

Sinks

Handwashing sinks. Required in all food preparation, food service and warewashing areas.

- Handsinks must remain accessible, within the line of sight and 20 feet of all areas where food or beverages are handled, prepared or served, and in warewashing areas.
- This may require more than one handsink per food service area. Handsinks must be equipped with mixing faucets or combination faucet, hand soap and paper towels.
- The minimum hot water temperature allowed at all handsinks is 100 F at the tap through a mixing valve. Ideally, the hot water should be 100-120 F. Self-closing or metering faucets shall provide a flow of water for at least 15 seconds.



Dishwashing sinks. Required in all food service establishment, except for limited grocery stores where all items are pre-packaged. Drainboards should be provided on both sides with raised edges. Each compartment must have rounded corners and must be large enough to accommodate the largest utensil or equipment used in the establishment.



An automatic dishwasher does not replace the requirement for a 3-compartment sink.

Vegetable/fruit preparation sink. Required if there is rinsing, washing, or draining of canned fruit or vegetables. The sink must be stainless steel, have rounded corner basins, raised edges, indirectly plumbed with an air gap, and have at least one integral drainboard.



Meat preparation sink. Required if there is rinsing or thawing under running water of raw meat, poultry, or seafood. The sink must be stainless steel, have rounded corners, raised edges, indirectly plumbed with an air gap, and have at least one integral drainboard. Be aware that a double-basin prep sink cannot be used as both a vegetable and meat prep sink.

Dump sink. Required in bars or taverns in close proximity to the 3-compartment sink or warewashing machine in the beverage service area. A handwash sink may not be used as a handwash sink.

Mop sink. Required in all food service establishments. A mop sink (or service sink or janitorial sink) must provide hot and cold water, and be equipped with a vacuum breaker if a hose will be attached to the faucet.



Restrooms

Employee restrooms. Employee restrooms are required. Employees may use the same restrooms provided to the public provided they are located within 200 feet.

Public restrooms. Public restrooms are required with any on-premise consumption of food and beverages. Public restrooms must be conveniently located, available during all hours of operation, and accessible without going through areas of food preparation, food storage, or warewashing.

Refrigeration

Capacity & Cooling. The refrigeration requirements for storing and cooling foods is dependent on menu and number of seats provided for customers.

- 0-12 customer seating capacity: No less than 2 stainless steel doors of commercial, upright refrigeration.
- 13-50 customer seating capacity: No less than 4 stainless steel doors of commercial, upright refrigeration.
- 51+ customer seating capacity: No less than 6 stainless steel doors of commercial, upright refrigeration.

Certain menus may require more refrigeration, as determined by SHD. For each additional door of refrigeration, above the determined minimum, facility may cool 4 full size hotel pans, depending on hazard class. A 6x6 walk-in refrigerator or blast chiller would allow for unlimited cooling. An upright refrigerator is approximately 25 cubic feet. Prep refrigerators, glass door refrigerators, or freezers do not apply toward minimum refrigeration.

Prep (sandwich) refrigerator. Required if the menu includes make-to-order items, such as sandwiches, salads, hamburgers, or tacos.

Freezers. Freezers are optional, menu dependent, and do not take the place of the required minimum amount of food storage refrigeration.

Ventilation (hood system)

Ventilation must be adequate so that all areas are kept reasonably free from excessive heat, steam, condensation, vapors, fumes or objectionable odors.

Exhaust hoods must be designed to prevent grease or condensate from dripping into the food and the filters or baffles must be readily removed for cleaning.

Contact the local building department for specifications and/or if a hood system is required for the type of food preparation activities that will occur on site.

Commercial Equipment

All equipment shall be listed by the National Sanitation Foundation (NSF) or equivalent for its intended use.

