

**CALIFORNIA PLAN CHECK GUIDE
FOR RETAIL FOOD FACILITIES**

**California Conference of Directors
of Environmental Health**

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PREFACE

The California Plan Check Guide for Retail Food Facilities is an outline of requirements for plan preparation before the submission to the local health agency. The requirements are provided to assist in meeting applicable health and safety requirements. The Guide is intended to give basic information and not to supersede any state law, local ordinance or code.

Code numbers in the document reference the section of the California Uniform Retail Food Facilities Law (CURFFL) where the requirement is derived from. Recommendations contained within the Guide are not requirements in state law or regulation. They are included for clarification and to give examples for meeting the intent of the California Uniform Retail Food Facilities Law (CURFFL). The recommendations may not be applicable in all circumstances. Refer to the California Health and Safety Code, Division 22, Chapter 4, Section 113700 et. seq. (CURFFL) for specific code requirements.

The jurisdictions may change or add to the first two (2) pages of this guide to conform to the policies and regulations of their agencies, but are advised to keep this basic format. Laws, ordinances, codes or regulations regarding evaluation or grading systems for food facilities , adopting an employee training program, prohibiting any type of food facility, or regulating the provision of patron toilet and handwashing facilities may be added but would only apply to that jurisdiction. Complete, easily readable plans drawn to scale and specifications shall be submitted to the local enforcement agency for review and approval before starting any new construction or remodeling of any facility for use as a retail food facility. Plans and specifications may be required by the local enforcement agency to assure compliance to CURFFL. CURFFL applies throughout the state. Other state regulations and policies may apply or may be used by the local health agency.

This guide only encompasses health aspects and should not be construed to encompass other agencies involved such as, the local planning and zoning department, the local building authority

or local fire department. Owners and agents should be advised to contact the appropriate local agencies involved to obtain any permits and/or to clarify other local codes.

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CALIFORNIA PLAN CONSTRUCTION GUIDE FOR RETAIL FOOD FACILITIES

Construction Plan Approval Procedures For Food Facilities

Pursuant to the California Health & Safety Code, Chapter 4, California Uniform Retail Food Facilities Law (CURFFL), Section 113700, a plan approval must be obtained from the local health agency before constructing or remodeling any building for use as a food facility. Remodel of a food facility means construction, building or repair, enlarging, altering, converting or repairing that requires a permit from the local building authority. The following procedures are required to process and approve food facility plans as well as to obtain final approval to open for business:

- 1) The plans must include sufficient information to demonstrate compliance with the “Minimum Requirements for Food Facility Plans.” [See page 3]
- 2) Plans may be prepared by an architect, draftsman, designer, contractor or owner. All plans must be drawn in a concise, detailed and professional manner. Inadequate plans will be rejected.
- 3) A minimum of three (3) sets of detailed plans and specifications must be submitted, a food construction plan application form completed and required plan check fees paid.
- 4) Upon approval, two (2) sets of plans are to be submitted to the building department, and the third set will be kept on file by the health agency until construction has been completed. An approved set of plans must be maintained at the construction site until the final inspection has been made.
- 5) Before commencing construction, approvals must be obtained from the local health agency, local building authority and other appropriate agencies. Building permits for food facilities are not to be issued until plan approval has been obtained from the local health agency.

6) If any changes on the approved plans are desired, revised plans shall be submitted for review and approval prior to construction.

7) All construction and equipment installation shall be subject to field inspection. The food facility shall not open for business until final approval is obtained from the local health agency and a valid Health Permit is issued. Call () for inspection appointment(s).

I. Minimum Requirements for Food Facility Plans:

Plans shall be drawn to scale. The recommended scale is $\frac{1}{4}$ inch = 1 foot and shall include the following:

- 1) Name and address of the food facility; the name, mailing address and telephone number of owner, contractor and/or contact person.
- 2) Vicinity map.
- 3) Floor plan of entire facility.
- 4) Floor plan showing equipment layout including: [See Appendix A]
 - a) Complete equipment checklist, including the methods of installation. [See Appendix B]
 - b) Equipment manufacturer specification sheets and/or elevations.
- 1) Plumbing layout.
- 2) Electrical layout.
- 3) Exhaust hood ventilation and make-up air systems. Complete the attached worksheet for each hood. [See Appendix C]
- 4) A site plan including proposed waste storage receptacle location.
- 5) Room finish schedule for floors, base, walls and ceiling that indicates the type of material, the color and the surface finish for each room or area. Give specific brand

names. Samples or specifications of proposed finish materials may be required. [See Appendix D]

II. Field Construction Inspection Procedure:

1) Preliminary construction inspection:

Contact the health agency to request a preliminary construction inspection prior to installation of equipment.

2) Final construction inspection:

Upon completion of construction, including finishing work, contact the health department to arrange for a final construction inspection. Approved materials and good workmanship are significant factors in the evaluation and final field approval of food facility construction and equipment installation. A final inspection should be requested no less than five (5) working days prior to the proposed opening of the establishment. Final construction must be approved by the health agency prior to opening for business or use of remodeled areas.

Some jurisdictions may require additional inspections.

III. Structural Requirements:

The plans must show and specify in detail the following:

1) Floors:

a) Floors in food establishments (except in sales and dining areas) shall be durable, smooth and impervious to water, grease and acid, and of easily cleanable construction (e.g., quarry tile or seamless epoxy pour, approved commercial grade sheet vinyl or

other approved materials). Floor surfaces in all areas where food is prepared, packaged, dispensed, or stored in open containers, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and clothing storage areas, shall be an approved type that continues up the walls or toe-kicks at least four (4) inches, forming a 3/8 inch minimum radius cove as an integral unit. (Vinyl rubber topset base is not acceptable.) [CURFFL 114150(a)]

b) Floor drains are required in floors that are waterflushed for cleaning and/or where pressure spray methods for cleaning equipment are used. Where floor drains are utilized, the floor surfaces shall be sloped 1:50 (1/4 inch per foot) to the floor drains. When floor drains are added to an existing establishment where the floor surface is not sloped, a two (2) foot surrounding depression/slope to the floor drain may be required. [CURFFL 114150(b)(2)]

c) Approved anti-slip floor finishes or materials are acceptable in areas where necessary for safety reasons, such as traffic areas. [CURFFL 114150(e)]

1) Walls and Ceilings:

a) Walls and ceilings of all rooms (except bar areas, rooms where food is stored in unopened containers and dining areas) shall be durable, smooth, nonabsorbent and washable (e.g., gloss or semi-gloss enamel paint, epoxy paint, FRP (Fiberglass Reinforced Panel), stainless steel, ceramic tile or other approved materials and finishes). Walls and ceilings in food preparation and utensil washing areas shall be light colored. For the purposes of this requirement light colored shall mean having a light reflectance value of 70% or greater. Exposed brick, concrete block, rough concrete, rough plaster or textured gypsum board is not acceptable. Acoustical ceiling tile may be used if it meets the requirements of Section 114155. A sample may be required for review. [CURFFL 114155]

- b) The wall behind sinks and dishtables should be covered with a durable waterproof material (e.g., FRP, ceramic tile, stainless steel, etc.) extending from the top of the coved base to at least twelve (12) inches above the backsplash. [CURFFL 114155]

 - a) Walls adjacent to floor mounted mop sinks should be covered with a durable waterproof material (e.g., FRP, ceramic tile, stainless steel, etc.) extending from the top of the sink to at least forty-eight (48) inches above the floor. [CURFFL 114155]

 - b) Provide a durable, cleanable, smooth, noncorrodible and nonflammable material (e.g., stainless steel, ceramic tile, etc.) behind the cook line and to any side walls that are adjacent or in close proximity. [CURFFL 114155]
- 3) Conduits:
- a) All plumbing, electrical and gas lines shall be concealed within the building structure to as great an extent as possible. When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning (e.g., at least ½ inch from the wall and six (6) inches above the floor). [CURFFL 114155]

 - b) Where conduits or pipelines enter a wall, ceiling or floor, the opening around the line shall be tightly sealed and made smooth. [CURFFL 114155]

 - c) Conduits or pipelines shall not be installed across any aisle, traffic area or door opening. [CURFFL 114155]

 - d) Multiple runs or clusters of conduits or pipelines shall be installed within the walls or encased in an approved sealed enclosure. [CURFFL 114155]

4) Window Screens:

All openable exterior windows shall be screened with not less than sixteen (16) mesh per square inch screening. [CURFFL 114030]

5) Food Protection Equipment:

Service of unpackaged food/utensils directly to or by the customer: (*Refer to "CCDEH Buffet/Service Guidelines"*).

a) Displays of unpackaged foods or utensils shall be shielded so as to intercept a direct line between the customer's mouth and the food or utensils being displayed or shall be dispensed from approved self-service containers. [CURFFL 114080(b)]

b) Cafeteria, buffet and salad bar self-service; food preparation equipment and food preparation areas etc., shall be protected by approved sneezeguards. [CURFFL 114080(b)(2)(A)]

c) Approved self-service containers shall have tight-fitting, individual covers. [CURFFL 114080(b)(2)(A)]

6) Dry Food and Beverage Storage:

a) Adequate and suitable space shall be provided and designated on plans for dry storage purposes. This area shall be equipped with sufficient and approved shelving to accommodate anticipated needs. It shall include only aisle space and floor area where shelving, cabinets or other storage facilities are located. It shall not include floor area where desks, equipment, ladders or other items may be placed. The following

recommended methods of determining adequate storage space may be used:
[CURFFL 114080(a)]

1. A floor area equivalent to 25% of all kitchen space or,
2. one square foot of floor space per customer seat, whichever is greater.
3. Sufficient approved shelving* dispersed throughout kitchen areas may be substituted for 1 and 2 above.

*Sufficient approved shelving for a small food service establishment means ninety-six (96) linear feet of eighteen (18) inch deep shelving. More shelving may be required for larger establishments.

a) Shelving shall meet or be equivalent to approved applicable sanitation standards which is smooth, durable, easily cleanable, nonabsorbent and vermin tight. The lowest shelf shall be at least six (6) inches above the floor with clear unobstructed area below. Unfinished wood is not acceptable. [CURFFL 114065, 114080(a) & 114090(g)]

7) Other Required Storage Facilities:

a) Adequate and suitable space shall be provided for the separate storage of clean and soiled linens. [CURFFL 114160]

b) A room, area or cabinet separated from any food preparation or storage area, or utensil washing or storage area, shall be provided for the storage of all cleaning equipment, supplies and poisonous substances (e.g., mops, buckets, brooms, cleaning compounds, waxes, insecticides, rodenticides and other pesticides, detergents, bleaches, cleaning compounds or any other injurious or poisonous materials). [CURFFL 114025 & 114165(a)]

8) Refuse Disposal Facilities:

Garbage and waste grease shall be disposed into adequate, watertight, nonabsorbent, rodent proof containers with close-fitting lids. There shall be an area provided for the storage of these containers and facilities for their washing. [CURFFL 114035, 114040 & 114050]

a) Structural requirements for **interior** refuse disposal rooms and areas:

1. Floors shall be smooth, durable, grease resistant, nonabsorbent, coved, easily cleanable and sloped to a floor drain discharging to the sanitary sewer. [CURFFL 114155] [UPC 302]

2. Walls and ceilings shall be durable, easily cleanable, impervious to grease and moisture, and capable of withstanding the expected impacts. [CURFFL 114155]

3. The room or enclosure shall be well ventilated. [CURFFL 114140]

4. Hot and cold running water through a mixing valve protected with a backflow protection device shall be provided and located so that the room or enclosure can be cleaned. [CURFFL 114105]

a) Structural requirements for **exterior** refuse disposal facilities:

1. A securable enclosure is recommended.

2. Ground surfaces and enclosure surfaces should be constructed so as to be durable and cleanable. [CURFFL 114040]

3. Where washdown facilities are provided, liquid waste shall be disposed of in an approved manner. [CURFFL 114100]

9) Toilet Facilities:

a) In each food establishment, there shall be employee toilet facilities. The requirements on the number of toilets and handicapped facilities shall be in accordance with local building and plumbing ordinances. [CURFFL 114105 & 114110]

b) Toilet facilities which are provided for use by patrons shall be so situated that patrons do not pass through food preparation, food storage or utensil washing areas. [CURFFL 114105]

c) The floors, walls and ceilings shall have surfaces that are smooth, nonabsorbent and easily cleanable. (For other construction requirements refer to Sections 1 and 2 on pages 3 and 4.) [CURFFL 114150(a) & 114155]

d) Handwashing facilities shall be provided within or adjacent to toilet rooms and shall be equipped with an adequate supply of hot and cold running water under pressure from a premixing faucet. Handwashing cleanser and single use sanitary towels in permanently installed dispensers or hot air blowers shall be provided at handwashing facilities. [CURFFL 114115 & 114120]

e) Toilet tissue shall be provided in a permanently installed dispenser at each toilet. [CURFFL 114105]

f) Toilet rooms shall be separated from other portions of the food establishment by well-fitted, self-closing doors that prevent passage of flies, dust or odors. [CURFFL 114105]

g) Public toilet facilities shall be provided in each food establishment with more than 20,000 square feet of floor space. Separate men's and women's toilet facilities are required. [CURFFL 114120]

h) Toilet rooms shall be vented to the outside air by means of an openable screened window, an air shaft or a light switch-activated exhaust fan, consistent with the requirements of local building codes. [CURFFL 114140]

10) Clothing Change Rooms and Areas:

a) A room, enclosure (e.g., locker, cabinet, etc.) or designated area shall be provided where employees may change and store clothing and personal effects. [CURFFL 114135]

b) The room, enclosure or designated area should be sized to accommodate the number of employees. [CURFFL 114135]

c) The room, enclosure or area shall be separated from toilets, food storage, food preparation and utensil washing areas. [CURFFL 114135]

11) Exterior Doors and Windows:

a) All exterior doors shall be well-fitted and self-closing to effectively prevent the entrance of flies, rodents and vermin. [CURFFL 114030]

b) All exterior windows which open to food preparation areas, food storage areas and utensil washing areas shall be screened with no less than sixteen (16) mesh per square inch. [CURFFL 114030]

12) Pass-through Windows:

a) When food is passed through a window to a customer on the outside of the building, the size of the window opening should not exceed 432 square inches. [CURFFL 114030]

b) Food service pass-through window openings should be equipped with a self-closing screen or window, or an automatic switch-activated air curtain which will produce an air flow eight (8) inches thick at the discharge opening and with an air velocity of not less than 600 FPM (feet per minute) across the entire opening measured at a point three (3) feet below the air curtain. (Window openings must be closed when not in use.) [CURFFL 114030] [State of California, Food and Drug Circular 80-7]

c) The minimum distance between the pass-through window opening may not be less than eighteen (18) inches. [CURFFL 27623(g)]

d) The counter surface of the pass-through window must be smooth, easily cleanable and free of channels and crevices. [CURFFL 114090(g)]

13) Delivery and Cargo Doors:

a) All delivery doors leading to the outside shall open outward and be self-closing. Overhead air curtains must be provided when delivery doors remain open for an extended period of time and when necessary to exclude insects, dust, dirt and fumes. [CURFFL 114030]

b) The air curtain when installed inside the building shall produce a downward and outward air flow not less than three (3) inches thick at the nozzle with an air velocity of not less than 1600 FPM (feet per minute) across the entire opening at a point three (3) feet above the floor. [CURFFL 114030] [State of California, Food and Drug Circular 80-7]

When the air curtain is installed outside the building, the same velocity of air needs to be directed straight down over the entire door opening. The air curtain shall turn on automatically when the door is opened. [CURFFL 114030] [State of California, Food and Drug Circular 80-7]

Large cargo type doors shall not open directly into a food preparation area. Cargo type doors that open into any food warehouse of a food facility may only be open during deliveries. [CURFFL 114030]

c) An overhead air curtain is not a substitute device to permit a door to remain open. [CURFFL 114030]

14) Lighting:

a) In every room and area in which any food is prepared, manufactured, processed or packaged, or in which utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce an intensity of not less than 215 lux (20 footcandles) as measured 76 centimeters (30 inches) above the floor. [CURFFL 114170]

b) The working surfaces on which alcoholic beverages are prepared or where utensils used in the preparation or service of alcoholic beverages are cleaned shall be provided with at least 108 lux (10 footcandles) of light. [CURFFL 114170]

c) Food and utensil storage rooms, refrigeration storage, toilet rooms and dressing rooms shall be provided with at least 108 lux (10 footcandles) of light. [CURFFL 114170]

d) Light fixtures in areas where food is prepared, open food is stored or utensils are cleaned shall be of shatterproof construction or protected with shatterproof shields and be readily cleanable. [CURFFL 114170]

e) During general cleanup activities, at least 215 lux (20 footcandles) of light measured 76 centimeters (30 inches) above the floor, shall be provided in the area being cleaned, including, but not limited to, areas where alcoholic beverages are prepared or served. [CURFFL 114170]

15) Water:

a) An adequate, protected, pressurized, potable supply of hot water at least 49 degrees Celsius (120 degrees Fahrenheit) and cold water shall be provided. [CURFFL 114095]

b) In sizing the water heater, the peak hourly demands for all sinks, dishwashing machines, etc., are added together to determine the minimum required recovery rate. [CURFFL 114095] (*Refer to “CCDEH Water Heater Sizing Guidelines”*).

c) The water supply shall be from a water system approved by the health officer or the State health department. [CURFFL 114095]

16) Backflow Protection:

An approved backflow prevention device shall be properly installed upstream of any potential hazard between the potable water system and a source of contamination

(e.g., all threaded water outlets, mop sinks, sprayers, dishwashers, etc.) [CURFFL 114095] [*Refer to latest UPC edition.*]

17) Indirect Waste Receptors:

a) All steam tables, ice machines and bins, food preparation sinks, utensil washing sinks, and other similar equipment with drainlines shall discharge their liquid waste through an air gap into a floor sink or other approved waste receptors. Condensate and liquid waste from food preparation equipment and sinks, utensil sinks, dishwashers, dipper wells, steam tables, ice machines, beverage dispensers, refrigeration condensers and similar equipment must be drained by indirect drainage into an open floor sink or other approved waste receptor. Utensil washing sinks may be directly plumbed to the sewer line if required by local building officials. [CURFFL 114100] [UPC 601(b)]

b) The floor sink or other approved waste receptors should be located to provide adequate drainage of the equipment being served. Equipment should be located within fifteen (15) feet. [CURFFL 114100] [UPC 803]

c) Floor sinks or other approved waste receptors shall be located so that they are readily accessible for inspection, cleaning and repair. Overflow from floor sinks shall be prevented from flowing into inaccessible areas (e.g., storage cabinet, display refrigerators, etc.) [CURFFL 114100]

a) In general floorsinks should be installed flush with the floor to prevent tripping hazards and prevent harborage of dirt and debris, however some jurisdictions may require floor sinks above grade. Check with local Building and Safety officials.

18) Sewage Disposal, Grease Traps and Interceptors:

All liquid waste, including sewage generated by a food establishment, shall be disposed of in an approved manner into either a public sewer system or to an approved on-site sewage disposal system. [CURFFL 114100]

NOTE: Check with local health, building, sanitary or public works agencies for information or regulations regarding special sewerage, grease trap and grease interceptor requirements. In general grease traps should be installed flush with the floor to prevent sanitation problems, check with local Building and Safety officials for requirements.

IV. Ventilation:

Provide adequate ventilation to remove gases, odors, steam, heat, grease, vapors and smoke from all rooms in the facility including: food preparation, scullery, toilet, janitorial, garbage and change rooms, consistent with the requirements of local building codes. [CURFFL 114140]

Exhaust Hoods and Ducts:

a) Mechanical exhaust ventilation shall be required at or above all commercial type deep fat fryers, broilers, fry grills, steam jacketed kettles, ranges, ovens, barbecues, rotisseries, dishwashing machines and similar equipment to effectively remove gases, odors, steam, heat, grease vapors and smoke from the food establishment. Usually chemical sanitizing or undercounter dishwashing machines do not require exhaust hoods. [CURFFL 114140]

1. *Refer to Uniform Mechanical Code Chapter on Commercial Kitchen Ventilation Systems.*

2. *Refer to CCDEH Recommendations for Mechanical Exhaust Ventilation and Hood Systems for Commercial Food and Utensil Heat Processing Equipment Guidelines.*

- a) Ventilation plans for each system shall include front and side elevations of the exhaust hood and duct details to the roof fans (both exhaust and make-up air). [See Appendix C]
- b) Provide manufacturer specification sheets for exhaust fan, make-up air fan and hood filters along with the static pressure calculations. Specify the number and location of make-up air diffuser. [Complete work sheet in Appendix C]
- c) A balance report completed by a third party may be required prior to final clearance

IV. Equipment Requirements:

All new and replacement equipment shall meet or be equivalent to applicable sanitation standards. Equipment design, construction and installation are subject to approval by the enforcement officer. [CURFFL 113730]

All utensils, display cases, windows, counters, shelves, tables, refrigeration units, sinks, dishwashing machines and other equipment or utensils used in the preparation, sale, service and display of food shall be made of nontoxic, noncorrodible materials and shall be constructed, installed and maintained to be easily cleaned. [CURFFL 114090(g)]

Equipment shall be installed so as to facilitate cleaning under and around the equipment, and of all the adjacent surfaces. Equipment should be sealed to adjacent walls and equipment, or should be spaced away from the adjacent walls and equipment at least six (6) inches for every four (4) linear feet of equipment. [See Appendix B] [CURFFL 114090(g)]

All floor mounted equipment shall be placed on casters which meet or are equivalent to applicable sanitation standards, minimum six (6) inch high easily cleanable legs or be completely sealed in

position on at least a four (4) inch high continuously covered base or concrete curb. [See Appendix B] [CURFFL 113730 & 114090(g)] [NSF Standard 2]

1) Refrigeration:

a) All reach-in and walk-in refrigeration and freezer units shall be adequate in capacity and usage to meet the needs of the proposed operation and shall: [CURFFL 113860, 114080(a) & 113995] [NSF Standard 7]

1. Be specifically constructed for commercial use and shall meet or be equivalent to applicable sanitation standards. Domestic model refrigerators and freezers will not be accepted. [CURFFL 114065]

2. Have shelving that is nonabsorbent, noncorrodible, easily cleanable and shall meet or be equivalent to applicable NSF standards. Wood is not acceptable. [CURFFL 114090(g)]

3. Be provided with an accurate, readily visible thermometer. [CURFFL 113995(d)]

4. Drain condensate and other liquid waste in a sanitary manner to a floor sink or other approved receptor that is properly connected to the drainage system. Condensate from reach-in refrigerators and freezers may be drained to a properly installed and functioning evaporator. [CURFFL 27625] [UPC 601(b)]

5. Open into an approved area of the food facility. [CURFFL 113730 & 114145]

b) Walk-in refrigeration and storage freezer units shall also:

1. Be designed to be closed and sealed to the floor or be constructed integral with the floor. Coved bases shall be provided at the intersection of interior floors and walls. [CURFFL 114065 & 114150]
2. Be flashed or sealed to walls and/or ceiling as needed to prevent rodent and vermin harborage or inaccessible areas. [CURFFL 113730 & 114030]
3. Have noncorrodible shelving that is at least six (6) inches above the floor and shall meet or be equivalent to applicable sanitation standards. Wood is not acceptable. [CURFFL 114065 & 114080(a)]
4. Have floor drains and floor sinks located outside units, when they are required. [CURFFL 114100 & 114150] [UPC 601(b)]

2) Sinks:

When a sink is installed next to a wall, the integral metal backsplash shall be sealed to the wall. [*Refer to section regarding “Structural Requirements” - Page 4; 2b & 2c*] [CURFFL 114090]

Hot and cold water under pressure shall be provided through a mixing valve to each compartment of the following sinks:

a) Kitchen Utensil Sinks:

1. Where multiservice kitchen utensils (i.e., pots, pans, etc.) are used, a minimum three (3) compartment stainless steel sink with dual integral stainless steel drainboards shall be provided. [CURFFL 114090(b)]

2. The sink must be capable of accommodating the largest utensil to be washed and the drainboards shall be as large as the largest sink compartment. A compartment size of approximately 18 x 18 x 12 inches deep will generally be adequate for most utensils. [CURFFL 114090(b)]

3. A three (3) compartment sink may be required within each separate section of a large food establishment which handles unpackaged foods (i.e., deli, meat, bakery, sushi bars, oyster bars, etc.). [CURFFL 114090(b)]

a) Eating and Drinking Utensil Sinks:

1. *Refer to "Kitchen Utensil Sinks" - #1, on this page.* Dishwashing machines are recommended where a large volume of eating and drinking utensils are washed. [CURFFL 114090(c)(1)]

2. The sink must be capable of accommodating the largest utensil to be washed and the drainboards shall be as large as the largest sink compartment. A compartment size of approximately 18 x 18 x 12 inches deep will generally be adequate for most utensils. [CURFFL 114090(b)]

3. A three (3) compartment bar sink (10" X 14" X 12") with drainboard (10" X 18") may require a quick funnel drain or a fourth (4th) sink compartment for disposal of drink/ice waste. [CURFFL 114090(a)]

a) Food Preparation Sink:

Food facilities needing a separate sink for food preparation such as, but not limited to, thawing, washing, or soaking shall have a food preparation sink that drains by means of an indirect connection. [CURFFL 114100 & 114085 –*thawing*] [*Refer to latest UPC edition.*]

b) Handwashing Sinks:

1. Handwashing sinks shall be provided in each food preparation area (i.e., deli, meat, bakery, sushi bar, oyster bar, etc.). [CURFFL 114115]
2. Soap and single-use sanitary towels shall be provided in permanently installed dispensers at the handwashing sinks [CURFFL 114115]
3. Handwashing sinks shall have such water provided from a combination faucet, or water from a premixing faucet which supplies warm water for a minimum of ten (10) seconds while both hands are free for washing. [CURFFL 114115]

e) Janitorial Sink:

1. Food establishments shall be equipped with at least one of the following to be used exclusively for general cleaning purposes and for the disposal of mop bucket waste and other liquid waste: [CURFFL 114165(b)]
 - a. A one (1) compartment, non-porous janitorial sink. [CURFFL 114165(b)(1)]
 - b. A slab, basin or floor constructed of concrete or equivalent material, curbed and sloped to a drain. [CURFFL 114165(b)(2)]
2. The sink shall be located so as not to contaminate any food preparation areas, food storage areas, utensils or equipment. [CURFFL 114010 & 114090(h)]
3. The mixing valve faucet shall be equipped with a backflow prevention device. [CURFFL 114165(b)(2)]

3) Dishwashing and Glass Washing Machines:

a) An area should be provided for scraping utensils and equipment as circumstances require. An overhead prerinse sprayer with scupper tray, sink or garbage disposal will satisfy this requirement. [CURFFL 114090(a)]

b) Dishwashing machines may be connected directly to the sewer immediately downstream from a floor drain or they may be drained through an approved indirect connection. [CURFFL 114100]

c) Spray type dishwashing and glass washing machines which are designed for a hot water bactericidal rinse shall be provided with an approved booster heater or be connected to an approved recirculating water system which is capable of maintaining the rinse water at not less than 180 degrees Fahrenheit (82 degrees Celsius). These machines normally require an approved Type II exhaust hood.

[CURFFL 114090(c)(2) & 114060] [UMC _____] [NSF Standards 3]

d) Spray type dishwashing and glass washing machines which are designed for a chemical bactericidal rinse shall be capable of maintaining the rinse water at a temperature in accordance with its approved applicable sanitation listing. [NSF Standard 3]

e) Dishwashing machines must have two (2) integral stainless steel drainboards or dishtables*, one for soiled utensils and one for clean utensils. The drainboards shall be sloped and drained to an approved waste receptor. [CURFFL 114090(e)]

f) For glass washing machines and undercounter dishwashing machines, there shall be two (2) metal drainboards, one for soiled utensils and one for clean utensils, located

adjacent to the machine. The drainboards shall be sloped and drained to an approved waste receptor. [CURFFL 114090(e)]

g) Drainboards or dishtables shall be large enough to adequately store all utensils above the floor at all times or additional approved shelving, racks or dishtables shall be provided in the dishwashing area for this purpose. [CURFFL 114090(f)(g)(h)]

h) A minimum of a three (3) compartment stainless steel sink with dual integral metal drainboards is required in addition to any dishwashing machine. [CURFFL 114090(b)]

i) When a dishtable is installed next to a wall, the integral metal backsplash shall be sealed to the wall. [*Refer to section regarding “Walls” - Page 4; 2b*] [CURFFL 114155 (b) – *smooth*]

*Dishtables are extended drainboards used for the purpose of sorting soiled or clean dishes.

4) Dipper Well:

A cold running water dipper well shall be provided, if scoops or other reusable serving utensils are stored in water. The dipper well shall be drained by means of an indirect connection. [CURFFL 114010 & 114100]

APPENDIX NOTE

The following appendices are for the sole purpose of illustration (**except the exhaust ventilation worksheet which is to be filled out, completed and submitted with the plans**) to help the owner or agent understand the minimum requirements needed for the submission of plans for review and approval.

These samples are not to scale and are not to be copied as approved documents.