SUMMIT COUNTY HEALTH DEPARTMENT REQUIREMENTS FOR NEW FOOD ESTABLISHMENTS

1. Hand Sink:
   - Easily accessible- at least 1 per food prep and server areas.
   - One or more required depending on work area and size of kitchen.
   - Equipped with soap, paper towels, hot water, garbage can 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 to be washed. There must be drain boards on both sides.
   - Sanitizing test strips shall be used to determine the concentration of the sanitizing solution.
   - Sinks must be sealed to the wall.

3. Additional Sink Recommended:
   - One or two-compartment produce sink with indirect drain if applicable.

4. Janitorial or Service Sink:
   - One enclosed utility sink or janitorial sink required.
   - Walls need to be FRP (Fiber Reinforced Plastic) or equivalent.

5. Auto Dishwasher:
   - The dishwasher is a convenience and cannot be substituted for a 3 comp sink.
   - Must be commercial and meet temperature requirements.
   - Low temp chemical dishwasher 120°F with sanitizer.
   - High temp-180°F.

6. Lighting:
   - Shielded or shatterproof bulbs 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.
   - Flooring in food prep areas must be coved.

8. Walls:
   - Dish wash area must be tile, stainless steel, FRP, or equivalent.
   - Oven and grill area must be tile, stainless steel, or equivalent.
   - All other wall surfaces must be smooth and cleanable, absent of holes.
   - No exposed utility service lines and pipes.
9. Ceilings:
   - Smooth and impervious surface required. No missing or damaged tiles.
   - Ceilings are required in all food prep areas. No exposed pipes or duct work.

10. Dry Storage:
    - Shelves need to be metal or sealed and at least 6 inches above the floor.

11. Refrigeration:
    - Walk in cooler sized appropriately for food supply.
    - Freezer sized appropriately.
    - Refrigeration units must hold at 41°F or below.
    - Thermometers need to be located in each cold holding unit.

12. Food Contact Surface:
    - Smooth, impervious, and cleanable. Stainless steel or equivalent.

13. Nonfood Contact Surfaces
    - Smooth, nonabsorbent, and easily cleanable.

14. Dressing Room:
    - If employees routinely change clothes to a required uniform.
    - Storage for food employees’ personal items away from prep areas.

15. Chemical Storage Area away from food prep areas.

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, paper 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, Underwriters Laboratory (UL), or National Safety Foundation (NSF) and must be commercial rated.
    - Spec sheets must be provided with plan review for all equipment.

19. Ice Machine:
    - Must be indirectly drained with air gap.
    - Protected from contamination.

20. Hot Water Heater:
    - Needs to be stand alone for your establishment.
    - Needs to be appropriately sized for all hot water flow at peak usage.

21. Solid Full Sources: (Wood fired ovens)
    - Need to have a catalytic converter.

For additional information contact: Amy Jones 435-333-1502