

## GENERAL RESTAURANT REQUIREMENTS

*The following is not a complete list of the rules. Please see the current Food Sanitation Rules for complete information. All new, converted, or remodeled food service establishments, and establishments not licensed during the preceding twelve months must comply with all current rules.*

- 1. Plans:** Submit plans for review and approval before the construction or remodeling of a food service establishment.
- 2. Hand Washing Sinks:** Hand washing sinks shall be present in the food preparation and dishwashing areas and must be easily accessible. Hand washing sinks must be separate from other sinks and may not be used for food preparation or utensil washing.
- 3. Food Preparation Sink:** Provide cleanable construction. Hand washing and ware washing is not allowed. Plumb the waste line indirectly.
- 4. Dishwashing:** Dishwashing must be accomplished either by means of a three-compartment sink or by an approved dishwashing machine. In either case, the dishwashing area shall be equipped with drain boards or sorting table; one for soiled utensils, and one for clean utensils. These surfaces should be of sufficient size to handle peak loads in a sanitary manner.

**Three-compartment Sinks:** Each compartment shall be sufficient size to allow immersion of the largest utensil to be washed. Each compartment of the sink shall be supplied with hot and cold running water.

**Mechanical Dishwashing:** The pressure of the final sanitizing rinse water supplied to the machine shall not be less than 15 or more than 25 pounds per square inch measured in the water line immediately adjacent to the final rinse control valve. A ¼ inch IPS (Iron Pipe Size) valve must be provided immediately upstream from the final rinse water. Machine or water line mounted thermometers, accurate to + 3°F, must be provided to indicate the temperature of the final rinse water as it enters the manifold. Plumb the drain lines with an indirect connection.

- **Hot Temp Type:** If the machine sanitizes by means of hot water, it must maintain a minimum wash and rinse temperature as specified by the manufacturer and measured at the dish rack level.
  - **Cold Temp Type:** If the machine sanitizes by means of chemical injection, it must maintain minimum wash and rinse temperatures as specified by the manufacturer and the rules. The concentration of the chemical sanitizer must be at least 50ppm for chlorine, or as allowed in the rules. An approved test kit to accurately measure the concentration of the chemical sanitizer must be provided and used on a regular basis.
- 5. Service Sinks:** Installation of a service sink or curbed cleaning facility is required. Any hose bibs require installation of vacuum breakers.
  - 6. Cold Holding:** Enough equipment shall be provided to assure the maintenance of

potentially hazardous food at 41°F or below during storage (45°F is allowed for existing refrigeration units until January 1, 2007). Each refrigerator storing potentially hazardous food shall be provided with a temperature-measuring device located to measure the air temperature in the warmest part of the facility.

7. **Rapid Cooling:** If perishable food will be cooled then a method to cool this food must be provided. Commercial air cooled refrigerators or ice baths are recommended for this purpose.
8. **Hot Holding:** Hot holding units must maintain food at a temperature of 140°F or more. A metal stem product thermometer must be available to check food temperatures.
9. **Rapid Reheating:** if perishable food will be reheated then it must be reheated to 165°F within two hours. Home-style crock-pots and steam tables are usually unable to do this.
10. **Equipment:** All equipment should be easily cleanable and in good repair. All metal equipment should be free of rust and corrosion. Rusty/corroded metal equipment should be replaced or refinished in an approved manner. Chipped, painted wooden surfaces must be refinished. All stationary equipment should be installed in a manner providing ease of cleaning beneath or behind the equipment.
11. **Indirect Waste:** Any piece of equipment utilized to hold food or ice that is equipped with a drain must waste indirectly to floor drains or floor sinks. Where air gaps are required, the distance between the bottom of the waste pipe and top of the drain must be at least one inch or two waste pipe diameters.
12. **Hoods:** As per building and fire regulations.
13. **Wall, Floor and Ceiling Construction:** Floors, walls and ceilings must be finished, smooth and easily cleanable. The use of smooth nonabsorbent, hard materials (Formica, stainless steel, FRP fiber glass reinforced polyethylene, etc.) on the walls behind the dishwashing areas, pot and pan washing areas, mop washing and in any other areas where damage may be done to the walls is highly recommended. Wall/floor, wall/wall and wall/ceiling junctions should be tightly joined and sealed. Coving is recommended for all non-carpeted floors. Carpets may be installed in dining areas only. All gaps, cracks, crevices and holes shall be repaired, filled, sealed and made smooth. Walls and ceiling shall be finished in a light color in food preparation and servicing areas. Enclose or eliminate utility service lines that prevent easy cleaning of walls or floors.
14. **Lighting:** Adequate shield lighting must be provided.
15. **Doors and Windows:** Restroom doors shall be self-closing. Exterior doors shall be insect and rodent proof. All openings to the outer air area to be screened to prevent fly access (includes ventilation ports).
16. **Storage Devices:** All storage shall be at least six inches off the floor to permit cleaning of the floor, except where storage is on a wheeled platform or sealed base.
17. **Locker, Dressing Rooms and Break Areas:** Adequate storage areas should be provided

for employee clothing and personal items. A designated employee break area for eating, drinking and smoking is required.

- 18. Garbage Areas:** Provide hard, cleanable surfaces of adequate size in these areas. Outside containers must be covered and adequately sized.
- 19. Toxic Items:** Must be stored, labeled and used as to ensure proper use and prevent contamination of food and food preparation surfaces.
- 20. Self-serve:** Be aware that all food or food items in the facility, which are within customer reach and are not prepackaged, must be protected from customer contamination by a sneeze shield or other approved means.
- 21. Operation:** Do not open for business until approved by the local environmental health department and a preoperational inspection is conducted.