

GUIDELINES FOR OPENING A NEW FOOD SERVICE ESTABLISHMENT

*Submit plans drawn to scale, application, specification sheets, and proposed menu to the Health Department for review and approval before beginning any construction or renovation. Contact local building /fire inspector before beginning any construction or renovation.

CONSTRUCTION

- **Water & Sewer:** Sources shall be determined and approved before beginning any construction or renovation.
- **Hot Water:** The water source and system shall be of sufficient capacity to meet the peak water demands of the food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.
- **Floors, walls and ceilings:** Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth, nonabsorbent and easily cleanable. This includes floor coverings in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas, refuse storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods. Floor and wall junctures shall be properly coved and sealed.
- **Lighting:** The light intensity shall be: At least 10 foot candles at a distance of 30 inches above the floor in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning. At least 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 of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms. At least 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages if the integrity of the packages cannot be affected by broken glass falling onto them and the packages are capable of being cleaned.
- **Storage:** Adequate storage space shall be provided for dry storage, utensil storage & air drying and for food storage. Storage shall be maintained at least 6 inches above the floor with the exception of items that are kept in closed packages stored on dollies, pallets, racks, and skids and in pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.
- **Toilet Rooms:** At least 1 toilet and not fewer than the toilets required by law shall be provided for customers and employees. If authorized by law and urinals are substituted for toilets, the substitution shall be done as specified in law. A toilet room that opens directly into a food establishment shall be completely enclosed and provided with a tight-fitting and self-closing door.
- **Handwashing Sinks:** A handwashing sink with hot and cold water running thru a mixing valve or combination faucet shall be provided and located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas and in, or immediately adjacent to toilet rooms. Water shall reach at least 100F for handwashing sinks.
- **Service Sink:** At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. Backflow prevention at the service sink should be installed according to law. Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.
- **Receptacles:** Receptacles shall be provided of sufficient number and capacity to handle all refuse, recyclables and returnables. Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent. Plastic bags may be used to line receptacles for storage inside the food establishment, or within closed outside receptacles. Inside receptacles shall be located at each lavatory or group of adjacent lavatories if disposable towels are used to dry hands. Toilet room(s) used by females shall be provided with a covered

receptacle for sanitary napkins. Outside receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue shall be designed and constructed to have tight-fitting lids, doors, or covers. Dumpsters shall be provided with a pad that is constructed of a nonabsorbent, smooth and durable material (such as an asphalt or concrete) and sloped to drain. Dumpster drain plugs shall be in place. Suitable cleaning implements and supplies such as high pressure pumps, hot water, steam, and detergent shall be provided as necessary for effective cleaning of receptacles and waste handling units for refuse, recyclables, and returnables or if approved, off-premises-based cleaning services may be used if on-premise cleaning implements and supplies are not provided.

- **Outer Openings:** Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Exterior doors used as exits need not be self-closing if they are solid and tight-fitting; designated for use only when an emergency exists by the fire protection authority that has jurisdiction over the food establishment and limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use. If the windows or doors of a food establishment are kept open for ventilation or other purposes the openings shall be protected against the entry of insects and rodents by 16 mesh to 1 inch screens; properly designed and installed air curtains to control flying insects; or other effective means.

EQUIPMENT

- **Equipment requirements:** Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. If the equipment is not certified or classified for sanitation, the equipment shall meet Parts 4-1 and 4-2 of the 2012 NC Food Code. Nonabsorbent wooden shelves that are in good repair may be used in dry storage areas. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide and/or maintain proper food temperatures. Equipment for hot and cold holding shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Calibrated food temperature measuring devices including at least one small diameter probed food thermometer shall be provided and readily accessible for checking food temperatures.
- **Warewashing Facilities:** At least one ANSI certified 3 compartment utensil sink of sufficient size is required for washing, rinsing and sanitizing of utensils. Two integral drainboards continuous with the sink are highly recommended. Otherwise sufficient space/shelving shall be provided to handling soiled and cleaned utensils and for air drying. Wash water temperature for manual washing shall be at least 110F or a temperature specified on the cleaning agent manufacturer's label instructions. A test kit or other device shall be provided to checking the concentration of the sanitizing solution. Mechanical warewashing equipment shall be installed, used and maintained according to the manufacturer's instructions and in accordance with the 2012 NC Food Code. It is recommended that food establishments with more than 50 seats using multi-use utensils have at least one mechanical warewashing machine in conjunction with the 3 compartment utensil sink.
- **Food Preparation Sinks:** A least one preparation sink will be needed if washing produce at the food establishment. Other food preparation sinks may be needed if raw animal foods are being washed, thawed and prepared.

***ALL RULES GOVERNING THE SANITATION OF FOOD ESTABLISHMENTS SHALL 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 shall be met, regardless of Health Dept. requirements.
- Hood system and ventilation requirements are determined by N.C. Building Code.
- All plumbing and construction shall meet N.C. Building Code.

Cleveland County Health Department	980-484-5130
Cleveland County Building Inspections	980-484-4997
Kings Mountain Building Inspections	704-734-4599
Shelby Building Inspection	704-484-6805