1. **Three-compartment sink with dual drainboards**
   A sink with at least three compartments shall be provided for manually washing, rinsing and sanitizing equipment. And shall be provided in any establishment handling exposed food products. The three-compartment sink shall be indirectly drained, have dual, self-draining drainboards, be large enough to accommodate immersion/washing of the largest equipment and utensils, and be supplied (as must all sinks) with adequate pressure and temperature of hot and cold water. Any other sink used for culinary purposes shall also be indirectly drained.

*Testing Devices*
A thermometer and a sanitizing solution concentration test kit shall be readily available to test the temperatures and the sanitizing solution concentration of the wash-rinse-sanitize process. A food thermometer shall also be provided in an establishment that prepares or processes potentially hazardous food products.

2. **Handsink**
A handwashing facility shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and in, or immediately adjacent to, toilet rooms. Handwash sinks shall be used exclusively for handwashing and shall be supplied with handwashing cleanser and an approved method for drying hands, and be supplied with adequate pressure and temperature of hot and cold water. Handwashing facilities shall be installed as required by the International Plumbing Code.

3. **Utility sink**
At least one service sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid waste.

4. **Clean Room for Processing**—applies to any area where exposed food is handled, processed, or packaged.

   **A. Flooring:**
   • Floors and floor coverings of all food preparation, food storage and warewashing areas and floors of all walk-in refrigerators, dressing rooms, locker rooms, toilet rooms and vestibules shall be constructed of smooth, durable materials, such as sealed concrete, terrazzo, quarry tile, ceramic tile, durable grades of vinyl, asbestos, or plastic tile, or tight fitting wood impregnated with plastic and shall be maintained in good repair.
   • Carpeting is prohibited in preparation areas, walk-in refrigerators, warewashing areas, toilet room areas, refuse storage rooms or other areas where the floor is subject to moisture.
   • Floor and wall junctures shall be coved and closed to no larger than 1mm. Floors subject to water flush cleaning shall be provided with properly installed trapped drains and be graded to drain. These floor and wall junctures shall be coved and sealed.

   **B. Walls, Wall Coverings, and Ceilings**
   • Wall and Ceiling surfaces shall be smooth, light-colored, durable, easily cleanable and nonabsorbent.
   • Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface.
• Utility service lines and pipes may not be unnecessarily exposed.
• Attachments to walls and ceilings in processing areas, such as light fixtures, vent covers, fans, etc, shall be easily cleanable.

5. Restrooms
Toilet facilities shall be installed and of the number required by the International Plumbing Code. They shall be conveniently located and shall be accessible to employees at all times. They shall be completely enclosed and shall have tight-fitting, self-closing solid doors, except for louvers that may be necessary for ventilation systems.

Toilet rooms shall not open directly into a food processing area. This requirement can be met by (1) installing two self-closing doors between the processing area and the toilet room; or (2) having the toilet room open into another area, such as a hallway or storage area, with a distance of at least 15 feet between the door of the toilet room and the processing area.

6. Lights
Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens.
Lighting, at a distance of 30 inches above the floor, shall have the following intensities:
• Walk in refrigeration units and dry food storage areas—at least 10 foot candles.
• Food display areas, inside equipment such as refrigerators, warewash areas, restrooms—at least 20 foot candles.
• Areas where employees are working with equipment such as knives, grinders, slicers, saws, or where employee safety is a factor—at least 50 foot candles.

7. Equipment and Food Contact Surfaces
Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: safe; durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. Bare wood is prohibited in most circumstances—except for cutting boards, cutting blocks, bakers’ tables and shipping containers of whole, uncut, raw fruits, vegetables and nuts in the shell,

Multiuse food-contact surfaces shall be: smooth; free of breaks, open seams, cracks, chips, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection by one of the following methods: Without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screw drivers, pliers, open-end wrenches and Allen wrenches that are kept near the equipment.

Equipment shall be installed so that it may either be moved for ease of cleaning or shall be installed to allow at least six inches clearance between the floor and the equipment or four inches between the table and equipment, for table-mounted equipment. All tables and equipment that are not easily movable shall be spaced to allow cleaning on all sides of the equipment, spaced adjacent to adjoining equipment with a distance of not more than one millimeter, or sealed to adjoining equipment or walls.
8. Food and Equipment Storage
All food, equipment and single service articles shall be stored in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor or on case lot handling equipment (unless the food is unpackaged).

Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.

9. Ventilation
Ventilation hoods shall be installed to prevent grease or condensation from collecting on walls and ceilings, and shall be designed to be easily cleanable. All rooms, including toilet rooms, shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes. Ventilation systems shall be installed and operated according to state and local requirements.

Type I suppression hood systems are required for indoor, open flame roasting according to the Uniform Fire Code and the International Mechanical Code. Local building/fire codes would regulate the necessity for ventilation and fire suppression systems. Please check all local building/fire codes that apply to indoor, open flame roasting in your area.

10. Bulk Food
Bulk food modules shall be designed with close fitting, self-closing, individual covers and a method for storing product scoops. All bins shall be easily cleanable and designed so that they can be removed individually for cleaning. If bulk food modules are used, a three-compartment sink or an approved warewashing machine shall be present for the washing of these containers.

Bulk bins are required to be labeled with (1) The manufacturer’s or processor’s label that was provided with the food; or (2) a card, sign, or other method of notification that includes: The common name of the food, a list of ingredients in descending order of predominance by weight (if made from two or more ingredients), and nutrition labeling, except as exempted in the Federal Food, Drug, and Cosmetic Act Sec. 403(Q)(3)-(5).

11. Ice Machines
Ice for consumer use shall be dispensed only by the employees with scoop, tongs or other dispensing utensils or through automatic self-service ice dispensing equipment designed so that the consumer does not come into manual contact with the bulk ice. Ice machines shall be indirectly drained.

12. Back flow Prevention
There shall be no cross connection between the potable water supply and any nonpotable or questionable water supply.

Plumbing systems shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bib if a hose is attached or on a hose bib if a hose is not attached and backflow prevention is required by law. This shall be accomplished by providing an air gap
or by installing an approved backflow prevention device, both as required by the International Plumbing Code.
*A spray nozzle on the end of a hose is considered a downstream valve, and a Pressure Vacuum Breaker or equivalent is required.

13. **Sewage disposal system**
   All sewage, including liquid waste, shall be disposed of by a public sewage system or by a sewage disposal system constructed, maintained and operated according to state and local health department requirements.

14. **Garbage**
   Equipment and receptacles for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect and rodent resistant, leakproof, and nonabsorbent. Containers shall also be of an adequate number to hold all the refuse that accumulates. Refuse, recyclables, and returnables shall be kept covered and shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

   Outside garbage and refuse containers shall be stored on a hard, easily cleanable surface.

15. **Employee Lockers**
   If employees routinely change clothes within the establishment, rooms or areas shall be designated and used for that purpose. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee’s clothing and other belongings.

16. **Parking Areas**
   The walking and driving surfaces of all exterior areas of food establishments shall be surfaced with concrete, asphalt or with gravel or similar material effectively treated to facilitate maintenance and minimize dust.

17. **Living Quarters**
   No operation of a food establishment shall be conducted in any room used as living or sleeping quarters. All food processing and packaging areas shall have no doors, windows, or other entrances leading into living or sleeping quarters. Food prepared in a private home may not be used or offered for human consumption in a food establishment.

18. **Laundry**
   Laundry facilities in a food establishment shall be done in separate rooms except that such operations may be conducted in storage rooms containing only packaged food and packaged single service articles. Only linens and work clothes used in the operation shall be laundered in the laundry facilities provided on the premises.

   Clean and soiled work clothes and linens including articles such as wiping cloths shall be stored in a clean place and protected from contamination until used.

19. **Dishwashing Machines**
   Dishwashing machines shall be properly installed and operated as required in the Utah Food Protection Rule.
20. Water Source
Drinking water shall be obtained from an approved source. Private water systems shall be
constructed, maintained, and operated according to R309 101-113, Rules for Public Drinking
Water Systems.

21. Plumbing
Plumbing systems shall be designed, constructed, installed, and operated according to the
International Plumbing Code.

22. HACCP Plans
HACCP plans, Hazard Analysis and Critical Control Point, are required when smoking,
curing, or reduced oxygen packaging meat. HACCP plans are also required for fish
processing.

The Utah Department of Agriculture and Food (UDAF) requires plan submission and
approval before construction or remodeling of a food establishment. Plan submission should
include a schedule of floors, walls and ceilings, a scaled layout of the floor plans of
approximately ¼ inch = 1 foot, and should include information showing that the pertaining
requirements mentioned above will be met.

Before opening, a pre-opening inspection is required which consists of a walk-through
evaluation as to whether the food establishment meets the requirements to process, package,
or store food in Utah.

After opening, UDAF inspects food establishments approximately twice a year. These
inspections are unscheduled and unannounced.

This summary is not an all-inclusive set of rules governing food establishments. For more
information on requirements, an online copy of the Utah Food Protection Rule is available at
www.ag.utah.gov, under food safety.

Other sets of law governing food safety:
Code of Federal Regulations (CFR) is available at www.access.gpo.gov/nara/cfr/index.html,
Title 21 covers food and drugs.
The FDA Food Code is available at www.cfsan.fda.gov, under “Special Interest Areas.”

Please call with any questions or to contact a Compliance Officer concerning an inspection.

Utah Department of Agriculture and Food, Division of Regulatory Services phone number:
(801) 538-7124.