

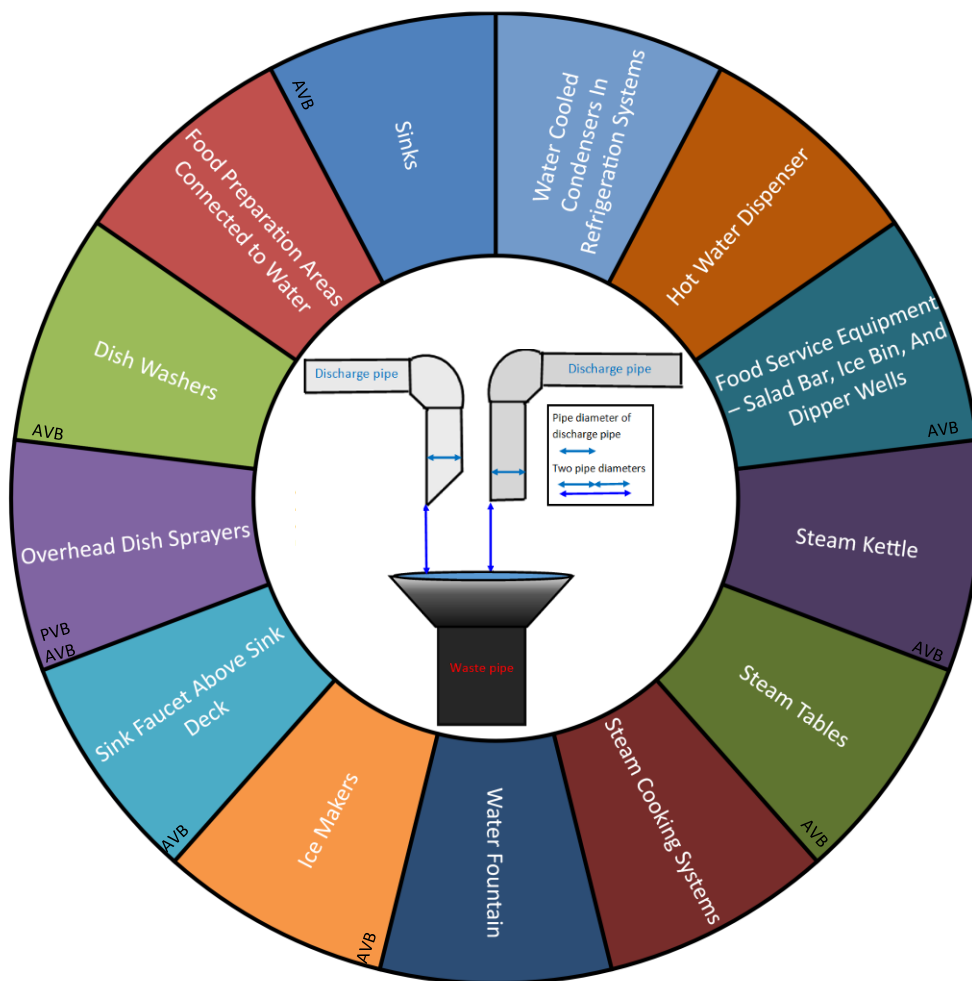
## COMMON RESTAURANT AND FOOD SERVICE BACKFLOW PROTECTION

Below is a listing of common items that require backflow protection at restaurant and food service systems. Backflow protection is reviewed by licensing agency staff for new systems.

- Problems may occur with incorrect backflow protection when repairs or remodeling changes are made to the system.
- An air gap is the best backflow protection because it cannot malfunction. Some equipment may use other backflow options.

If more specific restaurant or food service backflow protection information is needed contact your licensing agent/sanitarian, [Department of Safety and Professional Services consultant](#) or building inspector.

### Devices That May Use an Air Gap



<sup>AVB</sup> Devices may use an atmospheric vacuum breaker (AVB)

<sup>PVB</sup> Devices may use a pressure vacuum breaker (PVB)

Beverage systems use dual check with atmospheric vent devices - ASSE-1022 or ASSE 1032 (see page 10)

Some devices may use a reduced pressure zone (RPZ) valve but it is rarely used in most small food services facilities due to the higher cost and annual testing requirement.

- All sinks used for food preparation require an air gap.
- Dishwashing sinks may be direct connected to the waste piping but better public health protection is provided with an air gap
- All threaded faucets on mop basin/janitor sink/laundry tubs require a vacuum breaker
- Sinks with a garbage grinder or grease interceptor connected may not be used for food preparation. These sinks are direct connected to the waste piping.