

GENERAL CONSTRUCTION REQUIREMENTS
RULES AND REGULATIONS-FOOD SERVICE

1. Food service establishment operations may not be conducted in a private home kitchen or in a room used as living or sleeping quarters.
2. Food Service equipment to be reused must be evaluated before put back into service.
3. New equipment that is added must be designed and built according to standards set by American National Standards Institute (ANSI) – accredited certification programs.
4. A three (3) compartment sink is required for manual cleaning, rinsing and sanitizing and shall be supplied with hot and cold water. Pre-flushing or pre-scraping would require a fourth sink. Sinks must be sized to fit largest pieces of equipment and utensils.
5. The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 15 pounds per square inch or more than 25 pounds per square inch as measured in the water line immediately upstream from the fresh hot water sanitizing rinse control valve.
6. A separate sink shall be provided to wash fruits and vegetables.
7. At least one utility sink or curbed cleaning facility with flood drain and hot / cold water shall be provided for cleaning garbage cans, mops, etc. and for disposing mop water or liquid waste.
8. Handwashing sinks shall be located to allow for convenient use by employees in food preparation areas (within 25 ft.)
9. Handwashing sinks shall be located within or adjacent to toilet rooms.
10. Soap and towel dispensers at each handwash sink
11. Toilet facilities for employees and toilet facilities for patrons shall be adequate, conveniently located and accessible.
12. Toilet rooms shall be completely enclosed and have self-closing doors.
13. If toilet rooms are equipped with air hand dryers, paper towels shall be provided if the employee or patron must touch the door handle/knob to exit the restroom.
14. Water supply must be from an approved system.

15. Hot and cold water should be supplied to all areas where food is prepared and where equipment and utensils are washed.
16. No cross connection with non-potable water systems and no possibility of back siphonage to potable water system.
17. Grease traps may be required based on menu items and local plumbing codes.
18. Food grinder installed per local plumbing codes.
19. Refuse storage rooms or enclosures should be easily cleanable, washable materials up to at least the highest level of splash.
20. Dumpster and refuse storage areas per local requirements- pad, sloped to drain, fence, etc.
21. Openings to outer air prevent entrance of insects by tight-fitting, self-closing doors, closed windows or screening (16-mesh) and controlled air currents.
22. Exhaust hoods should be sealed to ceilings and meet local building code requirements.
23. Floors of all food preparation, food storage, utensil washing room and areas, walk-in refrigerators, dressing/locker rooms, toilet rooms and vestibules shall be smooth, durable, nonabsorbent, and easily cleanable material.
24. Floors in areas listed in # 23 shall have coved base and be sealed.
25. Trapped floor drains shall be provided in floors that are water flushed or receive waste from equipment or where pressure spray methods for cleaning equipment are used.
26. Amount and pattern of slope to floor drains must be shown on construction plans.
27. Walls and ceilings of walk-in refrigeration, food preparation areas, food storage, equipment-washing and utensil-washing areas, toilet rooms and vestibules shall be light colored, smooth, nonabsorbent and easily cleanable.
28. Structural roofs not left exposed in walk-in refrigeration, food preparation, equipment and utensil washing areas, toilet rooms and vestibules.
29. All rooms shall have mechanical ventilation to vent excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes.
30. Intake and exhaust air ducts shall be designed to prevent entrance of dust, dirt and insects. (Screens or filters required.)

31. Adequate facilities shall be provided for orderly storage of employee's clothing and personal belongings.
32. Poisonous or toxic materials (i.e. cleaning solutions, etc.) shall be stored separately so that they can not contaminate food, utensils, linens, and single service and single use articles.
33. Walking and driving surfaces of all exterior areas of food service shall be a hard surface of gravel or equal, and sloped to drain.
34. Waste from food grinders should not go to grease traps (plumbing code).
35. Disinfection of potable water systems should be done before putting into service (plumbing code).
36. Any buildings that are extensively remodeled and any new construction must be inspected (by the city or county building inspector) and meet the local/state plumbing and building codes.

**** Please Note: This handout is not all inclusive and should be used as a general guideline. The Rules and Regulations for Food Service Chapter 290-5-14 is the complete reference guide for any questions regarding food service.