 4-inch diameter shall have cleanouts installed at intervals of not more than 50 feet and sewers of 6-inch diameter and larger shall have cleanouts installed at intervals of not more than 100 feet.

SECTION 2. SEPTIC TANK.

- A. Before septic tanks or grease traps may be manufactured, constructed or sold on a commercial basis for installation in areas under the jurisdiction of the department, plans must be submitted and approved by the Director of Public Health. Such plans shall show all dimensions, reinforcing, structural details and other pertinent data as may be required. Approval may not be construed or used in any manner to imply endorsement of a product by the department. Upon approval by the Director, the plans will be assigned an official number. Plans shall also be submitted for individual, built-in-place septic tanks.
- B. No pre-cast septic tank shall be installed on a commercial basis except those which have been clearly and legibly marked on the upper surface of the lid showing the number assigned by the Director.
- C. No metal septic tanks shall be manufactured or sold for installation or installed in areas under the jurisdiction of the department except those which comply with the current Commercial Standards of the U. S. Department of Commerce and carry the label of Underwriters Laboratories.

71 NOV 22 PM 1:16

FILED
CITY OF SEATTLE

- D. Liquid Capacity: Septic tanks installed for single family residential or commercial use, whether they are installed singly, in series or in a divided system, must be designed according to waste load and in no case shall have a total capacity of less than 900 gallons except by written permission of the Director of Public Health.
- E. No septic tank or septic tank compartment may be installed in areas under the jurisdiction of this department which has less than 250 gallons liquid capacity.
1. When the anticipated daily waste load is more than 500 gallons, but not more than 1,500 gallons, the minimum liquid capacity of the tank shall be one and one-half times the anticipated load.
 2. When the anticipated daily waste load is more than 1,500 gallons the minimum liquid capacity of the tank shall be 75 percent of the anticipated load plus 1,125 gallons.
 3. The liquid depth of any tank or compartment thereof shall be not less than 48 inches nor shall a liquid depth greater than seventy-two inches be considered in determining septic tank capacity.
 4. Septic tanks with a liquid capacity of more than 1,000 gallons shall have at least two compartments.
 5. When multi-compartment tanks or two or more tanks in series are used, the primary compartment or tank shall not have a liquid capacity of less than 500 gallons or less than two-thirds of total liquid capacity, whichever is greater.
 6. The minimum liquid capacity of a tank receiving intermittent use shall be determined from the maximum expected daily waste load.
 7. When the anticipated daily waste load is more than 14,500 gallons, a disposal system other than septic tank and drainfield shall be employed.
 8. The connection of a guest house, trailer or garage apartment to a system designed for a single family residence shall not be permitted.
- F. Construction of septic tank may be manufactured or sold for installation, or installed which does not comply with the following standards:
1. Septic tanks shall be constructed of sound and durable material not subject to excessive corrosion or deterioration and shall be watertight and constructed to prevent the entrance of rain water, surface drainage or ground water.
 2. Septic tanks must be provided with a manhole (minimum dimension - 18 inches) or removable cover for each compartment for septic tank inspection and sludge removal, the inlet and outlet devices shall have removable covers or properly placed manholes with a minimum diameter of 6 inches, and the manhole cover or inlet and outlet covers shall have adequate handles.

3. In each septic tank or septic tank compartment, the inlet baffle or submerged pipe shall extend approximately six inches below the liquid surface and above the liquid surface at least to the crown of the inlet sewer.
4. In each septic tank or septic tank compartment, the outlet baffle or submerged pipe shall extend below the liquid level a distance approximately equal to 28% to 40% of the liquid depth, and these baffles or pipes shall extend at least 6 inches above the liquid level to provide for scum storage.
5. Septic tanks shall have at least one inch between the under side of the top of the tank and top of inlet and outlet pipe or baffles to allow the required ventilation of the tank and disposal field through the main building vent stacks.
6. The invert of the inlet pipe in each septic tank or septic tank compartment must be at least three inches above the outlet invert.

G. Location of Septic Tank

1. No septic tank shall be located closer than five feet to a building line or property line.
2. No septic tank shall be located under paving unless the manhole and inspection holes are extended up through the paving and the manhole is equipped with a locking-type cover.
3. No septic tank manhole shall be located more than 24 inches below the finished grade.
4. No septic tank or other receptacle for human excrement shall be constructed, maintained, or used which directly or indirectly discharges upon the surface of the ground, or into any waters of the state either directly or indirectly, unless the contents of such sewage waste disposal system or receptacle for human excrement are subjected to some recognized treatment approved by the Seattle-King County Department of Public Health.

SECTION 3. DISTRIBUTION OF EFFLUENT.

- A. No sewage waste disposal system shall be constructed or installed which does not provide at the head of each disposal field of 100 feet or more in total length, a distribution box of sufficient size to accommodate the field lateral lines. There shall be at least two lines.
- B. No distribution box shall be manufactured, sold or installed which is not constructed of durable, watertight materials and which is not equipped with an adequate removable cover.

Page 4.

- C. No distribution box shall be installed which does not provide equal flow of effluent to all outlets. The distribution box shall be set on stable soil or otherwise supported to prevent misalignment.
- D. No distribution box shall be constructed or installed wherein the inlet invert is less than one inch above the level of the outlet inverts, nor shall the outlet inverts be less than two inches above the floor of the distribution box.
- E. No distribution box shall be installed which does not provide at least 30 inches of four-inch tightline from each outlet. There shall be no filter material within 36 inches of the distribution box.
- F. No pump, siphon or other effluent lifting or dosing device shall be installed which is not approved by the Seattle-King County Department of Public Health.

SECTION 4. SUBSURFACE DISPOSAL FIELD.

- A. No subsurface field of 100 feet or more in total length shall be installed unless each field lateral line is connected separately to a distribution box nor any lines be subdivided unless the effluent is forced into the lines by means of pumps or other devices which have been individually approved in writing by the Director.
- B. No disposal field shall be constructed unless there has first been actual percolation tests conducted on the site and in a manner as described elsewhere to determine the required length of tile field.
- C. No disposal field of more than 500 feet in total length shall be installed which is not a part of a dosing-type system.
- D. No disposal field of more than 1,000 feet in total length shall be installed which is not provided with two dosing devices, each serving one-half of the disposal field.
- E. No system of effluent distribution using pumps or other dosing devices shall be permitted which does not limit the dosage at each pumping interval to a maximum of 75% and a minimum of 60% of the capacity of the draintile, nor shall such dosages exceed a time interval of ten minutes.
- F. No disposal field shall be installed in which all trenches are not of the same approximate length.
- G. No disposal field shall be installed or located which does not comply with the following standards. All of the following clearance minimums shall be measured from the nearest edge of the trench except #17, which shall be measured between the drainfield lines.

1. Minimum distance from building foundations shall be not less than ten feet.
2. Minimum distance from the septic tank and property lines shall be not less than five feet.
3. Minimum distance from lakes, rivers, creeks, streams*, or wells shall not be less than one hundred feet.**
4. Minimum distance from public bathing areas shall be 100 feet on either salt or fresh water.**
5. Minimum distance from salt water shall be fifty feet.**
6. Maximum length of individual lines shall not exceed 100 feet unless effluent is forced into the lines by means of siphoning or pumping devices.
7. Minimum bottom width of trenches shall be 24 inches. Trench width in excess of 24 inches may not be used in computation of absorption area except by permission of the Director.
8. Minimum depth of not less than one foot of permeable soil below bottom of trench.

*NOTE: A stream is considered to be any open flow of water in channels, trenches or ditches which discharges to a creek, river, lake or other State waters.

**NOTE: If, in the judgment of the Director, the minimum distance is not sufficient to prevent pollution of the lake, river, creek, stream, bathing beach or well, a greater set back may be required.

9. Minimum grade of the bottom of drainfield trenches and drainfield lines shall not be less than 2 inches per 100 feet.
10. Maximum grade of the bottom of drainfield trenches and drainfield lines shall not exceed six inches per 100 feet.
11. Maximum depth of cover over drainfield lines including the two inches of filter material shall not exceed 24 inches except by special permission of the Director.
12. Minimum depth of cover over filter material shall not be less than six inches.
13. Minimum depth of filter material under drainfield lines shall be not less than six inches.
14. Minimum distance from interceptor drains, footing drains, cut banks or open ditches shall not be less than 15 feet. Where the bottom of such drain, or bank, or ditch is below the level of the drainfield trench, sufficient distance shall be maintained to prevent effluent from surfacing or polluting such drains or ditches.

15. The amount of filter material over drainfield lines shall be not less than two inches.
 16. Filter material shall be washed gravel - size 3/8 inch to 1 1/2 inches.
 17. Minimum distance between drainfield lines shall be not less than six feet except that whenever average percolation rates exceed 10 min/inch, the minimum distance between tile lines shall be eight feet.
 18. Minimum diameter of disposal drainfield shall be not less than four inches.
 19. Minimum width of open joints between lengths of tiles shall be not less than 1/4 inch, nor more than 1/2 inch.
- H. No disposal field shall be installed unless all open joints are protected, on top, by strips of asphalt-treated building paper at least ten inches long and three inches wide.
 - I. No disposal field shall be installed unless all bends and one length of tile at each end of the bend are rigidly cemented together.
 - J. No disposal field shall be installed unless grade boards set straight and true, securely staked in the bottom of the trench, shall be provided for the full length of all drainfield lines in the center of the trench.
 - K. No disposal field shall be installed which requires a change in grade and earth cover unless terracing is affected by the construction of a suitable brick or concrete drop box or by use of bell tile with cemented or rubber joints. Such installation shall have an earth dam 24 inches thick preceding terracing.
 - L. No disposal system shall be installed unless the pipe lines between the septic tank and the distribution box, under paved areas, and within ten feet of any buildings, shall be constructed of vitrified-clay, concrete, plastic, or cast-iron pipe laid with water-tight joints which complies with current standards of the U. S. Department of Commerce, or asbestos-cement approved by Seattle-King County Department of Public Health.
 - M. No disposal field shall be installed which, after installation of the gravel over the tile, is not then covered with newspapers, shavings or other suitable material before backfilling.
 - N. No disposal field shall be constructed, maintained, or used which directly or indirectly discharges upon the surface of the ground, or into any waters of the State either directly or indirectly unless the effluent from such disposal field is subjected to some recognized treatment approved by the Seattle-King County Department of Public Health.
 - O. No disposal field shall be installed under driveways, roadways, paved areas or under areas subject to vehicular traffic except by permission of the Director.

- P. No disposal field and septic tank system shall be constructed, maintained or used wherein the plumbing fixtures draining to the system are not supplied with water under pressure from an approved source. If water is to be provided from a private well, a recorded protective covenant shall be required prohibiting, within 100 feet of the well, any of the following: cesspools, sewers, privies, septic tanks, drainfields, or any other receptacles for the disposal of sewage.
- Q. Drainfield lines within five feet of a water line shall be closed joint without filter material.
- R. Pipe used for construction of drainfield lines shall be a minimum of 4 inches inside diameter and constructed of vitreous clay, concrete, or plastic approved by Seattle-King County Department of Public Health.

SECTION 5. AS-BUILT PLANS.

Whenever a designer or engineer is notified by an installer or owner that a system is completely installed, the designer shall immediately notify the Health Department. A completely scaled and dimensioned as-built plan of the approved sewage disposal system shall be prepared in triplicate by the designer of the system on forms provided by the Director. These forms shall then be signed by the designer and within ten days all three copies shall be forwarded with one copy of the Sewage Disposal Permit to the Director of Public Health. Whenever a designer or engineer disapproves a system, he shall immediately notify the Health Department in writing or by calling the district sanitarian or supervisor involved.

The following plan details will be required.

1. Location of the essential components of the sewage disposal system including all plumbing stub outlets, closed-joint tile between building and septic tank, septic tank, closed-joint tile between septic tank and distribution box, distribution box, and all drainfield lines. The length of each individual drainfield line shall be shown as well as the total number of lineal feet of drainfield line. The location of any unusual construction features such as drops (in the drainfield lines) must be clearly indicated and distances between any drainfield lines and the edges of any cuts, banks, terraces, foundations, property lines, lakes, streams, wells, driveways, waterlines, walks or fills shall be given in feet.
2. Location, size, shape, and placement of the building on the building site showing its relation to the sewage disposal system and to any easements, underground oil storage tanks, water service supply lines, and property lines.
3. Location, direction of flow, and discharge point of all ground or surface water interception drains.
4. Orientation of drawing with north direction by arrow.

5. Clearly indicated scale. Recommended scale is one inch equals twenty feet. Scales utilizing ratios in excess of one inch equals thirty feet are not acceptable.
6. The relative elevations of the plumbing stub outlet, the outlet invert of the septic tank, the outlet inverts of the distribution box, and the finished ground grade of the drainfield area may be required at the discretion of the Director of Public Health.

SECTION 6. PERCOLATION TEST AND SOIL LOG INSTRUCTIONS.

REQUIREMENTS FOR INDIVIDUAL SEWAGE DISPOSAL SYSTEMS*

Soil Log:

1. A log of the soils must be submitted which will show soil types encountered in the drainfield at least one foot below the level of the bottom of the proposed drainfield trench or a minimum of four feet below the final grade, whichever is deeper. The log must describe soil type and depth of each type. Classification may be in general terms such as loose sand, cemented sand, sandy silt, silt clay, silt, clay hardpan, claypan, rock etc. or classification may be in specific terms such as "Alderwood gravelly loam" or "Buckley clay loam" as described in U. S. Department of Agriculture soil map.
2. Soil logs for single family residences must be made from two or more testholes located in representative parts of the drainfield area and must be separated by at least 20 feet. The size of the hole is relatively unimportant, but should be of sufficient diameter for the observer to obtain representative samples from the soil profile and determine color, texture, structure, and, in addition, elevation of water table if it is encountered. Drainfield areas larger than for single family residences must have at least one soil log for every 1,500 square feet and in no case shall there be less than two soil logs.
3. Requirements for approval include a minimum depth in the drainfield of four feet of permeable soil overlying any impermeable layer, any cemented layer or overlying the ground water table, or the elevation of ground water during the wet season. Where conditions permit this minimum depth may be attained with the use of permeable cover material not to exceed 18 inches; provided, under no condition shall there be less than 30 inches of original permeable soil overlying any impermeable layer or ground water table and in no case shall a system be designed wherein the drainfield or filter material is located in the cover material.

Percolation Test:

4. Number and locations of Tests: A minimum of three percolation tests, in addition to the soil log holes, and more if needed, to reveal representative conditions, shall be made in separate test holes spaced uniformly over the proposed drainfield site. Drainfield areas larger than for

single family residences must have at least one percolation test on every 1,500 square feet and in no case shall there be less than 3 percolation tests. Percolation tests shall be run in the existing undisturbed soil and shall not be less than 18 inches deep in the actual drainfield area.

5. Type of Test Hole: Dig or bore the holes with horizontal dimensions of from 4 to 12 inches, and vertical sides to the depth of the proposed absorption trench.
6. Preparation of the Test Hole: Carefully scratch the bottom and sides of the hole in order to remove any smeared soil surfaces and to provide a natural soil interface into which water may percolate. Remove all loose material from the hole. Add two inches of coarse washed sand or fine gravel to protect the bottom from scouring and sediment.
7. Saturation and Swelling of the Soil: Fill the hole with clear water to a minimum depth of 12 inches over the gravel. Keep water in the hole, by re-filling if necessary, for at least four hours and preferably overnight. If soil, other than loose sand, has a dry appearance when hole is initially dug, soil must be allowed to swell overnight after soaking period to permit it to approach the condition it will be in when system is operating. If soil was initially wet to saturation, proceed as in Item 8 after the four hours of soaking.
8. Percolation Rate Measurement: After saturating the soil and permitting it to swell, adjust depth of water in the test hole to 6 inches over the gravel. From a fixed reference point, measure the drop in water level over a 30 minute period, refilling 6 inches over the gravel if necessary. This drop in 30 minutes is used to calculate the percolation rate (time required in minutes for water to fall one inch).
9. Where poor soil conditions prevail or where there is evidence of high winter water table, percolation tests may not be accepted except during the wet season.
10. Where generally poor soil conditions exist, the area may be designated a "Special Review Area," wherein soil investigations and percolation studies will be accepted only if performed with a representative of the Health Department present. The amount of investigation and the number of percolation tests and soil logs necessary to yield representative information will be determined by the department representative.
11. Percolation Rate and Required Absorption Area for Single Family Dwellings.*

Average Percolation Rate in Min/Inch	Lineal Feet 2 Foot Wide Trench
2 or less.....	130
3.....	150
4.....	175
5.....	190
6.....	210
7.....	230
8.....	240
9.....	250
10.....	265

When the average percolation rate exceeds 10 minutes per inch, special permission must be obtained from the Director of Public Health before property may be developed with the use of a septic tank system.

12. Percolation Rate and Required Absorption Area for Commercial Buildings.

A. Obtain daily flow estimate by one of the following methods:

1. Determine average water meter readings from similar establishments and add a minimum safety factor of 25 percent, if not listed on page 11.
2. Use the figures given in the table on page 11. Then refer to table on page 12 for rate of sewage application in gal/sq. ft./day.

* The minimum size lot which may be developed with the use of a septic tank system shall be 9,600 square feet. On existing plats with lots smaller than 9,600 square feet, individual sewage disposal systems may be approved if the soil conditions are good and the percolation rate is 2 minutes per inch or less, and if the lot is large enough for expansion of the drainfield in case of failure, (to be determined by the Director). In no case shall any lot less than 7,200 square feet in area be developed with an individual sewage disposal system.

Type of Establishment	Gallons per Person per day
Multiple Family Dwellings (per person - 2 per bedroom)	100
Factories, Office Buildings, etc. (add 100 gallons/day for each utility sink per shift)	35
Restaurants (estimate patrons per day and add number of employees)	15
Taverns	15
Mobile Home Parks (figure minimum of 3 persons per lot) independent	100
Mobile Home Parks (figure minimum of 3 persons per lot) dependent	50
Resort Camps (night and day) with limited plumbing	35
Luxury Camps	50
Work or Construction Camps	50
Day Camps (no meals served)	10
Swimming Pools and Bathhouse (Sanitary facilities only)	10
Clubhouse (per resident member)	100
Clubhouse (per non-resident member with kitchen)	50
Clubhouses (per non-resident member without kitchen)	50
Motels (figure 2 persons per bed space)	50
Drive-In Theaters (per car space)	10
Theaters (per auditorium seat)	5
Airports (per passenger)	5
Retail Stores (per toilet room for customer use)	400
Retail Stores (per employee per shift - add 100 gallons/day for each utility sink)	35
Service Stations (per vehicle served)	10
Church without kitchen (Seating Capacity)	5
Church with kitchen (seating capacity)	15
Travel Trailer Parks (without sewer and water hookups - with central toilets and showers - per space)	50
Travel Trailer Parks (with sewer and water hookups - with central toilets and showers - per space)	100
Boarding House	50
Campground (with Central Comfort Station - with flush toilets and showers - per space)	50
Campground (with central comfort station - without showers - per space)	25
Picnic Parks (flush toilets only - per person)	5
Picnic Parks (with flush toilets - bathhouse and showers - per person)	10

The use of septic tank systems for Schools, Hospitals, Laundries, and other large volume establishments shall not be permitted, except by special permission of the Director.

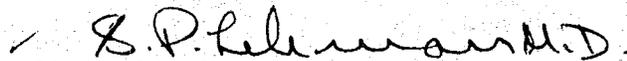
B. For Commercial Buildings, use the following table:

<u>Percolation Rate (Time in minutes for Water to fall one inch)</u>	<u>Maximum rate of sewage application (gallons per square foot of absorption area per day)</u>
2 or less.....	3.5
3.....	2.9
4.....	2.5
5.....	2.2
10.....	1.6

NOTE: A minimum of 200 square feet of absorption area is required in all commercial systems with trench widths greater than 24 inches excluded from computation of the total absorption except by special permission of the Director

(See Item 11 for percolation rates over 10 minutes per inch)

Adopted this first of November 1971



Signed S.P. Lehman, M.D., M.P.H.
Director of Public Health
Seattle-King County Health Department

Filed _____
with the Comptroller
City of Seattle
Comptroller File No. _____

SEATTLE KING COUNTY DEPARTMENT OF PUBLIC HEALTH

RULES AND REGULATIONS FOR TEMPORARY FOOD-SERVICE ESTABLISHMENTS

Promulgated under the Authority of Section 17 City of Seattle Ordinance #92987 and King County Resolution No. 28938.

Temporary food-service establishment shall mean any food-service establishment which operates at a fixed location for a temporary period of time, not to exceed two weeks, in connection with a fair, carnival, circus or public exhibition.

1. Any person desiring to operate a temporary food-service establishment shall make written application for a permit on forms provided by the health officer. Such application shall include: the applicant's full name, post office, address and telephone number and whether such applicant is an individual, firm, or corporation, and, if a partnership, the names of the partners, together with their addresses and phone numbers shall be included; the location and type of the proposed food-service establishment; and the signature of the applicant or applicants. It shall also include the beginning and ending dates of the proposed operation.
2. Permits for temporary food-service establishments shall be issued for a period of time not to exceed 14 days.
3. Violations must be corrected within a specified period of time not to exceed 24 hours. Failure to comply with such notice shall result in immediate suspension of the permit.
4. Due to the nature, location, and variety of conditions surrounding the operation of temporary food-service establishments, it may not be possible to provide certain physical facilities required for "permanent" establishments. Therefore, it may be necessary to restrict the types of food sold or the methods by which they are served, to modify procedures and facilities and to impose additional requirements.
5. For unrestricted food-service operations, a temporary food-service establishment shall meet fully the requirements of a "permanent" food-service establishment.
6. For restricted food-service operations, when in the opinion of the health officer, no imminent hazard to the public health will result, temporary food-service establishments which do not fully meet the requirements of Section 2 through 6 may be permitted to operate as covered by the additional or modified requirements set forth below.
 - A. The preparation of potentially hazardous food, such as cream-filled pastries, custards and similar products; and meat, poultry, and fish in the form of salad or sandwiches shall be prohibited: Provided, that this prohibition shall not apply to hamburgers, frankfurters, and other food which, prior to service requires only limited preparation, such as seasoning and cooking: and Provided further, that this prohibition shall not apply to any potentially hazardous food which is obtained in individual servings, is stored in approved facilities which maintain such food at safe temperatures, and is served directly in the individual, original container in which it was packaged at a commercial food establishment. Foods prepared in the home shall be prohibited.

Supervised -
See Rule 22

Supervised

RULES AND REGULATIONS FOR TEMPORARY FOOD-SERVICE ESTABLISHMENTS

Page -2-

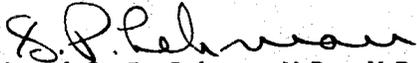
- B. Ice which will be consumed, or which will come into contact with food, shall be obtained from an approved source in chipped, crushed, or cubed form. Such ice shall be obtained in single service, closed containers of an approved type, and shall be held therein until used.
- C. Wet storage of packaged food and beverage shall be prohibited: Provided, that wet storage of pressurized containers of beverages may be permitted when: (1) the water contains at least 50 ppm of available chlorine; and (2) the iced water is changed frequently enough to keep both the water and container clean. Food shall be protected from rodent and insect contamination.
- D. Food-contact surfaces of food-preparation equipment such as grills, stoves, and work tables shall be protected from contamination by customers and dust. Where necessary, effective shields shall be provided. Equipment shall be installed in such a manner that the establishment can be kept clean, and so that food will not become contaminated. The establishment must be located in a relatively dust-free area or action taken to keep the dust to a minimum. This may necessitate covering the ground around the establishment with wet sawdust or similar material.
- E. Toilet facilities must be available for all employees.
- F. In establishments that prepare potentially hazardous food as provided under A, or sell any such food that has not been prepackaged at a commercial establishment, a two-compartment sink with hot and cold running water of sufficient size to immerse the largest utensil used, shall be provided. An adequate supply of water for cleaning and handwashing shall be maintained.
- G. Liquid waste which is not discharged into a sewerage system shall be disposed of in a manner approved by the health officer and in such a manner as not to create a public health hazard or nuisance condition.
- H. Adequate facilities shall be provided for employee handwashing. Such facilities may consist of a pan, water, soap, and individual paper towels in establishments preparing no potentially hazardous foods. In an establishment where potentially hazardous food is prepared, a handbasin with hot and cold running water must be provided.
- I. Floors within the establishment shall be of tight wood, asphalt, or other cleanable material.
- J. Preparation and serving areas shall have cover or roofing sufficient to shed rain and provide adequate windbreak.
- K. All workers must have food and beverage service workers' permits.
- L. All employees shall wear clean outer garments, maintain a high degree of personal cleanliness, and conform to hygienic practices while on duty.

RULES AND REGULATIONS FOR TEMPORARY FOOD-SERVICE ESTABLISHMENTS

Page -3-

- M. Each stand must provide at least one refuse container. Refuse must be removed as often as necessary to prevent overflow, and at least once a day. Covers shall be provided whenever rodents are a problem.
- N. Potentially hazardous food shall be held at 45°F. or below, or 140°F. or above at all times except during preparation or serving.
- O. Any other requirement or restrictions deemed necessary by the health officer to protect the public health in view of the particular nature of the food-service operation shall be met.

Adopted this 14th of Sept 1970


Signed S. P. Lehman, M.D., M.P.H.
Director of Public Health
Seattle-King County Health Department

filed _____
with the Comptroller
City of Seattle
Comptroller file No. _____

IT IS DUE TO THE QUALITY OF THE DOCUMENT.

SEATTLE KING COUNTY DEPARTMENT OF PUBLIC HEALTH

RULES AND REGULATIONS FOR FOOD DEMONSTRATIONS

Promulgated under the Authority of Section 17 City of
Seattle Ordinance No. 92987 and King County Resolution
No. 28938. *Superseded*

* Food Demonstration shall mean serving without cost, any sample or small portion of food, drink, or food product for consumption within a food-service establishment or in an area within a food-service establishment where food is not routinely served for consumption on the premises.

1. Any company or agency conducting a food demonstration must have a valid food demonstration permit.
2. All food demonstrations must be held within a food-service establishment to which a valid permit has been issued.
3. The food or drink demonstrated must be from an approved source.
4. The preparation of food or drink on the premises of a grocery type food-service establishment is prohibited, except in an area approved by the health officer for that specific purpose.
5. Food or drink may be demonstrated in a grocery type food-service establishment provided the following conditions are met:
 - a. Toilet and handwashing facilities, including hot and cold running water, soap, and individual towels must be available in every establishment in which a demonstration is held.
 - b. Each person engaged in handling food or drink in a food demonstration must be able to show a valid Food and Beverage Service Workers' Permit.
 - c. A sufficient number of containers in which the public may discard wastes from demonstrations must be provided. They must be watertight for liquid or moist wastes.
 - d. The following food or drink protective measures must be strictly observed:
 1. The food or drink must be taken by the person demonstrating from original packages or from clean containers which are free from breaks, corrosion, open seams, cracks, chipped places; and are otherwise suitable for the purpose.
 2. Potentially hazardous foods must be served within thirty (30) minutes after preparation or kept at temperatures 140°F. or above or 45°F. or below.
 3. Portions must be separated in such a way that patrons will not contact portions to be served to others.

From Section 1. "Definitions" of the Food Service Sanitation Ordinance.

RULES AND REGULATIONS FOR FOOD DEMONSTRATIONS

Page -2-

4. A person holding a valid Food and Beverage Service Workers' Permit must be present at all times during the offering of food or drink to the public.
5. A food demonstration shall not be used as a general trade stimulant but only for advertising a specific product.
6. The Health Department must be notified by phone of the location of the demonstration at least three (3) days prior to the time of demonstration. These notifications can be made either by the demonstrating firm or the manager of the food-service establishment in which the demonstration will be held. This notification shall consist of:
 - a. Name of company to which the demonstrating permit has been issued.
 - b. Address at which the demonstration will take place.
 - c. Kind of food or drink to be demonstrated.
 - d. The time of the demonstration.

Adopted this 14th of Sept 1970

S. P. Lehman M.D.
Signed S. P. Lehman, M.D., M.P.H.
Director of Public Health
Seattle-King County Health Department

filed _____
with the Comptroller
City of Seattle
Comptroller file No. _____

SEATTLE-KING COUNTY DEPARTMENT OF PUBLIC HEALTH

RULES AND REGULATIONS GOVERNING MOBILE RESTAURANT

Promulgated under the Authority of Section 17, City of Seattle Ordinance No. 92987 and King County Resolution No. #28938. *Superseded*

Definition: Mobile restaurant shall mean an approved vehicle from which food is served or provided for the public with or without charge and is prepared and packaged in individual portions at a fixed food-service establishment under a valid operating permit.

The requirements for a mobile restaurant shall be as follows:

1. Each mobile restaurant must have a valid food-service establishment permit posted on the vehicle.
2. The vehicle must be of an approved type, acceptable to the health officer, based on his determination as to conformance with appropriate standards and good public health practice.
3. Mobile restaurants must comply with all the provisions of the food-service ordinance which are applicable to their operation.
4. The preparation of food in a mobile restaurant with the exception of popcorn, cotton candy, coffee and tea shall be prohibited. All food must be obtained from a commissary or a food-processing establishment operated under a valid food-service establishment permit.
5. During transportation of food from a food-service establishment, all food shall be completely wrapped or packaged so as to be protected from contamination.
6. Only individually pre-packaged foods, with the exception of doughnuts and food prepared in the vehicle as allowed under item 4, may be sold from a mobile restaurant.
7. Potentially hazardous foods must be kept at 45°F. or below, and 140°F. or above while transported, stored, or on display.
8. All employees shall wear clean outer garments, maintain a high degree of personal cleanliness, and conform to hygienic practices while on duty.
9. All employees shall have valid food and beverage service workers permits.
10. Operators of mobile restaurants must submit an itinerary of their route to the health officer, whenever requested, to allow a check of their operation.

Adopted this 14th of Sept 1970

S. P. Lehman M.D.
Signed S. P. Lehman, M.D., M.P.H.
Director of Public Health
Seattle-King County Health Department

filed _____
with the Comptroller
City of Seattle
Comptroller file No. _____

SEATTLE-KING COUNTY DEPARTMENT OF PUBLIC HEALTH

RULES AND REGULATIONS FOR COOKING BEEF ROASTS

Promulgated under the authority of Section 17 of City of Seattle Ordinance #92987 and Section 17 of King County Resolution #28938. *Superseded*

1. All beef shall have been inspected for wholesomeness under an official regulatory program. It shall be free from spoilage, adulteration, misbranding, and safe for human consumption.
2. Beef, like any other potentially hazardous food, shall be maintained at safe temperatures (45° F. or below, or 140° F. or above), except during necessary brief periods of preparation and service.
3. While cooking, beef shall be heated, throughout, to a minimum temperature of 140° F., with no interruption of the initial cooking process.
4. A meat thermometer must be available for use by the operator. The minimum temperature shall be determined by inserting the meat thermometer into the thickest part of the roast.
5. While being served, the beef shall be handled with a minimum of manual contact, and on surfaces and with utensils which are clean and which, prior to use, have been sanitized. It shall be protected from contamination from customers and other sources by effective, easily cleanable, counter-protector devices, cabinets, display cases, containers, or other similar types of protective equipment.
6. The maximum time beef can be held outside safe temperature ranges while being served shall not exceed two hours. (Service shall mean actual cutting or handling when preparing individual portions.) After two hours the beef must either be reheated to 140° F. or refrigerated below 45° F.
7. When beef is reheated, a minimum internal temperature of 140° F. must again be achieved.

Adopted this 14th of Sept 1970

S. P. Lehman M.D.
Signed S. P. Lehman, M.D., M.P.H.
Director of Public Health
Seattle-King County Health Department

filed _____
with the Comptroller
City of Seattle
Comptroller file No. _____

FILED
CITY OF SEATTLE

Seattle-King County Department of Public Health

superseded
RULES AND REGULATIONS FOR CONSTRUCTION, MAINTENANCE
AND OPERATION OF SWIMMING POOLS

70 DEC 9 PM 1:20
C. G. ERLANDSON
COMPTROLLER AND CITY CLERK

These Rules and Regulations are promulgated under the authority granted to the Director of the Seattle-King County Department of Public Health under the provision of Section 3 of Ordinance No. 98755. These Rules and Regulations shall have the full force and effect of said ordinance and take effect immediately upon being filed with the City Comptroller.

1.0 Water Supply

1.1 The water supply serving the pool and all plumbing fixtures including drinking fountains, lavatories, and showers, shall meet the requirements of the Rules and Regulations of the Washington State Board of Health.

1.2 All portions of the water distribution system serving the pool and auxiliary facilities shall be protected against backflow.

1.21 Water introduced into the pool, either directly or to the recirculation system, shall be supplied through an air gap or backflow preventer approved by the Director.

1.22 In the case of plumbing connections to the potable water distribution system, the supply shall be protected by a suitable air gap whenever possible. When such air gaps are not possible, the supply shall be protected by an approved backflow preventer installed on the discharge side of the last control valve to the fixture, device, or appurtenance.

2.0 Sewer

2.1 The sewer system shall be adequate to serve the facility, including bath-house, locker room, and related accommodations.

2.2 There shall be no direct physical connection between the sewer system and any drain from the pool or recirculation system. Any pool or gutter drain or overflows from the recirculation system when discharged to the sewer system, storm drain or other approved natural drainage course shall connect through a suitable air gap so as to preclude possibility of backup of sewage or waste into the pool piping system.

2.3 The sanitary sewer serving the pool and auxiliary facilities shall discharge to the public sewer system wherever possible. Where no such sewer is available, the connection shall be made to a suitable disposal system designed, constructed, and operated in accordance with the requirements of the Director.

3.0 Pool Construction Materials

3.1 Swimming pools and all appurtenances thereto shall be constructed of materials which are inert, non-toxic to man, water impervious and durable; which can withstand the design stresses; which will provide a tight tank with a smooth and easily cleaned surface, or to which a smooth, easily cleaned surface finish can be applied, and which may be finished in white or light color.

3.2 All corners formed by intersection of walls with floors shall be rounded.

3.3 Sand or earth bottoms are not permitted in pool construction.

3.4 Pool finish must be of white or light colored material, non-toxic to bathers, with a non-porous, easily cleanable surface.

4.0 Design Detail and Structural Stability

4.1 All pools shall be designed and constructed to withstand all anticipated loadings for both full and empty conditions. A hydrostatic relief valve may be provided in areas having a high water table. The designing architect or engineer shall be responsible for certifying to the structural stability and safety of the pool.

4.2 The shape of any pool shall be such that the swimmer's safety will not be impaired.

4.3 The minimum depth of water in the pool should be three feet except for special instructional pools or for restricted or recessed areas in general pools which are set aside primarily for the use of children. Such areas when included as part of the pool shall be separated from the pool proper by means of a safety line supported by buoys and attached to the side walls.

Wading pools for children, physically separated from the swimming pool, are preferred. Such facilities may be served by the swimming pool recirculation system.

4.4 The maximum depth at the shallow end of the pool shall not exceed three feet six inches except for competitive or special purpose pools.

5.0 Depth Markings

5.1 The Depth of the water in the pool shall be plainly marked at or above the water surface on the vertical pool wall and should be installed on the edge of the deck or walk next to the pool, at maximum and minimum points and at the points of break between the deep and shallow portions and at intermediate one-foot increments of depth, spaced at not more than 25-foot intervals measured peripherally. Where depth markers cannot be placed on the vertical walls above the water level, other means shall be used, said markings to be plainly visible to persons in the pool. The depth in the diving areas will be appropriately marked.

5.2 Depth markers shall be in numerals of four inches minimum height and a color contrasting with background.

- 5.3 Wherever design considerations allow, it may be desirable to install a depth contour line, such as a recessed line on a wall adjacent to the pool.

6.0 Outlets

- 6.1 Main drains shall be provided at the deepest point of the pool. Openings must be covered by a proper grating. Net area of outlet openings of the grating in the floor of the pool shall be such as to preclude the possibility of developing a suction dangerous to bathers' safety and shall be at least four times the area of the discharge pipe or provide sufficient area so the maximum velocity of the water passing the grate will not exceed $1\frac{1}{2}$ feet per second. Main drain piping shall be valved and shall discharge to the recirculation pump suction and have a capacity equal to 100% of the recirculation pump capacity.
- 6.2 Where the width of the pool is more than 30 feet multiple main drain outlets shall be provided. In such cases, outlets shall be spaced not more than 20 feet apart, nor more than 10 feet from side walls.
- 6.3 Spray pools shall be equipped at their low point with an unvalved trapped drain of sufficient capacity and design to prohibit accumulation of any water in the pool.

7.0 Inlets

Inlets for fresh and/or repurified water shall be located to produce uniform circulation of water and to facilitate the maintenance of a uniform disinfectant residual throughout the entire pool, without existence of dead spots. Inlets from the circulation system shall be flush with the pool wall and submerged at least 12 inches below the water level.

- 7.1 Wall inlets shall be designed as an orifice capable of a deflection adjustment of 45° or must be provided with an individual gate or similar valve to permit balancing of water volume to obtain the best circulation and shall be a minimum of 12 inches below the surface.
- 7.2 Floor inlets shall have flow adjusting plates so as to permit a full range of flow adjustment from closed to full open.

8.0 Slope of Bottom

- 8.1 The slope of the bottom of any portion of the pool having a water depth of less than five feet shall not be more than one foot in fifteen feet and said slope shall be uniform. In portions with a depth greater than five feet, the slope shall not exceed one foot in three feet. All portions of the pool bottom shall have definite and continuous slope toward the bottom drains.

9.0 Side Walls

- 9.1 Walls of a pools shall be either vertical for water depth of at least six feet, or vertical for a distance of $2\frac{1}{2}$ feet below the water level below which the wall shall be curved to the bottom with a radius not to exceed:

9.0 Side Walls (Cont'd)

9.1 (cont'd)

- (a) At three-foot depth, a six-inch radius cove at the base of a two-foot, six-inch vertical section.
 - (b) At three-foot, six-inch depth, a one-foot radius cove at the base of a two-foot, six-inch vertical section.
 - (c) At five-foot depth, a one-foot, six-inch radius cove at the base of a three-foot, six-inch vertical section. From this point the spring line or point of departure from vertical may rise through an eight-foot transitional zone, measured horizontally, to a typical deep end wall design consisting of at least a two-foot, six-inch vertical section with a curved section from that point meeting the floor of the pool.
- 9.2 Safety ledges when provided on vertical walls in the deep portion of the pool shall be not over four inches wide, at least four feet below the water surface, and shall slope one-half inch in four inches away from the wall.

10.0 Overflow Gutters

- 10.1 Overflow gutters shall be required on all pools having a surface area of over 2,500 square feet. (Pools having a surface area of less than 2,500 square feet shall be provided either with overflow gutters or skimming devices.)
- 10.2 Overflow gutters shall extend completely around the pool, except at steps or recessed ladders in the shallow portion. The overflow gutter shall also serve as a handhold. This gutter shall be capable of continuously removing 100% of the recirculation pump capacity plus one-fifth of the balancing tank capacity expressed in gallons per minute. All overflow gutters shall be connected to the recirculation system through a properly designed surge tank. The gutter, drains, and return piping to the surge tank shall be designed to rapidly remove overflow water caused by recirculation displacement, wave action, or other causes produced from the maximum pool bathing load. Gutters shall be adequately sloped to provide rapid drainage to drains not more than 15 feet apart, and such drainage shall be returned to the filters. The opening into the gutter beneath the coping shall be not less than four inches and the interior of the gutter shall be not less than three inches wide with a depth of at least three inches and designed to be easily cleanable. Where large gutters are used, they shall be designed to prevent entrance or entrapment of bathers' arms or legs. The overflow edge or lip shall be rounded and not thicker than 2½ inches for the top two inches. The outlet fittings shall have a clear opening in the grating at least equal to 1½ times the cross-sectional area of the outlet pipe.
- 10.3 Balancing tanks shall be required where overflow gutters or channels are used. The capacity shall be equal to six times the maximum bathing load expressed in gallons. If the balancing tank is designed to serve as a make-up water tank or to prevent air lock in the pump suction line, or both, the capacity shall be increased sufficiently to accommodate these uses. Filter pits for vacuum type filters may serve as balancing tanks if properly designed to accommodate this additional volume.

10.4 Nothing in this section shall preclude the use of roll-out or deck level type pools. Such designs shall conform to the general provisions relating to overflow rates. The design of the curb and handhold shall conform to accepted standards, and the approval of the Director shall be based on detailed review of this feature of construction and evaluated in the light of proposed use of the pool.

11.0 Skimmers

11.1 Skimmers are permitted on public and semi-public swimming pools with not more than 2,500 square feet of surface area, providing approved handholds are installed and sufficient motion to the pool water is induced by the pressure return inlets. At least one skimming device shall be provided for each 500 square feet of surface area or fraction thereof plus one additional device when considered necessary. Where two or more skimmers are required, they shall be so located as to minimize interference with each other and to insure proper skimming of the entire pool surface. Handholds shall consist of bull-nosed coping not over 2½ inches thick for the outer two inches or an equivalent approved handhold. The handholds must be no more than nine inches above the normal water line. Skimming devices shall be built into the pool wall, shall be valved, shall develop sufficient velocity on the pool water surface to induce floating oils and wastes into the skimmer from the entire pool area, and shall meet the following general specifications:

- (a) The piping and other pertinent components of skimmers shall be designed for a total capacity of at least 100% of the required filter flow of the recirculation system and no skimmer shall be designed for a flow-through rate of less than 30 gallons per minute or 3.75 gallons per minute per lineal inch of weir.
- (b) The skimmer weir shall be automatically adjustable and shall operate freely with continuous action to variations in water level over a range of at least four inches. The weir shall operate at all flow variations as described in Section 11.1(a). The weir shall be of such buoyancy and design so as to develop an effective velocity.
- (c) An easily removable and cleanable basket or screen through which all overflow water must pass shall be provided to trap large solids.
- (d) The skimmer shall be provided with a device to prevent airlock in the suction line. If an equalizer pipe is used, it shall provide an adequate amount of water for pump suction should the water of the pool drop below the weir level, provided that, if any other device, surge tank, or arrangement is used, a sufficient amount of water for pump suction shall be assured.

- (e) Where the equalizer pipe is used, it shall be sized to meet the capacity requirements of the filter and pump. This pipe shall be located at least one foot below the lowest overflow level of the skimmer. It shall be provided with a valve or equivalent device that will remain tightly closed under normal operating conditions, but will automatically open when the skimmer becomes starved and the water level drops two inches below the lowest weir level.
- (f) The skimmer shall be of sturdy, corrosion-resistant materials.
- (g) Prevailing winds shall be considered in placement of skimmers to assure removal of wind-blown material.

12.0 Recirculation System

- 12.1 A recirculation system, consisting of pumps, piping, filters, water conditioning, and disinfection equipment and other accessory equipment shall be provided at all pools, except spray pools, which will clarify and disinfect the pool volume of water in six hours or less in a public pool and twelve hours or less in a semi-public pool. Not less than 60% of the recirculated water shall be returned through the overflow channels or skimming devices.
- 12.2 All piping shall be designed to reduce friction losses to a minimum and to carry the required quantity of water at a maximum velocity not to exceed six feet per second.
- 12.3 The recirculation system shall include a strainer to prevent hair, lint, etc., from reaching the pump and filters. Strainers shall be corrosion-resistant with openings which will provide a free flow area at least four times the area of pump suction line and shall be readily accessible for frequent cleaning.
- 12.4 A vacuum-cleaning system shall be provided. When an integral part of the recirculation system, sufficient connections shall be located in the walls of the pool, at least eight inches below the water line, or may be a component part of the skimmer.
- 12.5 A rate-of-flow indicator, reading in gallons per minute, shall be installed and located on the pool return (inlet) line. The indicator shall be capable of flows measuring at least $1\frac{1}{2}$ times the design flow rate, shall be accurate within 10% of true flow, and shall be easy to read.
- 12.6 Pumps shall be of adequate capacity to provide the required number of turnovers of pool water as specified in Section 12.1, and whenever possible shall be so located as to eliminate need for priming. If the pump or suction piping is located above the overflow level of the pool, the pump shall be self-priming. The pump or pumps shall be capable of providing flow adequate for the backwashing of filters.

13.0 Bather Loading

13.1 For the purpose of these regulations, those portions of the pool five feet six inches or less in depth shall be designated as "non-swimmer" areas. Portions of the pool over five feet six inches in depth shall be designated as the "swimming" area.

13.2 For purposes of computing swimmer and bather capacity, pool areas shall be determined as follows:

$$\text{Maximum Bathing Load} = \frac{A - S}{27} + \frac{S}{10}$$

Where A = Total area of water surface in square feet.

S = Area of pool less than five feet six inches deep in square feet

13.2 (a) Ten square feet of pool surface shall be provided for each bather in that portion having five feet six inches or less in depth.

(b) Twenty-seven square feet shall be provided for each swimmer in that portion over five feet six inches in depth.

14.0 Filtration - Sand Filters

14.1 Sand Filters shall be designed for a filter rate of not more than three gallons per minute per square foot of bed area with sufficient area to meet the design rate of flow required by the prescribed turnover.

14.2 Filtering material shall consist of at least 20 inches of screened, sharp filter sand with an effective size between .4 and .55 mm and a uniformity coefficient not exceeding 1.75, supported by at least 10 inches of graded filter gravel. Anthracite of appropriate size and uniformity coefficient of 0.6 to 0.8 mm with a uniformity coefficient of not greater than 1.8 may be used in lieu of the sand. The gravel shall effectively distribute water uniformly during filtration and backwashing. A reduction in this depth or an elimination of gravel may be permitted where equivalent performance and service are demonstrated.

14.3 The underdrain system shall be of corrosion resistant and enduring material, so designed and of such material that the orifices or other openings will maintain approximately constant area. It shall be designed to provide even collection or distribution of the flow during filtration and backwashing.

14.4 At least 12 inches of freeboard shall be provided between the upper surface of the filter media and the lowest portion of the pipes or drains which serve as overflows during backwashing.

- 14.5 Pressure filter systems shall be provided with influent and effluent pressure gauges, or loss of head gauges, backwash sight glass on the waste discharge line and air-relief valves at or near the high point of the filter.
 - 14.6 Vacuum filter systems shall provide a vacuum gauge between the filter and the motor.
 - 14.7 The filter system shall be designed with necessary valves and piping to permit:
 - 14.71 Filtering to pool;
 - 14.72 Individual backwashing of filters to waste at a rate of not less than 15 gallons per minute per square foot of filter area;
 - 14.73 Isolation of individual filters for repairs while other units are in service.
 - 14.74 Complete drainage of all parts of the system.
 - 14.75 The overall layout shall permit necessary maintenance, operation and inspection in a convenient manner.
 - 14.8 Each pressure sand filter shall be provided with an access opening of not less than a standard 11-inch by 15-inch manhole and cover.
 - 14.9 Devices with reasonably accurate dosage control features shall be provided for adding coagulants ahead of the filter.
 - 14.10 The tank and its integral parts shall be constructed of material capable of withstanding continuous, anticipated usage, and pressure tanks shall be designed for a pressure safety factor of four based on the maximum shutoff head of the pump. This shutoff head for design purposes shall in no case be considered less than 50 pounds per square inch.
- 15.0 Filtration -- Diatomaceous Earth Filters
- 15.1 Sufficient filter area shall be provided to meet the design pump capacity as required by Section 12.1.
 - 15.2 Rate of Filtration: The design rate of filtration shall not be greater than the following:

DESIGN RATE OF FILTRATION
(GPM/Sq. Ft. of Effective
Filtering Surface)

Types of Filtration Systems	Rates	Type of Body Feed
Pressure	2.0	With or without continuous body feed
Vacuum	1.5	Without continuous body feed
	2.0	With continuous body feed

- 15.3. Where a body feeding device is provided, the device shall be accurate ($\pm 10\%$) and dependable, and shall be capable of continually feeding within a calibrated range, adjustable from two to six ppm, at the design capacity of the recirculation pump.
- 15.4 Filter area, where fabric is used, shall be determined on the basis of effective filtering surfaces as created by the septum supports with no allowances for areas of impaired filtration, such as broad supports, folds or portions which may bridge.
- 15.5 The filter and all component parts shall be of such materials, design and construction to withstand normal continuous use without a significant deformation, deterioration, corrosion or wear which could adversely affect filter operation.
- 15.6 The tank containing the filter elements shall be constructed of steel, concrete, plastic, or other suitable material, which will satisfactorily provide resistance to corrosion, with or without coating. Pressure filters shall be designed for a minimum working pressure of 50 pounds per square inch with a four to one safety factor. Vacuum filters shall be designed to withstand the pressure developed by the weight of the water contained therein and closed vacuum filters shall, in addition, be designed to withstand the crushing pressure developed under a vacuum of 25 inches of mercury with a safety factor of 1.5 in both instances. The septa shall be constructed to be resistant to rupture under conditions of the maximum differential pressure between influent and effluent which can be developed by the circulating pump and of adequate strength to resist any additional stresses developed by the cleaning operation.
- 15.7 The filter shall be so designed and constructed, or provision made, to preclude the introduction of filter aid into the pool during pre-coating operations. Public pools, during precoat, shall recirculate first-filtered water to filter or discharge to waste.
- 15.8 Where dissimilar metals, which may set up galvanic electric currents, are used in the filters, provision shall be made to resist electrolytic corrosion. The filters shall be designed in such a manner that they may be easily disassembled with allowances made for adequate working space above and around the filter to allow the removal and replacement of any part and for proper maintenance.
- 15.9 All pressure type filters shall be piped so the flow of water can be reversed for backwashing.
- 15.10 Provision shall be made for completely and rapidly draining the filter.

16. Ladders, Recessed Treads, and Stairs

- 16.1 Steps or ladders shall be provided at the shallow end of the pool if the vertical distance from the bottom of the pool to the deck or walk is over two feet. Recessed steps or ladders shall be provided for public pools and a guardrail shall be provided in the walkway around the stair well, and, if the pool is over 30 feet wide, such steps or ladders shall be installed on each side. In semi-public swimming pools, stairs may extend into the pool provided that the stair tread edge is constructed of a material so colored as to contrast with the color of the stairs and be clearly visible and evident to bathers.
- 16.2 Steps leading into pools shall be of non-slip design, have a minimum tread of 12 inches and a maximum rise or height of 10 inches. There shall be no abrupt drop off or submerged projections into the pool, unless guarded by handrails.
- 16.3 Pool ladders shall be corrosion-resistant and shall be equipped with non-slip treads. All ladders shall be so designed as to provide a handhold and shall be rigidly installed. There shall be a clearance of not less than three inches between any ladder and the pool wall. If steps are inserted in the walls or if stepholes are provided, they shall be of such design that they may be cleaned readily and shall be arranged to drain into the pool to prevent the accumulation of dirt thereon. Stepholes shall have a minimum tread of five inches and a minimum width of 14 inches, except where freeze-proof stepholes must be installed.
- 16.4 Where steps, stepholes, or ladders are provided within the pool, there shall be a handrail at the top of both sides thereof, extending over the coping or edge of the deck.
- 16.5 Supports, platforms, and steps for diving boards shall be of substantial construction and of sufficient structural strength to safely carry the maximum anticipated loads. Steps shall be of corrosion-resistant material, easily cleanable, and of non-slip design. Handrails shall be provided at all steps and ladders leading to diving boards more than one meter above the water, except those set at 15° or less from the vertical. Platforms and diving boards which are over one meter high shall be protected with guard railings extending beyond the coping or edge of the deck and all steps or ladders shall enter from the side.

17.0 Decks - Walkways - Fencing - Sand and Grass Areas

- 17.1 A continuous deck at least four feet wide shall extend completely around the pool. The deck shall be sloped to drain away from the pool at a grade of at least 1/4 inch per foot, be provided with adequate drains unless specifically exempted by the Director, and shall have a non-slip surface. For public swimming pools, total walkway area shall not be less than 16 square feet per bather, based on the bather load as computed in Section 13.

- 17.2 Fencing. At outdoor public pools, the entire area shall be enclosed by a fence having a minimum height of five feet so that persons in street apparel and animals cannot enter the area used by bathers. Spray pools and wading pools shall be fenced so as to prevent the entrance of animals and minimize the entrance of persons not actively utilizing the pool facilities. At semi-public pools, fencing shall consist of any suitable barrier so designed and constructed as to prevent the free and easy access to the area used by bathers.
- 17.3 Sand and Grass Areas. Sand and grass areas shall not be allowed inside of the pool enclosure unless properly separated to prevent direct access on the part of bathers and unless satisfactory facilities are provided for the proper cleansing of bathers before they again enter the bathing area. Separation may consist of any barrier so designed and constructed as to prevent the free and easy passage of persons to the bathing area. The provisions of this paragraph shall not apply to semi-public pools, spray pools, and wading pools.

18.0 Diving Area

- 18.1 The dimensions for public pools in the diving area shall conform to the following table:

Height of Board Meters	Minimum Water Depth at End of Board and 12 Feet Beyond	Minimum Pool Width at End of Board and 12 Feet Beyond
0.0 - 1.0	8 ft.	
1.1 - 2.0	10 ft.	20 ft.
2.1 - 3.0	12 ft.	30 ft.
3.1 or more	15 ft.	30 ft.

- 18.2 At least 15 feet free and unobstructed head room must be provided above diving boards and towers.
- 18.3 Horizontal separation of 10 feet shall be provided between diving boards and side walls except this may be reduced to eight feet for surface boards.

19.0 Disinfectant and Chemical Feeders

- 19.1 The pool shall be equipped with a chlorinator, hypochlorinator, or other disinfectant feeder or feeders which meet the following requirements:
- (a) Shall be of sturdy construction and materials which will withstand wear, corrosion, or attack by disinfectant solutions or vapors and which are not adversely affected by repeated regular adjustments or other conditions anticipated in the use of the device. The feeder shall be capable of being easily disassembled for cleaning and maintenance. The design and construction shall be such as to preclude stoppage from chemicals intended to be used or foreign materials that may be contained therein. The feeder shall incorporate failure-proof features so that the disinfectant cannot feed directly into the pool, pool piping, water supply system, or pool enclosure under any type of failure of the equipment or its maintenance.

19.1 (continued)

- (b) When chlorinators are used for public pools, the capacity shall be sufficient to feed at the rate of at least three pounds of chlorine per 24 hours per 10,000 gallons of pool capacity; and for semi-public pools the capacity shall be sufficient to feed at the rate of at least one pound of chlorine per 24 hours per 10,000 gallons of pool capacity.
- (c) Shall have a graduated and clearly marked dosage adjustment to provide flows from full capacity to 25% of such capacity. The device shall be capable of continuous delivery within 10% of the dosage at any setting.
- (d) When the disinfectant is introduced at the suction side of the pump, a device or method shall be provided to prevent air lock of the pump or recirculation system.
- (e) When compressed chlorine gas is used, the following additional features shall be provided:
 - (1) The chlorine and chlorinating equipment shall be in a separate well-ventilated room. Such room shall not be below ground level and shall be provided with vents near the floor which terminate out of doors. The door of the room shall not open to the pool, and shall open to the outside.
 - (2) The chlorinator equipment shall be of rugged design, capable of withstanding wear without developing leaks.
 - (3) Chlorine cylinders shall be anchored to prevent their falling over. A valve stem wrench shall be maintained on the chlorine cylinder so the supply can be shut off quickly in the case of an emergency. Valve protection hood shall be kept in place except when the cylinder is connected.
 - (4) The chlorine feeding device shall be designed so that during accidents or interruptions of the water supply, leaking chlorine gas will be conducted to the out-of-doors.
 - (5) Chlorinator shall be a solution feed type, capable of delivering chlorine at its maximum rate without releasing chlorine gas to the atmosphere.
 - (6) The chlorinators shall be designed to prevent the backflow of water into the chlorine solution container.
 - (7) A gas mask designed for use in a chlorine atmosphere and of a type approved by the U.S. Bureau of Mines shall be provided. In addition, replacement canisters shall be provided and a record shall be kept of gas mask usage to insure that the mask will be serviceable when needed.

19.1 (continued)

- (e) (8) The gas mask shall be kept in a closed cabinet, accessible without a key, located outside of the room in which the chlorinator is maintained.
- (9) Chlorine leak detector, such as bottled ammonia, shall be provided in the chlorinator room.
- (f) When a hypochlorite solution is used it shall be fed through hypochlorinator equipment. Such equipment shall also provide the following additional features:
 - (1) Feed shall be positive under all conditions of pressure in the circulating system.
 - (2) Dosage adjustment shall be provided to insure constant feed with varying supply or back pressure.
 - (3) Positive features to prevent back-flow from recirculation system to the solution container, and provision for reducing to a minimum the entry into pool of free calcium released from calcium hypochlorite.
 - (4) Provision to prevent siphoning of hypochlorite solution when the recirculation pump and hypochlorinator are both turned off. (This applies to above pool level installations only)

19.2 Equipment and piping used to apply chemicals to the water shall be of such size, design, and material that they may be cleaned and will be free from clogging, preferably of the positive displacement type. All material used for such equipment and piping shall be resistant to action of chemicals to be used therein.

20.0 Lighting, Ventilation, and Electrical Requirements

20.1 Pool and Pool Enclosure. All pools at which night bathing is permitted, shall be provided with lighting fixtures of such number and design as to light all parts of the pool enclosure and the water in the pool. The lighting intensity measured at a point 30 inches above any part of the pool walkway shall be not less than 15 foot-candles. Arrangements and design of lighting fixtures shall be such that bather and/or attendant may see clearly every part of the pool waters, pool bottom, walkways, spring-boards, and other appurtenances without being blinded by light. When underwater pool lighting is provided, such lights shall be so installed as to create no hazard to bathers.

20.2 Shower rooms and dressing rooms, where provided, shall have lighting fixtures of such number and design, and be so located, as to provide lighting intensity of not less than 15 foot-candles measured at a point 30 inches above any part of the shower room or dressing room floor. Location and construction of lighting fixtures and control switches shall be such as to create no hazard to persons using these facilities.

21.0 Dressing Rooms

- 21.1 Bathhouses to be used simultaneously by both sexes shall be divided into two parts separated by a tight partition, each designated for men or women. The entrances and exits shall be screened to break line of sight.
- 21.2 Floors of bathhouse shall be of smooth finished material with non-slip surface, impervious to moisture, and sloped to a drain. Junctions between walls and floor shall be coved.
- 21.3 Walls and partitions shall be of smooth, impervious material, free from cracks or open joints. Partitions in each dressing room shall terminate at least 10 inches above the floor or shall be placed on continuous raised masonry or concrete bases at least four inches high. Lockers shall be set either on solid masonry bases four inches high or on legs with bottom of locker at least 10 inches above the floor. Lockers shall be properly vented.
- 21.4 The requirement relating to bathhouse, dressing rooms, toilet facilities, wash basins and showers may be waived when such facilities are conveniently available to semi-public, wading and spray pool patrons.

22.0 Toilets and Showers

- 22.1 Toilet, wash basin and shower facilities, except as exempted under Section 21.4, shall be provided on the basis of the following schedule:

PLUMBING FIXTURE SCHEDULE 1/

	<u>Males</u>	<u>Females</u>
Water Closets	1-60	1-40
Urinals <u>3/</u>	1-60	-
Lavatories	1	1
Showers <u>2/</u>	2-40	2-40

1/ Fixture schedules should be increased for pools at schools or similar locations where bather loads may reach peaks due to schedules of use.

2/ Minimum of two.

3/ Urinals shall be so constructed that urine does not splash onto the floor or bathers' legs.

- 22.2 The layout of the bathhouse shall be such that the bathers on leaving the dressing room pass the toilets and then showers en route to the pool.

- 22.3 Showers shall be supplied with water at a temperature of at least 90°F. at a rate of at least three gallons per minute. Thermostatic, tempering, or mixing valves shall be installed if necessary to prevent scalding of the bathers.
- 22.4 Wash Basins. Where toilets are provided a minimum of one wash basin shall be provided for each sex and be located adjacent to the toilets.
- 22.5 Soap. Liquid or powdered soap in suitable dispensing equipment shall be provided at each shower head and each wash basin, and soap dispensers shall be kept clean and filled at all times that pool is in use.
- 22.6 Toilet Tissue. Toilet tissue in suitable dispensers shall be provided at each toilet. Dispensers shall be kept filled at all times that pool is in use.
- 22.7 Foot Baths. The provision of foot baths is optional. If provided, they shall be equipped with an adequate drain, or shall be of a portable nature, shall be cleaned daily, and shall contain a chlorine solution of 0.3% to 0.6% chlorine to other solution of equal bactericidal quality approved by the Health Officer.
- 22.8 Hose Bibs. Hose bibs shall be provided at convenient locations within the dressing rooms and adjacent to the pool walkways at all public and semi-public pools and wading pools. Hose bibs adjacent to pool must be provided with approved anti-syphon devices.
- 22.9 Angle-jet drinking fountains shall be provided at convenient locations within public pool enclosures.

23.0 Visitor and Spectator Areas for Public Pools

- 23.1 There shall be absolute separation between the spaces used by visitors and spectators from spaces used by bathers.
- 23.2 Where toilet facilities are provided for spectators, such facilities must be separate from those provided for bathers, and the approaches to spectators' toilet facilities shall not include areas where bathers pass in bare feet.

24.0 Location

- 24.1 Outdoor pools shall be located where they will not be exposed to excessive pollution by dust, smoke, soot, surface drainage from surrounding areas, or other undesirable substances.

25.0 Disinfection and Quality of Water

- 25.1 A disinfection process or procedure shall be used at all pools subject to these rules and regulations for the purpose of insuring continuous disinfection of the water throughout the pool during the period the pool is in use. When chlorine or chlorine compounds are used as the disinfectant, the water in the pool at all times while in use shall contain a free chlorine residual of not less than 0.4 parts per million as measured by the orthotolidine method, or shall contain a free chlorine residual of a higher value to be determined by the Health

25.0 Continued

- 25.1 Disinfecting strength shall be maintained. A testing kit for measuring the concentration of the disinfectant, accurate within 0.1 ppm, shall be provided at each pool.
- 25.2 When Cyanuric Acid compounds are used as a disinfectant the cyanurate concentration shall not exceed 100 parts per million, and the chlorine residual shall be at least 1.0 parts per million.
- 25.3 The Director may accept other disinfecting materials or methods when they have been adequately demonstrated to provide a satisfactory residual effect and to otherwise be equally as effective under conditions of use as the chlorine concentration required herein, and not be dangerous to public health, create objectionable physiological effects, or impart toxic properties to the water.
- 25.4 The swimming pool water shall be maintained in an alkaline condition as indicated by a pH of between 7.2 and 8.9. A pH testing kit accurate to the nearest 0.2 pH unit shall be provided at each swimming pool. The alkalinity of the water in pools utilizing sand filters shall be at least 50 ppm. Suitable equipment for the feeding of pH regulating chemicals at such points that their use will be most effective shall be provided in public pools.
- 25.5 The water shall have sufficient clarity at all times so that the main drain is readily visible. Failure to meet this requirement shall constitute grounds for immediate closing of the pool.
- 25.6 Not more than 15% of the samples covering any considerable period of time, nor more than two consecutive samples, shall either (a) contain more than 200 bacteria per milliliter, as determined by the standard (35°C.) agar plate count, or (b) show positive test (confirmed test) for coliform organisms in any of the five 10-milliliter portions of a sample or more than 1.0 coliform organisms per 50 ml. when the membrane filter test is used. All samples shall be collected, dechlorinated, and examined in accordance with the procedures outlined in the latest edition of Standard Methods for the Examination of Water and Waste-Water (APHA). The Director shall prescribe the type and frequency of collection and examination of samples to assure water quality meets minimum requirements.
- 25.7 The presence of pseudomonas or other pathogenic organisms shall be justification for closure of any pool until subsequent sampling shows the water to be free of such organisms.

26.0 Cleaning Pool and Floors

- 26.1 Visible dirt on the bottom of the pool shall be removed every 24 hours or more frequently as required.
- 26.2 Visible scum or floating matter on the pool surface shall be removed by flushing or other effective means.

26.0 Continued

26.3 Floors in bathhouse and appurtenances as well as pool decks and walkways shall be scrubbed to insure cleanliness at all times. Disinfection with chlorine solution or other germicides shall be accomplished at least daily.

27.0 Showering Requirements

All persons using public or semi-public pools shall be required to take a cleansing bath in the nude, using warm water and soap, and to rinse off all soapsuds before entering the pool. In the case of semi-public pools, the requirement of this paragraph will be posted in a prominent location within each living unit, or on a prominent sign adjacent to the pool.

28.0 Communicable Disease

No person having skin lesions; sore or inflamed eyes; mouth, nose or ear discharges; or who is a carrier of any communicable disease shall use any pool subject to these rules and regulations.

29.0 Pollution of Pool Prohibited

Urinating, expectorating, blowing the nose, or depositing any deleterious matter in any pool subject to these rules and regulations is prohibited.

29.1 Tobacco, food and drink shall be completely banned from the enclosure of any public swimming pool.

30.0 Spectators

Persons not dressed for bathing shall not be allowed on walks immediately adjacent to public pools.

31.0 Lifesaving and First Aid Facilities

Every public and semi-public swimming pool shall be equipped with one or more light but strong poles with blunt ends and not less than 12 feet in length for making reaching assists or rescues; one or more throwing buoys not more than 15 inches in diameter, having 60 feet of 3/16 inch rope attached, placed in easily accessible racks adjacent to the pool; a standard 24-unit first aid kit, which shall be kept filled and readily accessible for emergency use; and two or more blankets reserved for emergency use. In addition, there shall be prominently displayed immediately adjacent to the telephone, a telephone number list to include the nearest available doctor, ambulance service, hospital, and police or fire department rescue unit.

32.0 Common towels, bathing suits, caps, combs, brushes and drinking cups are prohibited. Bathing suits, towels, and bathing caps furnished patrons at any pool subject to these rules and regulations shall be laundered with soap and hot water, and thoroughly rinsed and dried before reuse.

33.0 Posting Regulations

Placards reciting paragraphs (27.0) through (32.0) inclusive shall be posted conspicuously at the pool or enclosure and in the dressing rooms and offices of all pools subject to the provisions of these rules and regulations.

**Rules and Regulations for Construction, Maintenance
and Operation of Swimming Pools**

Adopted this 9 of DEC. 1970

S.P. Lehman M.D.
Signed S.P. Lehman, M.D., M.P.H.
Director of Public Health
Seattle-King County Health Department

Filed _____
with the Controller
City of Seattle

Controller file No. _____

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington

3 RULE NO. XI - *Superseded*

4 A RULE relating to and governing food establishments
5 which store, display, offer for sale or sell only
6 fresh whole fruits and vegetables.

7 Pursuant to City of Seattle Ordinance #92987, Section 17; King County Resolu-
8 tion #28938, Section 17; and King County Board of Health Rule and Regulation
9 No. II, Section 18, it is the responsibility of the Seattle-King County
10 Department of Public Health to promulgate rules consistent with the applica-
11 tion and enforcement of the City of Seattle-King County Food Code.

12 THEREFORE, THE FOLLOWING RULE IS HEREBY ADOPTED by the Director of the
13 Seattle-King County Department of Public Health, Seattle, Washington:

14 SECTION 1. Definitions. The following words and phrases as used herein
15 shall mean as follows:

- 16 1) Produce Stand: An approved roadside stand or similar temporary or perma-
17 nent structure which operates as a food establishment at a fixed location
18 and offers for sale only fresh whole fruit and/or vegetables.
19 2) Mobile Produce Vehicle: An approved vehicle which operates as a food
20 establishment at one or more designated locations and which offers for
21 sale only fresh whole fruit and/or vegetables.

22 SECTION 2. Requirements. The requirements for Produce Stands and/or
23 Mobile Produce Vehicles shall be as follows:

- 24 1) Each Produce Stand and/or Mobile Produce Vehicle as defined above must
25 have a valid food-service establishment permit posted. Permits are non-
26 transferable and are valid only for the operator and fixed location(s)
27 for which they are issued. The fee shall be \$30.00 for each year or part
28 of each year for Produce Stands operating at one fixed location. The fee
29 for Mobile Produce Vehicles shall be \$30.00 for each year or part of each
30 year when operating at one fixed location, and \$10.00 for each additional
31 location when one vehicle operates at more than one site.
32 2) All employees and operators shall have valid food and beverage service
33 workers' permits, wear clean outer garments, maintain personal cleanli-
ness, and conform to good hygienic practices while on duty.
3) Only food which is clean, wholesome, free from spoilage and adulteration
shall be sold.

- 1 4) Only whole fruits and vegetables may be sold and no cutting of fruit
2 such as melons, or sale of cut fruits will be permitted unless all
3 applicable provisions of the food-service ordinance are complied
4 with. This provision is not intended to preclude any necessary
5 trimming of vegetables such as lettuce or cabbage.
- 6 5) Premises and surroundings shall be kept in a clean, sanitary condition.
7 All equipment and utensils shall be kept clean.
- 8 6) All fruit and vegetables shall be stored or displayed at least 30
9 inches above the ground level and in such a manner as to protect food
10 from contamination by splash, foot traffic, dust, animals, or other
11 means.
- 12 7) Vehicles or structures used to display fruit and vegetables must have
13 a floor, a roof, and be enclosed with walls on at least three (3)
14 sides. Produce may not be displayed unattended or stored overnight
15 except in a clean, completely enclosed rodent-proof vehicle or structure.
- 16 8) Unsurfaced areas around the vehicle or building shall be graded to
17 drain, and shavings, gravel or other acceptable measures used to
18 reduce dust contamination.
- 19 9) Garbage and refuse shall be kept in tightly covered, watertight
20 containers until removed and shall be disposed of daily in a place
21 and manner that does not create a public health hazard.
- 22 10) Liquid waste shall be disposed of in a public sewer or in the absence
23 of a public sewer in a method which complies with the applicable
24 local and state rules and regulations. All plumbing must also comply
25 with such applicable regulations.
- 26 11) Convenient toilet and handwashing facilities shall be provided for
27 the use of employees within three hundred (300) feet of employee work
28 areas. If such facilities are not located on the premises, the permit
29 applicant must submit to the Health Officer written proof of availability
30 of restroom facilities, including hot and cold running water. Such
31 facilities must be available at all times when the fruit and vegetable
32 establishment is in operation.
- 33

1 12) Building and site plans for fresh fruit and vegetable food establish-
2 ments must be submitted to the Health Authority prior to the issuance
3 of a permit where required by local regulations or when the building
4 is of a permanent nature.

5 13) Notice of violations of this Rule will be in writing. Violations must
6 be corrected within a specified time not to exceed three (3) days.
7 Failure to comply with such notice shall result in the immediate
8 suspension of the establishment permit. Application for reinstatement
9 may be made pursuant to procedures set forth in the Food Code.

10 SECTION 3. Effective Date. The Director of Public Health finds as a
11 fact and declares that an emergency exists and that these rules are necessary
12 for the immediate preservation of public health in King County.

13 Therefore, the Director declares that these rules shall be effective
14 immediately in King County and for a period of thirty (30) days thereafter.
15 At the end of thirty (30) days from the effective date, these emergency rules
16 shall become permanent rules of the Health Department.

17 These rules shall become effective and permanent in the City of Seattle
18 upon filing of a certified copy with the Comptroller.

19 APPROVED THIS 28 day of May, 1976.

20
21 SEATTLE-KING COUNTY DEPARTMENT
22 OF PUBLIC HEALTH
23 SEATTLE, WASHINGTON

24
25 
26
27 Director

28
29
30 A public hearing was held on this Rule on May 24, 1976, at 10:00 a.m. in
31 Room 400, King County Court House, Seattle, Washington, after proper adver-
32 tisement.
33

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington.

3 HDR No. 17

4 KING COUNTY BOARD OF HEALTH

5 RULES AND REGULATIONS FOR CONSTRUCTION, MAINTENANCE
6 AND OPERATION OF SPA POOLS

7 These rules and regulations are promulgated under the
8 provision of SMC 10.01.040 and of Section 18 of King
9 County Board of Health Rules and Regulations XVII. These
10 rules and regulations shall have the full force of said
11 ordinances and take effect immediately upon being filed.

12 SECTION 1. DEFINITIONS. As used in these Rules and Regulations, unless
13 the context clearly requires another meaning,

14 (1) APPROVED means approved in writing by the Director of Public Health.

15 (2) DEPARTMENT means the Public Health Department of King County.

16 (3) DIRECTOR OF PUBLIC HEALTH means the Director of the Seattle-King
17 County Department of Public Health or his/her authorized representative.

18 (4) PERSON means any individual, or a firm, partnership, company,
19 corporation, trustee, association, or any public or private entity.

20 (5) PRIVATE SPA POOL means any spa pool maintained by an individual, the
21 use of which is confined to members of his/her family or invited guests.
22 Private spa pools shall not be subject to the provisions of these Rules and
23 Regulations.

24 (6) SPA POOL means a unit designed for recreational and therapeutic use
25 which is not drained, cleaned or refilled for each user. It may include, but
26 not be limited to hydrojet circulation, hot water, cold water, mineral baths,
27 air induction bubbles, or any combination thereof. Industry terminology for a
28 spa pool includes, but is not limited to, "therapeutic pool," "hydrotherapy
29 pool," "whirlpool," "hot spa," "hot tubs," "sensory deprivation tanks," etc.
30 This standard excludes hospital, nursing homes, boarding homes, and medical
31 clinics.

32 SECTION 2. WATER SUPPLY.

33 (1) The water supply serving the spa pool and all plumbing fixtures
including drinking fountains, lavatories, and showers, shall meet the
requirements of the Rules and Regulations of the Washington State Board of
Health.

FILED
CITY OF SEATTLE
1992 NOV 10 2:11 PM
DIRECTOR AND ART CLERK

1 (2) All portions of the water distribution system serving the spa pool
2 and auxiliary facilities shall be protected against backflow.

3 (a) Water introduced into the spa pool, either directly or to the
4 recirculation system, shall be supplied through an air gap or
5 backflow preventer approved by the Director.

6 (b) In the case of plumbing connections to the potable water
7 distribution system, the supply shall be protected by a suitable air
8 gap whenever possible. When such air gaps are not possible, the
9 supply shall be protected by an approved backflow preventer
10 installed on the discharge side of the last control valve to the
11 fixture, device, or appurtenance.

12 SECTION 3. SEWER.

13 (1) The sewer system shall be adequate to serve the facility, including
14 bathhouse, locker room, and related accommodations.

15 (2) There shall be no direct physical connection between the sewer system
16 and any drain from the spa pool or recirculation system. Any spa pool or
17 overflows from the recirculation system when discharged to the sewer system,
18 storm drain or other approved natural drainage course shall connect through a
19 suitable air gap so as to preclude the possibility of backup of sewage or waste
20 into the spa pool piping system.

21 (3) The sanitary sewer serving the spa pool and auxiliary facilities
22 shall discharge to the public sewer system whenever possible. Where no such
23 sewer is available, the connection shall be made to a suitable disposal system
24 designed, constructed, and operated in accordance with the requirements of the
25 Director.

26 SECTION 4. SPA POOL CONSTRUCTION MATERIALS.

27 (1) Spa pools and all appurtenances thereto shall be constructed of
28 materials which are inert, non-toxic to man, water impervious and durable;
29 which can withstand the design stresses; which will provide a tight tank with a
30 smooth easily cleaned surface, or to which a smooth, easily cleaned surface
31 finish can be applied, and which may be finished in white or light color.

32 (2) All corners formed by intersection of walls with floors shall be
33 rounded. All surfaces which may come in contact with the user must be

1 assembled, finished and maintained so that they will not constitute a cutting,
2 pinching, puncturing, or abrasion hazard under expected or casual contact.

3 (3) Sand or earth bottoms are not permitted in spa pools.

4 (4) Wood shall be considered to be an acceptable material for spa pools.

5 SECTION 5. DESIGN DETAIL AND STRUCTURAL STABILITY.

6 (1) All spa pools shall be designed and constructed to withstand all
7 anticipated loadings for both full and empty conditions. A hydrostatic relief
8 valve may be provided in outdoor spa pools in areas having a high water table.
9 The designing architect or engineer shall be responsible for certifying to the
10 structural stability and safety of the spa pool.

11 (2) The shape of any spa pool shall be such that the user's safety will
12 not be impaired.

13 SECTION 6. OUTLETS.

14 (1) Two main drains shall be provided in the deepest area of the spa
15 pool. One main drain shall be allowed when it is connected to the skimmer.
16 Openings must be covered by grating. Net area of outlet openings of the
17 grating in the floor of the spa pool shall be such as to preclude the
18 possibility of developing a suction dangerous to bathers' safety and shall be
19 at least four times the area of the discharge pipe or provide sufficient area
20 so the maximum velocity of the water passing the grate will not exceed 1 1/2
21 feet per second or shall be an anti-vortex drain. Main drain piping shall be
22 valved and shall discharge to the recirculation pump suction and have a
23 capacity equal to 100% of the recirculation pump capacity.

24 SECTION 7. INLETS.

25 Inlets for fresh and/or repurified water shall be located to produce
26 uniform circulation of water and to facilitate the maintenance of a uniform
27 disinfectant residual throughout the entire spa pool, without existence of dead
28 spots. Inlets from the circulation system shall be flush with the spa pool
29 wall and submerged at least 12 inches below the water level.

30 SECTION 8. SLOPE OF BOTTOM.

31 All portions of the spa pool bottom shall have definite and continuous slope
32 toward the bottom drains.

1 SECTION 9. AIR INDUCTION SYSTEMS.

2 (1) Air induction systems, when provided, shall totally prevent water
3 back-up that would cause electrical shock hazards.

4 (2) Air intake sources shall be positioned and/or designed to minimize
5 contaminants (such as deck water, dirt, etc.) from being introduced into the
6 spa pool.

7 SECTION 10. SKIMMERS.

8 (1) Skimmers are required on spa pools. At least one skimming device
9 shall be provided for each 100 square feet of surface area or fraction thereof.
10 If more than one skimmer is required, they shall be so located as to minimize
11 interference with each other and to insure proper skimming of the entire spa
12 pool surface. Skimming devices shall be built into the spa pool wall, shall be
13 valved, shall develop sufficient velocity on the spa pool water surface to
14 induce floating oils and wastes into the skimmer from the entire spa pool area,
15 and shall meet the following general specifications:

- 16 (a) The piping and other pertinent components of skimmers shall be
17 designed for a total capacity of at least 100% of the required filter
18 flow of the recirculation system and no skimmer shall be designed for
19 a flow-through rate of less than 30 gallons per minute or 3.75
20 gallons per minute per lineal inch of weir.
- 21 (b) The skimmer weir shall be automatically adjustable and shall operate
22 freely with continuous action to variations in water level over a
23 range of at least four inches. The weir shall operate at all flow
24 variations as described in Section 12(1). The weir shall be of such
25 buoyancy and design so as to develop an effective velocity.
- 26 (c) An easily removable and cleanable basket or screen through which all
27 overflow water must pass shall be provided to trap large solids.
- 28 (d) The skimmer shall be provided with a device to prevent airlock in the
29 suction line. If an equalizer pipe is used, it shall provide an
30 adequate amount of water for pump suction should the water of the spa
31 pool drop below the weir level, provided that, if any other device,
32 surge tank, or arrangement is used, a sufficient amount of water for
33 pump suction shall be assured.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

(e) Where the equalizer pipe is used, it shall be sized to meet the capacity requirements of the filter and pump. This pipe shall be located at least one foot below the lowest overflow level of the skimmer. It shall be provided with a valve or equivalent device that will remain tightly closed under normal operating conditions, but will automatically open when the skimmer becomes starved and the water level drops two inches below the lowest weir level.

(f) The skimmer shall be of sturdy, corrosion-resistant materials.

(g) Prevailing winds shall be considered in placement of skimmers to assure removal of wind-blown material in outdoor spa pools.

SECTION 11. RECIRCULATION SYSTEM.

(1) A recirculation system, consisting of pumps, piping, filters, water conditioning, and disinfection equipment and other accessory equipment shall be provided at all spa pools, which will recirculate the spa pool volume of water in 30 minutes or less. Not less than 60% of the recirculated water shall be returned through skimming devices.

(2) All piping shall be designed to reduce friction losses to a minimum and to carry the required quantity of water at a maximum velocity not to exceed eight feet per second.

(3) On systems where the pump is located before the filter the recirculation system shall include a strainer to prevent hair, lint, etc., from reaching the pump and filters. Strainers shall be corrosion-resistant with openings which will provide a free flow area at least four times the area of pump suction line and shall be readily accessible for frequent cleaning.

(4) A rate-of-flow indicator, reading in gallons per minute, shall be installed and located on the spa pool return (inlet) line. The indicator shall be capable of flows measuring at least 1 1/2 times the design flow rate, shall be accurate within 10% of true flow, and shall be easy to read.

(5) Pumps shall be of adequate capacity to provide the required number of turnovers of spa pool water as specified in Section 11(1), and whenever possible shall be so located as to eliminate need for priming. If the pump or suction piping is located above the overflow level of the spa pool, the pump shall be self-priming. The pump or pumps shall be capable of providing flow

1 adequate for the backwashing of filters.

2 SECTION 12. BATHER LOADER.

3 (1) Bather capacity shall be 1 person for each 100 gallons of water in
4 the spa pool.

5 SECTION 13. FILTRATION - SAND FILTERS.

6 (1) Sand filters shall be designed for a filter rate of not more than
7 three gallons per minute per square foot of bed area with sufficient area to
8 meet the design rate of flow required by the prescribed turnover.

9 (2) Filtering material shall consist of at least 20 inches of screened,
10 sharp filter sand with an effective size between .4 and .55 mm and a uniformity
11 coefficient not exceeding 1.75, supported by at least 10 inches of graded filter
12 gravel. Anthracite of appropriate size and uniformity coefficient of 0.6 to
13 0.8 mm with a uniformity coefficient of not greater than 1.8 may be used in
14 lieu of the sand. The gravel shall effectively distribute water uniformly
15 during filtration and backwashing. A reduction in this depth or an elimination
16 of gravel may be permitted where equivalent performance and service are
17 demonstrated.

18 (3) The underdrain system shall be of corrosion resistant and enduring
19 material, so designed and of such material that the orifices or other openings
20 will maintain approximately constant area. It shall be designed to provide
21 even collection or distribution of the flow during filtration and backwashing.

22 (4) At least 12 inches of freeboard shall be provided between the upper
23 surface of the filter media and the lowest portion of the pipes or drains which
24 serve as overflows during backwashing.

25 (5) Pressure filter systems shall be provided with influent and effluent
26 pressure gauges, or loss of head gauges, and backwash sight glass on the waste
27 discharge line. Air relief valves at or near the high point of the filter may
28 be provided.

29 (6) Vacuum filter systems shall provide a vacuum gauge between the filter
30 and the motor.

31
32
33

1 (7) The filter system shall be designed with necessary valves and piping
2 to permit:

3 (a) Filtering to spa pool;

4 (b) Individual backwashing of filters to waste at a rate of not less than
5 15 gallons per minute per square foot of filter area;

6 (c) Isolation of individual filters for repairs while other units are in
7 service;

8 (d) Complete drainage of all parts of the system;

9 (e) The overall layout shall permit necessary maintenance, operation and
10 inspection in a convenient manner.

11 (8) Each pressure sand filter shall be provided with an access opening of
12 not less than a standard 11-inch by 15-inch manhole and cover.

13 (9) Aluminum sulfate (alum) or other compounds not disapproved by the
14 Director may be used as coagulants. Devices with reasonable accurate dosage
15 control features shall be provided for adding coagulants ahead of the filter.

16 (10) The tank and its integral parts shall be constructed of material
17 capable of withstanding continuous, anticipated usage, and pressure tanks shall
18 be designed for a pressure safety factor of four based on the maximum shutoff
19 head of the pump. This shutoff head for design purposes shall in no case be
20 considered less than 50 pounds per square inch.

21 SECTION 14. FILTRATION - DIATOMACEOUS FILTERS.

22 (1) Sufficient filter area shall be provided to meet the design pump
23 capacity as required by Section 12(1).

24 (2) Rate of Filtration: The design rate of filtration shall not be
25 greater than 1.5 gallons per minute per square foot of effective filtering
26 surface.

27 (3) Where a body feeding device is provided, the device shall be accurate
28 ($\pm 10\%$) and dependable, and shall be capable of continually feeding within a
29 calibrated range, adjustable from two to six ppm, at the design capacity of the
30 recirculation pump.

31 (4) Filter area, where fabric is used, shall be determined on the basis
32 of effective filtering surfaces as created by the septum supports with no
33 allowances for areas of impaired filtration, such as broad supports, folds or

1 portions which may bridge.

2 (5) The filter and all component parts shall be of such materials, design
3 and construction to withstand normal continuous use without significant
4 deformation, deterioration, corrosion or wear which could adversely affect
5 filter operation.

6 (6) The tank containing the filter elements shall be constructed of
7 steel, concrete, plastic, or other suitable material, which will satisfactorily
8 provide resistance to corrosion, with or without coating. Pressure filters
9 shall be designed for a minimum working pressure of 50 pounds per square inch
10 with a four to one safety factor. Vacuum filters shall be designed to
11 withstand the pressure developed by the weight of the water contained therein
12 and closed vacuum filters shall, in addition, be designed to withstand the
13 crushing pressure developed under a vacuum of 25 inches of mercury with a
14 safety factor of 1.5 in both instances. The septa shall be constructed to be
15 resistant to rupture under conditions of the maximum differential pressure
16 between influent and effluent which can be developed by the circulating pump
17 and of adequate strength to resist any additional stresses developed by the
18 cleaning operation.

19 (7) The filter shall be so designed and constructed, or provision made,
20 to preclude the introduction of filter aid into the spa pool during precoat
21 operations.

22 (8) Where dissimilar metals, which may set up galvanic electric currents,
23 are used in the filters, provision shall be made to resist electrolytic
24 corrosion. The filters shall be designed in such a manner that they may be
25 easily disassembled with allowances made for adequate working space above and
26 around the filter to allow the removal and replacement of any part and for
27 proper maintenance.

28 (9) All pressure type filters shall be piped so the flow of water can be
29 reversed for backwashing.

30 (10) Provision shall be made for completely and rapidly draining the
31 filter.
32
33

1 SECTION 15. CARTRIDGE FILTERS.

2 (1) The filter rate on a cartridge filter shall not exceed 0.375 gpm per
3 square foot of effective filter area with sufficient area to meet the
4 prescribed turnover.

5 (2) The filter and all component parts shall be of such materials, design
6 and construction to withstand normal continuous use without significant
7 deformation, deterioration, corrosion or wear which could adversely affect
8 filter operation.

9 (3) The tank containing the filter elements shall be constructed of
10 steel, concrete, plastic, or other suitable material, which will satisfactorily
11 provide resistance to corrosion, with or without coating.

12 (4) Pressure filters shall be designed for a minimum working pressure of
13 50 pounds per square inch with a four to one safety factor.

14 (5) Provision shall be made for completely and rapidly draining the
15 filter.

16 SECTION 16. LADDERS, RECESSED TREADS, AND STAIRS.

17 (1) Recessed steps, ladders or stairways shall be provided if the
18 vertical distance from the bottom of the spa pool to the deck or walk is over
19 two feet. If the spa pool is over 50 feet in perimeter, such steps or ladders
20 shall be installed on each side. When stairs extend into the spa pool the
21 stair tread edge must be constructed of a material so colored as to contrast
22 with the color of the stairs and be clearly visible and evident to bathers.

23 (2) Steps leading into spa pools shall be of non-slip design, have a
24 minimum tread of 12 inches and a maximum rise or height of 10 inches. There
25 shall be no abrupt drop off or submerged projections into the spa pool, unless
26 guarded by handrails.

27 (3) Spa pool ladders shall be corrosion-resistant and shall be equipped
28 with non-slip treads. All ladders shall be so designed as to provide a
29 handhold and shall be rigidly installed. There shall be a clearance of not
30 less than three inches between any ladder and the spa pool wall. If steps are
31 inserted in the walls or if stepholes are provided, they shall be of such
32 design that they may be cleaned readily and shall be arranged to drain into the
33 spa pool to prevent the accumulation of dirt thereon. Stepholes shall have a

1 minimum tread of five inches and a minimum width of 14 inches, except where
2 freeze-proof stepholes must be installed.

3 (4) Where stepholes or ladders are provided within the spa pool, there
4 shall be a handrail at the top of both sides thereof, extending over the coping
5 or edge of the deck. Stairs shall be provided with at least one handrail.

6 SECTION 17. DECKS, WALKWAYS, FENCING, SAND AND GRASS AREAS.

7 (1) A continuous deck or floor area at least four feet wide shall extend
8 around at least 50% of the spa pool. The deck or floor shall be sloped to
9 drain away from the spa pool at a grade of at least 1/4 inch per foot, be
10 provided with adequate drains unless specifically exempted by the Director, and
11 shall have a non-slip surface.

12 (2) Fencing. Non-swimmers and animals shall be excluded from the spa
13 pool area. Fencing requirements for outdoor spa pools shall be those required
14 by the local building official. If no local requirements exist, the following
15 shall apply:

16 The entire area shall be enclosed by a fence having a minimum height
17 of five feet with a self-closing gate with latch no less than 42 inches from
18 the ground.

19 (3) Sand and Grass Areas. Sand and grass areas shall not be allowed
20 inside of the spa pool enclosure unless properly separated to prevent direct
21 access on the part of bathers and unless satisfactory facilities are provided
22 for the proper cleansing of bathers before they again enter the bathing area.
23 Separation may consist of any barrier so designed and constructed as to prevent
24 the free and easy passage of persons to the bathing area.

25 SECTION 18. DISINFECTANT AND CHEMICAL FEEDERS.

26 (1) Disinfectant feeders must meet the following requirements:

27 (a) Shall be of sturdy construction and materials which will withstand
28 wear, corrosion, or attack by disinfectant solutions or vapors and
29 which are not adversely affected by repeated regular adjustments or
30 other conditions anticipated in the use of the device. The feeder
31 shall be capable of being easily disassembled for cleaning and
32 maintenance. The design and construction shall be such as to
33 preclude stoppage from chemicals intended to be used or foreign

1 materials that may be contained therein. The feeder shall
2 incorporate failure-proof features so that the disinfectant cannot
3 feed directly into the spa pool, spa pool piping, water supply
4 system, or spa pool enclosure under any type of failure of the
5 equipment or its maintenance.

6 (b) When chlorinators are used, the capacity shall be sufficient to feed
7 at the rate of at least three pounds of equivalent chlorine per 24
8 hours per 10,000 gallons of spa pool capacity.

9 (c) Shall have a graduated and clearly marked dosage adjustment to
10 provide flows from full capacity to 25% of such capacity. The device
11 shall be capable of continuous delivery within 10% of the dosage at
12 any setting.

13 (d) When the disinfectant is introduced at the suction side of the pump,
14 a device or method shall be provided to prevent air lock of the pump
15 or recirculation system.

16 (e) When compressed chlorine gas is used, the following additional
17 features shall be provided:

18 (1) The chlorine and chlorinating equipment shall be in a separate
19 well-ventilated room. Such room shall not be below ground level
20 and shall be provided with vents near the floor which terminate
21 out of doors. The door of the room shall not open to the spa
22 pool, and shall open to the outside and in a direction away from
23 prevailing winds or ventilation systems.

24 (2) The chlorinator equipment shall be of rugged design, capable of
25 withstanding wear without developing leaks.

26 (3) Chlorine cylinders shall be anchored to prevent their falling
27 over. A valve stem wrench shall be maintained on the chlorine
28 cylinder so the supply can be shut off quickly in the case of an
29 emergency. Valve protection hood shall be kept in place except
30 when the cylinder is connected to the chlorination system.

31 (4) The chlorine feeding device shall be designed so that during
32 accidents or interruptions of the water supply, leaking chlorine
33 gas will be conducted to the out-of-doors.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

(5) Chlorinator shall be a solution feed type, capable of delivering chlorine at its maximum rate without releasing chlorine gas to the atmosphere.

(6) The chlorinators shall be designed to prevent the backflow of water into the chlorine solution container.

(7) A gas mask with self-contained breathing apparatus designed for use in a chlorine atmosphere shall be provided. The gas mask shall be kept in a closed cabinet, accessible without a key, located outside of the room in which the chlorinator is maintained.

(8) Chlorine leak detector, such as bottled ammonia, shall be provided in the chlorinator room.

(f) When a hypochlorite solution is used it shall be fed through hypochlorinator equipment. Such equipment shall also provide the following additional features:

(1) Feed shall be positive under all conditions of pressure in the circulating system.

(2) Dosage adjustment shall be provided to insure constant feed with varying supply or back pressure.

(3) Positive features to prevent back-flow from recirculation system to the solution container, and provision for reducing to a minimum the entry into spa pool of free calcium released from calcium hypochlorite.

(4) Provision to prevent siphoning of hypochlorite solution when the recirculation pump and hypochlorinator are both turned off.

(This applies to above spa pool level installations only.)

(2) Equipment and piping used to apply chemicals to the water shall be of such size, design, and material that they may be cleaned and will be free from clogging, preferably of the positive displacement type. All material used for such equipment and piping shall be resistant to action of chemicals to be used therein.

(3) Hand feeding or methods other than use of a positive displacement type pump of disinfectants will be allowed if capable of maintaining the

1 minimum required Cl₂ content at all times the spa pool is in use.

2 SECTION 19. LIGHTING, VENTILATION, AND ELECTRICAL REQUIREMENTS.

3 (1) Spa Pool and Spa Pool Enclosure. All spa pools at which night use is
4 permitted, shall be provided with lighting fixtures of such number and design
5 as to light all parts of the spa pool enclosure and the water in the spa pool.
6 The lighting intensity measured at a point 30 inches above any part of the spa
7 pool walkway shall be not less than 15 foot-candles. Arrangements and design
8 of lighting fixtures shall be such that bather and/or attendant may see clearly
9 every part of the spa pool waters, spa pool bottom, walkways, and other
10 appurtenances without being blinded by light. When underwater spa pool
11 lighting is provided, such lights shall be so installed in conformance with
12 local electrical codes.

13 (2) Shower rooms and dressing rooms, where provided, shall have lighting
14 fixtures of such number and design, and be so located, as to provide lighting
15 intensity of not less than 25 foot-candles measured at a point 30 inches above
16 any part of the shower room or dressing room floor. Location and construction
17 of lighting fixtures and control switches shall be protected by ground fault
18 interrupters.

19 SECTION 20. DRESSING ROOMS.

20 (1) Bathhouses to be used simultaneously by both sexes shall be divided
21 into two parts separated by a tight partition, each designed for men or women.
22 The entrances and exits shall be screened to break line of sight.

23 (2) Floors of bathhouse shall be of smooth finished material with nonslip
24 surface, impervious to moisture, and sloped to a drain. Junctions between
25 walls and floor shall be coved.

26 (3) Walls and partitions shall be of smooth, impervious material, free
27 from cracks or open joints. Partitions in each dressing room shall terminate
28 at least 10 inches above the floor or shall be placed on continuous raised
29 masonry or concrete bases at least four inches high. Lockers shall be set
30 either on solid masonry bases four inches high or on legs with bottom of locker
31 at least 10 inches above the floor. Lockers shall be properly vented.

32 (4) The requirement relating to bathhouse, dressing rooms, toilet
33 facilities, wash basins and showers may be waived when such facilities are

1 conveniently available.

2 SECTION 21. TOILETS AND SHOWERS.

3 (1) Toilet, wash basin and shower facilities, except as exempted under
4 Section 20(4), shall be provided on the basis of the following schedule:

5 PLUMBING FIXTURE SCHEDULE 1/

6		<u>Males</u>	<u>Females</u>
7	Water Closets	1-60	1-40
8	Urinals 3/	1-60	-
9	Lavatories	1	1
10	Showers 2/	2-40	2-40

11 1/ Fixture schedules should be increased for spa pools at
12 schools or similar locations where bather loads may reach
13 peaks due to schedules of use.

14 2/ Minimum of two.

15 3/ Urinals shall be so constructed that urine does not splash
16 onto the floor or bathers' legs.

17 (2) The layout of the bathhouse shall be such that the bathers on leaving
18 the dressing room pass the toilets and then showers enroute to the spa pool.

19 (3) Showers shall be supplied with water at a temperature of a minimum of
20 90°F. and maximum 120°F. at a rate of at least three gallons per minute.
21 Thermostatic, tempering, or mixing valves shall be installed if necessary.

22 (4) Wash Basins. Where toilets are provided a minimum of one wash basin
23 shall be provided for each sex and be located adjacent to the toilets.

24 (5) Soap. Liquid or powdered soap in suitable dispensing equipment shall
25 be provided at each shower head and each wash basin, and soap dispensers shall
26 be kept clean and filled at all times that spa pool is in use.

27 (6) Toilet Tissue. Toilet tissue in suitable dispensers shall be
28 provided at each toilet. Dispensers shall be kept filled at all times that spa
29 pool is in use.

30 (7) Hose Bibs. Hose bibs shall be provided at convenient locations
31 within the dressing rooms and adjacent to the spa pool walkways. All hose bibs
32 must be provided with approved anti-syphon devices.

33

1 (A) Angle-jet drinking fountains shall be provided at convenient
2 locations at public spa pools.

3 SECTION 22. VISITOR AND SPECTATOR AREAS.

4 (1) There shall be absolute separation between the spaces used by
5 visitors and spectators from spaces used by bathers.

6 (2) Where toilet facilities are provided for spectators, such facilities
7 must be separate from those provided for bathers, and the approaches to
8 spectators' toilet facilities shall not include areas where bathers pass in
9 bare feet.

10 SECTION 23. LOCATION.

11 Outdoor spa pools shall be located where they will not be exposed to
12 excessive pollution by dust, smoke, soot, surface drainage from surrounding
13 areas, or other undesirable substances.

14 SECTION 24. DISINFECTION AND QUALITY OF WATER.

15 (1) A disinfection process or procedure shall be used at all spa pools
16 subject to these rules and regulations for the purpose of insuring continuous
17 disinfection of the water throughout the spa pool during the period the spa
18 pool is in use. When chlorine or chlorine compounds are used as the
19 disinfectant, the water in the spa pool at all times while in use shall contain
20 a free chlorine residual of not less than 2.0 parts per million as measured by
21 the DPD method, or shall contain a free chlorine residual of a higher value to
22 be determined by the Health Officer. The spa pool shall be superchlorinated to
23 a minimum of 10 ppm free chlorine daily. If other halogens are used, residuals
24 of equivalent disinfecting strength shall be maintained. A testing kit for
25 measuring the concentration of the disinfectant, accurate within 0.1 ppm, shall
26 be provided at each spa pool.

27 (2) When Cyanuric Acid compounds are used as a disinfectant the cyanurate
28 concentration shall not exceed 100 parts per million, and the free chlorine
29 residual shall be at least 2.0 parts per million.

30 (3) The Director may approve other disinfecting materials or methods when
31 they have been adequately demonstrated to provide a satisfactory residual
32 effect and to otherwise be equally as effective under conditions of use as the
33 chlorine concentration required herein, and not be dangerous to public health,

1 create objectionable physiological effects, or impart toxic properties to the
2 water.

3 (4) The spa pool water shall be maintained in an alkaline condition as
4 indicated by a pH of between 7.2 and 7.6. A pH testing kit accurate to the
5 nearest 0.2 pH unit shall be provided at each spa pool. The alkalinity of the
6 water in spa pools shall be at least 80 ppm.

7 (5) The water shall have sufficient clarity at all times so that a
8 standard 2" (5 cm.) diameter clarity disc divided into alternate black and red
9 quadrants is clearly visible and the separate colors discernable through 4
10 feet of water. Alternately there may be a maximum of 1.0 FTU (Formazin
11 Turbidity Unit).

12 (6) Not more than 15% of the samples covering any considerable period of
13 time, nor more than two consecutive samples, shall either (a) contain more than
14 200 bacteria per milliliter, as determined by the standard (35°C) agar plate
15 count, or (b) show positive test (confirmed test) for coliform organisms in any
16 of the five 10-milliliter portions of a sample or more than 1.0 coliform
17 organisms per 50 ml. when the membrane filter test is used. All samples shall
18 be collected, dechlorinated, and examined in accordance with the procedures
19 outlined in the latest edition of Standard Methods for the Examination of Water
20 Waste-Water (APHA). The Director shall prescribe the type and frequency of
21 collection and examination of samples to assure water quality meets minimum
22 requirements.

23 (7) The presence of pseudomonas or other pathogenic organisms in the spa
24 pool water shall be justification for closure of any spa pool until subsequent
25 sampling shows the water to be free of such organisms.

26 SECTION 25. CLEANING SPA POOL AND FLOORS.

27 (1) Visible dirt on the bottom of the spa pool shall be removed every 24
28 hours or more frequently as required.

29 (2) Visible scum or floating matter on the spa pool surface shall be
30 removed by flushing or other effective means.

31 (3) The spa pool shall be emptied, cleaned, and refilled with fresh water
32 when the total dissolved solids reach 1,500 ppm or once every 30 days,
33 whichever is oftener.

1 (4) Floors in bathhouse and appurtenances as well as spa pool decks and
2 walkways shall be scrubbed to insure cleanliness at all times. Disinfection
3 with chlorine solution or other germicides shall be accomplished at least
4 daily.

5 SECTION 26. SHOWERING REQUIREMENTS.

6 All persons using spa pools shall be required to take a cleansing shower
7 in the nude, using warm water and soap, and to rinse off all soapsuds before
8 entering the spa pool. The requirement of this paragraph will be posted in a
9 prominent location within each living unit, or on a prominent sign adjacent to
10 the spa pool.

11 SECTION 27. COMMUNICABLE DISEASE.

12 No person having skin lesions; sore or inflamed eyes; mouth, nose or ear
13 discharges; or who is a carrier of any communicable disease shall use any spa
14 pool subject to these rules and regulations.

15 SECTION 28. POLLUTION OF SPA POOL PROHIBITED.

16 (1) Urinating, expectorating, blowing the nose, or depositing any
17 deleterious matter in any spa pool subject to these rules and regulations is
18 prohibited.

19 (2) Breakable containers shall be completely banned from the enclosure of
20 any spa pool.

21 (3) The use of oils, body lotions, and minerals is prohibited.

22 SECTION 29. SPECTATORS.

23 Persons not dressed for bathing shall not be allowed on walks immediately
24 adjacent to spa pools.

25 SECTION 30. SAFETY AND FIRST AID.

26 (1) Every spa pool shall be equipped with a standard 24-unit first aid
27 kit, which shall be kept filled and readily accessible for emergency use; and
28 two or more blankets reserved for emergency use. In addition, there shall be
29 prominently displayed immediately adjacent to the telephone, a telephone number
30 list to include the nearest doctor, ambulance service, hospital, and police or
31 fire department rescue unit.

32 (2) The hydrotherapy pump and air blower shall be connected to a maximum
33 15 minute time switch located no closer than 10 feet from the spa water's edge.

1 (3) Recirculation pumps and heater thermostat switches shall be
2 inaccessible to bathers, provided that a safety switch to the recirculation
3 pump shall be located within 10 feet of the spa pool water's edge.

4 (4) Spa pools located in private rooms shall have intercoms or similar
5 communications systems to communicate with establishment personnel at a central
6 reception area.

7 (5) The maximum water temperature shall be 102°F.

8 SECTION 31. Common towels, bathing suits, caps, combs, brushes and
9 drinking cups are prohibited. Bathing suits, towels, and bathing caps
10 furnished patrons at any spa pool subject to these rules and regulations shall
11 be laundered with soap and hot water, and thoroughly rinsed and dried before
12 reuse.

13 SECTION 32. POSTING REGULATIONS.

14 Placards reciting Sections 26 through 29 inclusive shall be posted
15 conspicuously at the spa pool or enclosure and in the dressing rooms and
16 offices of all spa pools subject to the provisions of these rules and
17 regulations. In addition, a precaution sign should be mounted adjacent to the
18 entrance to the spa pool. It should contain the following warnings: CAUTION

- 19 (a) No person shall use the spa pool alone.
20 (b) All children under 14 years of age shall be accompanied by a
21 responsible adult observer.
22 (c) No person shall run or engage in horseplay in or around the spa
23 pool.
24 (d) Persons should spend no more than 15 minutes in the spa pool at any
25 one session.
26 (e) Women of child bearing age should not use the spa pool without
27 consulting their physician.
28 (f) Do not use while under the influence of alcohol, anticoagulants,
29 antihistamines, vasoconstrictors, vasodilators, stimulants,
30 hypnotics, narcotics or tranquilizers.
31 (g) Elderly persons and those suffering from heart disease, diabetes,
32 high or low blood pressure should not use the spa pool without
33 consulting their physician.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 33. SPA POOLS NOT IN OPERATION.

(1) In the off season, seasonal spa pools shall do one of the following:

- (a) Cover the spa pool with a safety cover;
- (b) Have area adequately fenced or locked to prevent entrance of persons into the spa pool area; or
- (c) Maintain the water with sufficient clarity at all times so that the main drain is readily visible.

(2) Spa pools which are not in use on a long term basis shall do one of the following:

- (a) Cover the spa pool with a safety cover;
- (b) Shall maintain the water with a sufficient clarity at all times so that the main drain is readily visible;
- (c) Shall be adequately fenced and/or locked to prevent the entrance of persons into the spa pool area;
- (d) Shall be emptied of water and filled with an appropriate fill material.

SECTION 34. VARIANCE. The Director may grant a variance from requirements of these rules as follows:

(1) Where it is demonstrated to the satisfaction of the Director that strict compliance with the rule would be highly burdensome or impractical due to special conditions or cause;

(2) Where the public or private interest in the granting of the variance is found by the Director to clearly outweigh the interest of the application of uniform rules; and

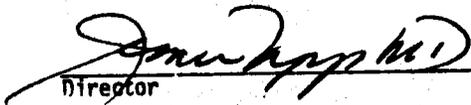
(3) Where such alternative measures are provided which in the opinion of the Director will provide adequate public health and safety protection.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 35. This Rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and thirty (30) days after the date of filing with the Clerk of the King County Council.

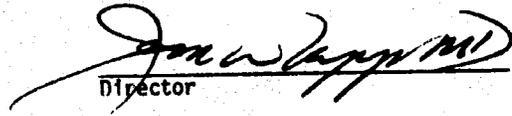
SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED this 3rd day of November, 19 82.


Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED this 3rd day of November, 19 82.


Director

RECEIVED

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington.

3 HDR No. 18

CLERK
KING COUNTY COUNCIL

4 RULES AND REGULATIONS FOR CONSTRUCTION, MAINTENANCE
5 AND OPERATION OF SWIMMING POOLS

6 These rules and regulations are promulgated under the
7 provision of SMC 10.01.040 and of Section 18 of King
8 County Board of Health Rules and Regulations XVII. These
9 rules and regulations shall have the full force of said
10 ordinances and take effect immediately upon being filed.

11 SECTION 1. DEFINITIONS. As used in these Rules and Regulations, unless
12 the context clearly requires another meaning,

13 (1) APPROVED means approved in writing by the Director of Public Health.

14 (2) DEPARTMENT means the Public Health Department of King County.

15 (3) DIRECTOR OF PUBLIC HEALTH means the Director of the Seattle-King
16 County Department of Public Health or his/her authorized representative.

17 (4) PERSON means any individual, or a firm, partnership, company,
18 corporation, trustee, association, or any public or private entity.

19 (5) PRIVATE SWIMMING POOL means any swimming pool, wading pool, spa pool
20 or spray pool maintained by an individual, the use of which is confined to
21 members of his/her family or invited guests. Private pools shall not be
22 subject to the provisions of these Rules and Regulations.

23 (6) PUBLIC SWIMMING POOL means any swimming pool together with buildings
24 and appurtenances in connection therewith which is available to the general
25 public with or without payment of an admission charge for the use of same; and
26 shall include any swimming pool where the same is 1,500 square feet or more in
27 surface area whether or not available to the general public; or any swimming
28 pool not otherwise defined in this section.

29 (7) SEMI-PUBLIC SWIMMING POOL means any swimming pool provided for and
30 used by numbers of persons or multiple family or cooperative groups such as,
31 but not limited to, hotels, motels, mobile home parks, apartments,
32 condominiums, subdivisions, community clubs, private clubs, institutions, or
33 schools, the use of which is limited to such groups and their invited guests
and where the same is less than 1,500 square feet in surface area.

(8) SPRAY POOL means any pool or artificially constructed depression into
which water is sprayed but is not allowed to pond in the bottom of the pool.

1 (9) SWIMMING POOL means any structure, basin, chamber, or tank
2 containing an artificial body of water for swimming, diving, or recreational
3 bathing and having a depth of two feet or more at any point and including all
4 facilities incidental thereto.

5 (10) WADING POOL means any artificial pool of water intended and
6 constructed for wading purposes which is not over two feet in depth at any
7 point.

8 SECTION 2. WATER SUPPLY.

9 (1) The water supply serving the pool and all plumbing fixtures
10 including drinking fountains, lavatories, and showers, shall meet the
11 requirements of the Rules and Regulations of the Washington State Board of
12 Health.

13 (2) All portions of the water distribution system serving the pool and
14 auxiliary facilities shall be protected against backflow.

15 (a) Water introduced into the pool, either directly or to the
16 recirculation system, shall be supplied through an air gap or
17 backflow preventer approved by the Director.

18 (b) In the case of plumbing connections to the potable water
19 distribution system, the supply shall be protected by a suitable air
20 gap whenever possible. When such air gaps are not possible, the
21 supply shall be protected by an approved backflow preventer
22 installed on the discharge side of the last control valve to the
23 fixture, device, or appurtenance.

24 SECTION 3. SEWER.

25 (1) The sewer system shall be adequate to serve the facility, including
26 bathhouse, locker room, and related accommodations.

27 (2) There shall be no direct physical connection between the sewer
28 system and any drain from the pool or recirculation system. Any pool or
29 gutter drain or overflows from the recirculation system when discharged to the
30 sewer system, storm drain or other approved natural drainage course shall
31 connect through a suitable air gap so as to preclude the possibility of backup
32 of sewage or waste into the pool piping system.

33 (3) The sanitary sewer serving the pool and auxiliary facilities shall

1 discharge to the public sewer system whenever possible. Where no such sewer
2 is available, the connection shall be made to a suitable disposal system
3 designed, constructed, and operated in accordance with the requirements of the
4 Director.

5 SECTION 4. POOL CONSTRUCTION MATERIALS.

6 (1) Swimming pools and all appurtenances thereto shall be constructed of
7 materials which are inert, non-toxic to man, water impervious and durable;
8 which can withstand the design stresses; which will provide a tight tank with
9 a smooth easily cleaned surface, or to which a smooth, easily cleaned surface
10 finish can be applied, and which may be finished in white or light color.

11 (2) All corners formed by intersection of walls with floors shall be
12 rounded.

13 (3) Sand or earth bottoms are not permitted in pool construction.

14 (4) Pool finish must be of white or light colored material, non-toxic to
15 bathers, with a non-porous, easily cleanable surface.

16 SECTION 5. DESIGN DETAIL AND STRUCTURAL STABILITY.

17 (1) All pools shall be designed and constructed to withstand all
18 anticipated loadings for both full and empty conditions. A hydrostatic relief
19 valve may be provided in areas having a high water table. The designing
20 architect or engineer shall be responsible for certifying to the structural
21 stability and safety of the pool.

22 (2) The shape of any pool shall be such that the swimmer's safety will
23 not be impaired.

24 (3) The minimum depth of water in the pool should be three feet except
25 for special instructional pools or for restricted or recessed areas in general
26 pools which are set aside primarily for the use of children. Such areas when
27 included as part of the pool shall be separated from the pool proper by means
28 of a safety line supported by buoys and attached to the side walls.

29 Wading pools for children, physically separated from the swimming pool,
30 are preferred. Such facilities may be served by the swimming pool
31 recirculation system.

32 (4) The maximum depth at the shallow end of the pool shall not exceed
33 three feet six inches except for competitive or special purpose pools.

1 SECTION 6. DEPTH MARKINGS.

2 (1) The depth of the water in the pool shall be plainly marked at or
3 above the water surface on the vertical pool wall and should be installed on
4 the edge of the deck or walk next to the pool, at maximum and minimum points
5 and at the points of break between the deep and shallow portions and at
6 intermediate one-foot increments of depth, spaced at not more than 25-foot
7 intervals measured peripherally. Where depth markers cannot be placed on the
8 vertical walls above the water level, other means shall be used, said markings
9 to be plainly visible to persons in the pool. The depth in the diving areas
10 will be appropriately marked.

11 (2) Depth markers shall be in numerals of four inches minimum height and
12 a color contrasting with background.

13 (3) Wherever design considerations allow, it may be desirable to install
14 a depth contour line, such as a recessed line on a wall adjacent to the pool.

15 SECTION 7. OUTLETS.

16 (1) Main drains shall be provided at the deepest point of the pool.
17 Openings must be covered by a proper grating. Net area of outlet openings of
18 the grating in the floor of the pool shall be such as to preclude the
19 possibility of developing a suction dangerous to bathers' safety and shall be
20 at least four times the area of the discharge pipe or provide sufficient area
21 so the maximum velocity of the water passing the grate will not exceed 1 1/2
22 feet per second or shall be an anti-vortex drain. Main drain piping shall be
23 valved and shall discharge to the recirculation pump suction and have a
24 capacity equal to 100% of the recirculation pump capacity.

25 (2) Where the width of the pool is more than 30 feet multiple main drain
26 outlets shall be provided. In such cases, outlets shall be spaced not more
27 than 20 feet apart, nor more than 10 feet from side walls.

28 (3) Spray pools shall be equipped at their low point with an unvalved
29 trapped drain of sufficient capacity and design to prohibit accumulation of
30 any water in the pool.

31 SECTION 8. INLETS.

32 Inlets for fresh and/or repurified water shall be located to produce
33 uniform circulation of water and to facilitate the maintenance of a uniform

1 disinfectant residual throughout the entire pool, without existence of dead
2 spots. Inlets from the circulation system shall be flush with the pool wall
3 and submerged at least 12 inches below the water level.

4 (1) Wall inlets shall be designed as an orifice capable of a deflection
5 adjustment of 45° or must be provided with an individual gate or similar valve
6 to permit balancing of water volume to obtain the best circulation and shall
7 be a minimum of 12 inches below the surface.

8 (2) Floor inlets shall have flow adjusting plates so as to permit a full
9 range of flow adjustment from closed to full open.

10 SECTION 9. SLOPE OF BOTTOM.

11 The slope of the bottom of any portion of a public pool having a water
12 depth of less than five feet shall not be more than one foot in fifteen feet
13 and said slope shall be uniform. In portions with a depth greater than five
14 feet, the slope shall not exceed one foot in three feet. All portions of the
15 pool bottom shall have definite and continuous slope toward the bottom drains.

16 SECTION 10. SIDE WALLS.

17 (1) Walls of a public pool shall be either vertical for water depth of
18 at least six feet, or vertical for a distance of 2 1/2 feet below the water
19 level below which the wall shall be curved to the bottom with a radius not to
20 exceed:

- 21 (a) At three-foot depth, a six-inch radius cove at the base of a
22 two-foot, six-inch vertical section.
- 23 (b) At three-foot, six-inch depth, a one-foot radius cove at the base of
24 a two-foot, six-inch vertical section.
- 25 (c) At five-foot depth, a one-foot, six-inch radius cove at the base of
26 a three-foot, six-inch vertical section. From this point the spring
27 line or point of departure from vertical may rise through an
28 eight-foot transitional zone, measured horizontally, to a typical
29 deep end wall design consisting of at least a two-foot, six-inch
30 vertical section with a curved section from that point meeting the
31 floor of the pool.

32 (2) Safety ledges when provided on vertical walls in the deep portion of
33 the pool shall not be over four inches wide, at least four feet below the

1 water surface, shall slope one-half inch in four inches away from the wall and
2 shall be painted a contrasting color.

3 (3) When a moveable bulkhead is used, it shall be positioned so that
4 swimmers cannot swim under or be entrapped under the bulkhead.

5 SECTION 11. OVERFLOW GUTTERS.

6 (1) Overflow gutters shall be required on all pools having a surface
7 area of over 2,500 square feet. (Pools having a surface area of less than
8 2,500 square feet shall be provided either with overflow gutters or skimming
9 devices.)

10 (2) Overflow gutters shall extend completely around the pool, except at
11 steps or recessed ladders in the shallow portion. The overflow gutter shall
12 also serve as a handhold. This gutter shall be capable of continuously
13 removing 100% of the recirculation pump capacity plus one-fifth of the
14 balancing tank capacity expressed in gallons per minute. All overflow gutters
15 shall be connected to the recirculation system through a properly designed
16 surge tank. The gutter, drains, and return piping to the surge tank. The
17 gutter, drains, and return piping to the surge tank shall be designed to
18 rapidly remove overflow water caused by recirculation displacement, wave
19 action, or other causes produced from the maximum pool bathing load. Gutters
20 (roll out) shall be adequately sloped to provide rapid drainage to drains not
21 more than 15 feet apart, and such drainage shall be returned to the filters.
22 The opening into the gutter beneath the coping shall not be less than four
23 inches and the interior of the gutter shall not be less than three inches wide
24 with a depth of at least three inches and designed to be easily cleanable.
25 Where large gutters are used, they shall be designed to prevent entrance or
26 entrapment of bathers' arms or legs. The overflow edge or lip shall be
27 rounded and not thicker than 2 1/2 inches for the top two inches. The outlet
28 fittings shall have a clear opening in the grating at least equal to 1 1/2
29 times the cross-sectional area of the outlet pipe.

30 (3) Balancing tanks shall be required where overflow gutters or channels
31 are used. The capacity shall be equal to six times the maximum bathing load
32 expressed in gallons. If the balancing tank is designed to serve as a make-up
33 water tank or to prevent air lock in the pump section line, or both, the

1 capacity shall be increased sufficiently to accommodate these uses. Filter
2 pits for vacuum type filters may serve as balancing tanks if properly designed
3 to accommodate this additional volume.

4 (4) Nothing in this section shall preclude the use of roll out or deck
5 level type pools. Such designs shall conform to the general provisions
6 relating to overflow rates. The design of the curb and handhold shall conform
7 to accepted standards, and the approval of the Director shall be based on
8 detailed review of this feature of construction and evaluated in the light of
9 proposed use of pool.

10 SECTION 12. SKIMMERS.

11 (1) Skimmers are permitted on public and semi-public swimming pools with
12 not more than 2,500 square feet of surface area, providing approved handholds
13 are installed and sufficient motion to the pool water is induced by the
14 pressure return inlets. At least one skimming device shall be provided for
15 each 500 square feet of surface area or fraction thereof plus one additional
16 device when considered necessary, with a minimum of two skimmers per pool.
17 They shall be so located as to minimize interference with each other and to
18 insure proper skimming of the entire pool surface. Handholds shall consist of
19 bull-nosed coping not over 2 1/2 inches thick for the outer two inches or an
20 equivalent approved handhold. The handholds must be no more than nine inches
21 above the normal water line. Skimming devices shall be built into the pool
22 wall, shall be valved, shall develop sufficient velocity on the pool water
23 surface to induce floating oils and wastes into the skimmer from the entire
24 pool area, and shall meet the following general specifications:

- 25 (a) The piping and other pertinent components of skimmers shall be
26 designed for a total capacity of at least 100% of the required
27 filter flow of the recirculation system and no skimmer shall be
28 designed for a flow-through rate of less than 30 gallons per minute
29 or 3.75 gallons per minute per lineal inch of weir.
- 30 (b) The skimmer weir shall be automatically adjustable and shall operate
31 freely with continuous action to variations in water level over a
32 range of at least four inches. The weir shall operate at all flow
33 variations as described in Section 13(1). The weir shall be of such

1 buoyancy and design so as to develop an effective velocity.

2 (c) An easily removable and cleanable basket or screen through which all
3 overflow water must pass shall be provided to trap large solids.

4 (d) The skimmer shall be provided with a device to prevent airlock in
5 the suction line. If an equalizer pipe is used, it shall provide an
6 adequate amount of water for pump suction should the water of the
7 pool drop below the weir level, provided that, if any other device,
8 surge tank, or arrangement is used, a sufficient amount of water for
9 pump suction shall be assured.

10 (e) Where the equalizer pipe is used, it shall be sized to meet the
11 capacity requirements of the filter and pump. This pipe shall be
12 located at least one foot below the lowest overflow level of the
13 skimmer. It shall be provided with a valve or equivalent device
14 that will remain tightly closed under normal operating conditions,
15 but will automatically open when the skimmer becomes starved and the
16 water level drops two inches below the lowest weir level.

17 (f) The skimmer shall be of sturdy, corrosion-resistant materials.

18 (g) Prevailing winds shall be considered in placement of skimmers to
19 assure removal of wind-blown material.

20 SECTION 13. RECIRCULATION SYSTEM.

21 (1) A recirculation system, consisting of pumps, piping, filters, water
22 conditioning, and disinfection equipment and other accessory equipment shall
23 be provided at all pools, except spray pools, which will clarify and disinfect
24 the pool volume of water in six hours or less in a public pool and twelve
25 hours or less in a semi-public pool. Not less than 60% of the recirculated
26 water shall be returned through the overflow channels or skimming devices.

27 (2) All piping shall be designed to reduce friction losses to a minimum
28 and to carry the required quantity of water at a maximum velocity not to
29 exceed eight feet per second.

30 (3) On systems where the pump is located before the filter the
31 recirculation system shall include a strainer to prevent hair, lint, etc.,
32 from reaching the pump and filters. Strainers shall be corrosion-resistant
33 with openings which will provide a free flow area at least four times the area

1 of pump suction line and shall be readily accessible for frequent cleaning.

2 (4) A vacuum-cleaning system shall be provided. When an integral part
3 of the recirculation system, sufficient connections shall be located in the
4 walls of the pool, at least eight inches below the water line, or may be a
5 component part of the skimmer.

6 (5) A rate-of-flow indicator, reading in gallons per minute, shall be
7 installed and located on the pool return (inlet) line. The indicator shall be
8 capable of flows measuring at least 1 1/2 times the design flow rate, shall be
9 accurate within 10% of true flow, and shall be easy to read.

10 (6) Pumps shall be of adequate capacity to provide the required number
11 of turnovers of pool water as specified in Section 13(1), and whenever
12 possible shall be so located as to eliminate need for priming. If the pump or
13 suction piping is located above the overflow level of the pool, the pump shall
14 be self-priming. The pump or pumps shall be capable of providing flow
15 adequate for the backwashing of filters.

16 SECTION 14. BATHER LOADER.

17 (1) For the purpose of these regulations, those portions of the pool
18 five feet six inches or less in depth shall be designated as "non-swimmer"
19 areas. Portions of the pool over five feet six inches in depth shall be
20 designated as the "swimming" area.

21 (2) For purposes of computing swimmer and bather capacity, pool areas
22 shall be determined as follows:

23 Maximum Bathing Load = $\frac{A - S}{27} + \frac{S}{10}$

24 Where A = Total area of water surface in square feet.

25 S = Area of pool less than five feet six inches deep
26 in square feet.

27 (3) (a) Ten square feet of pool surface shall be provided for each
28 bather in that portion having five feet six inches or less in
29 depth.

30 (b) Twenty-seven square feet shall be provided for each swimmer in
31 that portion over five feet six inches in depth.
32
33

1 SECTION 15. FILTRATION - SAND FILTERS.

2 (1) Sand filters shall be designed for a filter rate of not more than
3 three gallons per minute per square foot of bed area with sufficient area to
4 meet the design rate of flow required by the prescribed turnover.

5 (2) Filtering material shall consist of at least 20 inches of screened,
6 sharp filter sand with an effective size between .4 and .55 mm and a
7 uniformity coefficient not exceeding 1.75, supported by at least 10 inches of
8 graded filter gravel. Anthracite of appropriate size and uniformity
9 coefficient of 0.6 to 0.8 mm with a uniformity coefficient of not greater than
10 1.8 may be used in lieu of the sand. The gravel shall effectively distribute
11 water uniformly during filtration and backwashing. A reduction in this depth
12 or an elimination of gravel may be permitted where equivalent performance and
13 service are demonstrated.

14 (3) The underdrain system shall be of corrosion resistant and enduring
15 material, so designed and of such material that the orifices or other openings
16 will maintain approximately constant area. It shall be designed to provide
17 even collection or distribution of the flow during filtration and backwashing.

18 (4) At least 12 inches of freeboard shall be provided between the upper
19 surface of the filter media and the lowest portion of the pipes or drains
20 which serve as overflows during backwashing.

21 (5) Pressure filter systems shall be provided with influent and effluent
22 pressure gauges, or loss of head gauges, and backwash sight glass on the waste
23 discharge line. Air relief valves at or near the high point of the filter may
24 be provided.

25 (6) Vacuum filter systems shall provide a vacuum gauge between the
26 filter and the motor.

27 (7) The filter system shall be designed with necessary valves and piping
28 to permit:

- 29 (a) Filtering to pool;
30 (b) Individual backwashing of filters to waste at a rate of not less
31 than 15 gallons per minute per square foot of filter area;
32 (c) Isolation of individual filters for repairs while other units are in
33 service;

1 (d) Complete drainage of all parts of the system;

2 (e) The overall layout shall permit necessary maintenance, operation and
3 inspection in a convenient manner.

4 (8) Each pressure sand filter shall be provided with an access opening
5 of not less than a standard 11-inch by 15-inch manhole and cover.

6 (9) Aluminum sulfate (alum) or other compounds not disapproved by the
7 Director may be used as coagulants. Devices with reasonable accurate dosage
8 control features shall be provided for adding coagulants ahead of the filter.

9 (10) The tank and its integral parts shall be constructed of material
10 capable of withstanding continuous, anticipated usage, and pressure tanks
11 shall be designed for a pressure safety factor of four based on the maximum
12 shutoff head of the pump. This shutoff head for design purposes shall in no
13 case be considered less than 50 pounds per square inch.

14 SECTION 16. FILTRATION - DIATOMACEOUS FILTERS.

15 (1) Sufficient filter area shall be provided to meet the design pump
16 capacity as required by Section 13(1).

17 (2) Rate of Filtration: The design rate of filtration shall not be
18 greater than 1.5 gallons per minute per square foot of effective filtering
19 surface.

20 (3) Where a body feeding device is provided, the device shall be
21 accurate ($\pm 10\%$) and dependable, and shall be capable of continually feeding
22 within a calibrated range, adjustable from two to six ppm, at the design
23 capacity of the recirculation pump.

24 (4) Filter area, where fabric is used, shall be determined on the basis
25 of effective filtering surfaces as created by the septum supports with no
26 allowances for areas of impaired filtration, such as broad supports, folds or
27 portions which may bridge.

28 (5) The filter and all component parts shall be of such materials,
29 design and construction to withstand normal continuous use without significant
30 deformation, deterioration, corrosion or wear which could adversely affect
31 filter operation.

32 (6) The tank containing the filter elements shall be constructed of
33 steel, concrete, plastic, or other suitable material, which will

1 satisfactorily provide resistance to corrosion, with or without coating.
2 Pressure filters shall be designed for a minimum working pressure of 50 pounds
3 per square inch with a four to one safety factor. Vacuum filters shall be
4 designed to withstand the pressure developed by the weight of the water
5 contained therein and closed vacuum filters shall, in addition, be designed to
6 withstand the crushing pressure developed under a vacuum of 25 inches of
7 mercury with a safety factor of 1.5 in both instances. The septa shall be
8 constructed to be resistant to rupture under conditions of the maximum
9 differential pressure between influent and effluent which can be developed by
10 the circulating pump and of adequate strength to resist any additional
11 stresses developed by the cleaning operation.

12 (7) The filter shall be so designed and constructed, or provision made,
13 to preclude the introduction of filter aid into the pool during precoating
14 operations. Public pools, during precoat, shall recirculate first-filtered
15 water to filter or discharge to waste.

16 (8) Where dissimilar metals, which may set up galvanic electric
17 currents, are used in the filters, provision shall be made to resist
18 electrolytic corrosion. The filters shall be designed in such a manner that
19 they may be easily disassembled with allowances made for adequate working
20 space above and around the filter to allow the removal and replacement of any
21 part and for proper maintenance.

22 (9) All pressure type filters shall be piped so the flow of water can be
23 reversed for backwashing.

24 (10) Provision shall be made for completely and rapidly draining the
25 filter.

26 SECTION 17. LADDERS, RECESSED TREADS, AND STAIRS.

27 (1) Steps or ladders shall be provided at the shallow end of the pool if
28 the vertical distance from the bottom of the pool to the deck or walk is over
29 two feet. Recessed steps or ladders shall be provided for public pools and a
30 guardrail shall be provided in the walkway around the stair well, and, if the
31 pool is over 30 feet wide, such steps or ladders shall be installed on each
32 side. In semi-public swimming pools, stairs may extend into the pool provided
33 that the stair tread edge is constructed of a material so colored as to

1 contrast with the color of the stairs and be clearly visible and evident to
2 bathers.

3 (2) Steps leading into pools shall be of non-slip design, have a minimum
4 tread of 12 inches and a maximum rise or height of 10 inches. There shall be
5 no abrupt drop off or submerged projections into the pool, unless guarded by
6 handrails.

7 (3) Pool ladders shall be corrosion-resistant and shall be equipped with
8 non-slip treads. All ladders shall be so designed as to provide a handhold
9 and shall be rigidly installed. There shall be a clearance of not less than
10 three inches between any ladder and the pool wall. If steps are inserted in
11 the walls or if stepholes are provided, they shall be of such design that they
12 may be cleaned readily and shall be arranged to drain into the pool to prevent
13 the accumulation of dirt thereon. Stepholes shall have a minimum tread of
14 five inches and a minimum width of 14 inches, except where freeze-proof
15 stepholes must be installed.

16 (4) Where steps, stepholes, or ladders are provided within the pool,
17 there shall be a handrail at the top of both sides thereof, extending over the
18 coping or edge of the deck.

19 (5) Supports, platforms, and steps for diving boards shall be of
20 substantial construction and of sufficient structural strength to safely carry
21 the maximum anticipated loads. Steps shall be of corrosion-resistant
22 material, easily cleanable, and of non-slip design. Handrails shall be
23 provided at all steps and ladders leading to diving boards more than one meter
24 above the water, except those set at 15° or less from the vertical. Platforms
25 and diving boards which are over one meter high shall be protected with guard
26 railings extending beyond the coping or edge of the deck and all steps or
27 ladders shall enter from the side.

28 SECTION 18. DECKS, WALKWAYS, FENCING, SAND AND GRASS AREAS.

29 (1) A continuous deck at least four feet wide shall extend completely
30 around the pool. The deck shall be sloped to drain away from the pool at a
31 grade of at least 1/4 inch per foot, be provided with adequate drains unless
32 specifically exempted by the Director, and shall have a non-slip surface. For
33 public swimming pools, total walkway area shall not be less than 16 square

1 feet per bather, based on the bather load as computed in Section 14.

2 (2) Fencing. Non-swimmers and animals shall be excluded from the
3 swimming pool area. Fencing requirements shall be those required by the local
4 building official. If no local requirements exist, the following shall apply:

5 At outdoor swimming pools, the entire area shall be enclosed by a
6 fence having a minimum height of five feet with a self-closing gate with latch
7 no less than 42 inches from the ground. Spray pools and wading pools shall be
8 fenced so as to prevent the entrance of animals and minimize the entrance of
9 persons not actively utilizing the pool facilities.

10 (3) Sand and Grass Areas. Sand and grass areas shall not be allowed
11 inside of the pool enclosure unless properly separated to prevent direct
12 access on the part of bathers and unless satisfactory facilities are provided
13 for the proper cleansing of bathers before they again enter the bathing area.
14 Separation may consist of any barrier so designed and constructed as to
15 prevent the free and easy passage of persons to the bathing area. The
16 provisions of this paragraph shall not apply to semi-public pools, spray
17 pools, and wading pools.

18 SECTION 19. DIVING AREA.

19 (1) The dimensions for public pools in the diving area shall conform to
20 the following table:

21 Height of Board 22 Meters	Minimum Water Depth at End of Board and 12 Feet Beyond	Minimum Pool Width at End of Board and 12 Feet Beyond
23 0.0 - 1.0	8 ft.	
24 1.1 - 2.0	10 ft.	20 ft.
25 2.1 - 3.0	12 ft.	30 ft.
26 3.1 or more	15 ft.	30 ft.

27 (2) At least 15 feet free and unobstructed head room must be provided
28 above diving boards and towers.

29 (3) Horizontal separation of 10 feet shall be provided between diving
30 boards and side walls except this may be reduced to eight feet for surface
31 boards.
32
33

1 SECTION 20. DISINFECTANT AND CHEMICAL FEEDERS.

2 (1) Public pools shall be equipped with a chlorinator, hypochlorinator,
3 or other disinfectant feeder or feeders which meet the following requirements:

4 (a) Shall be of sturdy construction and materials which will withstand
5 wear, corrosion, or attack by disinfectant solutions or vapors and
6 which are not adversely affected by repeated regular adjustments or
7 other conditions anticipated in the use of the device. The feeder
8 shall be capable of being easily disassembled for cleaning and
9 maintenance. The design and construction shall be such as to
10 preclude stoppage from chemicals intended to be used or foreign
11 materials that may be contained therein. The feeder shall
12 incorporate failure-proof features so that the disinfectant cannot
13 feed directly into the pool, pool piping, water supply system, or
14 pool enclosure under any type of failure of the equipment or its
15 maintenance.

16 (b) When chlorinators are used for public pools, the capacity shall be
17 sufficient to feed at the rate of at least three pounds of chlorine
18 per 24 hours per 10,000 gallons of pool capacity; and for
19 semi-public pools the capacity shall be sufficient to feed at the
20 rate of at least one pound of chlorine per 24 hours per 10,000
21 gallons of pool capacity.

22 (c) Shall have a graduated and clearly marked dosage adjustment to
23 provide flows from full capacity to 25% of such capacity. The
24 device shall be capable of continuous delivery within 10% of the
25 dosage at any setting.

26 (d) When the disinfectant is introduced at the suction side of the pump,
27 a device or method shall be provided to prevent air lock of the pump
28 or recirculation system.

29 (e) When compressed chlorine gas is used, the following additional
30 features shall be provided:

31 (1) The chlorine and chlorinating equipment shall be in a separate
32 well-ventilated room. Such room shall not be below ground
33 level and shall be provided with vents near the floor which

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

terminate out of doors. The door of the room shall not open to the pool, and shall open to the outside and in a direction away from prevailing winds or ventilation systems.

- (2) The chlorinator equipment shall be of rugged design, capable of withstanding wear without developing leaks.
- (3) Chlorine cylinders shall be anchored to prevent their falling over. A valve stem wrench shall be maintained on the chlorine cylinder so the supply can be shut off quickly in the case of an emergency. Valve protection hood shall be kept in place except when the cylinder is connected to the chlorination system.
- (4) The chlorine feeding device shall be designed so that during accidents or interruptions of the water supply, leaking chlorine gas will be conducted to the out-of-doors.
- (5) Chlorinator shall be a solution feed type, capable of delivering chlorine at its maximum rate without releasing chlorine gas to the atmosphere.
- (6) The chlorinators shall be designed to prevent the backflow of water into the chlorine solution container.
- (7) A gas mask with self-contained breathing apparatus designed for use in a chlorine atmosphere shall be provided. The gas mask shall be kept in a closed cabinet, accessible without a key, located outside of the room in which the chlorinator is maintained.
- (8) Chlorine leak detector, such as bottled ammonia, shall be provided in the chlorinator room.
- (f) When a hypochlorite solution is used it shall be fed through hypochlorinator equipment. Such equipment shall also provide the following additional features:
 - (1) Feed shall be positive under all conditions of pressure in the circulating system.
 - (2) Dosage adjustment shall be provided to insure constant feed with varying supply or back pressure.

1 (3) Positive features to prevent back-flow from recirculation
2 system to the solution container, and provision for reducing to
3 a minimum the entry into pool of free calcium released from
4 calcium hypochlorite.

5 (4) Provision to prevent siphoning of hypochlorite solution when
6 the recirculation pump and hypochlorinator are both turned off.
7 (This applies to above pool level installations only.)

8 (2) Equipment and piping used to apply chemicals to the water shall be
9 of such size, design, and material that they may be cleaned and will be free
10 from clogging, preferably of the positive displacement type. All material
11 used for such equipment and piping shall be resistant to action of chemicals
12 to be used therein.

13 (3) Hand feeding or methods other than use of a positive displacement
14 type pump of disinfectants will be allowed in semi-public pools if capable of
15 maintaining the minimum required Cl_2 content at all times the pool is in use.
16 Hand feeding may be used in public pools on an emergency basis only.

17 SECTION 21. LIGHTING, VENTILATION, AND ELECTRICAL REQUIREMENTS.

18 (1) Pool and Pool Enclosure. All pools at which night bathing is
19 permitted, shall be provided with lighting fixtures of such number and design
20 as to light all parts of the pool enclosure and the water in the pool. The
21 lighting intensity measured at a point 30 inches above any part of the pool
22 walkway shall be not less than 15 foot-candles. Arrangements and design of
23 lighting fixtures shall be such that bather and/or attendant may see clearly
24 every part of the pool waters, pool bottom, walkways, spring-boards, and other
25 appurtenances without being blinded by light. When underwater pool lighting
26 is provided, such lights shall be so installed with ground fault interrupters.

27 (2) Shower rooms and dressing rooms, where provided, shall have lighting
28 fixtures of such number and design, and be so located, as to provide lighting
29 intensity of not less than 25 foot-candles measured at a point 30 inches above
30 any part of the shower room or dressing room floor. Location and construction
31 of lighting fixtures and control switches shall be protected by ground fault
32 interrupters.

33

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 22. DRESSING ROOMS.

(1) Bathhouses to be used simultaneously by both sexes shall be divided into two parts separated by a tight partition, each designed for men or women. The entrances and exits shall be screened to break line of sight.

(2) Floors of bathhouse shall be of smooth finished material with nonslip surface, impervious to moisture, and sloped to a drain. Junctions between walls and floor shall be covered.

(3) Walls and partitions shall be of smooth, impervious material, free from cracks or open joints. Partitions in each dressing room shall terminate at least 10 inches above the floor or shall be placed on continuous raised masonry or concrete bases at least four inches high. Lockers shall be set either on solid masonry bases four inches high or on legs with bottom of locker at least 10 inches above the floor. Lockers shall be properly vented.

(4) The requirement relating to bathhouse, dressing rooms, toilet facilities, wash basins and showers may be waived when such facilities are conveniently available to semi-public, wading and spray pool patrons.

SECTION 23. TOILETS AND SHOWERS.

(1) Toilet, wash basin and shower facilities, except as exempted under Section 22(4), shall be provided on the basis of the following schedule:

PLUMBING FIXTURE SCHEDULE 1/

	<u>Males</u>	<u>Females</u>
Water Closets	1-60	1-40
Urinals <u>3/</u>	1-60	-
Lavatories	1	1
Showers <u>2/</u>	2-40	2-40

1/ Fixture schedules should be increased for pools at schools or similar locations where bather loads may reach peaks due to schedules of use.

2/ Minimum of two.

3/ Urinals shall be so constructed that urine does not splash onto the floor or bathers' legs.

(2) The layout of the bathhouse shall be such that the bathers on leaving the dressing room pass the toilets and then showers enroute to the

1 pool.

2 (3) Showers shall be supplied with water at a temperature of a minimum
3 of 90°F. and maximum 120°F. at a rate of at least three gallons per minute.
4 Thermostatic, tempering, or mixing valves shall be installed if necessary.

5 (4) Wash Basins. Where toilets are provided a minimum of one wash basin
6 shall be provided for each sex and be located adjacent to the toilets.

7 (5) Soap. Liquid or powdered soap in suitable dispensing equipment
8 shall be provided at each shower head and each wash basin, and soap dispensers
9 shall be kept clean and filled at all times that pool is in use.

10 (6) Toilet Tissue. Toilet tissue in suitable dispensers shall be
11 provided at each toilet. Dispensers shall be kept filled at all times that
12 pool is in use.

13 (7) Hose Bibs. Hose bibs shall be provided at convenient locations
14 within the dressing rooms and adjacent to the pool walkways at all public and
15 semi-public pools and wading pools. All hose bibs must be provided with
16 approved anti-syphon devices.

17 (8) Angle-jet drinking fountains shall be provided at convenient
18 locations within public pool enclosures.

19 SECTION 24. VISITOR AND SPECTATOR AREAS FOR PUBLIC POOLS.

20 (1) There shall be absolute separation between the spaces used by
21 visitors and spectators from spaces used by bathers.

22 (2) Where toilet facilities are provided for spectators, such facilities
23 must be separate from those provided for bathers, and the approaches to
24 spectators' toilet facilities shall not include areas where bathers pass in
25 bare feet.

26 SECTION 25. LOCATION.

27 Outdoor pools shall be located where they will not be exposed to
28 excessive pollution by dust, smoke, soot, surface drainage from surrounding
29 areas, or other undesirable substances.

30 SECTION 26. DISINFECTION AND QUALITY OF WATER.

31 (1) A disinfection process or procedure shall be used at all pools
32 subject to these rules and regulations for the purpose of insuring continuous
33 disinfection of the water throughout the pool during the period the pool is in

1 use. When chlorine or chlorine compounds are used as the disinfectant, the
2 water in the pool at all times while in use shall contain a free chlorine
3 residual of not less than 1.0 parts per million as measured by the DPD method,
4 or shall contain a free chlorine residual of a higher value to be determined
5 by the Health Officer. If other halogens are used, residuals of equivalent
6 disinfecting strength shall be maintained. A testing kit for measuring the
7 concentration of the disinfectant, accurate within 0.1 ppm, shall be provided
8 at each pool.

9 (2) When Cyanuric Acid compounds are used as a disinfectant the
10 cyanurate concentration shall not exceed 100 parts per million, and the
11 chlorine and the free chlorine residual shall be at least 1.0 parts per
12 million.

13 (3) The Director may accept other disinfecting materials or methods when
14 they have been adequately demonstrated to provide a satisfactory residual
15 effect and to otherwise be equally as effective under conditions of use as the
16 chlorine concentration required herein, and not be dangerous to public health,
17 create objectionable physiological effects, or impart toxic properties to the
18 water.

19 (4) The swimming pool water shall be maintained in an alkaline condition
20 as indicated by a pH of between 7.2 and 8.9. A pH testing kit accurate to the
21 nearest 0.2 pH unit shall be provided at each swimming pool. The alkalinity
22 of the water in pools shall be at least 80 ppm. Suitable equipment for the
23 feeding of pH regulating chemicals at such points that their use will be most
24 effective shall be provided in public pools.

25 (5) The water shall have sufficient clarity at all times so that the
26 main drain is readily visible. Failure to meet this requirement shall
27 constitute grounds for immediate closing of the pool.

28 (6) Not more than 15% of the samples covering any considerable period of
29 time, nor more than two consecutive samples, shall either (a) contain more
30 than 200 bacteria per milliliter, as determined by the standard (350C) agar
31 plate count, or (b) show positive test (confirmed test) for coliform organisms
32 in any of the five 10-milliliter portions of a sample or more than 1.0
33 coliform organisms per 50 ml. when the membrane filter test is used. All

1 samples shall be collected, dechlorinated, and examined in accordance with the
2 procedures outlined in the latest edition of Standard Methods for the
3 Examination of Water Waste-Water (APHA). The Director shall prescribe the
4 type and frequency of collection and examination of samples to assure water
5 quality meets minimum requirements.

6 (7) The presence of pseudomonas or other pathogenic organisms in the
7 pool water shall be justification for closure of any pool until subsequent
8 sampling shows the water to be free of such organisms.

9 SECTION 27. CLEANING POOL AND FLOORS.

10 (1) Visible dirt on the bottom of the pool shall be removed every 24
11 hours or more frequently as required.

12 (2) Visible scum or floating matter on the pool surface shall be removed
13 by flushing or other effective means.

14 (3) Floors in bathhouse and appurtenances as well as pool decks and
15 walkways shall be scrubbed to insure cleanliness at all times. Disinfection
16 with chlorine solution or other germicides shall be accomplished at least
17 daily.

18 SECTION 28. SHOWERING REQUIREMENTS.

19 All persons using public or semi-public pools shall be required to take a
20 cleansing bath in the nude, using warm water and soap, and to rinse off all
21 soapsuds before entering the pool. In the case of semi-public pools, the
22 requirement of this paragraph will be posted in a prominent location within
23 each living unit, or on a prominent sign adjacent to the pool.

24 SECTION 29. COMMUNICABLE DISEASE.

25 No person having skin lesions; sore or inflamed eyes; mouth, nose or ear
26 discharges; or who is a carrier of any communicable disease shall use any pool
27 subject to these rules and regulations.

28 SECTION 30. POLLUTION OF POOL PROHIBITED.

29 (1) Urinating, expectorating, blowing the nose, or depositing any
30 deleterious matter in any pool subject to these rules and regulations is
31 prohibited.

32 (2) Tobacco, food and drink shall be completely banned from the
33 enclosure of any public swimming pool.

1 SECTION 31. SPECTATORS.

2 Persons not dressed for bathing shall not be allowed on walks immediately
3 adjacent to public pools.

4 SECTION 32. LIFESAVING AND FIRST AID FACILITIES.

5 Every public and semi-public swimming pool shall be equipped with one or
6 more light but strong poles with blunt ends and not less than 12 feet in
7 length for making reaching assists or rescues; one or more throwing buoys not
8 more than 15 inches in diameter, having 60 feet of 3/16 inch rope attached,
9 placed in easily accessible racks adjacent to the pool; a standard 24-unit
10 first aid kit, which shall be kept filled and readily accessible for emergency
11 use; and two or more blankets reserved for emergency use. In addition, there
12 shall be prominently displayed immediately adjacent to the telephone, a
13 telephone number list to include the nearest available doctor, ambulance
14 service, hospital, and police or fire department rescue unit.

15 SECTION 33. Common towels, bathing suits, caps, combs, brushes and
16 drinking cups are prohibited. Bathing suits, towels, and bathing caps
17 furnished patrons at any pool subject to these rules and regulations shall be
18 laundered with soap and hot water, and thoroughly rinsed and dried before
19 reuse.

20 SECTION 34. POSTING REGULATIONS.

21 Placards reciting Sections 28 through 33 inclusive shall be posted
22 conspicuously at the pool or enclosure and in the dressing rooms and offices
23 of all pools subject to the provisions of these rules and regulations.

24 SECTION 35. POOLS NOT IN OPERATION.

25 (1) In the off season, seasonal pools shall be covered with a safety
26 cover; adequately fenced or locked to prevent entrance of persons into the
27 pool area; or the water maintained with sufficient clarity at all times so
28 that the main drain is readily visible.

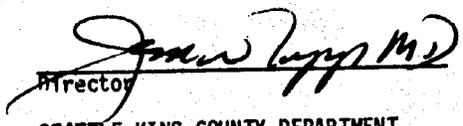
29 (2) Pools which are not in use on a long term basis shall be covered
30 with a safety cover; shall have the water maintained with a sufficient clarity
31 at all times so that the main drain is readily visible; shall be adequately
32 fenced and/or locked to prevent the entrance of persons into the pool area; or
33 shall be emptied of water and filled with an appropriate fill material.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 36. This Rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and thirty (30) days after the date of filing with the Clerk of the King County Council.

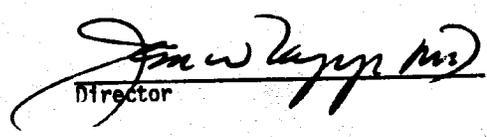
SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED this 3rd day of November 1982.


Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING

APPROVED this 3rd day of November 1982.


Director

1 Before the Director of the Seattle-King County Department of Public Health,
2 Seattle, Washington.

3 RULE 22

4 A RULE relating to temporary food service establishments,
5 establishing permit requirements; and declaring an
6 emergency.

7 Pursuant to Seattle Municipal Code Section 10.11.981 and King County Board of
8 Health Rules and Regulations No. 11, Part 98, Section 2, the Director of
9 Public Health does hereby promulgate as follows:

10 SECTION 1. Definitions. The following words and phrases used herein
11 shall mean as follows:

12 a. "TEMPORARY FOOD-SERVICE ESTABLISHMENT" means a food-service
13 establishment that operates at a fixed location for a period of time of not
14 more than fourteen (14) consecutive days in conjunction with a single event or
15 celebration, such as a fair, carnival, circus, or public exhibition.

16 SECTION 2. Temporary food service establishment permits shall be issued
17 only to establishments that are recognized participants in the event by the
18 event organizers or that are located within 300 feet from the perimeter of the
19 event. Hours and days of business must be the same as those of the event.

20 SECTION 3.

21 a. Any person desiring to operate a temporary food-service establishment,
22 shall submit a written application to the Department, on a form to be provided
23 by the health officer, for a permit for such operation. Such application shall
24 include the applicant's full name, post office address, and the signature of an
25 authorized representative of the applicant; shall disclose whether such
26 applicant is an individual, firm, or corporation, and, if a partnership, the
27 names and addresses of the partners; the location and type of the proposed
28 food-service establishment; the inclusive dates of the proposed operation; the
29 proposed menu of the establishment; and such other information as the health
30 officer deems necessary; and shall be accompanied by the permit fee amount
31 described in SMC 10.11.912 or Part 91, Section 2a of King County Board of
32 Health Rules and Regulations II.

33
34
35
36
37
38
39
40
41
42
43
44
45
46
47
48
49
50
51
52
53
54
55
56
57
58
59
60
61
62
63
64
65
66
67
68
69
70
71
72
73
74
75
76
77
78
79
80
81
82
83
84
85
86
87
88
89
90
91
92
93
94
95
96
97
98
99
100
101
102
103
104
105
106
107
108
109
110
111
112
113
114
115
116
117
118
119
120
121
122
123
124
125
126
127
128
129
130
131
132
133
134
135
136
137
138
139
140
141
142
143
144
145
146
147
148
149
150
151
152
153
154
155
156
157
158
159
160
161
162
163
164
165
166
167
168
169
170
171
172
173
174
175
176
177
178
179
180
181
182
183
184
185
186
187
188
189
190
191
192
193
194
195
196
197
198
199
200
201
202
203
204
205
206
207
208
209
210
211
212
213
214
215
216
217
218
219
220
221
222
223
224
225
226
227
228
229
230
231
232
233
234
235
236
237
238
239
240
241
242
243
244
245
246
247
248
249
250
251
252
253
254
255
256
257
258
259
260
261
262
263
264
265
266
267
268
269
270
271
272
273
274
275
276
277
278
279
280
281
282
283
284
285
286
287
288
289
290
291
292
293
294
295
296
297
298
299
300
301
302
303
304
305
306
307
308
309
310
311
312
313
314
315
316
317
318
319
320
321
322
323
324
325
326
327
328
329
330
331
332
333
334
335
336
337
338
339
340
341
342
343
344
345
346
347
348
349
350
351
352
353
354
355
356
357
358
359
360
361
362
363
364
365
366
367
368
369
370
371
372
373
374
375
376
377
378
379
380
381
382
383
384
385
386
387
388
389
390
391
392
393
394
395
396
397
398
399
400
401
402
403
404
405
406
407
408
409
410
411
412
413
414
415
416
417
418
419
420
421
422
423
424
425
426
427
428
429
430
431
432
433
434
435
436
437
438
439
440
441
442
443
444
445
446
447
448
449
450
451
452
453
454
455
456
457
458
459
460
461
462
463
464
465
466
467
468
469
470
471
472
473
474
475
476
477
478
479
480
481
482
483
484
485
486
487
488
489
490
491
492
493
494
495
496
497
498
499
500
501
502
503
504
505
506
507
508
509
510
511
512
513
514
515
516
517
518
519
520
521
522
523
524
525
526
527
528
529
530
531
532
533
534
535
536
537
538
539
540
541
542
543
544
545
546
547
548
549
550
551
552
553
554
555
556
557
558
559
560
561
562
563
564
565
566
567
568
569
570
571
572
573
574
575
576
577
578
579
580
581
582
583
584
585
586
587
588
589
590
591
592
593
594
595
596
597
598
599
600
601
602
603
604
605
606
607
608
609
610
611
612
613
614
615
616
617
618
619
620
621
622
623
624
625
626
627
628
629
630
631
632
633
634
635
636
637
638
639
640
641
642
643
644
645
646
647
648
649
650
651
652
653
654
655
656
657
658
659
660
661
662
663
664
665
666
667
668
669
670
671
672
673
674
675
676
677
678
679
680
681
682
683
684
685
686
687
688
689
690
691
692
693
694
695
696
697
698
699
700
701
702
703
704
705
706
707
708
709
710
711
712
713
714
715
716
717
718
719
720
721
722
723
724
725
726
727
728
729
730
731
732
733
734
735
736
737
738
739
740
741
742
743
744
745
746
747
748
749
750
751
752
753
754
755
756
757
758
759
760
761
762
763
764
765
766
767
768
769
770
771
772
773
774
775
776
777
778
779
780
781
782
783
784
785
786
787
788
789
790
791
792
793
794
795
796
797
798
799
800
801
802
803
804
805
806
807
808
809
810
811
812
813
814
815
816
817
818
819
820
821
822
823
824
825
826
827
828
829
830
831
832
833
834
835
836
837
838
839
840
841
842
843
844
845
846
847
848
849
850
851
852
853
854
855
856
857
858
859
860
861
862
863
864
865
866
867
868
869
870
871
872
873
874
875
876
877
878
879
880
881
882
883
884
885
886
887
888
889
890
891
892
893
894
895
896
897
898
899
900
901
902
903
904
905
906
907
908
909
910
911
912
913
914
915
916
917
918
919
920
921
922
923
924
925
926
927
928
929
930
931
932
933
934
935
936
937
938
939
940
941
942
943
944
945
946
947
948
949
950
951
952
953
954
955
956
957
958
959
960
961
962
963
964
965
966
967
968
969
970
971
972
973
974
975
976
977
978
979
980
981
982
983
984
985
986
987
988
989
990
991
992
993
994
995
996
997
998
999
1000

1 b. Equipment to be used, including but not limited to refrigeration
2 units, sinks, grills, and utensils, must be made available for inspection by
3 the health officer upon request prior to the event.

4 c. The application must be received by the health officer no less than
5 fourteen (14) calendar days prior to the first day of the event.

6 d. When inspection reveals that the applicable requirements of this
7 Ordinance and directives of the health officer have been met and the applicable
8 permit fee has been paid, a permit shall be issued to the applicant by the
9 health officer.

10 SECTION 4. The health officer may, without warning, notice, or hearing
11 suspend any permit to operate a food-service establishment if the permittee
12 does not comply with the requirements of these Rules and Regulations, or the
13 lawful directives of the health officer, or if the operation of the
14 establishment is not in compliance with the requirements of these Rules and
15 Regulations, or if violations of these Rules and Regulations have not been
16 corrected within the time specified in an inspection report; Provided, that the
17 health officer shall suspend the permit of a food-service establishment
18 whenever he finds that the operation of such food-service establishment
19 constitutes a substantial hazard to public health. Suspension is effective
20 upon service of written notice. When a permit is suspended, food service
21 operations shall immediately cease.

22
23
24
25
26
27
28
29
30
31
32
33

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

SECTION 5. This rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and with the Clerk of the King County Council. The Director finds as a fact and declares that an emergency exists and that this rule is necessary for the immediate preservation of the public health.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED THIS 8th day of June, 1983.

James J. ... M.D.
Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED THIS 8th day of June, 1983.

James J. ... M.D.
Director

RECEIVED
1983 JUN 13 AM 11:51
CLERK
KING COUNTY COUNCIL

1
2 Before the Director of the Seattle-King County Department of Public Health,
Seattle, Washington.

3 HDR No. 23

4 A RULE relating to and governing food establishments, which
5 store, display, offer for sale or sell only fresh whole
fruits and vegetables.

6 Pursuant to Seattle Municipal Code Section 10.11.991 and King County Board of
7 Health Rules and Regulations No. II, Part 98, Section 1, the Director of
Public Health does hereby promulgate as follows:

8 SECTION 1. Definitions. The following words and phrases used herein
9 shall mean as follows:

10 1. "TEMPORARY PRODUCE STAND" means an approved roadside stand and/or
11 similar structure which operates as a food establishment at a fixed location
12 and offers for sale only fresh whole fruits and/or vegetables.

13 2. "TEMPORARY MOBILE PRODUCE VEHICLE" means a vehicle which operates as a
14 food establishment at one or more approved locations and which offers for sale
15 only fresh whole fruits and/or vegetables.

16 SECTION 2. Requirements. As an alternative to compliance with all
17 provisions of Seattle Municipal Code Chapter 10.11 or King County Rules and
18 Regulations II as amended, a Temporary Produce Stand or Temporary Mobile
19 Produce Vehicle must comply with the following standards:

20 1. Each Temporary Produce Stand and Temporary Mobile Produce Vehicle must
21 have a valid food-service establishment permit posted conspicuously at all
22 times. Each permit is non-transferable and is valid only for the operator and
23 fixed location for which it is issued. A Temporary Produce Stand permit is
24 required if it is a fixed non-movable stand. A mobile cart permit is required
25 if the produce is removed from the location each day. Seasonal produce stands
26 require a seasonal permit. Except as may be hereafter provided by law, each
27 location at which a Temporary Mobile Produce Vehicle operates shall require a
28 separate food service permit.

29 2. All employees and operators shall have valid food and beverage service
30 workers' permits, wear clean outer garments, maintain personal cleanliness, and
31 conform to good hygienic practices while on duty.

32 3. Only food which is clean, wholesome, free from spoilage and
33 adulteration shall be sold.

1 4. Only whole fruits and vegetables may be sold and no cutting of fruit
2 such as melons, or sale of cut fruits will be permitted unless all applicable
3 provisions of the food-service ordinance are complied with. This provision is
4 not intended to preclude any necessary trimming of vegetables such as lettuce
5 or cabbage.

6 5. Premises and surroundings shall be kept in a clean, sanitary condition.
7 All equipment and utensils shall be kept clean.

8 6. All fruit and vegetables shall be stored or displayed at least 18
9 inches above the ground level and in such a manner as to protect food from
10 contamination by splash, foot traffic, dust, animals, or other means.

11 7. Produce may not be displayed unattended or stored overnight except in
12 a clean, completely enclosed rodent-proof vehicle or structure.

13 8. Unsurfaced areas around the vehicle or building shall be graded to
14 drain, and shavings, gravel or other acceptable measures used to reduce dust
15 contamination.

16 9. Garbage and refuse shall be kept in tightly covered, watertight
17 containers until removed and shall be disposed of daily in a place and manner
18 that does not create a public health hazard.

19 10. Liquid waste shall be disposed of in a public sewer or in the absence
20 of a public sewer in a method which complies with the applicable local and
21 state rules and regulations. All plumbing must also comply with such
22 applicable regulations.

23 11. Convenient toilet and handwashing facilities shall be available for
24 the use of employees within 300 feet of employee work areas. If such
25 facilities are not located on the premises, the permit applicant must submit to
26 the Health Officer written proof of availability of restroom facilities, with
27 running water. Such facilities must be available at all times when the fruit
28 and vegetable establishment is in operation.

29 12. Building and site plans for fresh fruit and vegetable food
30 establishments must be submitted to the Health Authority prior to the issuance
31 of a permit where required by local regulations, when the building is of a
32 permanent nature.
33

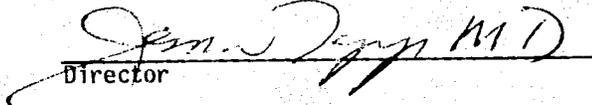
1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

13. Notice of violations of this Rule will be in writing. Violations must be corrected within a specified time not to exceed 3 days. Failure to comply with such notice shall result in the immediate suspension of the establishment permit. Application for reinstatement may be made pursuant to procedures set forth in the Food Code.

SECTION 3. This rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and thirty days after filing with the Clerk of the King County Council.

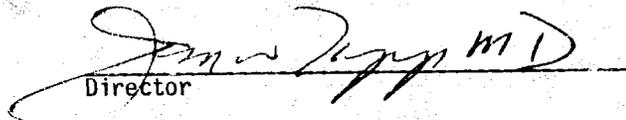
SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE CITY OF SEATTLE:

APPROVED THIS 3rd day of August, 1983.


Director

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
FOR THE COUNTY OF KING:

APPROVED THIS 3rd day of August, 1983.


Director

IT IS DUE TO THE QUALITY OF THE DOCUMENT.



King County State of Washington
John D. Spellman, *County Executive*

Lawrence Bergner, M.D., M.P.H., *Director*
Department of Public Health

Room 1500 Public Safety Building
Seattle, Washington 98104
(206) 583-2550

May 28, 1976

Mr. John J. Fenton
City Clerk
Comptroller's Department
101 Municipal Building
Seattle, Washington 98104

Dear Mr. Fenton:

The purpose of this letter is to request your assistance in assigning an official number to the attached Seattle-King County Department of Public Health Rule.

It is anticipated that several public health rules will be adopted by the Director and forwarded to your office for filing. If there are certain procedures to be followed in submitting legal documents, please advise me.

The numbered letter should be returned to the following Office:

Department of Public Health
1510 Public Safety Building
Seattle, Washington 98104

Please direct it to my attention. Thank you for your assistance.

Sincerely,


Susan C. Baugh
Administrative Aide

sb

E. L. KISS
COMPTROLLER AND CITY CLERK

76 MAY 28 PM 4:32

FILED
CITY OF SEATTLE

FILED
CITY OF SEATTLE
179 JUN 19 1971 3:30
E. L. KING
COMPTROLLER AND CITY CLERK

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

Before the Director of the Seattle-King County Department of Public Health,
Seattle, Washington

RULE XV
Superseded

A RULE relating to bake sales authorizing the sale of
home baked non-potentially hazardous foods by charitable,
religious or community service groups at community fairs,
etc.

Pursuant to City of Seattle Ordinance No. 92987, Section 17, and King County
Board of Health Rules and Regulations, Section 18, the Director of Public
Health does hereby promulgate as follows:

SECTION 1. Definitions. The following words and phrases used herein
shall mean as follows:

(1) Bake Sale means any temporary non-commercial sale of baked goods
such as breads, cakes, cookies and candies conducted by a Religious, Charitable
or Community Service Organization either alone or in conjunction with a com-
munity celebration or fair to raise funds for such organization. It shall not
apply to individuals or commercial enterprises such as food-service establish-
ments who wish to make a profit.

(2) Potentially hazardous food means any perishable food that consists in
whole or in part of milk or a milk product, egg, meat, poultry, fish, shell-
fish, or another ingredient capable of supporting rapid and progressive growth
of infectious or toxigenic micro-organisms (examples - custard fillings,
whipped cream, etc.).

(3) Temporary means not to exceed three days.

SECTION 2. The sale of home baked goods such as breads, cakes, cookies,
and candies will be allowed only when such items are not considered to be
potentially hazardous.

SECTION 3. All such items offered for sale must be wrapped or otherwise
protected from contamination while on display and being offered for sale.

SECTION 4. Custard or cream fillings or toppings are prohibited.
Whipped cream or non-dairy whipped fillings or toppings are prohibited. No
unpasteurized dairy product may be used unless it is completely baked (cooked)
after being added. (No unpasteurized butter can be used in butter frostings.)

SECTION 5. Sponsors of bake sales conducted within the building of the

NOTICE: IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE,
IT IS DUE TO THE QUALITY OF THE DOCUMENT.

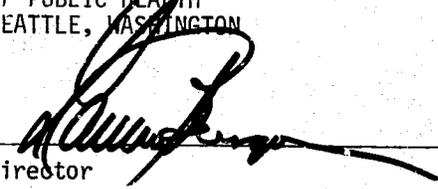
1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33

sponsor such as in a church or school where the products are sold mainly to the members or to the parents and/or students will not be required to obtain a Food Permit as provided in Seattle Ordinance 92987 as amended and King County Board of Health Rules and Regulations II. The sponsor of any bake sale held in connection with a community celebration or away from the premises of the sponsoring organization is required to obtain a Temporary Food-Service Establishment Permit from the Health Officer for each location as provided in Section 8 of City of Seattle Ordinance 92987 as amended, and in the King County Board of Health Rule and Regulation II as amended, but shall be exempt from the fee provisions of Section 8 of the ordinance and rule and regulation provided such bake sales are conducted no more than five (5) times per calendar year.

SECTION 6. This Rule shall become effective upon filing of a certified copy with the City of Seattle Comptroller and thirty (30) days after the date of filing with the Clerk of the King County Council.

APPROVED this 13 day of June, 1979.

SEATTLE-KING COUNTY DEPARTMENT
OF PUBLIC HEALTH
SEATTLE, WASHINGTON



Director

A public hearing was held on this rule on June 13, 1979, at 2:00 p.m. in Room 904 Public Safety Building, Seattle, Washington, after proper advertisement.

NOTICE:
IF THE DOCUMENT IN THIS FRAME IS LESS CLEAR THAN THIS NOTICE,
IT IS DUE TO THE QUALITY OF THE DOCUMENT.

June 19, 1979

Office of City Clerk
Municipal Building

Attached is the original ~~one~~ copy of Rule XV, a rule relating to lake sales authorizing the sale of home-labeled non-potentially hazardous foods.

This rule is issued pursuant to Ordinance 92987, Section 17.

Please ^{forward the file} ~~return the copy, together with the~~ assigned file number to me at Room 903 Public Safety Building.

Sincerely

Rebecca Bossert
Seattle - King County Health Dept.

FILED
CITY OF SEATTLE
JUN 19 PM 3:29
E. L. KING
COMPTROLLER AND CITY CLERK