

**SUBJECT: Multiple Compartment Fixtures
Shall Serve Single Purpose**

Section 801.2.3 of the 2006 UPC was amended by addition of the following language: “Multi-compartment food preparation sinks shall have all compartments utilized for a common purpose. All compartments of a multi-compartment food preparation sink shall be discharged into the drainage system by means of an airgap”.

This amendment was added for the purpose of correcting a policy that had never been formalized, one that inadvertently created a potential source of food contamination, by allowing raw foodstuffs to be soaked in one compartment of a multi-compartment vessel that contains greasy, soapy water in the adjacent compartments of the same vessel. Items that are being soaked in preparation for them to be eaten without being further cleaned or cooked should not be subject to potential contamination from spillage of dishwater.

More than 30 years ago Maricopa County Health Department inspectors developed a policy [an unwritten policy as it turns out] that permitted multiple compartment pot sinks to be utilized as if they were two separate fixtures. The original intent was to allow this policy for “small” restaurants, especially those that were primarily sandwich shops. Over the years this policy has expanded and the original distinction appears to have been blurred into non-existence. Two compartments of these multi-compartment fixtures [pot sinks] are being utilized as the pot sink (directly connected to the sanitary system) and the third compartment is being indirectly wasted into a secondary receptor [floor sink], thereby creating a quasi-culinary [food prep] sink. This procedure has never been formalized in writing by the County, nor was it ever proposed as an amendment to the Plumbing Code. Considering the nature of this proposition and the potential threat to public health it would likely never have been adopted as an acceptable procedure in any event. Using a single fixture in this manner results in a high potential for pollution or contamination of the culinary sink contents, this by virtue of spillage or cross-over from the “pot sink” compartments into the culinary sink compartment.

This practice satisfies neither the specific language nor the intent and objectives of the Plumbing Code and therefore is no longer acceptable. The County assumes no responsibility for this practice, consequently approval of these installations represents assumption of sole responsibility and liability by the City of Phoenix inspectors for approval of a provision that is not existent in any Code. DSD's Plumbing Inspectors will no longer take responsibility for and/or assume liability for an installation option that has never been officially sanctioned by anyone, especially an option that represents a potential threat to the health and safety of the public.

Compartmentalized pot sinks may no longer be utilized as multi-purpose fixtures. All compartments of a pot sink shall be connected directly to the sanitary system, and when a culinary sink is required it shall be totally independent of any pot sink, and shall drain indirectly into a secondary receptor as required by Section 801.2 of the Uniform Plumbing Code.

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