

Cleveland County Health Department

GUIDELINES FOR OPENING A NEW FOODSERVICE ESTABLISHMENT

Submit plans drawn to scale, application, and complete menu to Health Department for approval before beginning any construction or renovation. Contact local building/fire inspector before beginning any construction or renovation.

CONSTRUCTION

- **Water & Sewer:** Sources must be determined and approved before beginning any construction or renovation.
- **Floors:** Floors in all rooms in which food is stored, prepared, handled, or served, or which utensils are washed, shall be of easily cleanable construction. Approved flooring includes, but may not be limited to, terrazzo, quarry tile, commercial vinyl composition tile, and smooth sealed concrete.
- **Walls:** Walls of kitchens and other rooms used for the preparation of food and the washing of utensils shall be smooth, washable and clean. Acceptable materials include glazed tile, fiberglass reinforced panels, stainless steel. Other surfaces, such as concrete blocks, may be approved if filled and properly painted so as to provide a smooth surface.
- **Ceilings:** Ceilings in kitchens and other rooms used for the preparation of food or the washing of utensils shall be washable. Acceptable materials include, but are not limited to vinyl faced acoustical tile, fiberglass reinforced panels, and smoothly finished wall board that is painted with gloss paint.
- **Lighting:** At least 50 foot candles of light must be provided on food preparation work levels and at utensil washing work levels. At least 10 foot candles of light at 30 inches above the floor must be provided in storage rooms and walk-in units, such as coolers and freezers. All light bulbs in food preparation, storage, and display areas must be shatter-proof or shielded.
- **Storage:** Adequate storage space must be provided for dry storage in order to maintain all items 12 inches above the floor. Portable storage racks such as shelving on wheels or dunnage racks may be used to be exempt from the 12 inch rule.
- **Bathrooms & Lavatories:** In a facility where indoor or outdoor seating is provided, convenient toilet and handwashing facilities must be provided to the customers and the employees. All bathrooms must have self-closing doors except at stadiums or facilities in which toilet rooms open to the interior of a building with self-closing exterior doors. Floors and walls must be constructed of washable, non-absorbent materials. Where no seating is provided for customers, only toilet and handwashing facilities are required for employees. Handwashing facilities will be required for customers, regardless of seating, if the customer serves himself. A handwashing sink for employees is required in the kitchen area, in addition to any lavatories that may be provided in the bathrooms. This sink must be separate from dishwashing, food preparation sinks or pot sinks. All lavatories must have hot and cold running water through a mixing faucet.
- **Garbage can/ mop wash:** Indoor or outdoor facilities must be provided for washing and storing all garbage cans and mops. Cleaning facilities shall include combination faucet, hot and cold water, threaded nozzle, and curbed impervious pad sloped to drain into the sewer system or other approved facilities. This could consist of an approved utility sink. Facilities must include backflow protection. When dumpsters are to be used for containing

garbage, facilities shall be provided for the cleaning of such systems. As an alternative, a contract for off-site cleaning shall be made available to the Health Department upon request. All garbage cans outside must be waterproof and provided with tight-fitting lids.

- **Hot water:** Hot and cold running water under pressure must be provided. The capacity of the water heater is determined by food service and cleaning needs, number of sinks, and capacity of dishmachines. Hot water must be provided at 130 F minimum when chemicals are used for sanitizing. Hot water must be provided at 140 F minimum when hot water is used for sanitizing.

EQUIPMENT

- **Equipment requirements:** All restaurant equipment must be commercial equipment and meet ANSI sanitation standards. (example: NSF approved) Toasters, microwaves, and mixers are exempt from this requirement. Beverage dispensers cannot be activated by the lip of the cup if refills are to be given. Thermometers must be provided for all refrigeration units. A product thermometer must also be provided.
- **Dishwashing facilities:** Hand dishwashing facilities must consist of an approved 3-compartment sink with splashback protection and two drainboards that are integral and continuous with the sink. The sink must have coved corners and no welded seams. This is the minimum requirement when using multi-use eating and drinking utensils. If all eating and drinking utensils are disposable, then a 2-compartment sink with the same requirements as above will be acceptable. A 3-compartment sink is recommended in every case where space permits because it facilitates the 3 step- wash, rinse, sanitize requirements. If a dishmachine is provided, then a 2-compartment sink is acceptable. However, if the dishmachine ever fails, then the facility would have to use disposable eating and drinking utensils until it is repaired. Dishmachines must be fitted with drainboards on each side, and include a countersunk sink for pre-washing utensils in the dirty dish lane. Thermometers indicating wash and rinse temperatures must be provided on all machines. A sanitizing test kit will also be required.
- **Food Preparation sinks:** A minimum of a 1-compartment vegetable sink is required where raw vegetables are washed on the premises. This is not required if vegetables are purchased pre-washed and packaged. There may be other separate food preparation sinks required if raw poultry is washed or thawed or if fish is washed, scaled, eviscerated or thawed.

All Rules Governing the Sanitation of Food Service Establishments must be met, in addition to any requirements listed above. The above guidelines may not cover every scenario. There may be other requirements based on menu and operation.

- **All current building code requirements must be met, regardless of Health Dept. requirements.**
- **Hood system and ventilation requirements are determined by N.C. Building Code.**
- **All plumbing and construction must meet N.C. Building Code.**

Cleveland County Health Department	704-484-5130
Cleveland County Building Inspections	704-484-4997
Kings Mountain Building Inspections	704-734-4599
Shelby Building Inspections	704-484-6805

NC Rules .2600 for Food Service can be obtained at <http://www.deh.enr.state.nc.us/ehs/rules.htm>