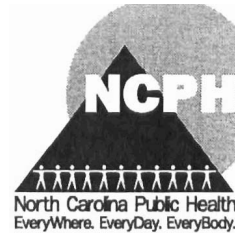


Forsyth County Department of Public Health

Marlon B. Hunter, BSEH, MAOM
Public Health Director

Robert E. Whitwam
Environmental Health Director



TO: NEW FOOD SERVICE OPERATORS

FROM: FORSYTH COUNTY DIVISION OF ENVIRONMENTAL HEALTH

This office has been notified of your intent to operate a new foodservice facility in Forsyth County. Please be advised that *North Carolina General Statute's 130A-248(b)* states that "No facility shall commence or continue operation that does not have a permit issued by the Department. The permit shall be issued to the owner or operator of the facility and shall not be transferable. A permit shall be issued only when the facility satisfies all of the requirements of the rules..."

To insure that modern standards of sanitation *are included in new and remodeled* foodhandling establishments, the Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments 15A NCAC 18A . 2607 requires that "**Plans, drawn to scale, and specifications, for new food service establishments shall be submitted for review and approval to the local health agency prior to initiating construction...**"

You will need to submit to this office a set of floor plans, drawn to scale (1/4" = 1' minimum) along with a floor, wall and ceiling finish schedule, an equipment schedule that identifies each piece of equipment by common name, manufacturer's name and model number, a plumbing diagram, and a proposed menu as soon as possible. You will need to allow at least three weeks from the time of submittal for your plan to be reviewed. Any construction that has been initiated should be stopped until the final plan approval has been issued. Any construction that has been done, which does not meet the rules will have to be redone in an approved manner before an operations permit will be issued.

If you have any questions regarding this matter, or if this office can be of assistance to you in any way, please feel free to call at 703-3134 or email at wardrn@forsyth.cc.

Sincerely,

Nathan Ward, REHS
Environmental Health Program Specialist

CONSTRUCTION GUIDELINES

The following comments are minimum basic considerations for new and remodeled, medium sized foodservice facilities. Other standards can apply.

1. WATER AND SEWER SERVICE

Any facility that intends to utilize a private well or a private sewage disposal system must be approved separately by the Well and/or Septic Tank Section of this office. *North Carolina General Statutes* requires that prior to obtaining a building permit or initiating construction, an Improvements Permit must be issued by the Forsyth County Health Department for such wells and septic tank system installations or modifications.

Water Supply When a private water supply is used, the well must meet current Well Construction Standards, Public Water Supply Standards, Division of Environmental Health Standards, and Forsyth County Well Standards.

Sewage Disposal All wastes defined as sewage must be disposed of in a municipal sewerage system or in an onsite sewage collection, treatment and disposal system meeting the rules governing such systems, 15A NCAC 18A .1900.

2. MENU

A menu or list of foods and drinks to be served in your restaurant must be submitted with the floor plans and the other information required herein. This menu does not have to be the exact menu to be used to open. The menu should include all basic types of foods to be served. You should provide a separate list of any foods that will come to the site fully prepared and ready to be cooked or be consumed. Examples of this would be:(a) Chicken products that are washed, trimmed, frozen, pre-breaded and ready to be cooked; (b) produce that has been pre-washed, cut, sliced and ready to be used; (c) bakery products that are ready to be thawed and cooked, reheated and/or consumed. If the drinks are to be serve in bottles or some other way that requires no preparation or handling, please note this fact also.

3. KITCHEN LAYOUT

- A. The kitchen design should be such that delivery of goods to the kitchen and the return of soiled utensils from the dining room do not interfere with food preparation operations. The location of storage areas near delivery entrances and the location of dishwashing facilities near the doorways returning to the kitchen from dining areas should be considered.
- B. Work aisles should be at least 36 inches wide. Traffic aisles should be at least 48" wide.

4. EQUIPMENT (General)

Every item of foodservice equipment must meet or equal the applicable *National Sanitation Foundation (NSF)* ANSI/NSF standards concerning the construction of the equipment. Any equipment that is not NSF listed must be accompanied by documentation from the manufacturer that certifies that the equipment is built in compliance with NSF standards. Food contact surfaces such as salad bar tops, work tables, cutting boards or similar equipment must be constructed so as to be smooth, easily cleanable and corrosion resistant. Only non-toxic materials are acceptable such as stainless steel, phenolic resin or marble. Only wood, such as "rock" maple, meeting the *NSF standard*, is acceptable for chopping boards or bakers tables.

Equipment Installation All food service equipment must be installed in accordance with or equal to the standards and procedures as set forth by *NSF*. These procedures are illustrated in the publication **INSTALLATION MANUAL FOR FOODSERVICE EQUIPMENT** developed by *NSF*. Unless the equipment is designed to be sealed to the floor and adjoining surfaces, all items are be mounted on sanitary casters or 6" legs with sanitary feet or approved casters. It is suggested that as many items as possible be mobile to assist in routine cleaning. All equipment should be secured 3" away from adjacent walls or attached and sealed to the wall with an approved silicone or similar caulking material.

5. PLUMBING

Where possible, the plumbing pipes and gas line installations are to be installed within a wall, below the floors, or above the ceiling, so as not to interfere with cleaning. The installation is to be in accordance with all appropriate codes. All openings must be sealed smoothly and be easily cleanable. Sinks are to have hot and cold water piped to each vat through mixing faucets. Waste plumbing for ice machines, dishwashers, vegetable sinks, utensil washing sinks, etc. is to be connected to sewer through an indirect waste connection (air-gap). All plumbing work must comply with current *North Carolina Building Code Standards*. Floor sink receptors are recommended for such indirect drainage. When used, a floor sink receptor should be located towards the front or side of the equipment so as to permit the drains to be inspected and cleaned as necessary.

6. ELECTRICAL

Electrical pipes are to be installed conveniently to the equipment in need and placed within a wall, below floors, or above the ceiling, so as not to interfere with cleaning. The installation is to be done in accordance with all appropriate codes. All openings must be sealed smoothly and be easily cleanable. All work must comply with current *North Carolina Building Code Standards*. All conduit is to be braced, off wall flex cable is to be vinyl, jacketed so as to be cleanable. Exposed electrical boxes are to be smooth/weather proof boxes.

7. VENTILATION

Kitchen ventilation must comply with the *North Carolina Building Code* requirements. Ductwork must not be exposed below finished ceilings or beyond finished walls. Hoods must be sealed to kitchen ceilings and walls to eliminate uncleanable spaces between hoods, ceilings and walls.

8. LIGHT

Adequate lighting is needed over all work areas so that employees will not have to work in their own shadow. Bulbs must be shielded or have a safety coating in food preparation, storage and display areas. At least 50-foot candles of illumination must be provided on all food preparation work surfaces and all utensil washing work surfaces. 10-f/c of lighting is to be provided in the storage rooms and the walk-in refrigerators.

9. TOILETS

Toilet facilities must meet plumbing code requirements for the number of seats to be provided. Toilets for restaurants are required to be conveniently located, readily accessible, and under the control of the management. Toilets must be located so that patrons do not pass through kitchen or storage areas to reach them. Foodstands require an employee restroom only.

10. ROOM FINISHES

General - Floors, walls, and ceilings in all areas where food is prepared, handled, or stored must be finished in a smooth, easily cleanable, non-absorbent and durable fashion. Areas subject to moisture or water discharge onto floors must be provided with floor drains and sloped toward these drains. . Acceptable finishes include, but are not limited to:

Floors: Terrazzo, masonry tile, commercial grade vinyl composition tile, epoxy flooring, or commercial grade sheet goods.

Walls: Fiberglass reinforced polyester (FRP) panels; ceramic tile, or epoxy paint. Please note, when paint is applied to concrete masonry block, walls must be properly prepared to an adequate level of smoothness with block filler or plaster. It has been experienced that contractors who apply block filler to masonry walls tend to accomplish this task by spraying. The application of one or two sprayed coats of block filler, usually does not yield a smooth easily cleanable surface, even after the final coat of paint is applied. Contractors are encouraged to check with and get approval from the health department prior to the application of any paint to a block wall. Extra coats of block filler may be required to achieve a smooth, easily cleanable and nonabsorbent finish in areas where sanitization is of the utmost importance. Coved baseboards are required for the wall/floor joints.

Ceilings -Properly painted drywall, vinyl coated suspended ceiling panels, etc. are acceptable in the foodservice areas.

11. COUNTER AND BAR CONSTRUCTION

Custom fabrication of waitress stations, bars, service counters and similar facilities must be stainless steel or tight plywood construction with plastic laminate on the tops, sides and front or must otherwise be smooth, easily cleanable, sealed and painted. Similar approvable finishes should be submitted for consideration. In the case of bars, the back or "equipment side" of the bar must be finished equal to kitchen wall finishes.

12. CAN WASH

A garbage can washing facility, conveniently located, is required. The minimum acceptable facility will consist of a 3'x3' concrete slab with a 4" curb on the open sides. The facility must be large enough to accommodate the garbage cans used in the facility. The wall(s) adjacent to this area will need to be smooth, easily cleanable and non-absorbent. The area must be supplied with hot and cold water through a threaded mixing device equipped with an approved backflow prevention device. When the can wash is not conveniently located for floor cleaning, an additional janitorial or mop sink may be necessary. When the can wash is located outside, the area will be required to be covered overhead in an approved manner, to keep rain water out of the sewer system.

13. HANDWASHING FACILITIES

A wall hung handwashing lavatory must be conveniently located to each foodhandling, dishwashing or bar area in addition to any lavatories provided in toilets. These handwashing sinks will need to generally be located within 20 feet of the areas in question. Employee handwash lavatory faucets should have wrist blade levers infrared sensors or a wand type lever. Stainless steel or ceramic units are acceptable. Soap and towel dispensers must be provided. A "self service" handsink is required in food stands that allow patrons to prepare their own food, such as at hot dog bars in convenience stores. For hand washing lavatories located within 18 inches of food preparation or ware washing surfaces, a separating splash panel is to be provided.

14. UTENSIL WASHING

An approved three-compartment sink with drainboards on both ends is required for the needed wash, rinse and sanitize steps. Standard sink vats are 18" x 21" and 14" deep. The sink compartments must be large enough to allow for complete immersion of the largest utensils to be used. Drainboards must be 24" long or longer when necessary, for large pot and pan wash operations. A recommended alternative to long drainboards in many cases is hot water sanitizing rather than cold water chemical sanitizing.

15. MANUAL DISHWASHING

Manual dishwashing requires a three-compartment sink. The minimum sink specifications are noted within the utensil washing section above. Separate facilities may be required as necessary, based on each individual facility and its operation.

16. MECHANICAL DISHWASHING

Dishmachines are usually needed for high volume dishwashing needs in a facility with a seating capacity above 60 seats. Adequate pre-wash facilities are required including space for landing soiled dishes. This unit is typically at least 60" long. The soiled dish table must be provided with a scraping sink and hose sprayer for precleaning the dishes. Clean drainboard spaces must be provided for air drying of clean dishes. Space for at least 3 racks of dishes (60"+) is needed for small, low production dishmachines. Dishmachines equipped with booster heaters will require that 140 F hot water be supplied to the booster heater, for proper operation. A hot water recirculation system may be required when the water heater is located over 15' from the dishmachine. Dish machines require indirect drainage as noted earlier.

17. BAR SINKS

At bars where glasses are washed, at least a three compartment bar sink (vat sizes are 12"x 12" and 8" deep with 18" drainboards on each end) is required. All sinks must be of one piece construction with integral drainboards and approved backsplash provided. In addition, a dump sink must be provided for emptying glasses prior to washing. These requirements are in addition to the bar handwashing lavatory that is required. An automatic glasswashing system will need to be set up as described above in section 16.

18. FOOD PREPARATION SINKS

Separate food preparation sinks are required when fresh produce, chicken, fish, meat or other foods are rinsed and prepared on site unless documentation indicates that these sinks are not needed during process of plan review. The construction standards for these sinks must meet National Sanitation Foundation standards. The sink (s) should have at least one compartment with one drainboard that is at least 18" long on at least one end of each sink. A food preparation sink must drain to sewer through an indirect drain. Floordrains/floorsinks must be located conveniently to all equipment requiring indirect drains.

19. STORAGE

DRY STORAGE SPACE

Adequate space for dry storage must be provided. This can be estimated by multiplying 1 1/2 cubic feet x number of seats x number of meals to equal the minimum cubic footage of bulk storage space. NSF listed or equal wire shelving is needed for kitchen storage. All shelving must be mounted at least 12" off the floor or be provided with wheels so as to be easy to move for cleaning. Separate storage spaces for chemicals and personal items must be provided. Dunnage racks may be required for the storage of heavy or bulky items.

REFRIGERATED STORAGE SPACE

Adequate refrigeration (refrigerators and freezers) is required to support the proposed menu and operations. Sizing is based on the proposed menu, seating, number of meals served, and on other considerations such as catering needs. A rule of thumb guide toward proper sizing is to provide a minimum of 1 1/2 cubic feet of refrigerated storage space and 3/4 cubic feet of freezer space per seat per meal (such as breakfast, lunch, and dinner) served. Drainage from iced poultry or seafood must be directed to a floor drain located outside the cooler door by means of an indirect waste. Special drainage tables are often required for these types of food. Condenser drainage must be through indirect waste connections. Refrigerator shelving must be an approved metal type, such as stainless steel or coated wire shelving.

20. HOT WATER

Water heater volume and recovery capacities will be sized based on equipment demands. Specifications for the water heater proposed and for any dishwashers proposed for use must be submitted with the plans for review and sizing. This includes storage capacity and total power input for heater.

21. SNEEZE GUARD

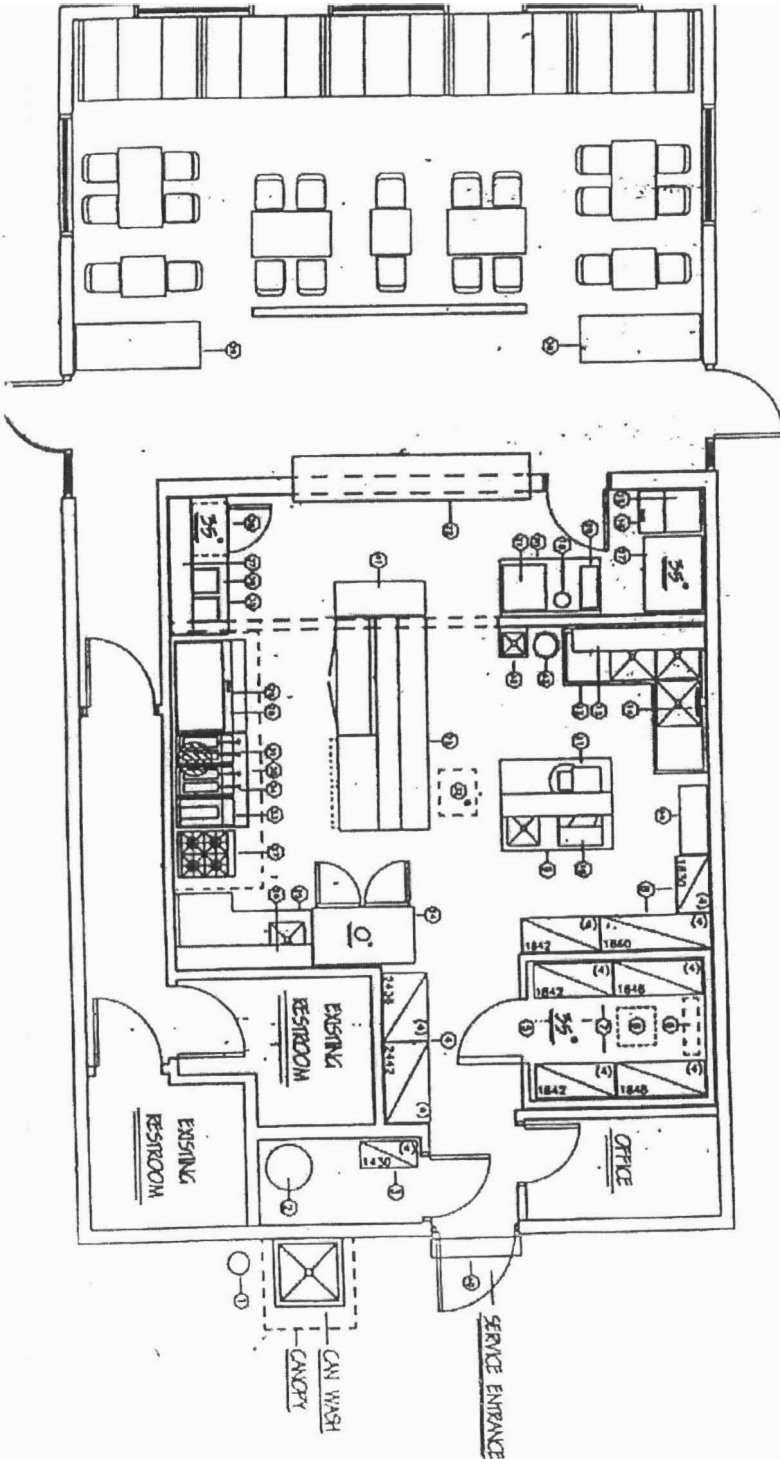
Sneeze guards are required at all cafeteria style or self serve counters. Guards must intercept a potential line of contamination from 4'6" above finished floors where customer stands to front of the food display. It must also intercept a potential line of contamination from 5' to rear of food display. The units must be installed in accordance with NSF standards and installation guidelines for counter guards, so as to intercept the line between the customer's mouth and the displayed food.

22. AIR CURTAINS

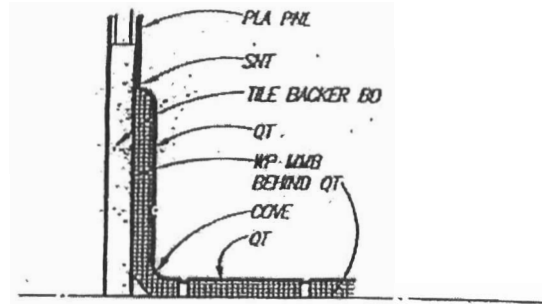
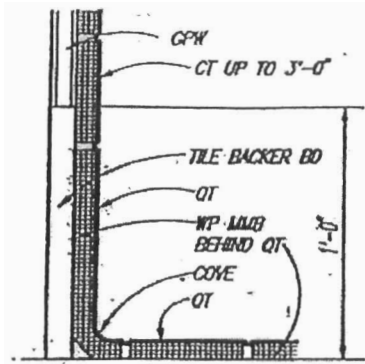
Air curtains are recommended for all doors used during delivery periods. These curtains should be mounted outside and above the door as needed.

THE ILLUSTRATIONS ON THE FOLLOWING PAGES ARE PRESENTED FOR YOUR INFORMATION.
(NOT REPRODUCED TO PROPER SCALE)

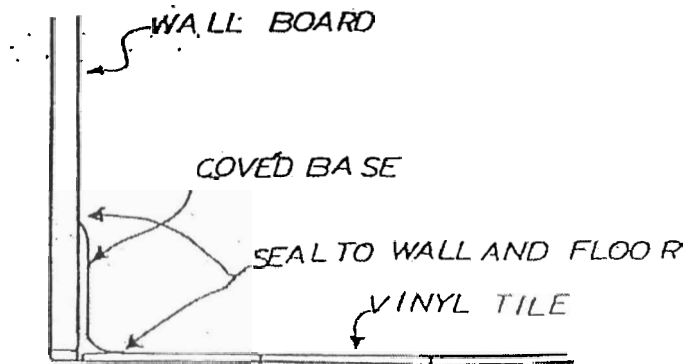
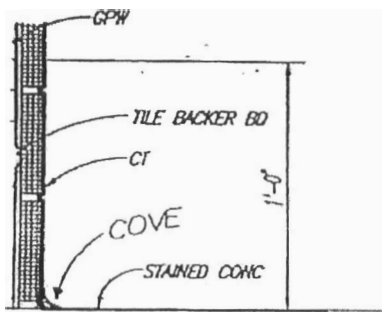
Sample Floor Plan
(NOT REPRODUCED TO PROPER SCALE)



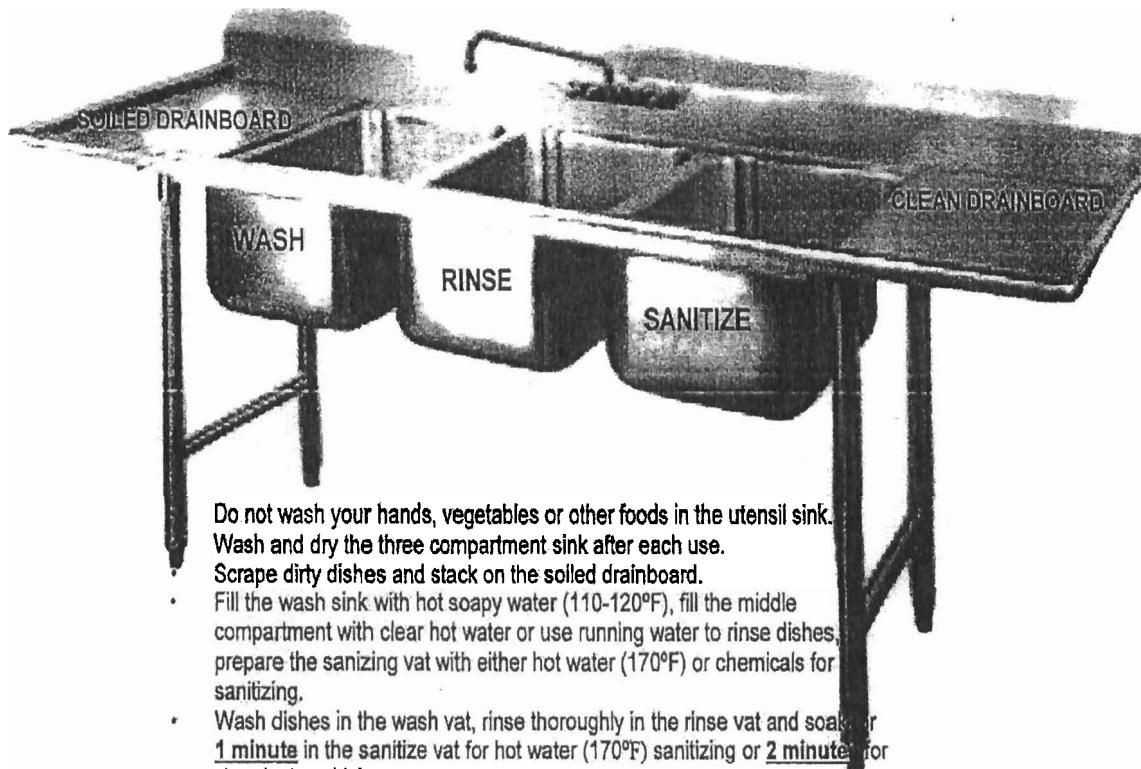
NO	DESCRIPTION	QTY	MODEL	SCHEDULE	MFG
1	CO & TANK	1			BY OTHERS
2	HOT WATER HEATER	1	199,000 BTU		VOYAGER
3	CHEMICAL STORAGE RACK	1	GOLD BOND		L.S.S.
4	STORAGE SHELVING	1LT	ZINC TYPE		L.S.S.
5	WALK-IN COOLER	1	6'-9.5" x 8'-6.5"		KOLPAK
6	COOLER-REF. SYSTEM	1LT			
7	COOLER SHELVING	1LT	GOLD BOND		L.S.S.
8	STORAGE SHELVING	1LT	ZINC TYPE		L.S.S.
9	WORK TABLE W/SINK/SHELF	1	" CUSTOM "		UNIVERSAL
10	SLICER	1			
11	BOWL CHOPPER	1			
12	THREE COMPT. SINK	1	CS-3K24-2D-34		UNIVERSAL
13	WALL SHELF W/ POT RACK	1	WSP-1272		UNIVERSAL
14	SINK HEATER	1	HIC-60		GLEN
15	ICE MAKER	1	KM-630MRE		HOSHIZAKI
16	ICE STORAGE BIN	1	B-300SD		HOSHIZAKI
17	GLASS DOOR MERCHANDISER	1	GDJ-33		TRUE
18	TEA URN	2	TC-3		CURTIS
19	COFFEE MACHINE	1			BY OTHERS
20	BEVERAGE COUNTER	1	30" x 4" x 6"		UNIVERSAL
21	DRINK DISP. W/ICE BIN	1			BY OTHERS
22	ORDER/PICK-UP COUNTER	1	24" x 10'-8"		UNIVERSAL
23	CHEF'S COUNTER	1	" SPECIAL "		RAHDELL
24	TWO SECTION FREEZER	1	T-49F (REMOTE)		TRUE
25	TABLE W/SINK	1	" SPECIAL "		UNIVERSAL
26	S/S WALL SHELF	1	WSD-7212		UNIVERSAL
27	FOUR BURNER RANGE	1	24L		VULCAN
28	GRIDDLE	1	948A		VULCAN
29	GRIDDLE STAND W/CUT.BOARD	1	E33048S/ESC9548		UNIVERSAL
30	EXHAUST HOOD	1	11'-2" x 4'-0"		CAPTIVE-AIR
31	EXHAUST FAN W/CURB	1			PEHN
32	SUPPLY FAN W/CURB	1			CAPTIVE-AIR
33	DUMP STATION W/HEAT LAMP	1			
34	FRYERS W/PLATE SHELF	2	14		PITCO
35	TABLE W/CUT OUTS	1	30" x 6'-0"		UNIVERSAL
36	DROP-IN FOOD WARMERS	2	BU-800-UL		APW
37	S/S WALL SHELF	1	WSD-7212		UNIVERSAL
38	UNDER COUNTER REF.	1	TUC-27		TRUE
39	TRASH UNIT(S)	2			EXISTING
40	FLY FAN	1	+BCH		MARS
41	S/S TABLE	1	18" x 4'-0"		UNIVERSAL
42	HAND SINK	1	CHS-1		UNIVERSAL
43	TRASH CAN	1	32 GAL		RUBBERMAID
44	BAG-N-BOX	1			BY OTHERS



Tile and Baseboard Installation



COVE CORNERED SINKS



Do not wash your hands, vegetables or other foods in the utensil sink.

Wash and dry the three compartment sink after each use.

Scrape dirty dishes and stack on the soiled drainboard.

- Fill the wash sink with hot soapy water (110-120°F), fill the middle compartment with clear hot water or use running water to rinse dishes, prepare the sanitizing vat with either hot water (170°F) or chemicals for sanitizing.
- Wash dishes in the wash vat, rinse thoroughly in the rinse vat and soak for 1 minute in the sanitize vat for hot water (170°F) sanitizing or 2 minutes for chemical sanitizing.

Chemical Sanitizers

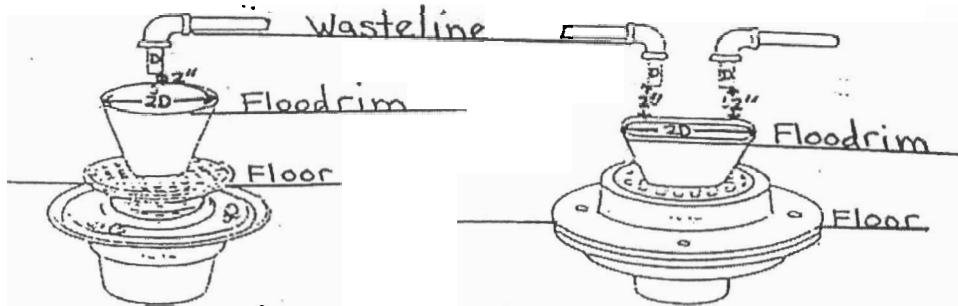
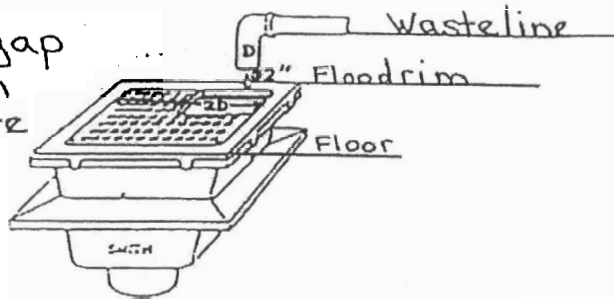
Chlorine: 50 ppm

Quaternary Ammonia: 200 ppm at 80°F

Iodine: 12.5 – 25 ppm

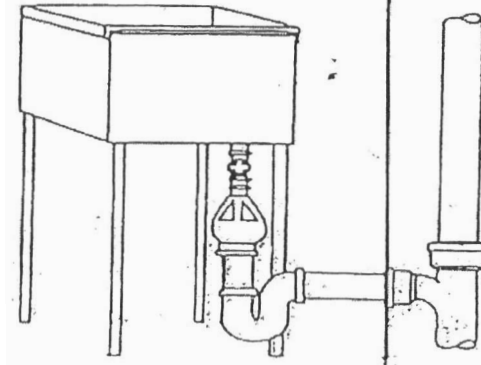
Indirect Waste Drains

Two inch air gap maintained from floodrim to waste line. Diameter of receiving drain must be twice the diameter of the wasteline.



must meet all applicable plumbing code requirements

Fixed Air Gap



PROTECTING DRILLED WELLS

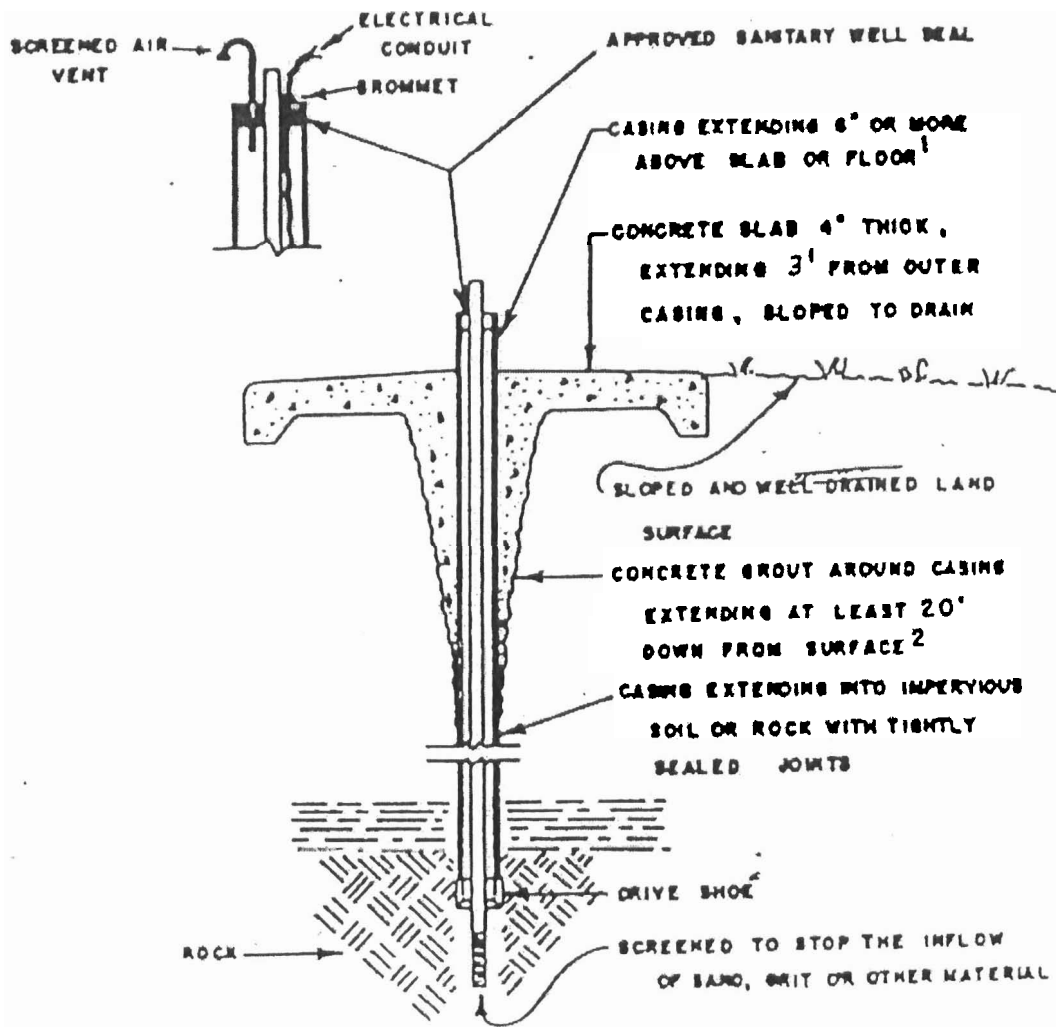
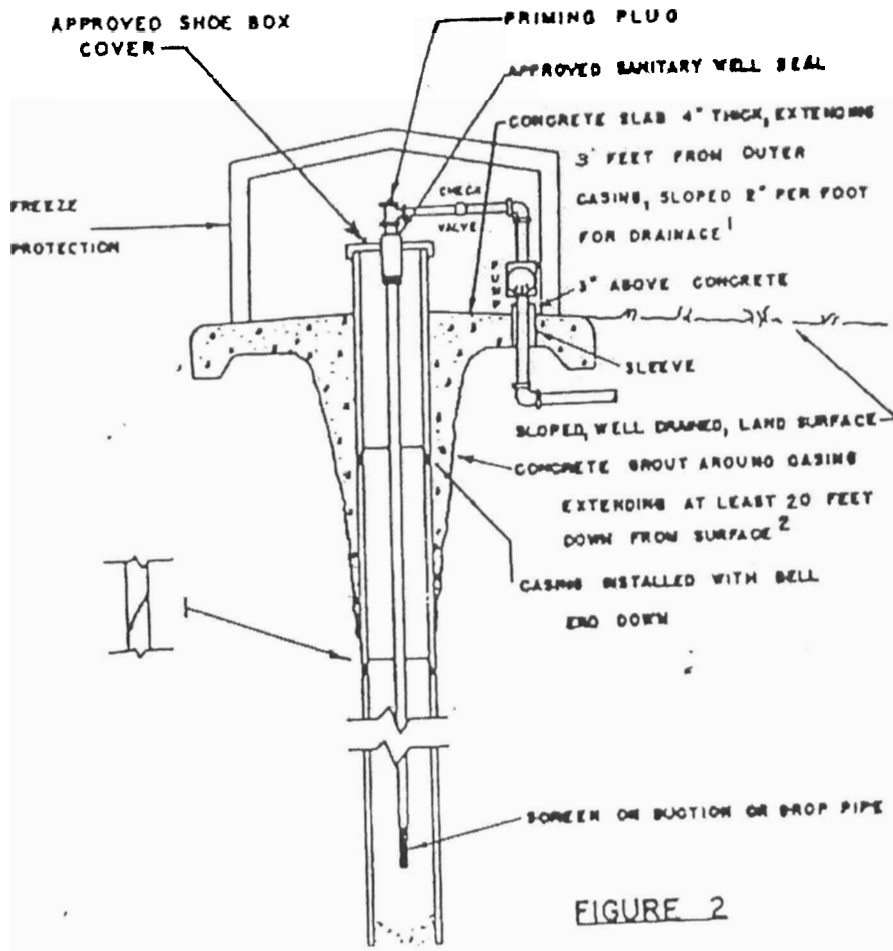
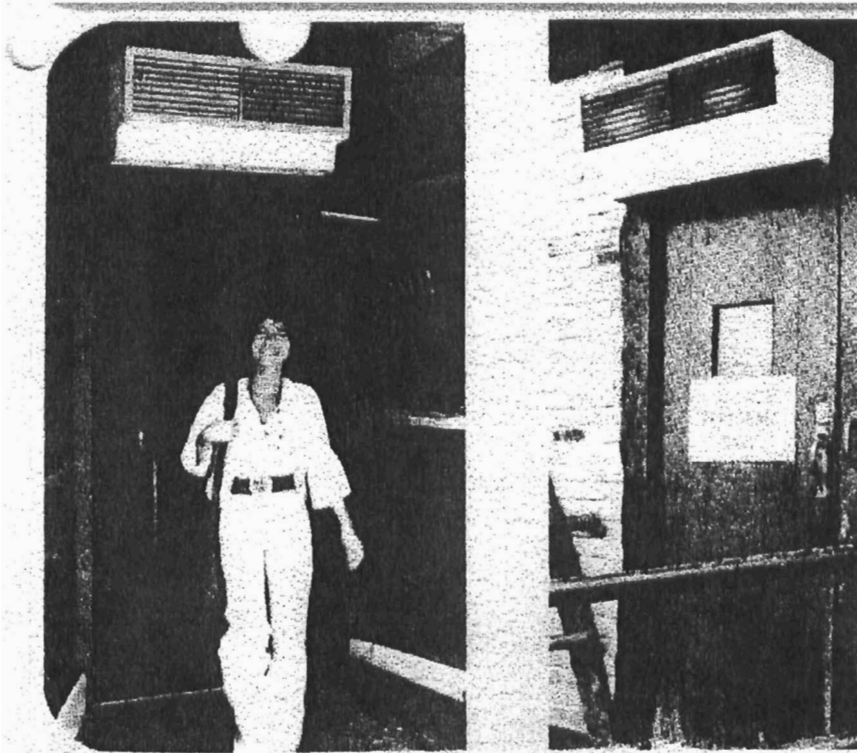


FIGURE 1

PROTECTING BORED WELLS

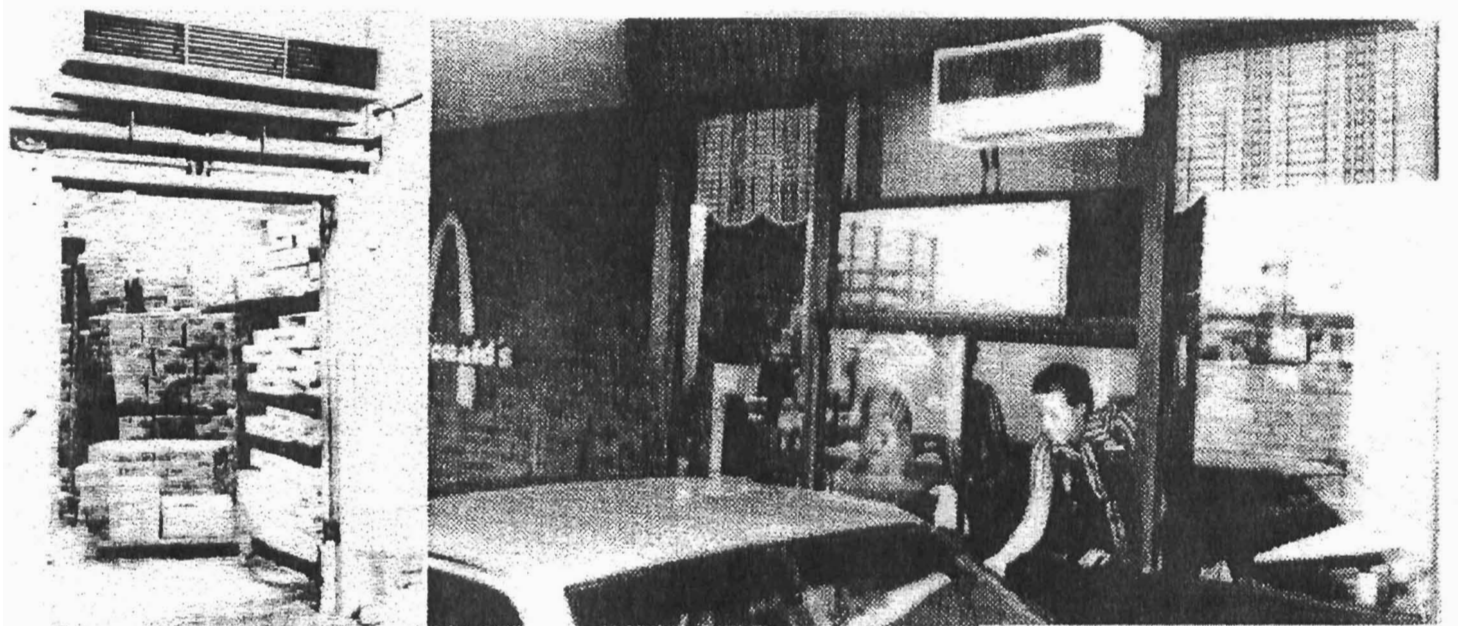


AIR DOORS



ENTRANCE DOOR (C MODELS)

RECEIVING DOOR (CH MODELS)



COLD STORAGE DOOR (CH MODELS)

Mars Air Doors may be mounted with equal efficiency on inside or outside of window opening. Inside installation recommended for heated units. www.galasource.com

FIBERGLASS REINFORCED PANELS (FRP)

Wall areas adjoining water supplied equipment (utility sinks, hand sinks, dishwashers, mop sinks, garbage can washing basins and etc.) should be constructed of fiberglass reinforced paneling (FRP). FRP must adjoin all side and/or rear wall areas, span vertically from floor to ceiling and extend horizontally 12" beyond this equipment. This material is necessary to provide an impact and moisture-resistant surface that is easily cleaned. FRP is needed in areas subject to wall abuse especially around pot washing sinks, etc.

FRP is highly recommended as a wall and ceiling finish in all kitchen, storage and toilet areas. FRP will provide a finish that is low in maintenance costs because it never requires painting.

Glassboard

FRP panel is an easy to clean wall and ceiling finish that withstands impact and abrasion. Made of fiberglass reinforced plastic, it is used in food/meat processing plants and other buildings requiring minimal maintenance and strict sanitation controls.

BENEFITS:

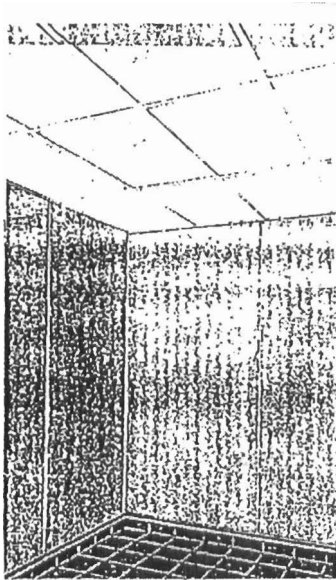
Tough - The panel is highly resistant to impact, and the embossed surface resist scratches and abrasion.

Easy to Clean - The impervious surface allows dirt and grease to be cleaned off quickly and easily. FRP is extremely resistant to most stains and chemicals.

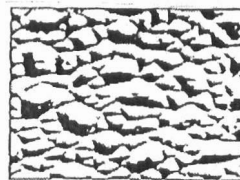
Government Accepted - Glassboard FRP paneling is accepted by the USDA for use in federally inspected meat plants.

Moisture Resistant - The total panel is moisture resistant, not just the surface. This impervious material does not support mold or mildew, and it will not rust or corrode.

Easy to Install- Glassboard paneling cuts and drills easily with modern carbide-tipped equipment.



INSTALLATION



(FRP)

CAULKING/SEALING

PURPOSE

Proper sealing of equipment, fixtures, crevices, and areas between closely adjoining items is necessary to eliminate vermin harborage areas, to prevent corrosion of equipment due to the entrance of moisture, and to facilitate cleaning throughout the facility.

METHODS

Equipment designed to be attached to a floor, wall and/or ceiling (such as water supplied equipment backsplashes, hood enclosure systems, floor mounted equipment, etc.) must be installed in such a manner that crevices or gaps in excess of 1/32" are not created where the equipment and structural materials meet. All small crevices that remain, must be sealed effectively with an approved caulking compound to provide a smooth, sanitary installation.

Caulking is also required to seal areas around utility connections, counters, floor to wall cove junctures and must be used to close holes or cracks in wall areas.

Water supplied equipment backsplashes that do not effectively adjoin the wall (by 1/32") shall be installed a minimum of 3 inches from the rear wall.

Floor mounted equipment that does not effectively adjoin the floor area shall be mounted on sanitary legs that provide a minimum vertical clearance of 6" between the bottom of the equipment and the floor.

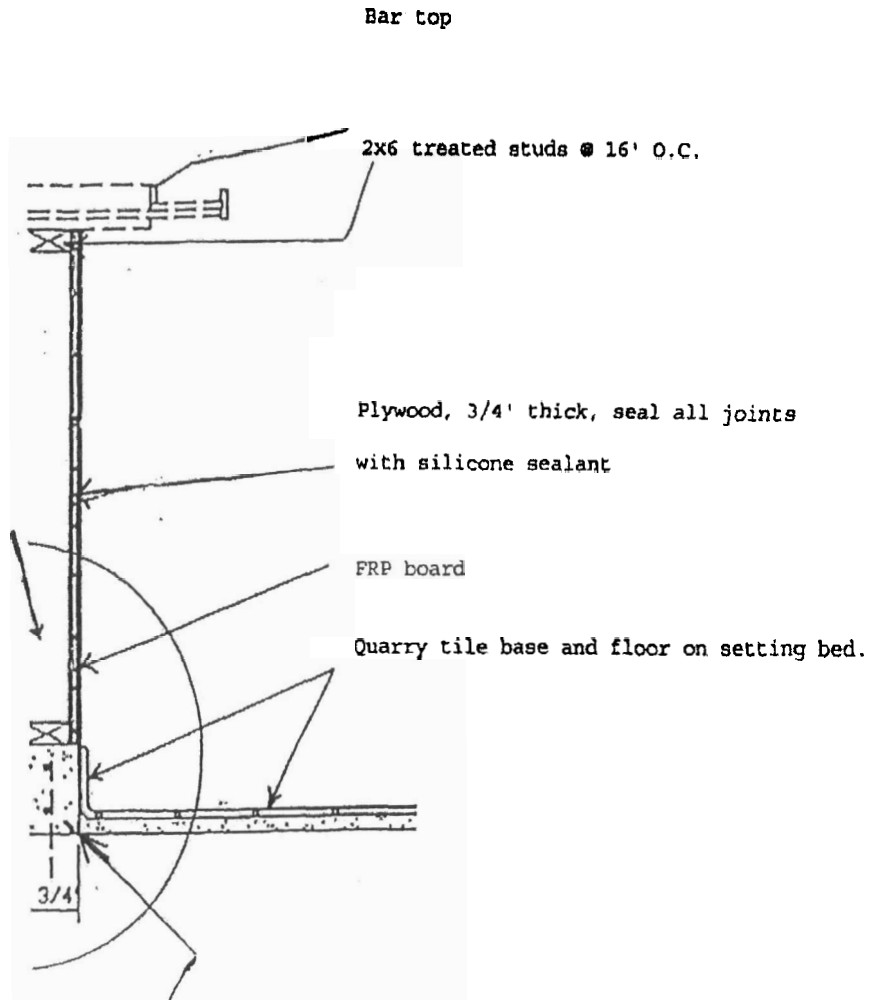
Where required to prevent the shifting of equipment and breaking of the caulked seal, equipment shall be securely and effectively attached to adjoining surfaces with low-profile fasteners.

MATERIALS

Sealing compounds should be sufficiently pliable for ease of application, yet be adequately firm, after installation, so as not to be gummy or sticky. Clear, 100% silicone caulking is recommended. Excess sealant must be removed from the joint so that a smooth field radius results, while maintaining an effective seal to the adjoining area. Caulking food contact surfaces must be done with materials specifically approved by the FDA for this purpose. This will be stated on the caulking tube information.

BAR PARTITION

All plumbing and electrical pipes kept within the space

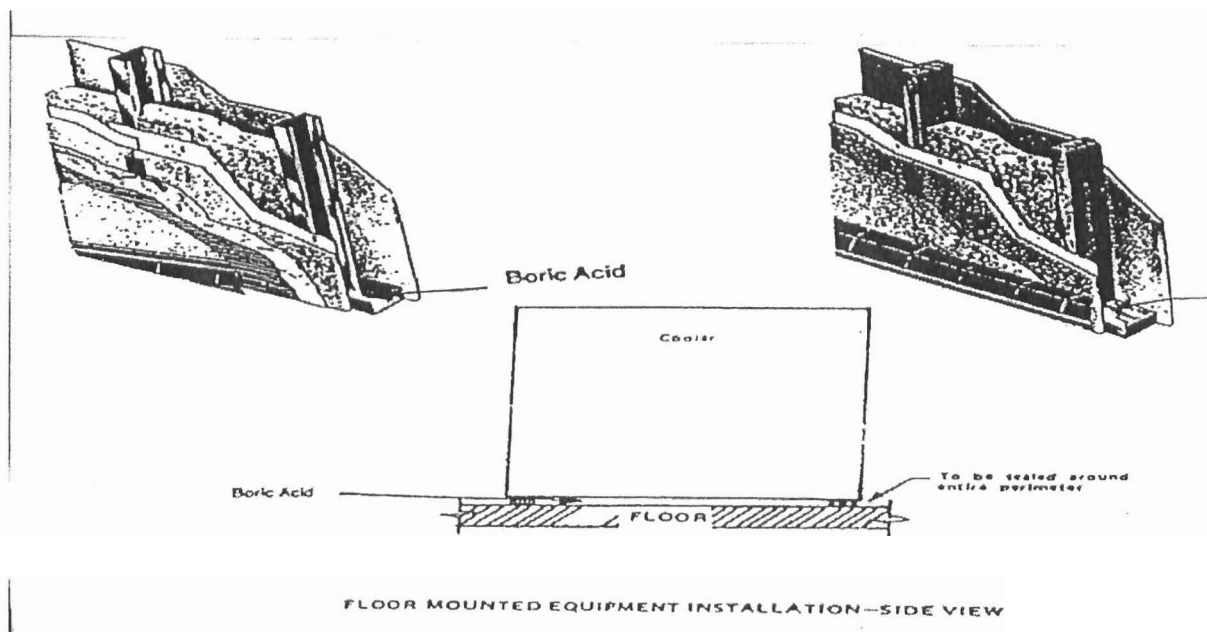


SUGGESTED VERMIN CONTROL METHODS

Horizontal spaces, which will be rendered inaccessible after construction or equipment installation (such as wall cavities and areas underneath walk-in coolers or counters) should be treated with powdered boric acid to help prevent the possibility of roach infestations. The recommended application rate is 4 oz. per square foot; however, more or less material may be required depending on the manufacturer's instructions.

When used as directed, boric acid powder is considered safe and non-toxic. Boric acid is a common ingredient in Borax cleanser and does not poison roaches but results in abrasion of the insects' hard shells causing them to dry out when the insects crawl through the powder. Boric acid is available at most pharmacies and hardware stores.

While relatively safe when compared to many industrial insecticides, the installation of powdered boric acid should be performed by qualified personnel using proper equipment and methods. Care should be exercised when remodeling areas that have been treated with powdered boric acid to prevent the inhalation of the material or contact with mucous membranes or damaged skin which can result in burns to these tissues. Persons using commercial products must follow all application and safety guidelines.



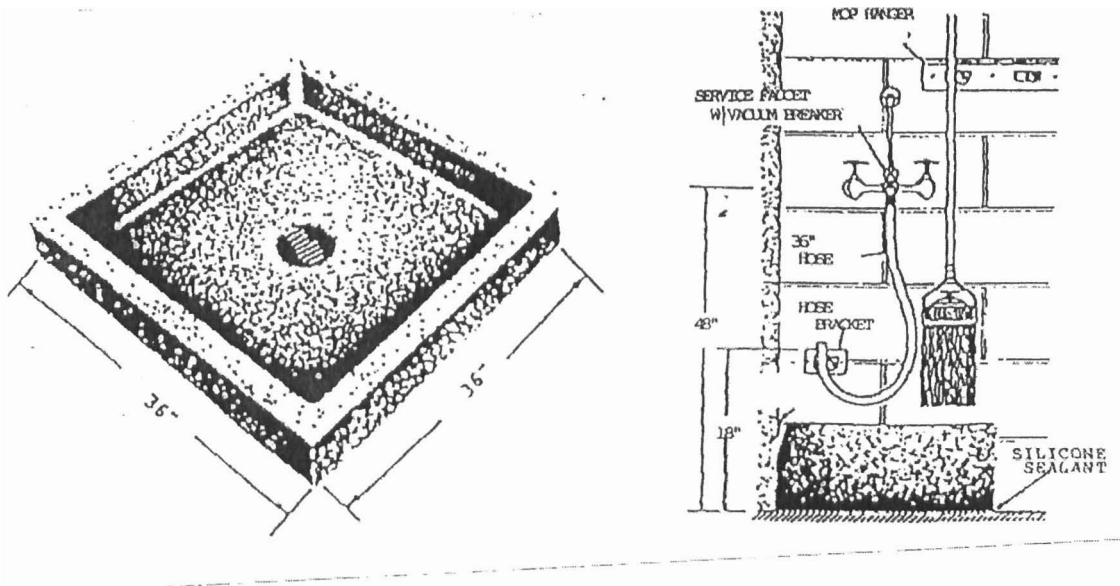
CAN WASH / MOP SINK

PURPOSE

Proper cleaning and storage of garbage cans and floor cleaning equipment is necessary to minimize odors, prevent harborage of insects and rodents and to prevent cross-contamination of food, equipment and utensils.

CONSTRUCTION REQUIREMENTS

A floor mounted can wash must be provided in each facility. The can wash must be a minimum of three feet by three feet with a four inch splash lip. It must be constructed of terrazzo or equal, be of smooth, rounded corner construction, be supplied with hot and cold water through a mixing faucet, be sloped to a centrally located floor drain and discharge waste water to the sanitary sewer system. Adjoining wall areas must be effectively waterproofed with quarry tile or fiberglass reinforced paneling etc. to a vertical height of five feet. The can wash must be properly located and a minimum of 3 feet from other fixtures and equipment to minimize cross splash. If the 3-foot horizontal separation can not be maintained, a wall must be constructed to a height of five feet to separate the equipment. The can wash must be located in a well ventilated and well lighted area. The water supply must also be protected by an approved backflow prevention device or vacuum breaker.



FOOD SHIELDS

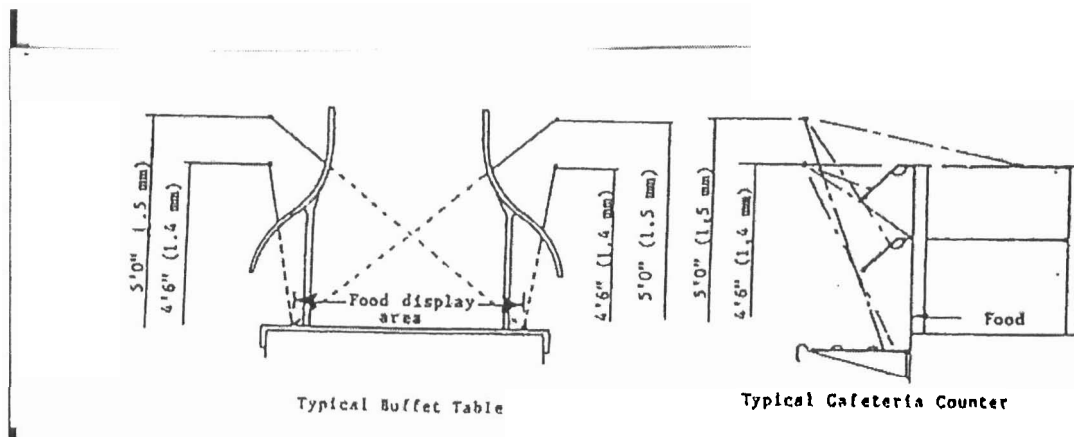
COUNTER GUARDS

Displays of unpackaged foods shall be effectively shielded to intercept the direct line between the average customer's mouth and displayed food.

Guards shall be mounted to intercept a direct line between the customer's mouth and food display areas at the customer "use" position. The vertical distance from the average customer's mouth to the floor shall be considered 4 feet 6 inches (1371.6 mm) to 5 feet (1524.0 mm). Special consideration must be given to the average customer's height in education institutions and other special installations.

Guards shall be fabricated of easy-to-clean, sanitary materials.

Edges of glass or other hazardous materials shall be trimmed with a smooth protective member and have a safety edge of parent material.



END PANELS ARE REQUIRED AT THE OPEN
ENDS OF FOOD SHIELDS OVER SALAD
BARS AND BUFFET TABLES WHERE OPEN
FOOD IS EXPOSED TO POSSIBLE CONTAMINATION

GENERAL

Materials shall withstand normal wear, penetration of vermin, corrosive action of foods, beverages, cleaning compounds, and other elements in the use environment. Materials shall not impart an odor, color, taste, or toxic material to the food.

SPLASH CONTACT SURFACES

Splash contact surfaces shall be smooth, easily cleanable, and corrosion resistant, or rendered corrosion resistant with a material which is non-cracking and non-chipping. Paint shall not be used.

HAND WASHING LAVATORIES

.0467 LAVATORY FACILITIES

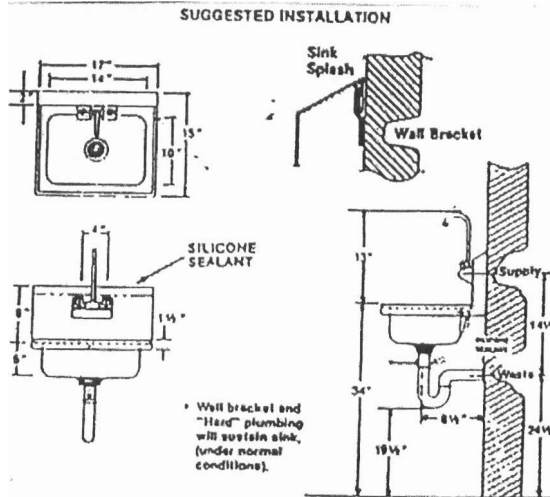
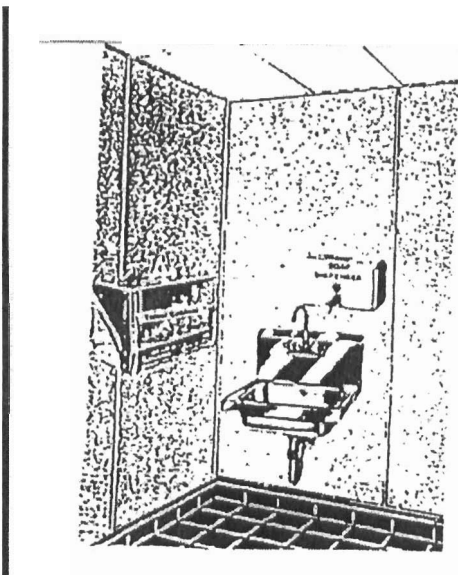
- (a) Adequate and convenient lavatory facilities, including hot and cold running water and a combination supply faucet (or tempered water) and sanitary towels (or approved hand-drying devices) and soap, shall be provided for employees and customers.
- (b) For employees, at least one lavatory shall be provided in the kitchen area in addition to any lavatories which may be provided in employees' toilet rooms.
- (c) Dishwashing vats, vegetable sinks, and pot sinks shall not be acceptable as handwashing facilities.
- (d) The lavatories and adjacent areas shall be well lighted and kept clean and in good repair.

HAND SINK - is required in each food handling, dishwashing or drink preparation area. Must be wall hung. Stainless steel or ceramic acceptable. Soap and towel dispenser required.

SELF SERVICE HAND SINK - is required in food stands, where the patrons are allowed to serve their own food.

Hand sinks are considered adequately and conveniently located when they are placed so food service employees do not have to travel more than 20 feet and/or pass through a door to wash their hands.

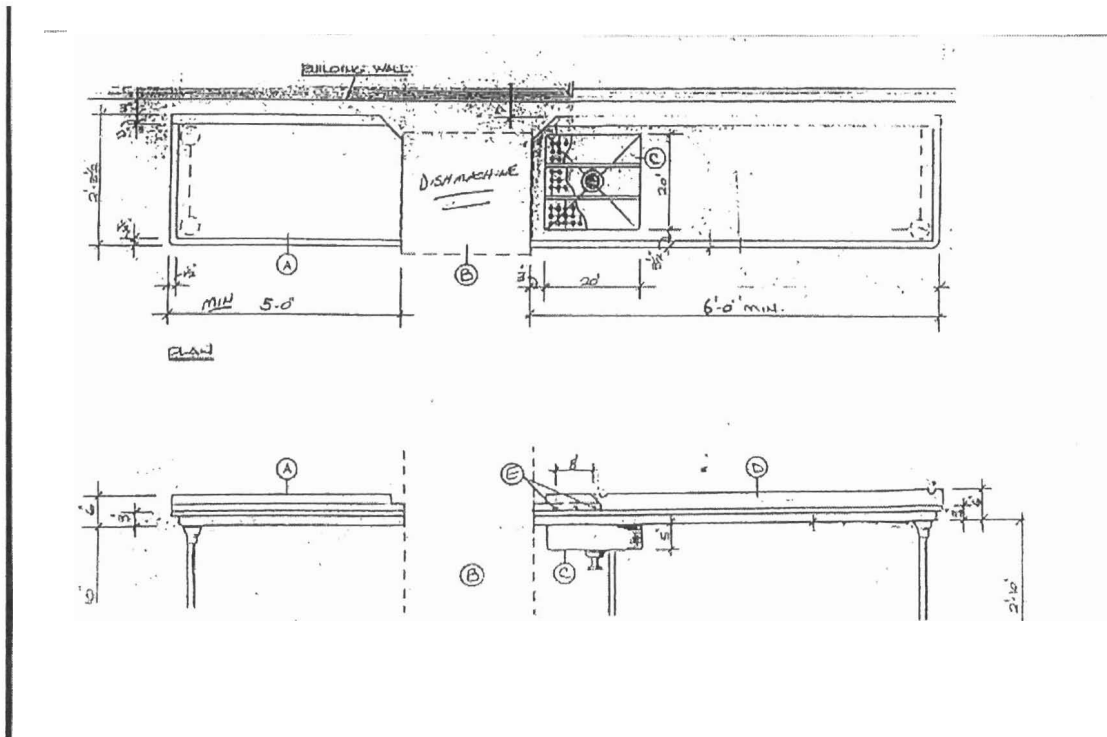
Hand sinks must be installed a minimum of 3 inches from any adjoining side wall and/or 18" from any adjoining equipment to facilitate cleaning and minimize cross-splash.



MECHANICAL DISHWASHING

This is a layout of a standard mechanical dishwashing operation. Please note that the landing areas for soiled and clean dishes are minimums and that the dishwashing area will be sized to accommodate the volume of each facility.

- A. Clean Drainboard to accommodate at least three (3) racks.
- B. Dishmachine with indirect waste.
- C. Scraping sink.
- D. Soiled dish landing area.
- E. Hot and cold water with a hand-operated sprayer.



Typical Interceptor Installations

