



WABASH COUNTY HEALTH DEPARTMENT

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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 must be installed. Approved Area for air drying dishes and/or drainboards. 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/break 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.
9. All entry/exit doors (except emergency exits) must be equipped with self-closure (hydraulic) devices so that all doors will close automatically.

CONSTRUCTION REQUIREMENTS FOR FOOD ESTABLISHMENTS (Continued)

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 to 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.
20. Septic/sewer may need additional approval required by local municipality.

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