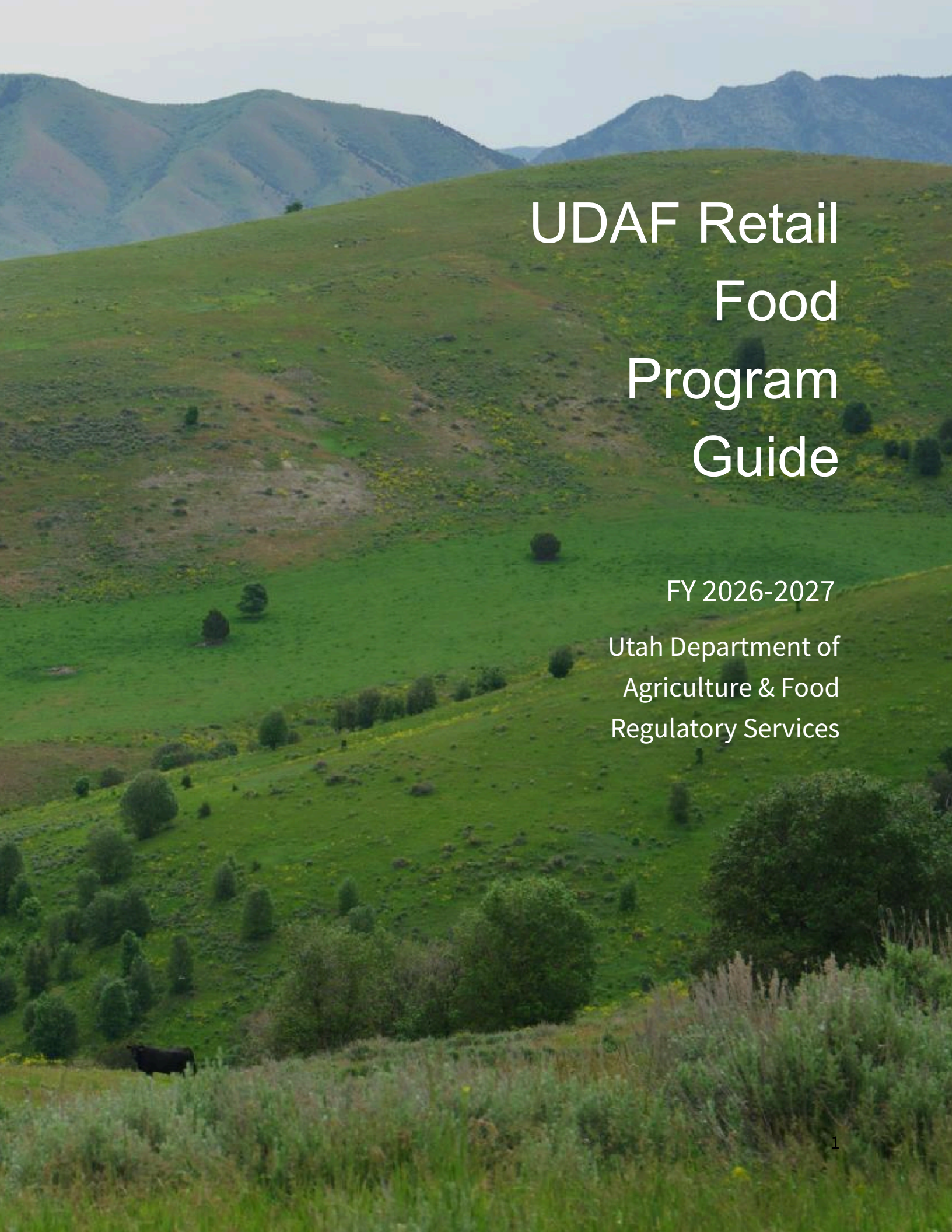




UDAF Retail Food Program Guide

FY 2026-2027

Utah Department of
Agriculture & Food
Regulatory Services

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Retail Food Establishment Plan Review

Introduction

This information is provided as a resource for those operating a food business. This document is intended to notify you of the basic requirements relating to businesses that produce food. This summary is not an all-inclusive set of rules governing food safety requirements. It is meant to inform you of the general requirements that may apply to help get you started. Not all sections of this guidance document will apply to all facilities. If your business or building has already been permitted in the past and you are submitting for changes or expansion, please reach out to your inspector to discuss the applicable parts of the Plan Review packet that will need to be submitted. All prospective, converted, or remodeled food establishments must complete and submit a plan review application at least thirty (30) calendar days prior to operating. Please ensure that you are completing the form for the correct regulatory program.

- Retail Food Regulatory Program (RFRP): prospective firms that primarily prepare and/or sell food products directly to individual consumers from the permitted location (<51% of sales) must submit a Retail Food Establishment Plan Review Application (UDAF Form PR101).
- Manufactured Food Regulatory Program (MFRP): prospective firms that primarily prepare and/or distribute food products to separate entities (>51% of sales) must submit a Manufactured Food Establishment Plan Review Application (UDAF Form PR102).

The plans are reviewed to ensure that there are no apparent violations or deficiencies with current food safety rules and regulations. If no apparent violations or deficiencies are identified during the review, the plans are to be approved through a plan review letter with instructions for scheduling a pre-operational inspection; the pre-operational inspection is to be conducted at the conclusion of the construction process to ensure that the establishment has been built, converted, and/or remodeled in accordance with the approved plans and specifications, or any approved modifications of those plans. If significant violations or deficiencies are identified during the review or the application form is incomplete or lacks sufficient information to adequately demonstrate compliance with applicable rules, laws, and regulations, clarification may be required from the applicant before the plans can be further reviewed and approved. If clarification cannot be achieved, the plans shall be denied with a formal notice.

A business or firm seeking approval of the Utah Department of Agriculture and Food must provide evidence of at least one employee with supervisory or management responsibility that has successfully completed a food safety manager training program accreditation from the American National Standards Institute (ANSI) or from a program listed on the Conference for Food Protection (CFP) Accreditation

Program Directory. *Exemptions of this requirement include: food establishments that offer only commercially prepackaged foods and beverages; food establishments that do not offer time and/or temperature control for safety foods or use them as ingredients; or food establishments otherwise determined by the Utah Department of Agriculture and Food to be exempt.* All food employees must be trained in the principles of food safety and hold a valid food handler permit issued by a local health department. Food safety manager certifications and food handler permits are effective for three years from the date the applicant receives documentation of a passing score from the testing organization.

Plan Review Process Overview

All new food businesses, changes in ownership, changes of location, and significant alterations, or remodeling require plan approval and a Food Establishment permit. Here we will walk you through all of the necessary steps to obtain a plan approval and Food Establishment permit from the Utah Department of Agriculture and Food (UDAF).

Step 1: Submit Plans (plans must be submitted at least 30 days prior to operation)

Include the following (as applicable):

- One (1) complete set of site drawings or blueprints of the facility including:
 - Designated area for garbage and exterior storage
 - Location of dry goods, chemical and personal belongings storage
 - Location of entrances and exits
 - Location of hand sinks available in food prep areas and restrooms
 - Location of three compartment dish washing sink
 - Location of dish machine (indicate water temperature)
 - Location of food prep / vegetable washing sink (s)
 - Location of utility / mop sink
 - Location of equipment
 - Utilities (plumbing)
 - Locations of floor drains & sinks
 - Interior finish schedule (floors, walls, ceiling, coving)
 - Grease dumpsters, grease traps, and ventilation hoods must be submitted and approved by the local health department and/or fire department
- Properly completed application (Manufactured Food Establishment Plan Review Application) including signatures
- Proposed menu or complete list of food and beverage items to be sold
 - Product list should include:
 - Product
 - Allergens (if applicable)
 - Processing method(s)
 - Packaging
 - Specialized Equipment (equipment manufactured in foreign countries, if applicable)
 - Storage conditions
 - Distribution method (company delivery, UPS, customer pickup, etc.)
 - Intended customers

- Representative sample of finished product labeling in PDF format, including for any processing or repackaging
- Validation studies for specialized processing methods and/or extended product shelf life (*if applicable*)
- For significant changes in processes and/or equipment - Include a summary of changes and any applicable SOPs or specification sheets (*if applicable*)
- Plan review fee, as determined by UDAF (fee schedule included below)

**Note: A lack of complete information may delay plan approval and/or subsequently the opening of your business.*

Step 2: Plan Review Process

- At least 30 days prior to operating or implementing changes, complete plans must be submitted to the support services staff at udaf-planreview@utah.gov;
- Once a plan review has been submitted, an invoice for the plan review application will be generated and emailed to the applicant (anticipate 7 - 10 business days for invoice to be generated);
- Once the invoice is paid, the plans will be forwarded to your inspector for review (anticipate 10 business days for review);
- If more information or clarification is needed, your inspector will reach out to you;
- A letter will be sent informing you that the plans have been approved or denied;
- Once approved and prior to operating or implementing changes, you must successfully pass a pre-operational inspection. To schedule your inspection, coordinate with your inspector at least 7 business days in advance;
- For new establishments and/or changes in ownership, an invoice for the registration permit will be generated based on inspectable square footage and emailed to the applicant after passing the pre-operational inspection (anticipate 7 - 10 business days for invoice to be generated); and
- Plan approvals not acted upon expire in one (1) year, unless the facility is actively under construction and an extension has been approved.

Step 3: Inspections

- Contact UDAF if you have questions or need a consultation inspection during construction
 - o The plan review fee includes up to two (2) consultation inspections and one (1) pre-operational inspection
 - o We cannot guarantee inspector availability on extremely short notice. Though we will attempt to accommodate your schedule, please give us as much notice as possible to avoid scheduling conflicts.

- A pre-operational inspection is required at the conclusion of the construction process and should be scheduled after 'sign-offs' from all building inspectors have been obtained
 - UDAF requires a minimum of seven (7) calendar days' notice to schedule a pre-operational inspection. Though we will attempt to accommodate your schedule, please reach out as early as possible to avoid scheduling conflicts and allow time for re-inspection if necessary
- Prior to commencing food operations, the owner/operator must successfully pass a pre-operational inspection and apply for a food establishment permit. Once the appropriate fee is paid (your receipt is proof of payment), you will be able to open for business pending required approval from any other relevant agencies or departments (business license, fire marshal, USDA, Specialized Products Division, etc.).

Submission Guidelines:

- Send your completed plan review application and plan files to udaf-planreview@utah.gov. See fee schedule list for directions on how to pay for the plan review.
- **Submit as PDF:** Each set of plans must be saved in PDF format and should be oriented so the document can be viewed without rotation. Electronic 'bookmarks' in the PDF are helpful and encouraged.
- **Full Size & To-Scale:** Plans must be saved at 'full size' and 'to-scale' to ensure proper measuring of lines and areas electronically.
- **Additional Files:** Supplemental files such as menus and labels should be named with a unique and descriptive file name.
- **No ZIP Files:** Please do not send ZIP files as they cannot be opened.
- **Completed Plan Review Application:** A completed food establishment plan review application must be included with all other documents.
- **Email Subject:** Subject line of email should include business name and street address of facility.

Fee Schedule

*Note: Plan review fees are nonrefundable and are based upon the food establishment's inspectable square footage. Plans will not be accepted without payment. This document expires on **June 30th, 2027**. Please contact the department for an updated form.*

Plan Review Fees		
Very Small (Micro) Establishment	Based on business type	\$100
Small Establishment	Less than 1,000 square feet	\$250
Medium Establishment	1,001 - 5,000 square feet	\$500
Large Establishment	5,001 - 50,000 square feet	\$1,000
Super Establishment	Greater than 50,001 square feet	\$1,250

To pay for the food establishment plan review:

Once a complete plan review (with all applicable documentation) has been submitted, an invoice will be generated and emailed to the applicant listed on the food establishment plan review application (please anticipate 7 - 10 business days for invoice to be generated). Please contact the Utah Department of Agriculture and Food, Division of Regulatory Services, at (801) 982-2252 to pay for this invoice. Payment can also be taken by mail. Check or money order made out to Utah Department of Agriculture and Food (UDAF) and mailed to 4315 S 2700 W, TSOB South Bldg., Floor 2, Taylorsville, UT 84129-2128. Please note on the check that the payment is for the food establishment plan review application. Please include a copy of the food establishment application and the invoice with the payment.

Food Establishment Registration Fees		
Very Small (Micro) Establishment	Based on business type	\$100
Small Establishment	Less than 1,000 square feet	\$250
Medium Establishment	1,001 - 5,000 square feet	\$500
Large Establishment	5,001 - 50,000 square feet	\$1,000
Super Establishment	Greater than 50,001 square feet	\$1,250

**Note: Food establishment registration fees are nonrefundable and are based upon the food establishment's inspectable square footage. All registrations expire on December 31st of each year. Renewals are due prior to January 1st in order to avoid late fees and penalties.*

To pay for your food establishment registration:

To pay online: An invoice from UDAF containing your customer number and PIN will be sent to the email address on file within 2 - 5 business days of the successful completion of a pre-operational inspection. Once you receive the invoice: visit <https://ag.utah.gov/> and choose Online Services; select Online Payments; select option for Registration - Food and Weights & Measures Establishments. You will see the option to Pay Online. This is the fastest way to receive your permit. Your receipt is proof of payment.

To pay over the phone: Call our office to make a payment at (801) 982-2252. This will take around 2 weeks to process payment and for your permit to be mailed out. Your receipt is proof of payment.

**Note: Once the appropriate fee is paid (your receipt is proof of payment), you will be able to open for business pending any additional business licensing requirements.*

Minimum Facilities Guidelines

1. Food Protection

- a. Food must be protected from contamination by storing the food at least six inches above the floor in a clean, dry location, where it is not exposed to splash, dust, or other contamination. Food products may not be stored in locker rooms, toilet rooms, dressing rooms, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under leaking water lines, including leaking automatic fire sprinkler heads, under lines on which water has condensed, under open stairwells, or under other sources of contamination. Separate areas should be designed and operated to segregate food handling operations involving raw and finished food products.

2. Refrigeration

- a. Refrigeration equipment must meet NSF standards (Standard 7) or be of equivalent design, materials, and workmanship. If ice is to be used for temperature control, the ice-making unit must be designed and sized to meet the anticipated demand. All refrigeration equipment must have a numerically-scaled thermometer accurate to $\pm 3^{\circ}$ F; the sensing unit must be located to measure the air temperature in the warmest part of the unit. Refrigeration equipment, unless designed for such use, should not be located directly adjacent to cooking or other heat-producing equipment. Refrigeration equipment should not be installed outside of the building if unpackaged foods will be transported from the facility to the food establishment. When assessing the refrigeration needs, shelving space within the units shall be designed to prevent cross-contamination and allergen cross-contact, and provide maximum air flow/circulation. Interior finishes of walk-in and reach-in refrigeration units should be certified or classified for sanitation by an ANSI accredited certification program. Galvanized metal is not recommended because of its tendency to rust.
- b. A suggested formula to establish required refrigeration storage capacity is as follows:

- i. Total interior volume needed =
$$\frac{\text{volume per product (ft}^3\text{)} \times \text{number of products}}{0.40 \times \text{height of unit}}$$

3. Hot Holding / Reheating Equipment (if applicable)

- a. Hot holding facilities must be adequate to maintain time/temperature control for safety (TCS) foods at an internal temperature of 135° F or above during hot holding periods. If TCS foods are reheated, the re-heating equipment must be capable of raising the internal temperature of TCS foods to at least 165° F within 2 hours. Steam tables, bain-maries, warmers, crock pots, and similar hot holding units are not effective for the rapid heating of TCS foods. Internal product thermometers

accurate to $\pm 2^{\circ}$ F are required to monitor temperatures. *Note: Thermocouple thermometers are recommended due to increased accuracy and speed of reading, especially when dealing with thin foods and the monitoring of cooling temperatures.*

4. Equipment

- a. All food processing equipment must be commercial grade and must meet the standards of the American National Standards Institute (ANSI) / National Sanitation Foundation (NSF) of design, materials, and workmanship. Equipment and utensils must be designed to be smooth and easily cleanable; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; and finished to have smooth welds and joints. 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. Equipment that is certified or classified for sanitation by an ANSI/NSF accredited certification program is deemed to comply with these provisions. Equipment should not be stored under sewer lines, open stairwells, or other sources of contamination. Equipment must be installed to provide a minimum thirty-six-inch aisle working space.

i. Counter-Mounted Equipment

1. Counter-mounted equipment that is not easily movable must be elevated on legs that provide at least a four-inch clearance between the table and the equipment or be sealed to the table using silicone caulk; the clearance space between the table and counter-mounted equipment may be: three inches if the horizontal distance of the tabletop under the equipment is no more than twenty inches from the point of access for cleaning; or two inches if the horizontal distance of the tabletop under the equipment is no more than three inches from the point of access for cleaning. If multiple counter-mounted equipment is used, the equipment should be kept at least six inches apart to ensure access for cleaning, or should be sealed together.

ii. Fixed Equipment

1. Fixed equipment should be installed with sufficient space between adjacent equipment, floors, walls, and ceilings to facilitate proper cleaning. Immovable equipment should be sealed to adjacent fixed-in-place equipment, floors, walls, or ceilings with silicone caulk. Floor-mounted equipment that is not easily movable or mounted on wheels/casters must have legs that provide at least six inches clearance from the floor. This clearance should be measured from the lowest obstruction under the piece of equipment. *Note: If*

a business card can be slid between the equipment and a wall or adjacent equipment, it must be sealed.

- a. Recommended equipment spacing from walls, provided access is available from both ends:
- b. Equipment Length (A)
 - i. 4 feet or less
 - ii. 4 – 8 feet
 - iii. 8 feet or more
- c. Space from Walls & Equipment (B)
 - i. 6 inches
 - ii. 12 inches
 - iii. 18 inches

- 2. *Note: For long banks of equipment, consider integrating moveable equipment on castors with stationary equipment on legs to facilitate cleaning and service access. A keeper chain should be installed with all flexible utility connections (e.g., flexible gas connectors). If fixed equipment is installed on a raised floor platform, the platform should be a minimum of two inches high and be coved at the junction of the platform and the floor with at least a quarter inch radius. Equipment should overhang the base by one to four inches. Equipment must be sealed to the floor using silicone caulk.*

5. Bulk Food

- a. Bulk food modules must be designed with tight-fitting, self-closing, individual covers and use an appropriate method for storing dispensing utensils. All bins must be easily cleanable and designed so that they can be removed individually for cleaning. Bulk bins are required to be labeled with the manufacturer's label that was provided with the food or 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, unless exempted in the Federal Food, Drug, and Cosmetic Act Sec. 403(Q)(3)-(5).

6. Food Guards

- a. Food or sneeze guards should be designed and installed to intercept a direct line between a customer's mouth and unpackaged foods on display. On the average, the vertical distance from the customer's mouth to the floor is 4 feet 6 inches - 5 feet. This average must be adjusted in special installations such as to accommodate the wheelchair bound and children in educational institutions.

7. Water Source

- a. Culinary water must be obtained from an approved source through the public water system or a non-public water system that is constructed, maintained, and operated according to law and approved by the Utah Department of Agriculture and Food. The pumping and storage capacities, as well as the frequency of testing of a non-municipal water supply must be specified.

8. Cross-Connections

- a. Plumbing systems must be installed to preclude the backflow of solid, liquid, or gas contaminants from entering the water supply system at each point of use; no cross-connection may exist between the potable water supply and any non-potable water supply. Devices must be installed to protect against backflow and back-siphonage at all fixtures unless an air gap is provided. The air gap must be at least twice the diameter of the water supply inlet, but not less than one inch between the water supply and the plumbing fixture flood level rim. Water supplies to carbonators must be protected by a vented dual-check valve meeting the requirements of ASSE 1022.

9. Hot Water Requirements

- a. The hot water supply must be sufficient to meet the continuous and peak hot water demands of the food establishment. Food establishments which do not contain critical plumbing fixtures (mechanical warewashing machine or other high hot-water demand equipment) may have a water heater with a minimum of 50 gallons storage capacity and an input heating capacity of 50,000 BTU (gas) or 11 KW (electric).
- b. The following formula may be used to determine the BTU or KW demand for the food establishment:

i. $\text{Required BTU} = \frac{Q \times DR \times 8.33}{0.75}$ $\text{Required KW} = \frac{Q \times DR \times 8.33}{3412}$

ii. Q = Quantity of 140° F water from table

DR = Degree rise (needed temperature rise - 100° F)

8.33 = Weight of one gallon of water (pounds)

75% = Thermal efficiency of gas

3412 = Conversion factor for Kilowatts (KW)

10. Handwashing

- a. Handwashing facilities must be provided and located to allow convenient use by employees in food preparation, food dispensing, warewashing areas, and in, or immediately adjacent to, toilet facilities. Handwashing sinks must only be used for handwashing purposes and must be provided with an adequate handwashing cleanser and approved hand drying provisions. Handwashing sinks must be equipped to provide adequate hot water through a mixing valve or combination faucet. Self-closing or metering faucets must be adjusted to remain on for a

minimum of 15 seconds without the need for reactivation. *Note: Hand sinks used by food employees should have knee, foot, infrared sensor, or wrist operated faucets to prevent the recontamination of hands.* The handwashing sink must be accessible at all times and should not be located where access may be easily blocked by waste containers, carts, etc. Sinks used for food preparation or equipment washing may not be used for handwashing. All plumbing fixtures must meet the requirements of the International Plumbing Code.

11. Splash Shields

- a. Splash protection is required when handwashing sinks are located within eighteen inches of food-contact surfaces, food storage areas, food preparation sinks, or warewashing sinks. Splash shields should be constructed of stainless steel or other durable water-resistant materials.

12. Ware Washing

- a. Adequate facilities must be provided to store dirty dishes and equipment prior to washing and sanitizing operations and separate facilities must be provided for the storage of cleaned and sanitized utensils and equipment, located at least six inches above the floor on fixed shelves or in enclosed cabinets, protected from splash, dust, and other sources of contamination.

13. Manual Ware Washing

- a. A three-compartment sink must meet NSF standards (Standard 2) and be provided for the manual washing, rinsing, and sanitizing of equipment. A three-compartment sink must discharge indirectly through an air gap or air break to the point of disposal, and be provided with dual (self-draining) drainboards, compartments large enough to accommodate the immersion of the largest piece of equipment being washed, and supplied with an adequate pressure of hot and cold water. *Note: Other sinks used for culinary purposes must also be indirectly drained.*
- b. In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures. The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 43°C (110°F) or the temperature specified on the cleaning agent manufacturer's label instructions. If immersion in hot water is used for sanitizing in a manual operation, the temperature of the water shall be maintained at 77°C (171°F) or above.

14. Mechanical Ware Washing

- a. Mechanical warewashing equipment must meet NSF standards (Standard 3) and be designed to handle the peak number and type of utensils and equipment being washed. Mechanical warewashing equipment that uses hot water to sanitize must reach a washing temperature of no less than: 165° F for a stationary rack, single temperature machine; 150° F for a stationary rack, dual temperature machine; 160°

F for a single tank, conveyor, dual temperature machine; or 150° F for a multi-tank, conveyor, multi-temperature machine. Mechanical warewashing equipment that uses a chemical agent to sanitize must reach a washing temperature of no less than 120° F. Mechanical warewashing equipment that uses hot water to sanitize must achieve a utensil surface temperature of 160° F as measured by an irreversible registering temperature indicator. Chemical mechanical operations must use an approved antimicrobial solution with contact times consistent with those on the EPA-registered label use instructions. The waste line for all mechanical warewashing machines must not be directly connected to the sewer line; except that the waste line may be connected directly on the inlet side of a properly vented floor drain when the floor drain is within 5 feet of the warewashing machine and the drain line from the machine is properly trapped and vented.

15. Floors, Walls & Ceilings

- a. Floors and floor coverings must be constructed of smooth, durable, easily cleanable, and nonabsorbent materials, such as sealed, poured, seamless concrete; terrazzo; quarry tile; ceramic tile; durable grades of vinyl composition tile (VCT); or tight-fitting wood impregnated with plastic. Carpeting is prohibited in preparation areas, warewashing areas, toilet rooms, refuse storage rooms, or other areas where the floor may be subject to moisture. In food establishments where water flush cleaning methods are used the floor must be graded to drains, and floor and wall junctures must be coved and sealed. For cleaning methods other than water flushing, the floor and wall junctures must be coved and closed to no larger than one-thirty-second inch.
- b. Wall and ceiling surfaces must be constructed of smooth, durable, easily cleanable, and nonabsorbent materials, such as stainless steel; aluminum; ceramic tile; fiberglass reinforced panels (FRP); filled block and epoxy painted drywall; glazed block or brick; vinyl-wrapped acoustical ceiling tile (ACT); vinyl-roc; or epoxy painted ceiling drywall. Studs, joists, and rafters may not be exposed in food preparation areas, warewashing areas, toilet rooms, and vestibules. 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., must be easily cleanable. Walls behind or adjacent to sinks, warewashing equipment, urinals, toilets, and drinking fountains must be covered with a durable waterproof material. Concrete blocks, if used, must be rendered non-porous and smooth by the application of approved block filler, followed by the application of epoxy-type paint. Protective corner guards are recommended in all high traffic areas. Alternate materials must be submitted to the Utah Department of Agriculture and Food for evaluation.

16. Sewage Disposal System

- a. Sewage must be conveyed to the point of disposal through an approved sanitary sewage system, including the use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law. Sewage must be disposed through a public sewage treatment plant or an individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

17. Grease Traps & Interceptors

- a. Grease traps and interceptors, where required, must be accessible for cleaning. Water from food waste grinders and water at a temperature above 140° F may not discharge into a grease trap. *Note: Contact your local sewer district for specific grease trap/interceptor requirements.*

18. Toilet & Dressing Rooms

- a. At least one toilet room must be provided in the food establishment, and be provided an adequate number of toilets as required by law. The number of fixtures required is determined by the local building official based on the requirements of the Uniform Building Code, Appendix Chapter 29. Urinals may be substituted for toilets as specified in law. Toilet rooms must be adequate in number and conveniently located and accessible to employees at all times. Toilet rooms must be completely enclosed and provided with tight-fitting, self-closing doors. *Toilet rooms must not open directly into a processing area; this requirement may be met by: installing two self-closing doors between the processing area and the toilet room or 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.* If employees change clothes on site, a dressing room should be provided where they may change clothes and store personal possessions. This area may not be used for storing and/or preparing food. If dressing rooms are not required, suitable facilities must be provided for storing employee personal belongings.

19. Pest Control

- a. Openings to the outside of the food establishment must be effectively protected against the entrance of pests by the installation of tight-fitting, self-closing doors; closed windows; screens; controlled air currents; vestibules; or other approved methods. Screening materials must not be less than sixteen mesh to the inch. Openings around pipes, conduits, or wiring entering the building must be adequately sealed. All foundations must be rodent proof. Loading docks and delivery doors must be provided with effective air curtains or vestibules with self-closing doors. *Note: It is recommended that outside lighting around loading areas and entrances be sodium vapor to decrease insect attraction.*

20. Conduit / Utility Lines

- a. All conduits and exposed utility lines (plumbing, gas, electrical, refrigeration, etc.) must be kept at least six inches off the floor and installed so as to not interfere with cleaning. Any insulation on utility lines must be smooth, non-absorbent, and easy to clean.

21. Waste Lines

- a. Waste lines and roof drains should not be positioned directly above food preparation areas, food service areas, food storage areas, and warewashing areas; if waste lines or roof drains are positioned over these aforementioned areas, seamless gutters or other protective devices must be installed under the pipes to divert leakage away from the area.

22. Lighting

- a. An adequate light intensity must be provided of at least: 108 lux (10 foot candles) at a distance of thirty inches above the floor in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 215 lux (20 foot candles) at a surface where food is provided for consumer self-service, such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption, inside equipment such as reach-in and under-counter refrigerators, and at a distance thirty inches above the floor in areas used for handwashing, warewashing, equipment and utensil storage, and in toilet rooms; 540 lux (50 foot candles) at a surface where an employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.
- b. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in all food preparation, display, service, storage, and warewashing areas. Heat lamps should be protected against breakage by surrounding and extending a shield beyond the bulb, leaving only the face of the bulb exposed.

23. Ventilation

- a. All rooms, including toilet rooms, must be provided with sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes. Ventilation systems must be installed and operated according to law. Local building/fire codes will regulate the necessity for ventilation and fire suppression systems. Type I Ventilation Hoods (with filters) must be installed at or above all commercial food heat processing appliances that produce grease, vapors, or smoke. Type I or Type II Ventilation Hoods (without filters) must be installed at or above all commercial food heat processing equipment that produces fumes, steam, odors, or heat. Hoods must be designed and installed in conformance with the National Fire Protection Association (NFPA) Bulletin 96. When vented to the outside, the ventilation system may not create an unsanitary, harmful, or unlawful discharge. Filters must be installed at an angle of not less

than 45° from the horizontal. The inside edge of a canopy-type commercial cooking hood must overhang or extend a horizontal distance of no less than six inches beyond the edge of the cooking surface. The vertical distance between the lip of the hood and the cooking surface must not exceed four feet.

24. Waste Handling

- a. Receptacles and waste handling units for refuse, recyclables, and returnables containing food residue must be durable, cleanable, insect and rodent resistant, leak-proof, and nonabsorbent. Refuse containers, dumpsters, and compactor systems used outside the food establishment must be designed and constructed to have tight-fitting lids, doors, or covers and must be stored on or above a smooth surface constructed of a nonabsorbent material such as four-inch sealed concrete. Inside garbage or refuse storage rooms must be constructed of easily cleanable, non-absorbent, and washable materials and must be insect and rodent proof. An adequate number of waste containers must be provided to accommodate the needs of the food establishment. Collection frequency must be sufficient to prevent the accumulation of refuse.

25. Utility / Service Sink

- a. At least one service sink or curbed cleaning facility with a floor drain must be provided and used for the cleaning of mops or similar wet floor cleaning tools, and be provided for the disposal of mop water or similar liquid waste. All threaded hose bibbs must be protected against backflow. *Note: Utility/service sinks should be conveniently placed on the same floor level within a reasonable distance of the area of use.* Space must be allowed adjacent to the sink for the storage of mop buckets and other cleaning equipment and drying racks must be provided for mop heads. Chemical dispensers must be located in an area where it will not interfere with maintenance equipment.

26. Living Quarters

- a. 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.

27. Laundry / Linen Storage

- a. Clean linens, gloves and aprons must be protected from contamination and stored away from soiled linens and aprons. If a laundry room is provided, it must be separate from food operations.

Contacts

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