

MONTGOMERY COUNTY DEPARTMENT OF HEALTH AND HUMAN SERVICES

OFFICE OF PUBLIC HEALTH

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The consumer's growler is immediately refilled by the customer:

1. Facility must have a three basin sink available for customer use. The 1st basin is set up for handwashing and the 3rd basin is set up as a growler rinse station.
2. If customers refill their own growler they would need to comply with the FDA model food code 4-204.13 (A) & (B).
3. Office of Public Health (OPH) recommends a sign be posted at the filler area to notify customers of the hot water rinse availability.

The consumer's growler is immediately refilled by the facility:

1. Facility must have a three basin sink available. The 1st basin is set up for handwashing and the 3rd basin is set up as a growler rinse station.
2. The facility is required to wash hands at the three basin sink, rinse consumer growler with hot water, and then refill customer growler.

The consumer's growler is returned and exchanged for a replacement growler, the facility takes responsibility for storage, cleaning and sanitizing all exchanged growlers:

1. The facility is required to provide a three basin sink to wash, rinse, and sanitize the growlers with a separate hand sink in close proximity.
2. A variance may be requested to use the three basin sink as a hand wash station with detailed procedures.
3. Growlers must be designed for reuse, inspected, cleaned and sanitized for reuse.
4. Growlers must be stored in an approved location, six inches off the floor, and in a clean and sanitary manner to prevent contamination.

Licensing requirements (all types of growler fill):

All required **forms** and **fee schedule** are available on the county website www.montcopa.org/health

- A completed Eating and Drinking Establishment license application with a fee for a "B" license type.
- A Plan Review Packet with the following pages completed, pages 1-6, 12, 15, & 16.
- The packet must include a detailed narrative of the operational options regarding filling of growlers, the location of sinks, specifications, model/ manufacture of filling equipment, cleaning procedures for equipment.

All licensed facilities must be in compliance with all applicable chapters of the Montgomery County Public Health Code, including but not limited to the following:

- Have all applicable sinks, hand wash and hot water rinse in close proximity to refilling area
- An employee restroom with smooth, easily cleanable floors and walls with a fully functioning hand sink
- A mop sink with hot and cold running water or waiver request indicating proper disposal in restroom toilet
- Adequate pest control if needed
- Minimum of 30 gallon hot water heater

OPH strongly recommends prior approval before starting renovations to any facility.

OPH, 05/2018

