(All current or previous regulations or parts of regulations in conflict with this State of Delaware Food Code are hereby repealed.)

*Severability.* Should any part, sub-part, section, paragraph, sentence or phrase of this State of Delaware Food Code be declared unconstitutional or invalid by any competent authority, the remainder of this Code shall not be affected in anyway.
# Table of Contents

**Chapter 1**  PURPOSE AND DEFINITIONS  1  
**Chapter 2**  MANAGEMENT AND PERSONNEL  25  
**Chapter 3**  FOOD  49  
**Chapter 4**  EQUIPMENT, UTENSILS, AND LINENS  103  
**Chapter 5**  WATER, PLUMBING AND WASTE  147  
**Chapter 6**  PHYSICAL FACILITIES  167  
**Chapter 7**  POISONOUS OR TOXIC MATERIALS  183  
**Chapter 8**  COMPLIANCE AND ENFORCEMENT  191  

## Chapter 1

### Purpose and Definitions

1-1 TITLE, INTENT, SCOPE  
1-101 Title  1  
1-102 Intent  1  
1-103 Scope  1  

### DEFINITIONS

1-201 Applicability and Terms Defined  2  

## Chapter 2

### Management and Personnel

2-1 SUPERVISION  
2-101 Responsibility  25  
2-102 Knowledge  26
2-103 Duties

2-2 EMPLOYEE HEALTH
2-201 Responsibilities of Permit Holder, Person in Charge, Food Employees, and Conditional Employees

2-3 PERSONAL CLEANLINESS
2-301 Hands and Arms
2-302 Fingernails
2-303 Jewelry
2-304 Outer Clothing

2-4 HYGIENIC PRACTICES
2-401 Food Contamination Prevention
2-402 Hair Restraints
2-403 Animals

Chapter 3

Food

3-1 CHARACTERISTICS
3-101 Condition

3-2 SOURCES, SPECIFICATIONS, AND ORIGINAL CONTAINERS AND RECORDS
3-201 Sources
3-202 Specifications for Receiving
3-203 Original Containers and Records

3-3 PROTECTION FROM CONTAMINATION AFTER RECEIVING
3-301 Preventing Contamination by Employees
3-302 Preventing Food and Ingredient Contamination
3-303 Preventing Contamination from Ice Used as a Coolant
3-304 Preventing Contamination from Equipment, Utensils, and Linens
3-305 Preventing Contamination from the Premises
Chapter 4

Equipment, Utensils, and Linens

4-1 MATERIALS FOR CONSTRUCTION AND REPAIR
4-101 Multiuse
4-102 Single-Service and Single-Use
4-2 DESIGN AND CONSTRUCTION

4-201 Durability and Strength
4-202 Cleanability
4-203 Accuracy
4-204 Functionality
4-205 Acceptability

4-3 NUMBERS AND CAPACITIES

4-301 Equipment
4-302 Utensils, Temperature Measuring Devices, and Testing Devices

4-4 LOCATION AND INSTALLATION

4-401 Location
4-402 Installation

4-5 MAINTENANCE AND OPERATION

4-501 Equipment
4-502 Utensils and Temperature and Pressure Measuring Devices

4-6 CLEANING OF EQUIPMENT AND UTENSILS

4-601 Objective
4-602 Frequency
4-603 Methods

4-7 SANITIZATION OF EQUIPMENT AND UTENSILS
4-701 Objective

4-702 Frequency

4-703 Methods

4-8 LAUNDERING

4-801 Objective

4-802 Frequency

4-803 Methods

4-9 PROTECTION OF CLEAN ITEMS

4-901 Drying

4-902 Lubricating and Reassembling

4-903 Storing

4-904 Preventing Contamination

Chapter 5

Water, Plumbing, and Waste

5-1 WATER

5-101 Source

5-102 Quality

5-103 Quantity and Availability

5-104 Distribution, Delivery, and Retention

5-2 PLUMBING SYSTEM

5-201 Materials

5-202 Design, Construction, and Installation

5-203 Numbers and Capacities

5-204 Location and Placement
<table>
<thead>
<tr>
<th>Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>5-205 Operation and Maintenance</td>
</tr>
<tr>
<td><strong>5-3 MOBILE WATER TANK AND MOBILE FOOD ESTABLISHMENT WATER TANK</strong></td>
</tr>
<tr>
<td>5-301 Materials</td>
</tr>
<tr>
<td>5-302 Design and Construction</td>
</tr>
<tr>
<td>5-303 Numbers and Capacities</td>
</tr>
<tr>
<td>5-304 Operation and Maintenance</td>
</tr>
<tr>
<td><strong>5-4 SEWAGE, OTHER LIQUID WASTE, AND RAINWATER</strong></td>
</tr>
<tr>
<td>5-401 Mobile Holding Tank</td>
</tr>
<tr>
<td>5-402 Retention, Drainage, and Delivery</td>
</tr>
<tr>
<td>5-403 Disposal Facility</td>
</tr>
<tr>
<td><strong>5-5 REFUSE, RECYCLABLES, AND RETURNABLES</strong></td>
</tr>
<tr>
<td>5-501 Facilities on the Premises</td>
</tr>
<tr>
<td>5-502 Removal</td>
</tr>
<tr>
<td>5-503 Facilities for Disposal and Recycling</td>
</tr>
</tbody>
</table>

**Chapter 6**

**Physical Facilities**

<table>
<thead>
<tr>
<th>Section</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>6-1 MATERIALS FOR CONSTRUCTION AND REPAIR</strong></td>
</tr>
<tr>
<td>6-101 Indoor Areas</td>
</tr>
<tr>
<td>6-102 Outdoor Areas</td>
</tr>
<tr>
<td><strong>6-2 DESIGN, CONSTRUCTION, AND INSTALLATION</strong></td>
</tr>
<tr>
<td>6-201 Cleanability</td>
</tr>
<tr>
<td>6-202 Functionality</td>
</tr>
<tr>
<td><strong>6-3 NUMBERS AND CAPACITIES</strong></td>
</tr>
<tr>
<td>6-301 Handwashing Sinks</td>
</tr>
<tr>
<td>6-302 Toilets and Urinals</td>
</tr>
</tbody>
</table>
6-303 Lighting 176
6-304 Ventilation 176
6-305 Dressing Areas and Lockers 176
6-306 Service Sinks 177

**6-4 LOCATION AND PLACEMENT** 177
6-401 Handwashing Sinks 177
6-402 Toilet Rooms 177
6-403 Employee Accommodations 177
6-404 Distressed Merchandise 178
6-405 Refuse, Recyclables, and Returnables 178

**6-5 MAINTENANCE AND OPERATION** 178
6-501 Premises, Structures, Attachments, and Fixtures – Methods 178

---

**Chapter 7**

*Poisonous or Toxic Materials*

---

**7-1 LABELING AND IDENTIFICATION** 183
7-101 Original Containers 183
7-102 Working Containers 183

**7-2 OPERATIONAL SUPPLIES AND APPLICATIONS** 184
7-201 Storage 184
7-202 Presence and Use 184
7-203 Container Prohibitions 186
7-204 Chemicals 186
7-205 Lubricants 187
7-206 Pesticides 187
7-207 Medicines 188
Chapter 8
Compliance and Enforcement

8-1 CODE APPLICABILITY
8-101 Use for Intended Purpose
8-102 Additional Requirements
8-103 Variances

8-2 PLAN SUBMISSION AND APPROVAL
8-201 Facility and Operating Plans
8-202 Confidentiality
8-203 Construction Inspection and Approval

8-3 PERMIT TO OPERATE
8-301 Requirement
8-302 Application Procedure
8-303 Issuance
8-304 Conditions of Retention

8-4 INSPECTION AND CORRECTION OF VIOLATIONS
8-401 Frequency
8-402 Access
8-403 Report of Findings
8-404 Imminent Health Hazard
8-405 Violation of Priority Item or Priority Foundation Item
8-406 Core Item Violation

8-5 PREVENTION OF FOODBORNE DISEASE
TRANSMISSION BY EMPLOYEES

8-501 Investigation and Control 211

8-6 ENFORCEMENT PROCEDURES 213

8-601 Re-Inspection Fee 213

8-602 Administrative Action 214

8-603 Agency Emergency Actions 215

8-604 Penalties 216