

**1. Hand Sink:**

- One or more required depending on work area and size of kitchen.
- Equipped with soap, towels, hot water and signs posted that notify employees to wash their hands.

**2. Dish Wash Sinks:**

- At least one three-compartment sink installed with an indirect drain.
- Sinks should be large enough to accommodate the largest piece of equipment that will be washed.
- Test strips should be used to determine the concentration of the sanitizing solution

**3. Additional Sink Recommended:**

- One two-compartment produce sink with indirect drain.

**4. Janitorial or Service Sink:**

- One enclosed utility sink or janitorial sink required.
- Walls need to be FRP, or equivalent.

**5. Auto Dishwasher:**

- Must be commercial and meet temperature requirements.
- Low temp – 120°F, sanitizer added during rinse cycle.
- High temp – 180°F.

**6. Lighting:**

- Shielded in food preparation area and must meet 50 foot candles.

**7. Floors:**

- Food prep and storage areas need to be sealed, smooth and impervious.
- Examples: quarry tiles, commercial linoleum or equivalent.

**8. Walls:**

- Surrounding dish wash area must be tile, stainless steel, FRP or equivalent.
- Surrounding oven and grill must be tile, stainless steel or equivalent.

**9. Ceilings:**

- Smooth and impervious surface required.
- Drop ceilings are acceptable.
- No open ceilings in food preparation area.

**10. Dry Storage:**

- Shelves need to be sealed or painted and 6 inches above the floor.

**11. Refrigeration:**

- Walk in cooler sized appropriately.
- Freezer sized appropriately.
- Cold tables as needed.
- Thermometers need to be located in the front of the refrigerator.

**12. Food Contact Surface:**

- Smooth and impervious.
- Example: stainless steel.

**13. Nonfood Contact Surfaces**

- Smooth and nonabsorbent.
- Can be cleaned easily.

**14. Dressing Room:**

- If employees routinely change clothes.
- Provide lockers for orderly storage.

**15. Separate Chemical Storage Area**

**16. Ventilation:**

- If necessary, to keep rooms free of excessive heat, condensation, vapors, obnoxious odors, smoke and fumes.
- Hood systems should be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

**17. Restrooms:**

- Equipped with soap, towels, hot water and a garbage can.
- Covered garbage cans in the women's restroom.

**18. Equipment must be American National Standards Institute (ANSI) accredited.**

**19. Ice Machine:**

- Must be indirectly drained.

**For additional information, contact Leslie Freeman (435) 615-3918**

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