



Public Health
Prevent. Promote. Protect.

August 2017

CRITERIA FOR NEWLY CONSTRUCTED OR RENOVATED FOOD ESTABLISHMENTS

1. EQUIPMENT: All new or used equipment should meet or be equivalent to current National Sanitation Foundation (NSF) standards and be in good condition (no rust, cracks, torn seals, etc.) Equipment should be installed on approved NSF metal legs, castors or solid masonry bases.

A. UTENSIL SINK: A 3 (or 4)-compartment stainless steel sink with an integral drainboard on each end. This sink is required if any utensils or pans are used in the food establishment, that cannot be washed in a Dish Machine on the premises. If all dishes are washed in an approved dish machine, a 3-compartment sink is not required but is recommended. (in the event the dish machine malfunctions)

B. HAND SINKS: A handwashing sink is required in all food preparation and utensil washing areas. More than one hand sink may be required depending on kitchen size and set up. A hand sink must be easily accessible, and within a reasonable distance from all food preparation and utensil washing areas. A separate hand sink is required behind the bar if there is a bar in the food establishment. Hand sinks are required if any open food or beverage is handled in the food establishment. Hand sinks must be accompanied with readily available hand washing soap, individual disposable towels, and a waste can.

C. PREP SINK FOR VEGETABLE/FRUITS AND MEATS: A stainless steel sink with one or two compartments, and at least one drain board. This sink is required if any vegetables or fruits will be rinsed, or raw meats are rinsed. A separate sink is recommended if vegetables/ fruits and meats are rinsed or prepared in the same establishment.

D. MOP or SERVICE SINK: Provide a wall hung or curbed style of mop basin for the proper disposal of liquid wastes from cleaning operations. Install mop sink away from food preparation surfaces. A mop sink is required in all food establishments.

E. BAR SINK: A 4-compartment stainless steel bar sink is required for glass washing, or an approved glass washing machine with a support sink. This is required at bars only.

2. RESTROOMS: Every food establishment is required to have at least one restroom facility on the premises, with a tight-fitting/self-closing door, and it should be conveniently located. In establishments where food or beverage is consumed on the premises, the establishment shall have public restroom facilities with tight-fitting self-closing doors, accessible to the customer without passing through the kitchen. The number of restrooms required varies according to occupancy load and type. Women's or unisex restrooms must have a covered waste receptacle.

3. GREASE TRAP: Provide a grease interceptor or grease trap of adequate capacity in the waste line leading from sinks, drains and other fixtures or equipment in food establishments where grease may be introduced into the drainage or sewage system in quantities that can affect line stoppage or hinder sewage treatment. A grease interceptor must be installed in a manner that meets all applicable requirements of the Indiana Plumbing Code, and the local City or Town's jurisdiction. Grease interceptors shall be located to be easily accessible for cleaning, and be well-maintained. (Cleaned or pumped on a regular basis, at a frequency as to not allow grease to enter the public sewage system).

4. SANITIZING

A. At the 3-compartment utensil sink: One of two methods:

- 1) High Temperature - A booster heater and dip basket is required.
- 2) Chemical - An approved chemical sanitizer and test kit are required.

B. At the bar sink: An approved chemical sanitizer and pH test kit are required.

C. Dish machines:

- 1) High Temperature Dish machine - Provide booster heater on the final rinse line. Temperature and psi gauges are required.
- 2) Chemical Dish machine - Temperature and psi gauges are required. Provide the appropriate test kit.

5. VENTILATION: Commercial mechanical exhaust ventilation shall be required at or above all ranges, griddles, deep fat fryers and similar equipment to remove grease, smoke, steam, vapors, heat or odors. A fire suppression system may be required. This must be approved by the Indiana Building Commission and the local Fire Marshal.

6. LIGHTING: Provide a minimum of 70 foot candles of light at food preparation and utensil washing surfaces. Provide completely shielded fixtures or provide shatterproof sleeves on fluorescent tubes.

7. FLOORS: In the kitchen, storage areas, and restrooms, the floor must be smooth, nonabsorbent, and easily cleanable. Carpeting is not authorized in these areas.

8. WALLS AND CEILINGS: Provide non-perforated, light colored, smooth, washable walls and ceilings in work areas.

9. PLUMBING: Provide indirect waste connections on food service equipment items (ice bins, ice machines, dipper wells, etc.). Install backsiphonage prevention devices on plumbing fixtures requiring them. All plumbing connections must be to the current Indiana Plumbing Code requirements.

10. SERVICE LINES: All plumbing, electrical and gas lines must be concealed within the building structure as much as possible. Where this is absolutely not possible, install all exposed vertical and horizontal service lines one inch away from the walls, ceilings and equipment. Use approved hangers. Keep all exposed horizontal runs a minimum of six (6) inches above finished floors.

11. Provide an adequate amount of approved, easily cleanable metal shelving. Do not use wood shelving in the kitchen. All shelves must be at least 6" above the floor.

12. If hand-dipped ice cream will be served, a dipper-well with an approved drain is required.