

## Summary of Significant Changes

The following sections of the “2005 Construction Guidelines” have significant changes or new additions to the manual.

- 6.4.1 Added the requirement to include technical compartments.
- 6.4.4 More clearly defined the intent of the coving requirement and provided two acceptable design criteria.
- 6.4.6.1 New, dealing with dissimilar metals.
- 6.7.1 Relocated this requirement into the General requirements section.
- 7.1.1.a Provided specific water temperature range for handwashing sinks.
- 7.1.5.c-e Additional requirements for the installation of handwashing stations.
- 7.1.7
- 11.2 Changed requirement for gaskets to require only exposed surfaces to be closed and sealed.
- 13.3 Add requirement for technical compartments.
- 14.6 Prohibits the location of automatic hood washing control panels over food preparation equipment and counters.
- 16.1.1.a&b Provides requirements for fire shutters and sliding door construction.
- 16.1.4 Allows the use of low profile non-slotted fasteners for attaching backsplashes.
- 16.15.1 Add requirement for technical compartments.
- 17.3 Replaced the Sneeze Guard Detail drawing with an updated version.
- 17.3.2.3.a Requirement for side shields on buffet lines.
- 18.1 Makes the installation of pre-wash hoses optional in bar and deck pantries.
- 18.11.1 Requires warewashing machines to be equipped with audible or visual indicators when either the final rinse temperature or chemical sanitizer solution is below date plate limit.

- 19.1.1 Provides specific light level behind and around equipment.
- 19.1.2 Provides specific light level at buffets and beverage counters.
- 20.1.7 Allows for and provides requirements for installation of garbage chutes.
- 21.1.1 & 21.8.5 Includes the pipe marking requirements outlined in ISO 14726.
- 21.5.1.a Makes the requirement for a minimum water generation capacity in addition to the storage capacity.
- 21.12.2.3 Clarifies the intent of the back-up halogenation system with automatic switchover.
- 21.13.1 Allows for alternative methods for disinfecting to potable water system before placing it in service.
- 22.9 Provides requirements for heat exchangers used to cool potable water after production.
- 23.15 & 25.16 Changes the swimming pool and whirlpool spa filter filtering efficiency from particles greater than 10 micrometers to 20 micrometers.
- 25.17.1 Requires a clear sight glass on the backwash side of the whirlpool spa filters.
- 26.1.3.a Allows the installation of cleaning rooms instead of individual cleaning lockers in food preparation areas.
- 26.3.2 Restricts filling spouts on drinking fountains in food preparation areas.
- 27.2.5 Requires a written ventilation balancing report for specific areas.
- 29.0 Requires handwashing stations accessible to housekeeping staff on cabin decks.
- 30.0 Requires sanitary access from public toilet rooms.