

CITY OF DESOTO

CONSTRUCTION STANDARD RECOMMENDATIONS

Listed below are the recommendations for uniform construction standards for a newly constructed food service facility. Existing food service facilities that undergo a change of ownership or extensive remodeling are required to be upgraded in order to comply with these recommendations.

FOOD SERVICE FACILITY CATEGORIES

FULL SERVICE FACILITY - an establishment that serves a variety of food types and utilizes the following equipment: cooking equipment requiring a vent hood system, grease interceptor, floor drains, utility sink, 3-compartment sink and automatic dish washer as well as multi-use utensils and tableware.

MEDIUM SERVICE FACILITY - establishments that meet the same requirements as a full service facility but utilizes disposable, single service tableware.

LIGHT SERVICE FACILITY - food facility serving pre-cooked foods or foods requiring no cooking or little preparation, generally uses single service tableware. Retail food establishments generally fall into this category as well.

1. **THREE COMPARTMENT SINK** - required for all food service facilities, compartments should be large enough to submerge the largest piece of portable equipment. An automatic dishwasher is also recommended, especially when multi-use utensils and tableware are utilized. A two compartment sink is not allowed for dish washing.
2. **HAND SINK** - A separate sink designed for hand washing, provided with hot/cold running water tempered through a mixing valve should be located to be accessible to each food preparation and utensil washing area. As a general rule, a hand sink should be located within twenty-five (25) feet of any food preparation or dish washing area for convenience and assured accessibility. Foot pedals, knee pedals, electronic eyes and metered faucets are allowed as long as they can be maintained in proper working condition. Soap dispensers and disposable towels are required. Blow dryers for hands can be installed in public restrooms but are not allowed in employee restrooms or food service areas for hand drying.
3. **UTILITY SINK** - All facilities are required to have a utility sink or curbed floor sink used for the cleaning of mops and other janitorial equipment as well as the proper disposal of dirty mop water and other wastewater. The utility sink shall not be allowed to be used as a hand sink. The utility sink should not be located closer than

eighteen (18) inches to any food preparation, food storage, or clean utensil storage area to prevent potential splash contamination. An atmospheric vacuum breaker device to protect the water supply is required.

4. **ICE MACHINE** - should be located in an area that meets wall, floor and ceiling design standards for general food preparation. Drain lines to ice machines are required to be plumbed to a floor drain which provides an air-gap on the drain line.
5. **WATER HEATER** - should be sealed to the floor, located on a raised concrete pad, or located on legs at least six (6) inches off the floor to allow proper cleaning. A minimum fifty (50) gallon water heater is recommended for all categories of food establishments, however, large facilities may require additional or larger units. The heater should be located close to the equipment using hot water (hand sink, three compartment sink, etc.).
6. **AUXILIARY EQUIPMENT** (mixers, compressors, CO2 cylinders, etc.) - should be located in the food storage area or in a storage area nearby. It is recommended that these pieces of equipment not be enclosed so they can easily be inspected.
7. **WASHING MACHINE AND DRYER** - are to be housed in a separate room or in dry storage areas with packaged products. Under certain circumstances, washing machines may be allowed without a dryer. The dryer should be vented outside.
8. **VENT HOOD SYSTEM** - required when cooking, grilling, baking, etc., or any preparation that produces excessive heat, steam, condensation, grease-laden vapors, obnoxious odors, smoke and/or fumes.
9. **GREASE INTERCEPTOR** - a two-compartment (minimum) device designed to retain grease or other food related debris generated from a food service facility with a minimum capacity of 1,000 gallons. The device should be installed outside the facility. The grease interceptor should be installed in accordance with the Uniform Plumbing Code currently in reference. Facilities capable of generating more than usual amounts of grease may be required to install a larger unit. Dish washers, three compartment sinks, hand sinks, food preparation sinks, floor drains in food preparation areas and drains in compactor areas or similar grease collecting or generating equipment should be connected to the grease interceptor.
10. **STOREROOMS** - It is recommended that at least 25% of the kitchen area be allocated for food storage.
11. **RESTROOMS** - A least one restroom is required for employee use. When four (4) or more employees of different sex are employed, a men's and women's restroom is required. Customer restrooms are regulated under the building code. When restrooms are designed for both customer and employee use, they must be located so that customers do not have to travel through the kitchen area to access the restroom.

12. **EMPLOYEE LOCKER AREAS** - It is recommended that employee locker areas be included in the plans and be practically located. Employee locker areas are strongly recommended, but if an employee locker area is not provided, personal items (purses, jackets, etc.) should be stored in such a way as not to contaminate food or food contact surfaces.
13. **WALLS** - food preparation, dish room and restroom walls shall be installed using good construction standards, properly sealed with no open seams or cracks, and light in color. Minimum wall covering material, 1/16" fiberglass reinforced plastic (FRP), should be used. Other acceptable wall surface materials include: stainless steel sheet panels, quarry tile, ceramic tile, anodized aluminum or sealed and painted masonry. Walls at vent hood and grill cooking areas should be covered with stainless steel panels. Wall covering should be installed to cover from floor to ceiling except in restrooms where the covering must be at least four (4) feet high. Storerooms should have a minimum of properly taped and bedded sheet rock covered with a light colored enamel-based paint, however, FRP is strongly recommended in this area as well.
14. **FLOORS** - Floors should be light in color, installed using good construction standards, properly sealed with no cracks or open seams, and constructed of smooth durable material. Acceptable materials include: industrial grade vinyl composition tile, quarry tile, terazzo tile, ceramic tile or equivalent. It is recommended that vinyl composition tile (VCT) be allowed only in areas that do not require heavy cleaning or flushing (dry food storage areas, etc.). Sealed concrete floors are not recommended as a floor surface material except under special conditions.
15. **FLOOR DRAINS** - Floor drains should be installed in areas that may receive heavy discharges of water or other fluid wastes from equipment, subject to overflow, or are routinely flushed clean with a hose. Food preparation areas, restrooms and dish washing areas should all have properly installed and located floor drains. Equipment drained into floor drains should have proper a air gap.
16. **CEILINGS** - should be light colored, non-absorbent, smooth and easily cleanable. Laminated ceiling tiles should be used in food preparation areas, utensil washing areas and employee restrooms. Lighting should be properly installed and covered to prevent glass breakage.

These recommendations will be followed during plan reviews and C.O. inspections. Please follow them, and consult with the health office on any variations you anticipate. Call me at (972) 230-9606.