

TEMPORARY FOOD SERVICE APPLICATION

Chapter 64E-11 Florida Administrative Code maintains that temporary events shall comply with all applicable sanitary requirements of this rule. The Department of Health (Environmental Health & Safety) has authority over temporary events on the premises of facilities under their jurisdiction such as schools, bars (without food service) and fraternal organizations.

HEALTH RISK

A food-borne illness is a disease that is transmitted to human beings by food. There are certain foods which are known to be more likely to cause food-borne illness than others. These foods are known as “**POTENTIALLY HAZARDOUS FOODS**”. They are those foods which consists of, in part or in whole, any kind of meat, milk, milk products or eggs. Some examples of potentially hazardous foods are hotdogs, hamburgers, chicken, fish, pork, beef and ham. Mixed salads using mayonnaise are included and if used, these foods should be prepared from cold ingredients and rapidly cooled after preparation.

Potentially hazardous foods must be handled with great care, including clean hands, clean equipment and utensils and clean surroundings. Those foods requiring cooking should be thoroughly cooked and kept hot at no less than 140 degrees F or cooled quickly to a temperature of not more than 41 degrees F.

There are many types of bacteria and viruses associated with causing food-borne illness. Some examples of these pathogenic bacteria are Salmonella, Staphylococcus, Clostridium Perfringes, and Clostridium Botulinum (Botulism). Deaths from all of these have been recorded. Fortunately, deaths resulting from the first three mentioned have been rare. Some of these bacteria are spread through the air from coughing and sneezing. There are many other organisms which have been associated with not only potentially hazardous foods but also water and ice. The most common of these is a virus, Hepatitis A. Hepatitis A is spread through poor hygienic practices or through infected shellfish and contaminated water. The Noro Virus is also spread through poor hygienic practices and is associated with raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with and infected food handler; shellfish from contaminated waters and ice.

The most important steps to take in preventing the growth of bacteria are proper cooking, proper refrigeration, proper food protection and good hygienic practices. Wash hands with soap and water. Hand sanitizers are used **in addition** to handwashing, **not** in place of handwashing.

Requirements for Temporary and Extended Temporary Events:

Food Supplies

All food, ice and beverage supplies must be from sources **approved** by the Department and shall be free from spoilage, adulteration and misbranding, and safe for human consumption. It shall have been prepared, processed, handled, packaged, transported and stored in a sanitary manner so as to be protected from contamination and spoilage. ***The service or sale of home prepared food to the public is not permitted unless you are operating as a Cottage Food Industry. All packaging must meet the guidelines of Florida Department of Agriculture.***

Food Protection

All food shall be protected from dust, flies, rodents or other vermin, toxic materials, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding by sewage, overhead leakage and all other sources of contamination, while being stored, prepared, displayed and served. Where necessary, effective shields or covers shall be provided.

If food is handled, stored, prepared or served in an unsafe manner, the potential for growth of disease-causing organisms increases. Improper equipment and utensils can increase the likelihood of chemical or physical contamination.

All prepared foods, particularly those containing milk, eggs, meat, poultry, fish, shellfish, edible crustacean, should be kept at safe temperatures at all times.

HOT FOODS – 140 degrees F or above

COLD FOODS – 41 degrees F or below

All cooking and heating equipment must be located in protected areas. Refrigeration units must have accurate thermometers.

Ice must be obtained from an **approved** source only in chipped, crushed or cubed form. Ice will be stored in containers that are smooth and easily cleanable and self-draining (use of Styrofoam containers prohibited).

The melt water shall be disposed of so as not to create a nuisance. Ice used for food cooling purposes shall not be used for iced beverage consumption. Ice for consumer use shall be dispensed only by employees with scoops, tongs or other ice-dispensing utensils.

Packaged food may not be stored in direct contact with undrained ice.

Condiments (mustard, catsup, onions, etc.) shall be served in single service packages or covered self-closing containers to protect them from contamination.

Facilities

If the food service operation is intended for the sale of only packaged, non-potentially hazardous food or drink, the food packages shall be protected from dust, dirt and other sources of contamination during storage and serving.

Overhead protection **shall be provided at all food service operations** when food is prepared or portioned on the premises.

When potentially hazardous food is prepared at extended temporary food service events, the physical structure where the food preparation occurs shall be protected from the entrance of flying insects and other vermin on all sides. If screening is utilized, a minimum of 16 inch mesh screening or equivalent is needed. Doors to food preparation areas shall be self-closing. Counter service openings shall not be larger than necessary for the particular operation conducted and shall be kept closed at all times except when food is actually served.

Floor construction shall be of durable material. Dirt or gravel sub-flooring can be used when graded to drain, and covered with platforms, duckboards, plastic film, wood chips, shavings or similar materials to control dust.

Fire Safety

A portable fire extinguisher is required per the Fire Safety Code. Check with the local fire authority for requirements pertaining to size, type or tagging for required fire extinguishers or other fire related requirements.

Utensils

When all necessary washing and sanitizing of utensils and equipment are conducted at an approved commissary or food service establishment, a utensil washing sink will not be required, except that an adequate supply of

spare preparation and serving utensils are maintained in the establishment and used to replace those that become soiled. However, if warewashing will take place on site a three compartment sink is required for washing, rinsing and sanitizing utensils and equipment.

All food service operations at temporary and extended temporary food service events without effective facilities for cleaning and sanitizing tableware shall provide only single-service (paper, wood, or plastic) eating and drinking utensils such as plates, forks, spoons, etc. for use by the consumer.

Water

All food service operations which prepare food on premises shall provide an adequate supply of potable water for cleaning and employee handwashing. An adequate supply may be provided in an **approved** Mobile Food Unit or for short term temporary events in clean portable containers equipped with on/off valves. Soap and single-service towels (paper towels) shall be available for handwashing and hand drying. Provide a catch bucket beneath the portable container.

HAND Sanitizers are in addition to handwashing, not in place of it.

Water supplies that are not of a safe, sanitary quality may result in contamination of food, equipment, utensils, and hands. **Potable (safe) water supplies shall be obtained only from an approved source and be handled, transported and dispensed in a sanitary manner.**

Solid and Liquid Waste

Liquid waste which is not discharged into a sewerage system shall be disposed of in a manner that will not create a public health hazard or sanitary nuisance.

Garbage and rubbish shall be disposed of in tight fitting covered containers and removed as often as necessary to prevent a sanitary nuisance. The premises shall be kept clean and free of any litter and garbage.

Toilet facilities for both male and female shall be provided (see attachment).

Personnel

All personnel are to be free of open sores and skin infections, respiratory infections and upset stomach or diarrhea.

Most pathogenic bacteria that cause food-borne illnesses are transmitted to foods by food service workers. For this reason it is important that employees maintain high standards of personal cleanliness and proper hygiene during work periods, before starting work, or when returning to work after any break in food preparation activities.

In summary, YOU can do your part in preventing food-borne illnesses by following these techniques:

- Obtain foods from an approved source
- Wash hands thoroughly before and after handling foods, after going to the restroom, after coughing or sneezing, after any breaks.
- Keep hot foods hot (at or above 140 degrees F) and cold foods cold (at or below 41 degrees F)
- Heat foods quickly and cool foods rapidly
- Reheat to 165 degrees
- Keep raw and cooked foods separate
- Thaw foods properly
- Don't use swollen, leaking or damaged cans

- Use single service articles at all times possible
- Keep foods covered and protected from dirt, insects, and human contamination
- Don't store food items on ice used for beverages
- Dispose of solid and liquid wastes properly and routinely
- Minimize handling of foods before during and after preparation (use tongs or other equipment)
- **WHEN IN DOUBT, THROW IT OUT!**

Required Items:

- **Adequate supply of potable water**
- **Soap and single service towels**
- **Adequate supply of back-up utensils**
- **Adequate equipment and facilities to maintain food temperatures**
- **Probe thermometer**
- **Sanitizer (properly diluted bleach may be used)**
- **Chemical test strips (to measure sanitizer concentration)**
- **Three compartment sink to wash, rinse and sanitize equipment and utensils or access to such facilities at an approved commissary or food service establishment**
- **Adequate protection from flying insects, vermin, dust, dirt and weather**
- **Adequate protection for displayed, prepared and stored food**
- **Properly tagged and sized portable fire extinguisher if required by local fire authority.**

SPONSOR NOTIFICATION FORM FOR TEMPORARY EVENTS

Name of Event _____

Address of Event: _____

Date(s) of Event _____ Hours of Operation: _____

Sponsor of event: _____

Person in charge of food service: _____

Phone number of contact person: _____

Number of food and beverage booths: _____

Estimated number of attendees expected at the event at one time? _____

Number of toilets to be provided:

Portable: Male() Female()

Permanent: Male () Female ()

Method of toilet waste disposal: _____

Describe method of liquid kitchen waste disposal:

Describe containers and method of soiled waste disposal (garbage): _____

Number of solid waste disposal containers provided: _____

Describe facilities and method of handwashing: _____

Describe facilities and method of utensil washing, rinsing and sanitizing or will equipment be transported back to approved facility/restaurant for cleaning: _____

Source of potable water: _____

INDIVIDUAL BOOTH NOTIFICATION FORM FOR TEMPORARY EVENT

Name of Event: _____

Name of Booth: _____

Address of approved Restaurant/Site/Outlet (for advance food preparation): _____

Person in Charge of Booth: _____

Phone Number for Contact Person: _____

Types of Food or Beverages (list beverages, including any alcohol) to be served:

Florida Administrative Code, Chapter 64E-11 requires all food to come from an approved source. **A licensed/permitted facility must be utilized.** All food storage, preparation and utensil cleaning for this event shall **not** be done in private homes.

Location of advance food preparation (if any): _____

How will food be transported to the event location? _____

Method of keeping food hot and/or cold at event site: _____

Food must be protected from dust, insects, flies, coughs and sneezes. How will you provide this protection?
Describe: _____

Adequate facilities and supplies shall be provided for employee handwashing. Please describe the handwashing set up for your booth. Do you have an approved mobile unit with handwashing facilities? NOTE: An adequate supply may be provided in clean portable containers equipped with on/off valves, and a catch bucket for wastewater is required if a handsink is not available. Soap and paper towels shall be available

Will food be prepared on site or at another location and transported to the event site? _____

If food will be prepared at your establishment, how will food be transported to the event to maintain proper temperatures? _____

Describe containers and methods of solid waste disposal _____

Method of liquid waste disposal? _____

Contact Onsite Sewage Disposal Section for information at (904) 278-3787 Alan Davis (see attached)

64E-11.009 Temporary Food Service Events.

Food service operations at temporary food service events shall comply with all applicable sanitary requirements of this rule, unless otherwise exempted in this section.

(1) Notification.

(a) Temporary food service event sponsors or vendors shall notify the local county health department not less than three days prior to the scheduled event of the type of food service proposed and the time and location of the event. Notification may be completed orally, by telephone, in person, or in writing.

(b) The local county health department shall keep a record of notifications received for proposed temporary food service events and shall provide appropriate educational material to the event sponsors or vendors.

(2) Facilities – Specific requirements for the physical facility where the food service operation is to be conducted shall be based on the type food that is to be prepared or served, the length of the event, and the amount of food preparation that is to be conducted at the temporary facility.

(a) If the food service operation is intended for the sale of only packaged, non-potentially hazardous food or drink, the food packages shall be protected from dust, dirt, and other sources of contamination during storage and serving.

(b) Overhead protection shall be provided at all food service operations when food is prepared or portioned on premises.

(c) When potentially hazardous food is prepared at temporary food service events of more than 3 days, the physical structure where the food preparation occurs shall be protected from the entrance of flying insects and other vermin.

(3) All food and beverages served at temporary food service events shall be from approved sources in accordance with provisions of Rule 64E-11.003, F.A.C., of this chapter or prepared on premises.

(4) All food served at temporary food service events shall be protected in accordance with provisions of Rule 64E-11.004, F.A.C., of this chapter.

(5) Food and food-contact surfaces shall be protected from contamination by customers and dust. Where necessary, effective shields or covers shall be provided.

(6) Ice which will be consumed or which will come into contact with food shall be obtained from an approved source. The ice shall be held in a way that protects it from contamination until dispensed.

(7) Storage of packaged food in contact with water or undrained ice is prohibited. Beverage containers may be stored in direct contact with ice when:

(a) The storage facility is equipped with adequate drains which preclude the accumulation of water during use;

(b) The melt water is disposed of so as not to create a nuisance; and

(c) The storage facility is kept clean.

(8) When all necessary washing and sanitizing of utensils and equipment are conducted at an approved commissary or food service establishment, a utensil washing sink will not be required, except that an adequate supply of spare preparation and serving utensils are maintained in the establishment and used to replace those that become soiled. However, a sanitizer solution in a bucket or spray bottle to adequately sanitize the food preparation surfaces will be available at all times.

(9) All food service operations which prepare food on premises shall provide an adequate supply of potable water for cleaning and employee handwashing. An adequate supply may be provided in clean portable containers equipped with on/off valves. Soap and single-service towels shall be available for handwashing and hand drying.

(10) Equipment shall be installed in such a manner that the establishment can be kept clean and the food will not become contaminated.

(11) Liquid waste which is not discharged into a sewerage system shall be disposed of in a manner that will not create a public health hazard or a sanitary nuisance.

(12) Floor construction in establishments which prepare food on premises shall be of durable material. Dirt or gravel subflooring can be used when graded to drain, and covered with platforms, duckboards, plastic film, wood chips, shavings, or similar suitable material such as a sufficient cover of grass or turf to control dust.

(13) Walls and ceilings, when required, shall be constructed to minimize the entrance of flies and dust. Ceilings may be of wood, canvas or other materials which protect the interior of the establishment from the elements and walls may be of such materials or of 16 mesh screening or equivalent. Doors to food preparation areas, when required, shall be solid or screened and shall be self-closing. Counter service openings, for facilities with

wall enclosures, shall not be larger than necessary for the particular operation conducted and shall be kept closed at all times except when food is actually being served.

(14) All food service operations at temporary food service events without effective facilities for cleaning and sanitizing tableware shall provide only single-service articles for use by the consumer.

Rulemaking Authority 381.0072 FS. Law Implemented 381.0072 FS. History—New 6-1-93, Formerly 10D-13.0292, Amended 3-15-98.

64E-6.0101 Portable Restrooms and Portable or Stationary Holding Tanks.

(1) Persons servicing portable restrooms, portable hand washing facilities and portable or stationary holding tanks shall obtain an annual permit on Form DH 4013 from the county health department in the county in which the service company has an office or storage yard. The service company need not be permitted in neighboring counties in which the service company operates but does not have an office or storage yard. Service persons shall carry proof of possession of a current annual operating permit and vehicle inspection for review by department personnel in neighboring counties. Permits issued under this rule authorize the disposal service to handle liquid waste associated with portable restrooms, portable hand washing facilities, restroom trailers, shower trailers and portable or stationary holding tanks containing domestic wastewater produced in the State of Florida.

(2) Application for a service permit shall be made to the DOH county health department on Form DH 4012, "Application for Septage Disposal Service Permit, Temporary System Service Permit, Septage Treatment and Disposal Facility, Septic Tank Manufacturing Approval". The following must be provided for the evaluation prior to issuance of a service permit:

(a) Evidence that the applicant possesses adequate equipment such as a tank truck, pumps, off truck stabilization tanks and pH testing equipment where lime stabilization and land application are proposed, as well as other appurtenances and tools necessary to perform the work intended. Equipment may be placed into service only after it has been inspected and approved by the DOH county health department. Tanks used for the stabilization and storage of portable or stationary holding tank waste and portable restroom waste shall be constructed, sized, and operated in accordance with the provisions of subparagraphs 64E-6.010(2)(a)1.-3., F.A.C.

(b) The proposed disposal method and the site to be used for disposing of the waste from portable restrooms or portable or stationary holding tanks.

(c) The contractor registration number and certificate of authorization number, if applicable.

(3) When a permit is issued, the number of said permit along with the name of the company, its phone number, and the gallon capacity of the waste storage tank shall be prominently and permanently displayed on the service truck in contrasting colors with 3 inch or larger letters. Use of removable magnetic signs shall not be considered permanent display of vehicle identification information.

(4) After waste is removed from a portable or stationary holding tank, the original cap or lid of the tank shall be put back in place, or be replaced with a new cap or lid if the original one is broken. Tank lids shall be completely sealed and secured as per paragraph 64E-6.013(2)(i), F.A.C. The site shall be left in a nuisance-free condition.

(5) Waste from portable or stationary holding tanks or portable restrooms shall be transported to an approved treatment facility in such a manner as to preclude leakage, spillage or the creation of a sanitary nuisance.

(6) All portable restroom and portable or stationary holding tank waste haulers regulated by Chapter 64E-6, F.A.C., are to maintain a collection and hauling log at the main business location which provides the information listed below. Records shall be retained for five (5) years.

(a) Date of septage or waste collection;

(b) Estimated volume, in gallons, of septage or waste transported;

(c) Location of the approved treatment facility;

(d) Date and time of discharge to the treatment facility;

(e) Acknowledgement from treatment facility of receipt of septage or waste; and

(f) The location and the installation or placement date of all portable holding tanks placed into service. When a county health department requests to see the list of holding tank installation locations, only those locations within the health department's county of jurisdiction need to be provided.

(7) Portable Restrooms, Portable Holding Tanks, Stationary Holding Tanks, Mobile Restroom Trailers, Mobile Shower Trailers, and Portable Sinks.

(a) The department shall allow, on a temporary basis, portable restrooms, mobile restrooms, mobile shower trailers, and portable or stationary holding tanks for fairs, carnivals, revivals, field locations, encampments and other locations which lack permanent structures where people congregate for short periods of time, provided the construction, maintenance, and utilization of such systems conform to the general provisions of this chapter. Portable restrooms, portable or stationary holding tanks or other restroom facilities shall be provided at commercial and residential building sites for the duration of construction any time workers are present, and shall not be bound by the definition of temporary. All required restroom facilities shall remain accessible whenever the intended users are present. Where the department determines that no health hazard will result, portable restrooms, portable holding tanks, stationary holding tanks, mobile restroom trailers, mobile shower trailers, and portable sinks shall be permitted meeting setbacks that are 50% of the setback requirements of subsections 64E-6.005(1) through (3), F.A.C., provided portable or stationary holding tanks shall be placed within secondary containment structures with a containment capacity of no less than 110% of the total waste capacity of the holding tank. For purposes of this rule, a holding tank is any sealed, water tight fixture for receiving and storing domestic wastewater from plumbing fixtures in remote locations or at building sites or special events. For purposes of this rule, a portable restroom is a transportable, self contained static or flush-type toilet constructed to promote a sanitary environment at remote locations, building sites or special events, comprised of at least a waste storage receptacle, a riser and toilet seat and a protective enclosure. Portable restrooms, mobile restrooms, and mobile shower trailers at building sites or at a location for a temporary period of time do not require a permit from the department but must comply with the provisions of this rule. A construction permit (DH 4016) shall be obtained before placing or installing any stationary holding tanks.

(b) The department shall approve, for permanent use or placement, portable restrooms or stationary holding tanks at continually used locations where restroom facilities are desirable for the promotion of public health and where conventional facilities are neither available nor practical. Examples of such locations would be boat ramps, remote areas of golf courses, office or sales trailers, or other places where people congregate which meet the above criteria. A construction permit (DH 4016) shall be obtained before placing or

installing any portable restroom or stationary holding tank for permanent use. The portable restroom service company providing portable restrooms or stationary holding tanks shall be responsible for maintenance of the unit and removal if conventional facilities are made available.

(c) Portable restrooms shall be self-contained, have self closing doors and shall be designed and maintained so that insects are excluded from the waste container.

(d) Portable restroom service company operators shall use Table PR I to determine the required number of facilities for special events for use in situations where no local or state codes provide a minimum number of toilet facilities. Table PR I assumes that the portable restrooms are serviced only once per day. If the restrooms are serviced twice per day, the value from the table shall be divided by two. If they are pumped three or more times per day, the value shall be divided by three. All resulting fractional numbers of restrooms required shall be rounded up to the next higher whole number of restrooms. If permanent restroom facilities are available for use by the attendees, the number of portable restrooms may be reduced based on the number of attendees the permanent facilities are designed to accommodate. At least one working day prior to the special event, special event organizers shall provide to the county health department a signed contract, or facsimile copy thereof, with the portable restroom service company specifying the dates the facilities will be on the event site, the number of restroom facilities to be provided, the servicing frequency and the removal date for the units.

(e) Table PR II shall be used to determine the number of required facilities at remote locations and commercial and residential building sites.

1. Table PR II assumes that the portable restrooms are serviced only once per week. If the restrooms are serviced twice per week, the value from the table shall be divided by two. If they are pumped three or more times per week, the value shall be divided by three. All resulting fractional numbers of restrooms required shall be rounded up to the next higher whole number of restrooms.

2. Where a contractor has multiple building sites, the individual sites shall be considered a single site for purpose of determining the number of facilities. Portable restrooms serving multiple individual building sites may be shared between sites provided they are no more than 300 feet from any individual building site served.

(f) Waste receptacles shall be watertight and made of non-absorbent, acid resistant, corrosion-resistant and easily cleanable material.

(g) The floors and interior walls shall have a non-absorbent finish and be easily cleanable.

(h) Portable restrooms shall be serviced at least weekly and the inside of the structure housing the storage compartment shall be cleaned on each service visit. The waste storage compartment shall be charged with a sanitizer-deodorizer solution prepared in accordance with the sanitizer-deodorizer manufacturer's instructions.

(i) Each portable restroom shall have listed in a conspicuous place the name and telephone number of the servicing company.

(j) Portable restrooms shall be maintained in a sanitary condition. Portable restrooms at special events shall be serviced at least daily.

TABLE PR I

**NUMBER OF PORTABLE RESTROOMS REQUIRED FOR SPECIAL EVENTS
(ASSUMES SERVICING ONCE PER DAY)**

NUMBER OF PEOPLE PER DAY	NUMBER OF HOURS FOR EVENT PER DAY									
	1	2	3	4	5	6	7	8	9	10
250	2	2	2	2	2	3	3	3	3	3
500	2	3	4	4	4	4	4	4	4	4
1000	4	5	6	7	7	8	8	8	8	8
2000	6	10	12	13	14	14	14	15	15	15
3000	9	14	17	19	20	21	21	21	21	22
4000	12	19	23	25	28	28	28	30	30	30
5000	15	23	30	32	34	36	36	36	36	36
6000	17	28	34	38	40	42	42	42	44	44
7000	20	32	40	44	46	48	50	50	50	50
8000	23	38	46	50	54	57	57	58	58	58
9000	26	42	52	56	60	62	62	62	64	64
10,000	30	46	57	63	66	70	70	72	72	72
12,500	36	58	72	80	84	88	88	88	88	92
15,000	44	70	84	96	100	105	105	110	110	110
17,500	50	80	100	110	115	120	125	125	126	126
20,000	57	92	115	125	132	138	138	144	144	150
25,000	72	115	144	154	168	175	175	176	176	184
30,000	88	138	168	192	200	208	208	216	216	216

TABLE PR II
 PORTABLE RESTROOMS REQUIRED FOR REMOTE LOCATIONS AND COMMERCIAL AND
 RESIDENTIAL BUILDING SITES
 PER SITE OR LOCATION
 (ASSUMES SERVICING ONCE PER WEEK)
 NUMBER OF PEOPLE PER SITE NUMBER OF RESTROOMS REQUIRED
 8 HOURS PER DAY – 40 HOURS PER WEEK

1-10	1
11-20	2
21-30	3
31-40	4
41-50	5
over 50	Add 1 restroom for every 10 additional people or fraction thereof

TABLE PR III
 HOLDING TANK CAPACITY REQUIRED FOR REMOTE LOCATIONS, AND SPECIAL EVENTS
 PER SITE OR LOCATION
 (ASSUMES SERVICING TWICE PER WEEK)
 NUMBER OF PEOPLE PER SITE MINIMUM HOLDING TANK CAPACITY (IN GALLONS)
 8 HOURS PER DAY – 40 HOURS PER WEEK

1	125
2-3	250
4-5	500
6-7	750
over 7	Add 125 gallons for each additional person

(k) Portable hand washing facilities shall be self-contained and have access to a fresh water compartment and a wastewater compartment. A sign shall be posted near the hand washing apparatus to advise users that the water is not for drinking.

(l) Portable hand washing facilities shall be provided in a proportion of one hand wash facility to every ten portable restrooms required, and shall be provided at special events and remote locations where food is served or picnic areas are provided. With the exception of locations where food is served, hand sanitizers may be used in lieu of hand washing facilities, at the option of the applicant.

(m) The number and location of portable restroom and hand washing facilities for food handlers at special events shall be based on this section or applicable local or state food hygiene requirements, whichever is greater.

(n) An applicant for a stationary holding tank installation permit shall provide to the county health department a copy of a contract with a permitted disposal company that states the holding tank capacity and the scheduled pumping frequency.

(o) All stationary holding tanks shall be constructed in compliance with the construction standards for treatment receptacles in Rule 64E-6.013, F.A.C.

(p) Portable holding tanks shall meet the following requirements:

1. The total effective capacity of the portable holding tank shall not exceed 300 gallons;
2. No portion of the portable holding tank shall be more than 12 inches below the surface of the ground;
3. The portable holding tank shall be used for a construction site or temporary use;
4. The portable holding tank shall be rigid, water-tight, impervious;
5. Polyethylene holding tanks shall meet the requirements of International Association of Plumbing and Mechanical Officials (IAPMO) PS 1-93, Paragraph 5.4 "Polyethylene", herein incorporated by reference. Where the requirements of IAPMO PS 1-93 Paragraph 5.4 "Polyethylene" conflict with the standards in this section, the standards in this section shall apply;
6. Multiple portable holding tanks, if used, shall be connected in such a manner that leakage from one tank will not result in the loss of any liquid from any other tanks;
7. Each portable holding tank shall have listed in a conspicuous place the name and telephone number of the servicing company; and
8. The portable holding tank shall be removed from the site when no longer needed;
9. The portable holding tank servicing company shall maintain a list of the location and the installation or placement date of all portable holding tanks placed into service. The list shall be made available to the Department upon request.

(q) Portable or stationary holding tanks shall be serviced at least weekly to prevent insanitary conditions.

(r) Table PR III shall be used to determine the required total capacity of portable or stationary holding tanks serving a remote location, construction site, or special event. The values from table PR III shall be adjusted proportionately to the number of times per week the holding tank will be emptied.

(s) Application for a service permit shall be made to the county health department on Form DH 4012, "Application for Septage Disposal Service Permit, Temporary System Service Permit, Septage Treatment and Disposal Facility, Septic Tank Manufacturing Approval". The following must be provided for the evaluation prior to issuance of a service permit:

1. The permanent location and address of the business where operations will originate and where equipment is to be stored when it is not in use.

2. The proposed disposal method and the site to be used for disposing of the waste.

(t) The following equipment, maintenance and service requirements shall be complied with:

1. Vehicles used for servicing portable restrooms shall be provided with two separate tanks or a dual compartment tank. One compartment or tank shall be used for receiving and removing wastes and the other shall be used for clean water storage and shall have adequate capacity to allow proper cleaning of each serviced unit. The waste tank on all vehicles servicing portable restrooms or portable or stationary holding tanks shall be equipped with a suction hose having a cut-off valve not more than 36 inches from the intake end.

2. Standby portable restroom and holding tank service equipment shall be available for use during breakdowns or emergencies. If equipment from another approved service is to be used for stand-by purposes, a written agreement between the services must be provided to the county health department.

3. The waste storage compartment of a tank truck shall be maintained as necessary to prevent the creation of sanitary nuisance conditions.

(u) Portable or stationary holding tank, portable restroom, and portable hand sink wastes shall be disposed of into a septage treatment and disposal facility approved by the department or into a treatment facility approved or permitted for such disposal by the Department of Environmental Protection. These wastes shall be land applied under provisions of subsection 64E-6.010(7), F.A.C., provided a DEP-approved treatment facility is not available. Companies which service portable or stationary holding tanks or portable restrooms which use quaternary ammonium sanitizing and deodorizing compounds are prohibited from having the wastes treated or disposed of at lime stabilization facilities.

(v) When disposed of in a department approved lime stabilization facility, the portable restroom, portable hand washing and portable or stationary holding tank wastes shall be blended with domestic septage at a rate of no less than 3 parts septage to 1 part holding tank, portable restroom or portable hand washing facility waste prior to lime stabilization. Treatment and disposal shall comply with the provisions of paragraphs 64E-6.010(7)(a)-(u), F.A.C.

(w) Contents of portable restrooms and portable or stationary holding tanks shall be removed in their entirety when pumped.

(x) Persons who own portable restrooms but are not a permitted service company shall maintain a service contract with a permitted service company for every portable restroom in use. The name and telephone number of the owner shall be displayed on every portable restroom in use.

(8) All materials incorporated herein may be obtained from the Bureau of Onsite Sewage Programs at www.MyFloridaEH.com or 4052 Bald Cypress Way, Bin A08, Tallahassee, Florida 32399-1713.

Rulemaking Authority 381.0065(3)(a), 489.553(3) FS. Law Implemented 381.0065, 386.041 FS. History—New 5-24-04, Amended 11-26-06, 6-25-09, 4-28-10.