

## REQUIREMENTS FOR OPENING A NEW FOOD ESTABLISHMENT

(1) EQUIPMENT All food equipment must be certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program such as the National Sanitation Foundation International (NSF). Wood or wood and plastic laminate construction may not be used in or over food preparation areas for shelving, cabinetry, or preparation surfaces, etc. Hard maple, or equivalent, is acceptable for commercial cutting boards and baker's tables. Other certain wood and plastic laminate constructed service counters and bars must meet Weber/ Morgan Health Department (Department) standards and all exposed wood must have an appropriate sealer or be otherwise protected from deterioration.

(A) Walk-in Coolers and Freezers not pre-fabricated to ANSI Standards may be built-in-place if they meet Department requirements for design, materials and construction.

(B) Refrigerators intended for the storage of unpackaged food must meet the requirements of ANSI/NSF Standard 7: Food Service Refrigerators and Storage Freezers.

(C) Custom Built Refrigeration Units must meet all the requirements of ANSI/NSF Standard 2: Food Service Equipment ANSI/NSF Standards No. 7 for construction and materials. If the manufacture of the refrigerator cabinetry is not the installer of the refrigeration equipment (evaporation coils, compressor, refrigerant lines, and condensate drain lines, etc.), then prior to installation of the refrigeration equipment the installer must be identified and provide the Department all specifications on the refrigeration equipment and detailed drawings on how this equipment is to be installed in the refrigerated cabinetry. The installer shall meet all the requirements of ANSI/NSF Standard No. 7 on installation of refrigeration equipment. The use of copper drain lines inside a refrigerated unit is prohibited.

(2) EQUIPMENT INSTALLATION All equipment, other than easily movable equipment (on casters or light enough for easy movement), shall be installed with sufficient, unobstructed space between and behind the equipment to permit cleaning or be sealed to the wall and adjoining equipment. Equipment not on casters shall have at least 6" of clearance if the equipment is less than 24" wide. If the equipment is more than 24" but less than 72" wide it shall have at least 12" of clearance. Equipment which is more than 72" wide shall have a clearance of at least 18". Non-mobile equipment shall have at least 6" of clear space beneath, be sealed to the floor, or placed on curbs and sealed to the curb. The use of casters or 6" legs is PREFERRED wherever feasible.

(A) Equipment which is placed on tables or counters, unless readily movable, shall be sealed thereto or mounted on legs or feet at least 4" high and so installed as to facilitate cleaning of equipment and areas adjacent thereto.

(B) Water stations, ice bins, drink dispensers, sinks and similar equipment, are NOT to be dropped into plastic laminate counter tops. ALL LEGS AND WHEELS/CASTERS MUST MEET OR BE EQUAL TO ANSI STANDARDS.

(3) ICE BINS: Combination ice bin-glass filler units, water stations, soda dispensers, etc., are not acceptable where the ice bin opening is not adequately protected (i.e., front-to-back units, built-in micro-switch for slide-top lids, or unprotected units in a bad traffic flow). DROP-IN COLD PLATES, DRAIN LINES, CARBONATORS, TUBING ETC., ARE NOT ACCEPTABLE IN ICE BINS. (Cold plates are to be built-in integrally with the ice bin.)

(4) SHELVING: Shelving in food preparation areas, utensil washing areas, and walk-in coolers must be of metal construction. Shelving is to be free standing for walk-in coolers and must be stainless steel, epoxy coated or otherwise impervious to rust or corrosion. Painted (or otherwise sealed) wood is acceptable only in DRY storage areas, and only with prior approval from the Department.

(5) STORAGE: Adequate dry storage for foodstuffs must be provided. Poisonous and toxic materials,

cleaning materials and equipment must be stored separately from food and food contact utensils.

(6) HANDWASH FACILITIES MUST BE CONVENIENTLY LOCATED WITHIN ALL FOOD PREPARATION AREAS, INCLUDING BARS. Hand sinks must be adequate in size and number and so located as to permit convenient and expeditious use by all employees. Each hand sink is to be a separate and distinct wall-hung-unit with hot and cold water, soap and towel dispensers and must be sealed to the wall. Units built-in to or dropped into the other equipment are not acceptable.

(7) UTENSIL WASH SINKS: A three-compartment sink with double drainboards (or a Department approved alternative) is required for both food and drink establishments. A dish or glass washer will NOT substitute for a three-compartment sink. Three compartment sinks must have two distinct and integral drainboards of equal size as the tubs or larger. Dishwashers and glass washers must have double drainboards of adequate size and a pre-wash dump sink. A two compartment or one compartment sink may be approved by the Department for other purposes. All sinks must be INDIRECTLY connected to a floor sink. Only hand sinks and mop (janitor's) sinks may be directly drained to an approved sewer.

(8) DRAINS: All food service equipment drains, such as sinks, (ice bins, refrigerators, walk-ins, ice machines, etc.) shall be INDIRECTLY CONNECTED to sewer via a floor sink, with a proper air break provided. Floor sinks must be installed FLUSH WITH THE FINISHED FLOOR AND ACCESSIBLE FOR CLEANING (i.e., at least half exposed from under low-mounted or curb-mounted equipment). Check with your local Building Department for all other plumbing issues.

(A) Scupper Drains: Provide a scupper drain in the bar over each Jockey pour station, plumbed with rigid piping to a floor sink.

(B) Drink Gun Installation: To be installed so that gun hoses do not come into contact with the drink ice.

(C) Sewer lines shall not be installed over food preparation, food and utensil storage or over equipment and utensil cleaning areas unless lines are shielded to intercept potential drips.

(9) CEILINGS: Ceilings in kitchen/food preparation area, utensil washing areas, etc. must be smooth, non-absorbent and EASILY CLEANABLE. Acoustical tile may be approved if a SAMPLE IS SUBMITTED AND APPROVED. (FISSURED TILE IS NOT ACCEPTABLE.)

(10) FLOORS AND WALLS in food preparation and storage areas, toilet and dressing rooms shall be of smooth, durable, non-absorbent material and finished so as to be easily cleanable. All floor/wall junctures shall be SEALED AND PROPERLY COVERED where carpet does not exist. Bare cement floors must be **LIGHT IN COLOR** and sealed. WALLS in the three compartment sink and dishwasher areas must be covered with an impervious material like Fiberglass Reinforced Panel (F.R.P.) or stainless steel. Other wall surface materials are subject to EVALUATION AND APPROVAL PRIOR to installation.

(11) DOORS AND OTHER OPENINGS TO THE OUTSIDE shall be tight-fitting and self-closing. Automatic air current devices (fly fans) may be required when conditions warrant the use of insect screening. Screen doors when used, must open outward. Screen material shall not be less than 16 mesh per inch.

(12) EMPLOYEE TOILET FACILITIES which are adequate and conveniently located shall be provided. This is interpreted to mean on the same floor, in the same building, and within 200 ft. of the food or drink facility.

(13) TOILET ROOMS: Toilet rooms shall be completely enclosed with a tight-fitting, self-closing door, where applicable and provided with mechanical ventilation (exhaust fan). Fixtures in restrooms must be sealed to the floor or wall. Hand sinks shall have hot and cold running water and soap and towel dispensers. Hot water supplied to hand sinks shall have a minimum temperature of 110 degrees Fahrenheit. Whenever the number of employees on duty at the same time exceeds fifteen (15)

employees then two (2) toilet rooms shall be provided.

(14) EMPLOYEES FACILITIES: Adequate facilities must be provided for orderly storage of employees' clothing and personal belongings.

(15) JANITOR FACILITIES: A mop sink/can wash area must be provided for emptying, filling, and cleaning mop buckets and mops. Location and installation of mop sink/can wash area must be made to preclude the possibility of contamination of foodstuffs and preparation areas.

(16) LIGHTING: At least 50 foot-candles of light are required on all work surfaces on all equipment in food preparation areas. At least 20 foot-candles of light are required in all utensil washing areas and in all other areas, including dining room during cleaning operations, equipment storage, dry food storage, sales, toilet rooms, refrigerators, and in all other non-food preparation areas. Light fixtures in the food preparation areas must be shielded. Special attention should be given to the lighting of areas that may have light from overhead fixtures blocked from working surfaces (i.e., under a canopy hood).

(17) VENTILATION: Adequate and sufficient exhaust and fresh air intake ventilation shall be provided in food preparation areas, food serving areas, utensil washing rooms, dressing rooms, garbage and rubbish rooms. Ventilation hoods with adequate mechanical exhaust shall be required above all cooking equipment such as ranges, griddles, broilers, hot top ranges, deep fat fryers, barbeques, and rotisseries, soup kettles, etc., to effectively remove cooking odors, smoke, grease and steam. Type 1 exhaust hoods and hoods over other food zones shall be made of stainless steel and shall meet ANSI Standards and Building Department requirements including fire codes.

18. UTILITY RUNS: Exposed vertical or horizontal pipes and lines should be kept to a minimum and be at least six (6) inches above the floor and ½ inch from the wall and adjacent pipes to facilitate cleaning. Openings for utility lines through floors and walls must be appropriately sealed.

(A) SYRUP AND BEVERAGE LINES MUST RUN THROUGH SEMIRIGID CONDUIT.

(B) Gas line connections and manual shut-off to be installed to equipment so as to be ACCESSIBLE, BUT NOT IN A MANNER THAT MAKES CLEANING THE AREA DIFFICULT OR IMPOSSIBLE. These shut-off valves are NOT EMERGENCY SHUT-OFFS.

(C) Conduit installations in range hoods and walk-in refrigeration units should have an adequate enclosed EXTERNAL space provided for this purpose.

(19) VACUUM BREAKERS: Vacuum breakers are required wherever submerged inlets occur or back siphonage into the fresh water line may be possible (i.e., dishwashers, potato peelers, scrap troughs, hose bibs, janitor sinks, etc.). REDUCED PRESSURE ZONE (RPZ) Valves are required to be installed on the potable water line(s) between the water line and the CARBONATORS being connected to a drink machine. There shall be NO copper lines or fittings installed between the water line(s) and the CARBONATORS. The RPZ valves must be tested upon installation, and annually thereafter, by a certified back flow valve tester.

(20) GREASE TRAPS: When required by the Building Department, grease traps are to be installed OUTSIDE the building wherever possible, but in no case can they be located where food is prepared or where utensils or tableware is washed. Alternate methods of grease disposal (grease machines) may be located within food establishments with PRIOR APPROVAL from the Department.

(21) GARBAGE CAN AREAS: Garbage can cleaning areas shall be enclosed and equipped with adequate drainage to sewer and have hot and cold water available.

(22) COPPER LINES: COPPER DRAIN LINES MUST BE MINIMUMIZED IN WALK-IN COOLERS (eliminated where possible).

(23) FOOD SHIELDS shall be mounted to intercept a direct line between the customer's mouth and the food display area at the customer "use" position. The vertical distance from the average customer's mouth to the floor shall be considered 4'6" to 5'0" when a slant type shield is used. A vertical food shield shall be deemed "adequate" when it measures 5'6" from the top of the shield to the floor. A lesser vertical height may be considered when an adequate horizontal piece (minimum of 12" wide) is added to the top of the shield.