

FOOD SERVICE PRIMARY REQUIREMENTS

This list is not comprehensive and does not guarantee your facility will be opened. This list merely highlights the most common requirements for opening a food service facility.

PLUMBING

1. **A hand sink must be provided in each of the food/drink preparation and/or dispensing areas.**
Provide the following at all hand wash sites:
 - Soap and paper towels
 - Hot (at least 100°F) and cold running water.
 - A 6 inch barrier may be required (depending on location of sink) to prevent splashing and cross contamination.
2. **There shall be no direct connection between the sewerage system and any drains originating from equipment or food prep sinks.** This includes dishwashers, dish wash sinks, food prep sinks, ice machine drain lines, soda machine drain lines, and espresso machine drain lines.
3. A 3-compartment sink **or** dishwasher is required for dishwashing:
 - Three-compartment sinks must be large enough to wash your largest utensil.
 - Dishwashers must be **commercial** with thermometers accurate to $\pm 3^{\circ}\text{F}$.
 - Two drain boards are required. One drain board must be designated for soiled utensils and the other for clean utensils.
 - Ample air drying facilities must be provided.
 - Test strips must be provided.
4. A food prep sink is required for washing of food. It needs to have a self-draining 18" side drain board. Prep-sinks cannot be used for hand washing or mop washing.
5. At least one utility sink, for the cleaning of mops and for the disposal of mop water or similar liquid waste, is required. *The use of utensil washing or equipment washing sinks or food preparation sinks for this purpose is prohibited.* Space for the mop to hang in between uses must be provided.
6. The hot water heater must be of sufficient capacity to meet the peak hot water demands of your facility. If hot water availability is found to be problematic, additional hot water generating equipment will be required.
7. Plumbing shall be sized, installed and maintained according to the Oregon State Plumbing Specialty Code.

RESTROOM

8. Restroom door shall be self-closing and there must be at least one covered waste receptacle in the women's restroom. Please consult the county building department on the ration of toilets, urinals and hand sinks for your planned occupancy.

FOOD

9. Provide metal stem probe thermometers that read 0 degrees-220 degrees.
10. Food handler cards for all employees shall be obtained within 30 days after beginning work.

11. The placement of the equipment is approved as long as there is no splashing or cross-contamination of one sink with another and to where the aisle will not be obstructed. Three feet of aisle spacing is customary, see building codes for more information.
12. Refrigerators shall be **commercial** and be equipped with an alcohol stem thermometer, located in front, by the door. They must hold food at 41 degrees or below.
13. Storage space for food, non-food items, chemicals, and all restaurant related items shall be stored to prevent cross-contamination. Storage of food items should be a minimum of 6" off the floor. Unfinished wood for shelves is unacceptable.
14. Straws furnished to customer must have the original individual wrapper intact or be from an approved dispenser.

STRUCTURAL/PHYSICAL

15. Openings to the outside shall be protected against the entrance of rodents and insects.
 - Screening for doors and windows shall be less than 16 mesh to the inch.
 - All openings to the outside shall be tight- fitting and free of breaks.
 - Doors to the outside shall be self closing.
16. Base covering at least four inches in height will be needed on all wall/floor junctures where wet mopping will be conducted.
17. Carpeting is prohibited in food preparation areas.
18. The walls, wall coverings, floors, and floor coverings, of food preparation areas, equipment-washing and utensil-washing areas, toilet rooms and vestibules shall be, smooth, non-absorbent, and easily cleanable. FRP board or stainless steel is needed behind those walls having water splashing. Floors shall be constructed of smooth durable material such as sealed concrete, ceramic tile, durable grades of linoleum or plastic.
19. Lights located over or within food storage, food preparation, and food display facilities and facilities where utensils and equipment are cleaned and stored shall be shielded, coated or otherwise shatter resistant. Adequate illumination should be provided throughout the facility including refrigerators and storage areas.

WASTES

20. Grease shall be disposed of in accordance with the local sewer authority. Where a grease trap is installed, a maintenance schedule must be developed to prevent overload.
21. Garbage and refuse shall be kept in durable, easily cleanable, insect-proof and rodent-proof containers that do not leak and do not absorb liquids. Containers shall be kept covered when not in actual use. Containers shall be cleaned at a frequency to prevent insect and rodent attraction. Containers should be located on hard, non-absorbent surface such as cement or asphalt.