

Bobby Jindal
GOVERNOR



Bruce D. Greenstein
SECRETARY

State of Louisiana
Department of Health and Hospitals
Office of Public Health

August 26 , 2011

Re: PaPa John's Pizza
3013 Pontchartrain Drive
Slidell, La 70458

Dear Sirs,

Plans and specifications for the above named project have been reviewed and found to be in substantial conformity with applicable provisions of the State Sanitary Code. This plan approval refers to sanitary features of the design of the floor plan only, and is not to be taken as an approval of structural details, except insofar as they may affect sanitation.

If a design error escapes our detection, that oversight shall not relieve you of the responsibility of complete compliance with the requirements of the State Sanitary Code.

This plan approval is automatically cancelled if construction of the project has not been started within two (2) years after the date of this letter.

Sincerely,

A handwritten signature in blue ink that reads "Cathy Chapman".

Cathy Chapman
Sanitarian II

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:329 (February 2002), repromulgated LR 28:1423 (June 2002), amended LR 28:2532 (December 2002).

§3107. Non-Potable Water System
[formerly paragraph 22:22-4]

A. A non-potable water system is permitted only for purposes such as air conditioning and fire protection, provided the system is installed in accordance with Part XII and Part XIV of the state sanitary code and:

1. the non potable water does not contact directly or indirectly, food, potable water equipment that contacts food, or utensils; and
2. the piping of any nonpotable water system shall be easily identified so that it is readily distinguishable from piping that carries potable water.

AUTHORITY NOTE: Promulgated in accordance with R.S. 40:4.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:329 (February 2002), amended LR 28:1423 (June 2002).

§3109. Lavatory Facilities
[formerly paragraph 22:22-5]

A. All lavatory fixtures shall be installed in accordance with Part XIV of the state sanitary code and:

1. at least one handwashing lavatory shall;
 - a. be located to permit convenient use by all employees in food preparation areas and utensil washing areas including the produce, meat and seafood markets;
 - b. also be located in or immediately adjacent to toilet rooms;
2. lavatories shall be accessible to employees at all times;
3. lavatories shall be equipped to provide a flow of water at a temperature of at least 85°F (30°C) through a mixing valve or combination faucet;
4. if a self-closing, slow-closing, or metering faucet is used, it shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet;
5. steam mixing valves are prohibited;
6. a supply of hand-cleansing soap or detergents shall be available at each lavatory. A supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel or a heat-air drying device shall be available at each lavatory. The use of common towels is prohibited;
7. lavatories, soap dispensers, hand-drying devices and all related fixtures shall be kept clean and in good repair;
8. a handwashing lavatory may not be used for purposes other than handwashing.

AUTHORITY NOTE: Promulgated in accordance with R.S. 40:4.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:329 (February 2002), amended LR 28:1423 (June 2002).

§3111. Toilet Facilities
[formerly paragraph 22:22-6]

A. All toilet fixtures and facilities shall be installed in accordance with Part XIV of the state sanitary code and:

1. toilet fixtures and facilities shall be the number required, shall be conveniently located, and accessible to employees at all times;
2. a toilet room located on the premises shall be completely enclosed and provided with a solid tight-fitting and self-closing door except that this requirement does not apply to a toilet room that is located outside a food establishment or retail food store/market and does not open directly into the food establishment or retail food store/market, such as but not limited to shopping malls, airports, or other places of public assembly;
3. toilet rooms shall be mechanically vented to the outside atmosphere;
4. toilet fixtures and facilities shall be kept clean and in good repair. A supply of toilet tissue shall be provided at each toilet at all times. Easily cleanable receptacles shall be provided for waste materials with at least one covered waste receptacle in toilet rooms used by women.

B. Floor drains will be provided in restrooms in accordance with Part XIV of the state sanitary code.

AUTHORITY NOTE: Promulgated in accordance with R.S. 40:4.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:329 (February 2002), repromulgated LR 28:1423 (June 2002), amended LR 28:2533 (December 2002).

§3113. Grease Traps
[formerly paragraph 22:22-7]

A. An approved type grease trap shall be installed in accordance with Part XIV of the state sanitary code and:

1. it shall be installed in the waste line leading from the sinks, drains and other fixtures or equipment where grease may be introduced in the drainage or sewage system in quantities that may affect line stoppage or hinder sewage treatment;
2. a grease trap, if used, shall be located to be easily accessible for cleaning and shall be serviced as often as necessary.

AUTHORITY NOTE: Promulgated in accordance with R.S. 40:4.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:330 (February 2002), amended LR 28:1424 (June 2002).

§3115. Garbage Grinders
[formerly paragraph 22:22-8]

A. If used, garbage grinders shall be installed and maintained in accordance with Part XIV of the state sanitary code.