RECEPTACLES FOR REFUSE | FOOD CODE FACT SHEET #10

All refuse from a foodservice establishment must be stored such that it is inaccessible to insects, rodents, or stray animals.

Receptacles used for refuse must meet the following requirements:

1. A receptacle must be provided in each area of the food establishment or premises where refuse is generated or commonly discarded or where recyclables or returnable are placed.
2. Equipment and receptacles for refuse and for use with materials containing food residue must be durable, cleanable, insect and rodent-resistant, leak proof, and nonabsorbent.
3. Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the food establishment or within closed outside receptacles.
4. Equipment and receptacles **inside** the food establishment for refuse, and returnables must be kept covered when they are not in continuous use after they are filled.
5. Equipment for refuse used with materials containing food residue and used **outside** the food establishment must be designed and constructed of non-absorbent material and must have tight-fitting lids, doors, or covers. Equipment and receptacles equipped with drain plugs must have the drain plugs in place. Outside refuse containers must be stored on asphalt or concrete which is sloped to drain.
6. Equipment for refuse, such as an on-site compacter, must be installed so that accumulation of debris and insect rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the equipment is not installed flush with the base pad, under the unit.

A storage area for refuse must be stored in equipment, refuse receptacles, storage areas, or enclosures so that they are inaccessible to insects and rodents.

Refuse must be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.