

WABASH COUNTY HEALTH DEPARTMENT

89 West Hill Street, Wabash, Indiana 46992
Phone: (260) 563-0661 Ext. 1249; Fax: (260) 563-6082
EMAIL: rmofied@wabashcounty.in.gov
WEBSITE: foodservices.wabashcounty85.us

STARTING A MOBILE FOOD TRUCK BUSINESS In Wabash County

1. The only two ways a permit will be issued for a mobile food business is:
 - Annual permit for festivals and events only
 - Annual permit with additional unit (commissary kitchen) for setup not at an event
2. Your mobile unit will need to be inspected PRIOR to your first event, and being permitted.
3. The attached Temporary Food Establishment Checklist should answer the majority of your questions. If you have further questions, please send an e-mail to the above address.
4. If you need a certified food handler, the Wabash County Purdue Extension Office offers this course *(260) 563-0661 Ext. 1408*, along with others located on our website.
5. A licensed kitchen requires an in-depth plan review.
6. The health department does not inspect building or fire codes.
7. Always check with the local municipalities for other requirements.

Thank you,

Rich Mofield
Environmental Food Specialist

Temporary Food Establishment Checklist

Use this Temporary Food Establishment Checklist to ensure your facility will have all of the necessary equipment and supplies in order to properly operate at the intended event(s). Compliance with all applicable sections of Indiana Code - 410 IAC 7-24 is required,

ADMINISTRATIVE INFORMATION:

- Temporary Food Establishment permit applications and fees must be submitted to the Brown County Health Department at least 7 day(s) prior to any date of operation (and they must be received during normal business hours).
- Proper floor plans and menus must be submitted for review and approval by the Brown County Health Department at least 7 days prior to any date of operation. (Sec. 106, 110, and 111)
- Your Temporary Food Establishment permit, once issued, must be displayed in view of the public at all times during the event for which it was issued.
- Although not required by food law, the event organizer should submit a site map of the event area detailing vendor locations, toilet facilities, trash facilities, water hook-up and all requirements stated in the Brown County Retail Food Establishment and Food Market Ordinance No. 08-17-98-01.
- Certified food handler: Required.** The name and proof of certification must be made available upon request. If the establishment is exempt from 410 IAC 7-22 (non-profit), then all requirements in 410 IAC 7-24 Section 118 must be met. There is no Certified Food Handler required for non-profit organizations.

FOOD AND WATER SOURCES:

- All food and water must be obtained from sources complying with applicable state and local laws and regulations. If requested, paperwork must be provided indicating the source(s) for all food and water products. If well water is utilized, proper paperwork regarding testing must be provided. (Sec. 142-160 and 320-328)
- All food must be safe, unadulterated, honestly presented, and properly labeled as applicable. (Sec. 140, 139 and 146)
- No homemade or home-canned foods or foods that have been stored in a home are allowed to be used.** (Sec. 142)
- All foods requiring preparation/processing, must be prepared/processed **on-site** unless they have been prepared in another licensed establishment and properly transported.

FOOD PREPARATION and HANDLING:

- All potentially hazardous foods requiring refrigeration must be held at 41°F or below at all times. Stored frozen foods shall be maintained frozen and should be stored at 0°F. (Sec. 197)
- All potentially hazardous food requiring hot-holding must be held at 135°F or above at all times. (Sec. 187)
- All potentially hazardous food requiring cooling must be cooled from 135°F down to 70°F within two (2) hours and from 70°F down to 41°F or below within an additional four (4) hours. The entire cooling process must be completed within six (6) continuous hours. (Sec. 189 and 190)
- All potentially hazardous food requiring reheating must be rapidly reheated to 165°F within two (2) hours for 15 seconds. (Sec. 188)
- All potentially hazardous food requiring thawing must be thawed in accordance with *Section 199*.
- All food products must be cooked to the proper internal food temperatures as detailed in *Sections 182-197*.
- Proper cooking equipment must be used to reheat foods. Hot-holding equipment or crock pots cannot be used for reheating as they do not bring the food up to 165F in time.
- A properly calibrated stem-type thermometer must be provided for monitoring internal food temperatures. (Sec. 235, 254 and 257)

FOOD PROTECTION:

- Proper utensils (such as spoons, forks, tongs, spatulas, single-use gloves, deli tissue, etc.) must be used to handle open ready-to-eat food products. Bare hand contact with these foods is not permitted. ("Ready-to-eat" means no further washing, cooking, or additional preparation steps will take place before it is served.) (Sec. 171)
- Food products must be protected from potential contamination by consumers (or the environment) during all times of storage, preparation, and service. (Sec. 179, 181, 203 and 204)
- Overhead protection must be provided over all food and beverage service, preparation, storage, warewashing and handwashing areas. With regard to whether overhead protection is required above cooking/grilling units, local and/or state fire codes should be applied. (Sec. 179, 204, 427)
- All food and beverage products, ice, utensils, single-service and single-use items, dishes, equipment, and handwashing and warewashing facilities must be stored up off the floor/ground at least six (6) inches at all times. (Sec. 177, 239 and 244)
- Condiments must be protected from contamination by being kept in dispensers that are designed to provide protection, protected food displays provided with proper utensils, original containers designed for dispensing, or individual packages or portions. Proper temperatures must be maintained at all times. (Sec. 179-180, 187)

UTENSILS/DISHWARE:

- Only single-service/use eating and drinking utensils/dishware may be provided for use by the consumer. No re-use of these items is permitted. (Sec. 249)
- The single-service/use utensils must be placed in a container with the handles facing up and the eating surface protected from touching or contamination – or they must be individually packaged. (Sec. 250)
- Straws and toothpicks must either be individually wrapped or individually dispensed. (Sec. 250)

ICE USE:

- Ice, which is to be consumed, must come from an approved source and be properly labeled. (Sec. 146 and 169)
- Ice must be kept in closed/covered containers and dispensed with ice scoops or proper utensils that are properly stored and used. To prevent cross-contamination, ice bags cannot be dropped onto the ground to break up the ice.
- Ice for consumption may not be used for storage of food or beverage products. (Sec. 170)
- Storage of open food in contact with ice is prohibited. (Sec. 176)
- Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container. (Sec. 176)
- If ice is the principal means of refrigeration, it must be done in such a way so that the ice is constantly draining (into a proper area; not onto the ground). (Sec. 176, 380)

HANDWASHING FACILITIES:

- At least one (1) conveniently located handwashing facility must be available for employee handwashing at all times in/at each unit. **If food preparation takes place outside of the main unit, a separate handwashing facility must be provided at that location.** (Sec. 128, 130, 343-345)
- The handwashing facility must consist of, at least, warm running water, hand soap, individual paper towels, a container to catch the wastewater, and a waste paper container. If a sink is not available, "running" can mean a large thermos, urn, or container in which warm water is held and dispensed via free-flowing spigot while handwashing. (342, 346-349)
- Employees must wash their hands at all necessary times during food preparation and service. (Sec. 129)

DISHWASHING FACILITIES:

- Facilities must have provisions available to wash, rinse, and sanitize all multi-use utensils, dishware, and equipment used for food preparation and service. (Sec. 270, 289, 291-292, 342)
- If any of the above items are taken off the premises for washing, they must be properly cleaned and sanitized in a licensed food establishment.
- Proper sanitizer (*via heat or chemical means*) must be provided AND used in/at each unit. (Sec. 248-320, 342)
- If chemical sanitizer is used, a proper test kit must be provided AND used in/at each unit. (Sec. 291)
- Manual dishwashing should be set up to operate in the following sequence: **WASH** (soapy water with 110° water temperature), **RINSE** (warm, clean water), **SANITIZE** (via heat or chemical), and **AIR DRY**. (Sec. 270, 273, 304)
- If chemical sanitizer is used, the sanitizing solution must be maintained at the proper concentrations as follows (*as detailed in Section 294 or in accordance with the Code of Federal Regulations and the manufacturer's directions*): **CHLORINE** (25-200ppm), **QUATERNARY AMMONIA** (200ppm), or **IODINE** (12.5-25ppm).
- All chemical sanitizers must be labeled *in accordance with Sections 437 and 443*.

WATER AND WASTEWATER FACILITIES:

- All water lines to each unit must be protected by a proper backflow/back-siphonage prevention device (or by proper air break or air gap). (Sec. 334-336, 338, 377)
- If used in continuous flow situations, a proper device approved for that use must be provided, installed, and used in accordance with the manufacturer's specifications. (Sec. 336)
- A sufficient supply of drinking water must be supplied for all necessary purposes (handwashing, dishwashing, sanitizing, food preparation, etc.) at all times in/at each unit. (Sec. 329, 330, 332)
- All water hoses must meet the requirements detailed in 410 IAC 7-24 for use with drinking water. (Sec. 364)
- All liquid waste must be disposed of in a sanitary manner in accordance with all applicable federal, state and local requirements. (Sec. 374-376, 379-380)

WIPING CLOTHS:

- In between uses, wet wiping cloths must be properly stored in sanitizer solution that is maintained in accordance with *Section 294*.
- To prevent cross-contamination, wet or dry wiping cloths shall be kept separate from cloths used for other purposes (1) wiping cloths used for raw animal food spills/clean-up, (2) wiping cloths used for other food spills/clean-up, and (3) wiping cloths used for general cleaning. (Sec. 245)

HYGIENE and PERSONAL CLEANLINESS:

- NO smoking, eating or drinking (except from a covered container that is stored and utilized properly) is permitted in any food preparation or service area. (Sec. 136)
- Clothing must be kept clean and not used to wipe hands. (Sec. 128, 135)
- Proper and effective hair restraints must be provided and worn by all persons preparing or serving food. *Examples include: hairnets, visors (if effective), hats, scarves, etc.* (Sec. 138)
- Beards must also be restrained with a beard snood or other means. (Sec. 138)
- Proper exclusions and restrictions must be placed on ill employees in accordance with Sections 120-127.
- Proper handwashing must be conducted at the following times or after any activity during which the hands may have become contaminated: before beginning work; after handling raw animal foods; after handling money; before putting on and after removing single-use gloves; after sneezing, coughing, touching the face, body parts, or hair; after using the restroom; after taking out the trash, etc. (Sec. 129)
- While preparing foods, employees may not wear jewelry on their arms and hands. An exception would be the wearing of a plain ring, such as a wedding band. (Sec. 134)

INSECT CONTROL, TRASH & REFUSE, LIGHTING, and FACILITY SURFACES :

- ❑ If pests are present, effective air curtains, screening, fans, and/or tight-fitting & self-closing entry doors must be provided and used for insect control in/at each unit. (Sec. 412-413, 415-416)
- ❑ Adequate trash/refuse/garbage facilities must be provided at the event and emptied at an adequate frequency. Grease must be disposed in a manner approved by law. (Sec. 381-386 and 388-398)
- ❑ Adequate lighting must be provided and kept properly shielded/protected. (Sec. 410-411)
- ❑ Floors, walls, and ceilings must meet the minimum requirements described in *Sections 362 and 364*.

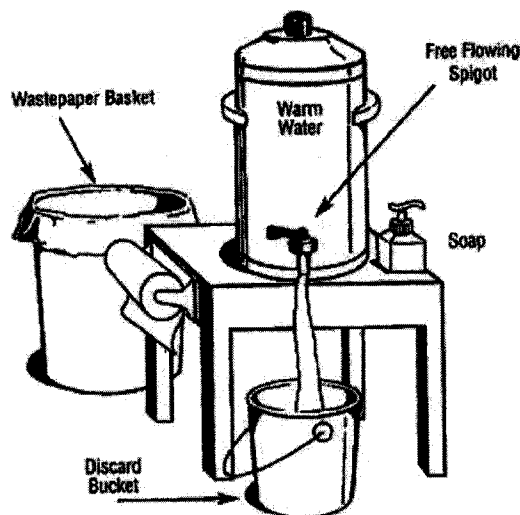
POISONOUS/TOXIC MATERIALS

- ❑ Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label. (Sec. 437)
- ❑ Working Containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually identified with the common name of the material. (Sec. 438)
- ❑ Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (Sec. 439)
- ❑ Poisonous or toxic materials shall be used according to the manufacturer's labeling instructions that state that use is allowed in a retail food establishment. (Sec. 441)
- ❑ A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food. (Sec. 442)

HANDWASHING

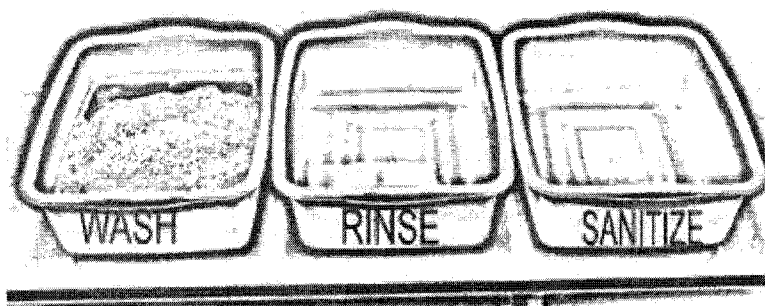
At least one convenient handwashing facility must be available for handwashing on site at all times. This facility must consist of, at least, a container with warm potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service as specified in 410 IAC 7-20, such as:

- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.



DISHWASHING

Facilities must be provided to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried.



PROPER SANITIZER CONCENTRATIONS

Chlorine
25-200 ppm*

Quaternary Ammonia
200 ppm*

Iodine
12.5-25 ppm*

*or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.

WABASH COUNTY HEALTH DEPARTMENT

89 WEST HILL STREET, WABASH, INDIANA 46992

Phone: (260) 563-0661 Ext. 1249; Fax: (260) 563-6082

APPLICATION FOR ANNUAL, SEASONAL, VALUE ADDED FOOD OR TEMPORARY FOOD SERVICE PERMIT

WABASH COUNTY ORDINANCE 2007-85-1 STIPULATES THAT IT SHALL BE UNLAWFUL FOR ANY PERSON TO OPERATE A FOOD SERVICE ESTABLISHMENT, MOBILE FOOD SERVICE, TEMPORARY FOOD SERVICE OR FOOD MARKET IN WABASH COUNTY WHO DOES NOT POSSESS A VALID PERMIT FROM THE HEALTH OFFICER OR ITS AUTHORIZED REPRESENTATIVE. (ISDH RULE 410 IAC 7-24)

ALL FORMS MUST BE COMPLETE AND ACCURATE, WITH SIGNATURE, AND RETURNED WITH THE APPROPRIATE FEE(S). IF THE APPLICATION IS NOT RECEIVED SEVEN (7) DAYS PRIOR TO THE EVENT, A LATE FEE OF \$50.00 SHALL BE ASSESSED. NOTE: SUBMITTING THIS APPLICATION DOES NOT GUARANTEE A PERMIT WILL BE ISSUED.

YOUR PERMIT AND FEE ARE:

_____ ANNUAL: \$100.00 PER YEAR

- IF YOU KNOW OF ANY EVENTS YOU PLAN TO ATTEND THIS YEAR, PLEASE COMPLETE THE ATTACHED ANNUAL PERMIT - EVENT REMINDER FORM. ADDITIONAL REMINDER FORMS ARE AVAILABLE ON OUR WEBSITE AT FOODSERVICES.WABASHCOUNTY85.US OR YOU MAY EMAIL: rmofield@wabashcountv.in.gov.

_____ SEASONAL: \$100.00 PER YEAR

_____ VALUE ADDED FOODS: \$25.00 PER YEAR

_____ TEMPORARY: \$15.00 PER DAY (For the Designated Event): Number of Days: _____ Amount Due: _____

- Event Name: _____ Location: _____

- From: ____ / ____ / ____ To: ____ / ____ / ____ Date Set-up: ____ / ____ / ____ Time: _____

AS PART OF THE TEMPORARY PERMIT, THE FOLLOWING IS A BRIEF CHECKLIST OF SOME OF THE EQUIPMENT AND REQUIREMENTS NEEDED TO OPERATE A TEMPORARY FOOD UNIT IN WABASH COUNTY. PLEASE CHECK ALL THAT APPLY TO YOUR MOBILE, TENT, BOOTH OR INSIDE BUILDING.

EQUIPMENT CHECKLIST:

1. () A three bay sink with hot and cold running water shall be provided for each mobile, or three tub's for wash, rinse, and sanitize.
2. () A hand-washing sink with at least warm running water, soap and individual paper towels, or a thermos with a spigot that provides free running water with a 5 gallon discard bucket is required.
3. () A wastewater tank utilized to hold wastewater until it is properly disposed of.
4. () Any hose used to supply water to the unit must be of food grade quality and a backflow device provided if applicable.
5. () To check concentration of sanitizing solutions for wiping cloths and final rinse, a chemical test kit shall be provided.
6. () A stem-type thermometer shall be provided to check the temperature of hot and cold food items.
7. () A thermometer shall be provided in each cold storage unit.

PERSONNEL:

1. Wear clean clothing and effective hair restraint.
2. Persons who are currently ill from diarrhea, vomiting, fever, sore throat or who have infected lesions shall be prohibited from food handling operations.
3. Wash hands thoroughly each time you enter the concession, and thereafter as needed.
4. Absolutely **NO SMOKING** by any employee in the concession trailer.
5. **NO BARE HAND CONTACT ON READY TO EAT FOODS (410 IAC 7-24 SEC. 171).**

PLEASE NOTE THE FOLLOWING:

- **FAX NUMBER OR EMAIL IS REQUIRED**
- **ANY FEES AND/OR PERMITS ARE NOT REFUNDABLE NOR TRANSFERABLE**
- **PLEASE MAKE CHECK OR MONEY ORDER PAYABLE AND MAIL TO:** WABASH COUNTY HEALTH DEPARTMENT
ATTN: FOOD DIVISION
89 WEST HILL STREET
WABASH, INDIANA 46992

PLEASE COMPLETE APPLICATION ON FOLLOWING PAGE AND RETURN BOTH PAGES

Type or print clearly in ink and return application form to above address.

TODAY'S DATE: ___/___/___

NAME OF FOOD SERVICE: _____

PHONE: _____ FAX: _____

STREET ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

WATER SUPPLY: _____ Public _____ Private SEWAGE: _____ Public _____ Private

TYPE OF BUSINESS: CORPORATION FRANCHISE INDIVIDUAL LLC OTHER: _____
(PLEASE CIRCLE ONE)

NAME OF OWNER: _____ PHONE: _____

CELL: _____ E-MAIL ADDRESS: _____

STREET ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

NAME OF CERTIFIED EMPLOYEE: _____
(UNLESS EXEMPT BY MENU)

CERTIFICATION NUMBER: _____ EXPIRATION DATE: ___/___/___

IF ANY FOOD ITEMS ARE PREPARED (IN PART OR IN WHOLE) OTHER THAN ON SITE, LIST THE LICENSED FACILITY AND ADDRESS:

FACILITY NAME: _____

ADDRESS: _____ CITY: _____ STATE: _____ ZIP: _____

ANNUAL AND TEMPORARY ONLY: List ALL foods and beverages to be prepared, sold and/or served.

LIST DAILY OPENING AND CLOSING TIMES: Be specific! If times change, please notify the Health Department.

OPENING MONTH: _____ CLOSING MONTH: _____ YEAR: _____

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
START TIME							
STOP TIME							

APPLICATION IS HEREBY MADE FOR AN ANNUAL, SEASONAL, VALUE ADDED FOOD OR TEMPORARY PERMIT TO OPERATE A FOOD ESTABLISHMENT IN WABASH COUNTY. IT IS AGREED THE FOOD ESTABLISHMENT WILL COMPLY WITH THE PROVISIONS OF THE INDIANA STATE DEPARTMENT OF HEALTH RULE 410 IAC 7-24, WABASH COUNTY FOOD ORDINANCE 2007- 85-1 AND FEE SCHEDULE ORDINANCE NO. 04-2004.

SIGNATURE OF APPLICANT: _____ DATE: ___/___/___

PRINT NAME: _____ TITLE: _____

OFFICE USE ONLY: Date Issued: ___/___/___ Receipt Number: _____ Permit Number: _____

WABASH COUNTY HEALTH DEPARTMENT

89 WEST HILL STREET, WABASH, INDIANA 46992

Phone: (260) 563-0661 Ext. 1249 or 1283; Fax: (260) 563-6082

APPLICATION FOR "ADDITIONAL" FOOD SERVICE PERMIT(S) (Multiple Trucks, Mobiles, Concessions, Catering, Farmers Market, Etc.)

WABASH COUNTY ORDINANCE 2007-85-1 STIPULATES IT SHALL BE UNLAWFUL FOR ANY PERSON TO OPERATE A FOOD ESTABLISHMENT, MOBILE FOOD SERVICE, TEMPORARY FOOD SERVICE OR FOOD MARKET IN WABASH COUNTY WHO DOES NOT POSSESS A VALID PERMIT FROM THE WABASH COUNTY HEALTH DEPARTMENT. ANY FOOD SERVICE OPERATING FROM A VEHICLE OR A FOOD SERVICE THAT RELINQUISHES POSSESSION OF FOOD TO A CONSUMER DIRECTLY OR INDIRECTLY THROUGH A DELIVERY SERVICE OR RETAIL FOOD ESTABLISHMENT IS REQUIRED TO BE PERMITTED.

Type or Print Clearly

TODAY'S DATE: ____/____/____

NAME OF ESTABLISHMENT: _____

PHONE: _____ FAX: _____

STREET ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

A permit fee of \$25.00 for each additional truck, mobile, concession, catering, farmers market, etc. servicing Wabash County is required. Please complete the following information and return to the Wabash County Health Department (postmarked no later than December 31, current year). All permits expire December 31, following year.

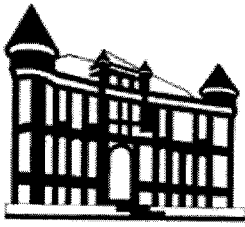
This application will be in lieu of an Annual Permit or Farmers Market Permit.

- | | |
|--|------------|
| 1. Unit Identification Number or Name: _____ | Fee: _____ |
| 2. Unit Identification Number or Name: _____ | Fee: _____ |
| 3. Unit Identification Number or Name: _____ | Fee: _____ |
| 4. Unit Identification Number or Name: _____ | Fee: _____ |
| 5. Unit Identification Number or Name: _____ | Fee: _____ |
| 6. Unit Identification Number or Name: _____ | Fee: _____ |
| 7. Unit Identification Number or Name: _____ | Fee: _____ |
| 8. Unit Identification Number or Name: _____ | Fee: _____ |

TOTAL ADDITIONAL UNITS: _____ TOTAL ADDITIONAL FEES INCLUDED: _____

Any fees or permits are NOT refundable or transferable.

Permit must be kept in designated unit.



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Phone: (260) 563-0661 Ext. 1249; Fax: (260) 563-6082
EMAIL: rmofied@wabashcounty.in.gov
WEBSITE: foodservices.wabashcounty85.us

CONSTRUCTION REQUIREMENTS FOR FOOD ESTABLISHMENTS

1. All shelving should preferably be of metal, plastic, or fiberglass construction. If wooden shelving is used, it must be painted with a glossy enamel paint in order to make it smooth and easily cleanable.
2. All refrigerators, freezers, reach-ins and walk-ins must have an accurate thermometer in an easily readable location. Commercial refrigeration is preferred, but not required. However, if you use home type units, they must be capable of maintaining internal food temperatures at 41 F or below.
3. A three-compartment stainless steel sink with drainboards at each end must be installed. Each drainboard must be a minimum of 18" in length. The sink must be equipped with hot and cold running water through mixer faucet(s) and available to all three compartments. The interior compartments of the sink must be coved – there cannot be any internal welds or seams inside the sink. When installed, the sink must be sealed to the wall, or set out a minimum of 6" so that the wall behind the sink can be cleaned.
4. All three compartment sinks, bar sinks, prep sinks, produce sinks, etc. (but not hand sinks or mop sinks) must be installed with an air gap under the sink.

An air gap is the physical separation of the potable and non-potable system by an air space. The vertical distance between the supply pipe and the floor level rim should be two times the diameter of the supply pipe, but never less than one inch.

5. A mop sink must be installed somewhere in the food establishment. The sink must be supplied with hot and cold running water. The most practical type of mop sink is the floor-mounted sink. The mop sink (or fiberglass utility sink) can also be on legs.

The faucet to the sink must have a backflow preventor/vacuum breaker installed on it. This device prevents backflow into the potable water system. There are three types of vacuum breakers: (1) atmospheric, (2) pressure, and (3) hose bibb.

6. A hand sink (which can be ceramic or stainless steel) must be installed somewhere in the food preparation area so that employees have a convenient handwashing facility. Depending on the size of your kitchen and how it is divided, additional hand sinks may be required.

A handwashing sink shall be equipped to provide water having a temperature of at least 100 F by means of a mixing valve or combination faucet. Each handwashing sink shall provide a soap dispenser, disposable towel dispenser and waste receptacle.

7. The restrooms must be mechanically vented to the outside by means of a wall or ceiling exhaust fan, must have a self-closing door and covered waste receptacle. A hand sink must be supplied with hot and cold running water through a mixer faucet, soap dispenser, and paper towel dispenser or electric hand dryer.
8. Dumpsters and garbage/trash containers (such as 55-gallon drums) must have lids and must be placed on concrete pads or rolled asphalt. The containers cannot sit on dirt or gravel.

CONSTRUCTION REQUIREMENTS FOR FOOD ESTABLISHMENTS (Continued)

9. All doors which open to the outside must be equipped with self-closure (hydraulic) devices so that all doors will close automatically.
10. Floors in food preparation, food storage, and utensil-washing areas must be smooth and easily cleanable material such as vinyl flooring, quarry tile, terrazzo, or slick finish concrete (broom finished concrete is not acceptable). No carpeting is allowed in these areas. Coving must be installed at floor/wall junctures. All floors in restrooms must also follow the above requirements.
11. Walls in food preparation, food storage, and utensil-washing areas, and in restrooms, must be smooth and easily cleanable. Drywall, ceramic tile, glassboard, Marlite, FRP board, etc. can be used for walls. If drywall is used, it must be painted with at least semi-gloss or glossy enamel paint. Flat latex, satin finishes, or eggshell finishes cannot be used because they will not stand up to frequent cleaning and scrubbing.
12. Ceilings in food preparation, food storage, and utensil-washing areas must be of smooth and easily cleanable construction such as drywall painted with at least a semi-gloss or glossy enamel paint, or vinyl/plastic faced ceiling tile. Acoustic type ceiling tile cannot be used because they cannot be cleaned. The ceilings must be of a light color.
13. All fluorescent lights in food storage, food preparation, food display, or utensil-washing areas must be protected by plastic light panels, wrap around fixtures covers, or plastic light shields with end caps. The fluorescent bulbs can also be covered with a plastic coating in lieu of the above types of light shields.
14. Fryers and grills must be placed under an approved commercial exhaust hood, and must be mechanically vented to the outside. The exhaust hood must be of sufficient size to completely cover these pieces of equipment.

All exhaust hood systems must comply with Fire Department and City or County Building Department requirements. We cannot grant an approval for operation without compliance with these entities.
15. Check with the city water department of whatever city or town in which you will be operating your food outlet in order to see if a grease trap is required. If a trap is required, it must be located in an area that allows easy access for cleaning.
16. An area must be set aside for employees to store their personal belongings such as coats and purses. Wall mounted coat racks, coat trees or lockers must be provided. This area must be away from food preparation, food storage, and utensil-washing areas.
17. Toxic substances (such as oven cleaner, degreaser, lime remover, etc.) must be stored in a separate area away from food, food service equipment, and paper/food storage areas. Insecticides must be stored separately from cleaning compounds.
18. Ice machines must be installed with an air break or air gap between the drain tube from the back of the machine (which carries away water that has melted from the ice) and the floor drain into which this tube empties.
19. Water from a faucet on the outside of the building is recommended be available for hosing down dumpster areas for cleaning. Sufficient hose must be provided to reach from this faucet to the dumpster area. The faucet must be protected by a backflow preventor.

** Food establishments must have a certified food handler on staff within six months of opening, unless menu indicates food exempt items.