

# **GUIDANCE ON SAMPLING WATER TAPS AT FACILITIES**

The following guidance will help your facility identify which water outlets should be sampled under the Clean Classrooms for Carolina Kids<sup>™</sup> program to fulfill North Carolina rule requirements. Note that only taps used for consumption (drinking and cooking) should be sampled.

# TAPS THAT SHOULD BE SAMPLED

# **KITCHEN/CAFETERIA**

## **Food Preparation Taps**

Any taps used for preparing food or beverages for consumption such as filling pots for cooking water, making beverages, preparing infant formula, and washing fruits and vegetables. This includes:

- All faucets in multicompartment sinks
- Pantry faucets
- Pot fillers
- Spray hoses used to fill pots for cooking

Facilities must list these taps used for food preparation or drinking for sampling.





## Appliances (Plumbed-In) – Optional to Sample

Any peripheral cafeteria/kitchen appliances that are directly connected to tap water from a water hose or line. Some examples include ice makers, steam ovens, steam/tilting kettles, and soup makers.

Please note the following if you choose to sample a plumbed-in appliance:

- 1) ONLY sample in the appliance as you start turning the water on. Do not sample behind appliances or unhook/unplug appliances.
- 2) If you cannot collect a water sample inside the appliance after it is turned on, do not include it.
- 3) Facilities that choose to sample these optional taps are responsible for mitigation or restricting access.
- 4) Mitigation actions and costs are not covered by the program for these appliances.









# TAPS THAT SHOULD BE SAMPLED (continued)

## **CLASSROOMS**

#### **Bubblers and Classroom Sinks**

# Only include classroom sinks if they are specifically used for drinking or cooking.

Facilities must list bubblers attached (or plumbed) to a classroom sink used for drinking water in the classroom if they are not capped.

#### Food Preparation or Drinking Taps

#### This ONLY includes classroom sinks used for consumption.

# This does NOT include the "food prep handwash sink" used in licensed child care centers, which should not be sampled.

Any taps used for preparing food or beverages for consumption including filling pots for cooking water, making beverages, preparing infant formula, and washing fruits and vegetables. This includes:

- All faucets in multicompartment sinks
- Faucets in classrooms used for cooking

List ONLY classroom taps that are specifically used for food preparation or drinking. Do not include classroom taps designated as handwash only.

# **GENERAL INDOOR AND OUTDOOR AREAS**

#### **Bottle Fillers/Water Fountains**

Facilities must list each water fountain bubbler and bottle filler used for consumption and clearly label each "tap" in proximity to which part of the fountain it is on.

Include any water fountains anywhere inside the building and outside the building on the facility's campus (e.g., campus courtyards, sports fields).

#### Locker Room Tap

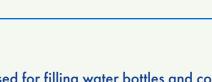
#### Only include locker rooms taps if they are specifically used for filling water bottles and coolers.

Bathroom sinks should typically NOT be included as they are handwash only sinks. However, if your facility fills up water coolers or bottles for sports in a locker room, include ONLY that specific tap used for drinking.









# TAPS THAT SHOULD NOT BE SAMPLED

The mitigation of these taps is <u>not</u> covered by the Clean Classrooms for Carolina Kids<sup>™</sup> program. Facilities should post permanent signage indicating that the taps should not be used for drinking or cooking use. **You may laminate the program sign templates [HERE] for use.** 

No additional mitigation actions will be included from the Clean Classrooms for Carolina Kids program if these are inadvertently sampled and found to contain lead at or above the state action level as 1) they are not used, nor should they be used, for consumption; and 2) ingestion of lead in water is the main lead exposure hazard.

# **KITCHEN / CAFETERIA**

## Dishwashing (Sink) Taps



Any taps used ONLY for washing dishes and kitchenware, service ware, or utensils but not used for food preparation.

Child care centers should include multicompartment sinks that may also be used for dishwashing.



## Handwash Taps

Any taps in a cafeteria/kitchen used ONLY for handwashing and not food or beverage preparation.

## Appliances (Not Plumbed-In)

Any peripheral cafeteria/kitchen appliances (e.g., standalone appliances such as coffee makers and standalone kettles) that use tap water at the facility but are not connected to tap water.

# **CLASSROOMS**



### Food Preparation Handwash Sinks

These are common in licensed child care centers – e.g., handwash sinks in the food prep area. Licensed child care center classrooms may also have food prep handwash sinks (e.g., handwash sinks in the food prep area), diapering sinks, or toothbrushing sinks where water is not used for consumption.

### Handwash Taps



Any taps in a classroom used for handwashing or other activities only, not for consumption or food preparation.

- This includes general handwash stations, taps used for art or lab activities, taps used for brushing teeth, and taps used for diapering.
- Note that water from these taps should not be used for mouth rinsing per the North Carolina Oral Health Program.

# **BATHROOMS, LAVATORIES, AND LOCKER ROOMS**



### Handwash Taps

Any taps in bathrooms/lavatories used for handwashing only, including electronically/motionactivated taps.



## Shower Heads

Any bathroom or locker room outlets used for bathing.

# TAPS THAT SHOULD NOT BE SAMPLED (continued)

# **General Indoor and Outdoor Areas**



#### Eyewash Sinks/Safety Showers

Station for rinsing bodies or eyes in laboratories in case of emergency.





#### Laundry Taps

Any taps at the facility dedicated to cleaning or sanitizing clothes, sheets, towels, uniforms, etc.



## Janitorial/Mop Taps

Any taps used specifically for janitorial purposes, such as filling mop buckets.





### **Outdoor Hose Spigots or Hoses**

Faucets or spigots used for cleaning or irrigation. Facilities should only use designated drinking or cooking taps to fill sports coolers and water bottles.







