



TOP 10 GENERAL CONSTRUCTION REQUIREMENTS FOR FOOD ESTABLISHMENTS

This document is intended to provide guidance on the general construction requirements for the permitting of food establishments. It does not replace the Food Establishment Regulations.

1. **Plans:** Floor plans of the facility including the location of equipment, equipment list, plumbing, restroom(s), finishes of floors, walls, ceiling. etc. must be submitted for plan review.
2. **Menu:** Provide a complete menu including drinks, desserts and specialty items.
Note: Special Processes such as fermentation, vacuum sealing, and sous vide require additional approval.
3. **Equipment:** Equipment used in a food establishment must be NSF/ANSI certified or equivalent.
NSF = National Sanitation Foundation.
ANSI = American National Standards Institute.
There must be sufficient hot and cold-holding units to accommodate the storage of all foods at required temperatures.
4. **Handwashing Sinks:** Wall-hung handwashing sinks shall be installed and located to allow convenient use by employees in areas used to prepare food and wash utensils. Handwashing sinks must be sufficient in number, easily accessible and available to employees without opening doors or moving barriers.
5. **Ware Washing:** A three-compartment sink shall be installed in an area(s) which ware washing and sanitizing of utensils is required. * There must be an integral, self-draining drain board on each end.
6. **Mop Sinks:** At least one service sink, or one curbed cleaning sink, equipped with a floor drain, directly connected to sewer shall be provided and conveniently located.
7. **Grease Interceptors:** Fat, Oil, Grease, and Grit must be prevented from entering the sewer system. When required by the building department or water reclamation authority, an outdoor in-ground grease interceptor must be installed.*
8. **Ventilation Hoods:** Ventilation hoods with adequate mechanical exhaust are required above all cooking equipment. Hoods must comply with current mechanical, fire, and building codes.
9. **Restrooms:** Employee toilet facilities, which are adequate and conveniently located, shall be provided. Restrooms may not enter directly into the food preparation or warewashing areas. Establishments with only one customer restroom are limited to 9 seats. *
10. **Person In Charge:** A person in charge of food operations must be able to demonstrate or convey adequate food safety knowledge.

*Some exceptions may apply. See Food Establishment Regulations for details.

Good to know:

Food is defined as “a raw, cooked or processed edible substance, ice, beverage, or an ingredient used, or intended for use or for sale, in whole or in part for human consumption, or chewing gum.”

Outer openings: Doors and other openings to the outside shall be tight-fitting and self-closing. Automatic air current devices (fly fans) are required when openings may be left open directly into food zones such as preparation, storage and dishwashing areas.

Overhead Waste Lines: Not permitted over food preparation or storage areas unless separated by the floor immediately above or acceptable means approved by the Health Authority (i.e., metal troughs which drain to a floor sink).

Floors, Walls and Ceilings: Within food zones and restrooms, materials must be smooth, durable, non-absorbent and easily cleanable. Base coving is required at wall/floor junctures within these areas.

Millwork, soft wood or wood-composite and plastic laminate materials may not be used under, in or over food preparation areas or for shelving or cabinetry.

Lighting: At least 50-foot candles of light are required above food handling and ware washing areas. At least 20 foot-candles of light are required in all other areas.

Light bulbs shall be shielded or shatter resistant in areas where food is exposed.

Drain Lines: Hand sinks and floor sinks may be directly plumbed. All other sinks must be indirectly plumbed.

Floor Sinks: Floor sinks must be halfway exposed or easily accessible for cleaning.

Backflow Protection: Vacuum breakers or Reduced Pressure Zone backflow prevention.

- Vacuum breakers are required wherever submerged inlets occur or back siphonage into the freshwater line may be possible (i.e., dishwashers, potato peelers, scrap troughs, hose bibs, mop sinks, etc.).
- Reduced Pressure Zone (RPZ) backflow prevention assemblies are required to be installed on the potable water line(s) between the water line and the carbonator being connected to a drink machine. There shall be no copper lines or brass fittings installed between the water line(s) and the carbonator. The RPZ valve is to drain through a rigid pipe/drain line to a floor sink, or an appropriate indirect waste connection to the sewer approved by the Health Authority. The RPZ valves must be tested upon installation, then annually, by a certified back flow assembly tester.