



# **Food Establishment Construction Guide**

Any questions, please call:

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## **Food Establishment Construction Guide**

This guide states the minimum physical necessities for a new or remodeled restaurant, deli, tavern, or other food service establishment. It is not an exhaustive list of the sanitation requirements and does not cover issues related to zoning, planning, building, fire and many other requirements. **THIS IS A GUIDE ONLY.** Greater and more extensive requirements may be necessitated by your proposed operation.

- A) **ROOM FINISHES:** A room finish schedule indicating the finishes of the walls, floors and ceilings must be developed and submitted as part of the plans. The finishes must meet the minimum requirement of the Village's Food Code standards for all food handling, storage, serving, equipment washing and related areas.

\*Material finishes of the walls, floor and ceilings must be smooth, non-porous, non-absorbent, durable, easily cleanable and light in color.

### **WALLS**

- 1) Concrete block walls need to have the porous face of this material filled and painted with at least a semi-gloss or higher finish.
- 2) Drywall must have primer and at least two coats of paint with a semi-gloss or higher finish.
- 3) Walls behind areas where there is likely to be extensive amounts of moisture, splash or splatter of food debris and other debris, will need to have a wall covering material installed that is more durable than simple drywall finish such as Stainless Steel or (FRP) Fiberglass Reinforced Plastic Panels.
- 4) A coved base is required at the base of all walls located in the food handling, dry storage and related areas.
- 5) **NO DARK FRP WALL COVERING IS ALLOWED IN ANY FOOD PREPARATION, WARE WASHING, STORAGE AREA, BAR AREA OR WAITRESS STATIONS.**

### **CEILING**

- 1) Acoustical, porous tile is not permitted in food handling, beverage stations, utensil and equipment washing areas or other areas where splash and splatter could occur.
- 2) The ceiling shall be light in color.

## **FLOOR**

- 1) The minimum floor covering material must be commercial grade of vinyl composition floor tile. If vinyl tile is used, make sure it is durable enough to hold up to heavy food service equipment. Base cove molding of vinyl or tile is required at the floor/wall juncture.

## **B) DRY STORAGE – REQUIRED**

- 1) An area equal to 25% of the square footage of the kitchen, ware washing/utensil washing area and associated areas is required for the dry storage area. All walk-in coolers, walk-in freezers, office areas, janitorial and maintenance closets may be removed from the square foot calculation in order to establish the proper size of the required dry storage area. This dry storage room should be separate and in addition to the food preparation area.
- 2) This area is designed for the storage of food supplies, paper goods, food equipment and similar items. **The storage of alcoholic beverages, maintenance equipment and office items is prohibited.** No electrical outlets, phone jacks, cable lines or related equipment shall be installed in the dry storage room.
- 3) The items stored in this room must be on approved NSF shelving or dunnage racks.

## **C) EQUIPMENT**

All equipment that is intended for installation in a commercial food operation must meet or exceed the standards of the National Sanitation Foundation, or similar agency, in regards to the intended use of the piece of equipment. No domestic/household equipment is allowed.

For new equipment, specification sheets, also known as “cut sheets”, must be submitted with the plans. For used pieces of equipment, photographs may be requested. The equipment will not be permitted to be installed unless it is found to be cleanable, maintained in good repair and capable of operating as intended.

### **1) Required equipment-**

A: A three compartment sink with two connecting drain boards. The sinks and drain boards must be of sufficient size to permit the utensils and equipment to be completely submerged within the tank and air dried on the drain board.

B: A hand sink(s) located within all of the food handling area(s) of the establishment. A hand sink is also required within the ware washing area. Any rooms separated by a door in which food handling operations take place, will be required to be equipped with a hand sink.

- C: Sufficient refrigeration equipment necessary to store foods cold or frozen.
- D: Sufficient heating equipment to cook and reheat the foods intended for service the facility.
- E: Appropriated holding and food protection equipment to keep food protected during all times of food preparation, holding, cooling and display.
- F: A mop sink or basin, and sufficient storage area for mops, brooms and cleaning supplies. A mop hanger must be provided over the mop sink.

**\*The amount and type of equipment necessary to meet these requirements will be based upon the type of operation and foods intended for preparation service in the subject facility.**

## **2) Methods of installation-**

- A: All equipment must be listed on an equipment schedule which will indicate all associated connections (water, gas, electric, etc...). The equipment list must also include the name of the manufacturer and the model number of the particular piece of equipment.
- B: The method of installation must also be included on the equipment schedule.
  - 1. All kitchen, food handling and storage equipment that is capable of being moved should be installed on sanitary casters to facilitate moving equipment for cleaning. Care should be paid to which pieces of equipment ought to be installed on locking type sanitary casters.
  - 2. Equipment not capable of being moved must be installed upon six inch (6") legs and installed to assure that all areas around the equipment can be cleaned effectively.
  - 3. All gas connections must be made with heavy-duty flexible gas lines equipped with quick-disconnect fittings.
  - 4. Food handling equipment and preparation tables must not be located beneath any water or sewage lines.

## **3) Layout-**

**\*Plans must be submitted that are drawn to scale, showing all room sizes and the location and size of all food handling equipment intended for installation in the facility.**

## D) PLUMBING

- 1) An exterior grease trap/interceptor is required for all facilities in which grease, fats and culinary oils are used in the preparation of foods. Questions regarding the requirements of the design and size of the grease trap/interceptor should be addressed to the Village Engineer.
- 2) Dishwashers are *prohibited* from discharging into grease trap/interceptor.
- 3) Three compartment sinks, food preparation sinks, and similar equipment must discharge into the grease trap/interceptor.
- 4) All drain lines, condensate lines and related discharges from equipment should be indirectly connected to the floor sinks or drains as required. Drain lines from drip pans must not drain through ice bins.
- 5) All toilet tanks must be equipped with anti-siphon ball cocks.
- 6) Appropriate backflow protection must be provided for all equipment connected to the water supply.
- 7) Food handling equipment, preparation tables, storage shelves and/or dunnage racks must not be located beneath any water or sewage lines.

## E) UTILITY LINES

- 1) Pipes and conduits should be located within wall voids whenever possible. If not possible, to facilitate appropriate cleaning, all pipes and conduits:
  - a) \*\*Must be installed so that it is held one inch (1") away from the wall surface.
  - b) \*\*Must be installed so that it is held six inches (6") above the floor.

## F) GARBAGE AND REFUSE CONCERNS

- 1) Outside enclosures should be enclosed to visually screen dumpsters and grease barrels. If a grease receptacle is required, it must be kept inside the enclosure. Make sure that the enclosure is large enough to fit the dumpsters and grease receptacle.
- 2) Garbage containers and grease barrels must be of sufficient size, and/or number to contain all garbage generated from the facility. They must be covered, rodent and pest-proof, leak-proof.
- 3) Dumpsters and/or grease barrels must be installed on concrete pads or machine laid asphalt surfaces. If stored inside, the walls must be sealed for easy cleaning.

## G) MISCELLANEOUS CONCERNS

- 1) Lighting – All lighting above the food preparation and cooking surfaces, storage areas, and above bars must be shielded to prevent the possibility of glass from breaking and falling into any food product. **Adequate lighting must be installed in walk-in coolers and storage rooms to illuminate bottom food storage shelves.**
- 2) Lockers – Lockers or suitable facilities must be provided for the orderly storage of employee belongings.
- 3) Outside openings – All open-able windows and screen doors must be equipped with 16 mesh per inch screening. Additionally, all exterior doors must be equipped with self-closing door devices that are capable of fully and tightly closing the exterior doors. Doors must not have a gap at the base which may permit the entry of rodents.

## H) PLAN REQUIREMENTS FOR HEALTH DIVISION

- 1) Complete kitchen layout
- 2) Room finish schedule for all kitchen, bar, wait stations, dry storage room and restrooms
- 3) Equipment list to cross reference equipment layout
- 4) Equipment specification sheets or shop drawings of any equipment specially fabricated

## I) SANITATION CERTIFICATION

\* Any Food Service establishment other than those limited to pre-packaged retail sales are required to have a certified Food Service Manager at the time of opening. Full-service restaurants shall have a Certified Food Service Manager on site at all times during food preparation. Usually 2-3 full-time employees in full-service establishments should become certified.