

**DAVIS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL HEALTH SERVICES DIVISION
99 South Main Street
P.O. Box 618
Farmington, UT 84025-0618**

FOOD SERVICE PLAN REQUIREMENTS

PLAN: Whenever an establishment is constructed, remodeled or converted to use for food service, plans and specifications for such must be submitted to the health authority for review. The plans and specifications must indicate the proposed layout, arrangement, mechanical and plumbing plans, finishes, and construction materials, and the type and model number of proposed food service equipment to be used. No operation of a food service establishment shall be conducted in any room used as living or sleeping quarters.

PERMIT: After construction or remodeling, but prior to use, contact the Davis County Health Department for final inspection and issuance of an operational permit.

FEES: A plan review fee and the annual permit fee must be paid prior to any review process. An "Application for Health Permit" must be completed and submitted with the two fees.

FOOD HANDLER PERMITS: All employees must have a current Davis County Food Handler Permit or be registered with this Division as a "Certified Food Manager"

FLOORS: Shall be smooth, impervious, grease resistant, coved and sealed at wall/ floor junctures.

WALLS: Shall be smooth, nonabsorbent, with light-colored washable finish. Rough brick or concrete blocks are not approved.

CEILING: Shall be smooth, nonabsorbent with light-colored washable finish. Acoustical tile is not approved in food preparation, dish washing or restroom areas.

CONDUITS AND PIPES: Shall be built in so as not to produce an uncleanable condition.

DIPPER WELLS: A running water dipper well must be provided if scoops are used for dipping ice cream. Wells must be indirectly plumbed to the sewer.

N.S.F. SEAL: All equipment shall conform to the current National Sanitation Foundation Standard Listing or its equivalent.

SNEEZE GUARD: Where unwrapped food is placed on display, it shall be protected by effective, easily cleanable, counter-protector devices, cabinets, display cases, containers, or other similar type of protective equipment.

FOOD STORAGE: An adequate storage space shall be provided. All shelving installed shall be six inches (6") or more off of floor and constructed of approved materials.

RESTROOMS: Toilet and handwash facilities shall be installed and maintained in accordance with requirements of the Utah Plumbing Code. Hand-washing detergent or soap and single-service sanitary towels or hot-air blowers shall be provided in permanently installed dispensing devices. Covered waste containers are required. All toilet rooms shall be provided with tight-fitting, self-closing doors. Toilet rooms must be vented to the outside air. Split-ring toilet seats are required. **Restrooms must be supplied for customers if seating is available at the establishment.**

CLOTHING STORAGE: A room, enclosure, or location separated from any food storage or food preparation area, shall be provided where employees may change and store personal belongings. (Not required if clothing change not done.)

VENTILATION AS REQUIRED: Ventilation hoods and devices shall be designed to prevent grease or condensate from dripping onto food or onto food-preparation surfaces. Filters shall be readily removable for cleaning.

FLOOR DRAINS: Shall be provided where cleaning by flooding used. Provided for indirect drainage of all food contact equipment (ice machines, vegetable sinks, dipper wells, etc.)

UTENSIL SINK: A three-compartment sink (with NSF approval) with dual drainboards, unit of all metal sanitary construction, shall be provided for washing eating and drinking utensils, and must allow the complete immersion of the equipment and utensils.

DISHWASHERS: (If installed) Must have NSF approval, adequate hot water for washing and sanitizing requirements, thermometers and pressure gauge cock (1/4 inch IPS), and meeting all Utah Plumbing Code requirements at installation.

VEGETABLE SINK: (If installed) Unit of all metal sanitary construction; shall be indirectly connected to the sewer. Garbage disposals must not be installed indirectly to the sewer and, therefore, an alternate sink with indirect plumbing must be used as the vegetable sink table.

MEAT SINK: (If installed) A sink with dual drainboards. Unit of all metal sanitary construction shall be provided in the meat department. Equipped with 12-inch minimum backsplash. Shall be indirectly plumbed to the sewer.

HAND SINK: Shall be provided in each food preparation area. The sink must have hot and cold running water tempered by means of a mixing valve or combination faucet. A metered faucet must be able to provide a flow of water for 20 seconds without need to reactivate faucet.

MOP SINK: A durable sink away or protected from food preparation and storage shall be provided for disposal of wastewater from cleaning processes.

HOT WATER: A hot water system capable of supplying 120° F water to all sinks and hand lavatories during the period of maximum demand shall be provided. Institutions may require mixing valve for lower temperatures of heated water.

FLY PROTECTION ENTRANCE DOORS: All doors leading to the outside shall open outward and be self-closing or other effective method to prevent the entrance of flies, such as air curtains.

WINDOW SCREENS: All openable windows and doors used for ventilation shall be screened with no greater than 16 mesh to the inch screen.

LIGHTING: 20-foot candles of light on all working surfaces; utensil-washing areas, equipment storage areas, hand-washing and toilet rooms. 10-foot candles of light 30" from floor in all other areas. Lights must be shielded in food storage, preparation, service and display facilities and where utensils and equipment are cleaned and stored.

PLUMBING: All plumbing in the food service establishment must comply with the provisions of the Utah Plumbing Code plus any local requirements.

REFUSE DISPOSAL: Plans and equipment are to be provided for internal and external storage and disposal. Plans for container cleaning facilities must also be submitted. Outside storage and disposal container shall be stored on or above a smooth surface of nonabsorbent material, such as concrete or asphalt.

SMOKING: Smoking is not permitted in any food service facility other than bars or private clubs.

POISONS: All poisonous or toxic materials shall be stored in cabinets or in a similar physically separate place used for no other purpose. This does not prohibit the convenient availability of detergents or sanitizers at utensil or warewashing stations.

LAUNDRY: Separate room shall be provided for laundry facilities except that such operations may be conducted in storage rooms containing only packaged food or packaged single-service. Storage must be supplied for both clean and dirty clothes and linens.

HOUSEKEEPING: Maintenance and cleaning tools (brooms, mops, etc.) shall be maintained and stored in a location and manner that does not contaminate food, utensils, equipment or linens and shall be stored for easy cleaning of the location.