



# **Public Health**

**Prevent. Promote. Protect.**

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## Basic Requirements for a Food Service Establishment

1. Pre-operational inspection or site visit and approval is required before opening for business.
2. All equipment must be properly constructed, located, and installed to allow for easy cleaning. Covering shelves with shelf paper, contact paper or aluminum foil is not acceptable.
3. Approved light colored walls and ceiling. These surfaces must be smooth and easily washable.
4. Approved floor coverings. No carpets or mats in food preparation or storage areas and restrooms.
5. Adequate lighting with shielded fixtures in food preparation, dishwashing, service and storage areas.
6. Handwashing sink with mixing faucets located in bar or food preparation areas. Must be equipped with soap and a sanitary hand drying device.
7. Utility sink equipped with hot and cold running water must be in place for mop and other wastewater.
8. Restrooms must be properly located and equipped. Additional specifics include: a covered waste receptacle in the women's restroom, self-closing doors and a mechanical ventilation fan in the ceiling.
9. Sufficient refrigerated units present for proper storage of cold foods. Refrigerators and freezers must have thermometers.
10. Sufficient equipment present for cooking, storing, displaying and serving hot foods.
11. Dishwashing must be done with one of two methods: hand dishwashing is done with a three-compartment sink with drainboards on either side of the sink set-up and mechanical dishwashing is done with a commercial dishwasher that is capable of sanitizing in the final rinse with either a chemical or hot water.
12. Self-service operation, such as buffets, must provide proper sneeze guards over serving lines.

13. All outer openings must be insect or rodent proof. Windows that open must be screened and all doors must be tight fitting. If a door is to be left open it must be screened or have a means of vector control such as an air curtain or strip curtains.
14. Outside garbage areas must be located on a non-absorbent material such as asphalt or concrete, and kept clean of litter and debris. Dumpsters must be equipped with lids that are kept closed at all times.
15. Outside premises must be properly maintained, at all times.
16. Chemicals and other toxic items must be labeled, stored properly and separately from foods and food contact surfaces.
17. Personal items: clothing, medicines, purses, etc., must be stored separately from food preparation and service areas.
18. Provide proper storage area for cleaning and maintenance equipment.
19. Provide separate storage facilities for clean and soiled linens.
20. Provide metal stemmed thermometers (0°- 220° F) to verify cooking and cooling temperatures.
21. Provide adequate ventilation and exhaust systems.
22. Provide sanitizers, test strips, and proper containers for the storage of in-use sanitizers and wiping cloths.
23. All food items must be obtained from a licensed or approved source.
24. Comply with all local building, electrical and plumbing codes.
25. Water must meet current drinking water standards or come from a Public or Community source.
26. Wastewater disposal must be to a sanitary sewer or to an on-site system that is in compliance with the DHSS rules or DNR rules.
27. Food service operations shall be separated from living or sleeping quarters by complete partitioning and solid self-closing doors. Washers and dryers used in the food service operation must also be separated from food preparation areas.
28. Each time a food service establishment changes ownership, the facility must be brought into compliance with current laws and regulations. Approval to operate will be granted following the completion of all work.