



## 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 Fuel Sources: (Wood fired ovens)
  - Need to have a catalytic converter.