

**SHELBY COUNTY HEALTH DEPARTMENT
GENERAL REQUIREMENTS FOR A FOOD PERMIT**

A food service facility is that which manufactures, cooks, prepares, and/or dispenses food for consumption, to the public, whether on or off the premises. Restaurants, lounges, bars, delicatessens, food processors, meat markets, grocery/snack bars, grocery/meat markets, etc., are included in this category. You must submit three (3) sets of plans for approval, a copy of your proposed menu and meet the following minimum requirements:

REQUIREMENTS:

I. HANDWASHING/DISHWASHING FACILITIES

1. Hand sink(s) convenient and easily accessible to all food handling and dishwashing areas.
2. 3-compartment sink with drainboard for each end or a commercial dishwasher.

II. COOKING EQUIPMENT

1. Provide adequate cooking, heating, holding equipment for the food to be prepared.
2. Cooking equipment must be located under a vent-a-hood.
 - a. Cleanable grease filters must be provided for vent-a-hoods.
 - b. Exceptions: Microwave ovens, hot dog cookers and convection ovens used for bakery goods only.
3. Thermometers must be provided for all hot holding units for temperature monitoring and must be accurate and easily readable.

III. REFRIGERATORS/FREEZERS

1. Adequate refrigeration and freezer storage space must be provided for the storage of potentially hazardous food.
2. Condensate lines from freezers and refrigerators must be piped to the sanitary sewer. (Exception: Reach-in or display type units utilizing condensate evaporation pan as designed by the manufacturer.)
3. Thermometers provided in refrigerators and freezers for temperature monitoring must be accurate and easily readable.

IV. DRAINAGE

1. Adequate drainage (i.e. floor drains) must be provided in dishwashing areas.
2. Refrigerators, freezers, display coolers, steam tables, bainmaries, pressure cookers, ice machines, etc. must be properly drained.
3. Floor drains must be provided in all areas where flood cleaning will be done.
4. All drainage must be piped into a sanitary sewer.

V. RESTROOMS

1. Must be provided in accordance with plumbing codes (minimum of 1).
2. Must be available for employees and customers at all times.
 - a. Must be accessible other than through food preparation, storage, utensil washing, or other isolated areas.
 - b. Soap, single service towels or electric dryer, toilet tissue, covered waste receptacles must be provided.
 - c. Floor, wall and ceiling material must be washable with no cracks, crevices, fissures, etc. and in good repair.

VI. ADEQUATE LIGHTING MUST BE PROVIDED IN ALL AREAS

1. Permanently fixed artificial light sources shall be installed to provide adequate light on all food preparation surfaces and at equipment or utensil-washing work levels.
2. Lighting must have protected covers in all areas where open or unwrapped food will be stored, handled, or prepared and in dish wash areas.

VII. FLOORS, WALLS AND CEILINGS

1. Material must be washable and durable with no cracks, crevices, fissures, etc.
2. Walls and ceilings should be light colored in kitchen, storage, dishwashing and restroom areas.
3. Kept clean and in good repair.

VIII. CLEAN UP FACILITIES

1. A wall hung or floor mounted (curbed) service sink must be provided. Fiberglass/flexible sink on legs not acceptable.

IX. DRESSING/CLOTHES STORAGE

1. Lockers or other suitable facilities must be provided for the storage of employee' personal items (coats, purses, shoes, etc.)

X. SALAD BARS/SELF-SERVICE BUFFET

1. Equipment must be designed to maintain potentially hazardous food at required temperatures.
2. Protected by properly designed and located sneeze shields.
3. Adequate dispensing utensils (spoons, tongs, etc.) for customers use must be provided to prevent contamination of food by hands.
4. Signage requiring use of a clean plate for every visit to the food line.