

Food Service Establishment Guidelines



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This handout will guide you through the exciting process of becoming a restaurant owner. We hope to familiarize you with a) the permitting process, b) the plan review process, and c) the physical facilities required for your establishment (see below). These guidelines are based upon the 2009 FDA Model Food Code, which both the State of Utah and the Utah County Health Department have adopted by reference.

Permits

In addition to city business licenses, a County Health Permit is required for establishments serving open food that is not commercially pre-packaged to the public. Some examples include restaurants, convenience stores, catering operations, mobile food trucks, shaved ice stands, schools and daycares. Permits have fees associated with them. The permit fee is based upon the size of the kitchen and service area. Permits are non-transferrable, meaning that when ownership changes, a new permit is required. When this happens, the establishment may need to be upgraded to meet current standards. All employees that handle food are required to obtain food handler permits. Each establishment must also have a certified food safety manager.

Plan Review

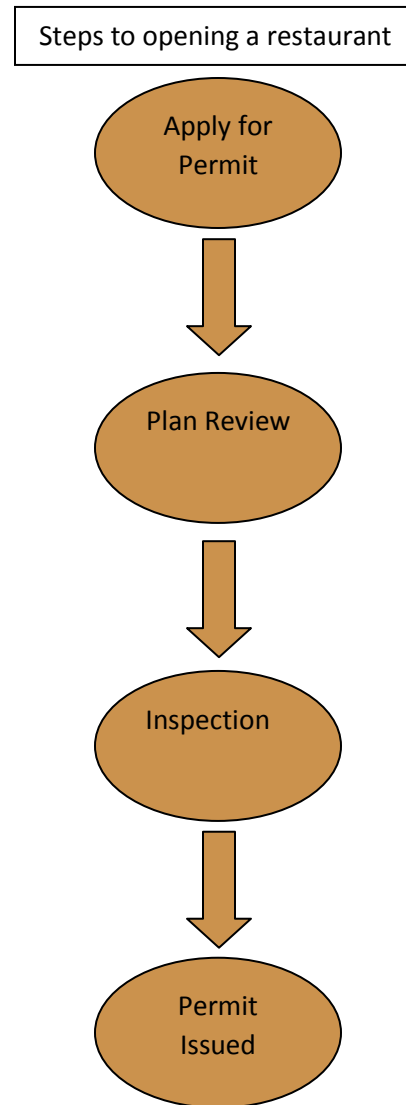
A plan review and menu submission is required for new builds and remodels. Plan must be drawn to scale and can be no smaller than 1/4 inch per foot. The plans must include equipment location along with the following plans and schedules: plumbing, lighting, mechanical and finish. Architectural plans are ideal. If you are unable to provide architectural grade plans, a hand drawn set of plans must be legibly drawn on graph paper. Please see the next page for an example of what acceptable plans should look like. As you can see from the illustration on the right, after the plans have been submitted and approved, an inspection is required before the permit will be issued.

Physical Facilities

The following paragraphs explain what physical facilities are required for the establishment to meet health department guidelines.

Plumbing

Hand washing sinks, triple compartment sinks, janitor sinks and food preparation sinks are required. Hand washing sinks must be conveniently located to the food preparation and dish washing areas and equipped with soap and paper towels. Multiple hand washing sinks are required in kitchens that are greater than 25'x25'.



Finishes

Floors, walls and ceilings in the kitchen must be durable, non-porous and easily cleanable. Floor materials such as tile, sealed concrete or commercial grade VCT are acceptable, whereas wood, laminate, linoleum and carpet are not. Walls may be finished with tile, stainless steel, painted drywall or FRP but not stone, brick, or cinderblock. Ceiling materials such as painted drywall or vinyl coated ceiling tiles are acceptable, whereas wood or open rafters are not.

Ventilation

Adequate ventilation hoods over ovens, fryers and dishwashers are required. Ventilation hoods must be installed so that condensation and grease do not drip onto food contact surfaces. Types of ventilation hoods vary based upon what type of equipment they are venting. Because adequate ventilation can be a fire issue, see the fire department for more specific requirements. Restrooms require mechanical ventilation to outside air.

Signage

There are several locations that need proper signage. In accordance with the Utah Indoor Clean Air Act, "No Smoking" signs are required at outer entrances. Hand washing reminder signs are required at hand washing sinks.

Miscellaneous requirements

If consumer self-service is part of the operation, adequate sneeze guards are required over all open food. Dispensers are required for cups, napkins and straws to protect against consumer contamination. Outer doors must be self-closing and tightly sealed to prevent rodent entry. Windows must be effectively screened to prevent insect entry. All lighting must be shielded. Sanitary garbage disposal is also required.

We hope that this information above was helpful to you. We realize that there are many requirements and that opening a restaurant can be an intimidating process. If at any time while going through this process you feel that you need assistance, please let us know and we would be more than happy to help you. We want to see you succeed and we appreciate your efforts helping us protect public health.