

**SANPETE COUNTY HEALTH DEPARTMENT
FOOD SERVICE ESTABLISHMENT POLICY
FEBRUARY 2011**

Food Establishment Operation Permits are valid for the calendar year. Permit fees for the coming year are due on December 31st each year. A 30-day grace period is offered on renewals.

Renewals over 30 days late may be subject to further (...? Fees? Action?)

Any establishment that prepares and serves potentially hazardous food, in individual portions, for consumption on or off the premises, regardless if there is a charge for the food, should pay the yearly fee and receive two inspections per year.

Establishments may receive more than two inspections if there is a complaint against them, or if a follow – up inspection is needed, without additional cost.

Establishments opening during the year are subject to the appropriate fees before a permit can be issued. Establishments opening in December may pay for the coming year without additional charge.

Establishments included:

- * Areas of a larger bakery
- * Bars
- * cafeterias
- * camps
- * child care providers (in-home or commercial)
- * commissaries
- * convenience store/grocery store where food is Prepared/served for individual portion service.
- * fairs
- * food carts
- * group homes
- * hospitals
- * hotels
- * motels
- * mobile units
- * nursing homes
- * prisons or jails
- * private clubs
- * satellite serving sites
- * schools
- * senior citizen centers
- * shelters
- * snack bars
- * taverns
- * temporary establishments

Exempt Establishments:

- * Establishments that provide only foods that are pre-prepared or pre-packaged offsite.
- * Produce stands, and farmer's markets, where no foods are prepared or served.
- * Food vendors who want to serve markets come under the rules like other establishments.
- * Shaved ice stands where no potentially hazardous foods are served.
- * Food processing or production plants and meat cutting operations. (Inspected by Utah Department of Agriculture and Foods; UDAF)
- * Churches and church facilities. (Exempt by law)
- * Private homes (Unless the home is used as a licensed child care facility, where a separate fee and inspection apply)
- * Cottage Food Establishments. (UDAF)

**SANPETE COUNTY HEALTH DEPARTMENT
FOOD SERVICE ESTABLISHMENT PLAN REVIEW CHECKLIST**

1. Floors must be smooth and cleanable type construction – quarry tile, vinyl tile or other acceptable type floors.
2. Walls and ceilings must be smooth cleanable type construction – light colored enamel surface or other approved material – especially areas around cooking units.
3. Adequate toilet rooms for employees must be provided:
 - (a) Forced air ventilation fans
 - (b) Self-closing tight fitting doors
 - (c) Door cannot open directly into food preparation area
 - (d) Provided with hot and cold running water and proper mixing tap
4. Handwashing sinks in food preparation area are required:
 - (a) Hot and cold running water through mixing tap
 - (b) Convenient and accessible at all times
 - (c) Soap, nailbrush and proper hand drying equipment provided
5. Approved dish and utensils washing equipment required – (NSF approved or equivalent).
 - (a) Approved type dishwashing machine
 - (b) Three-compartment sink for pots/pans and utensils
6. Food preparation sink or cooks sinks must be plumbed with backflow protection.
7. All cooking and grilling equipment must be properly vented, with cleanable type filters, where necessary.
8. Adequate storage facilities must be provided.
9. Refrigerated storage for hazardous type foods must be adequate
 - (a) Walk-in boxes
 - (b) Refrigerators
 - (c) Cold foods at 40° F or below
 - (d) Freezers held at 0° F or below
10. Hot storage for foods must be adequate.
 - (a) Steam tables
 - (b) Warming ovens
 - (c) Heat lamps
 - (d) Hot foods at 140° or above
11. All self-service food counters, including salad bar units, must have sneeze-guards, or other protective devices.
12. Garbage and other wastes must be handled in an approved manner.
 - (a) All containers must be durable, insect-proof and rodent-proof easily cleanable and must have tight-fitting lids.
 - (b) Container storage area must be hard-surfaced and cleanable
 - (c) Containers must be cleaned at frequent intervals
13. Lighting in food preparation area and food storage areas must be 20 ft candles or more.
14. All lighting fixtures must be properly shielded and protected from breakage.
15. All food contact and splash surfaces of equipment must be smooth and cleanable.
16. All hose bibs must be protected with an anti back siphon device or vacuum breaker
17. All food storage equipment must be drained to indirect waste receptacle. (backflow protection)
 - (a) Ice makers
 - (b) Steam tables
 - (c) Soft drink dispensers
 - (d) Walk-in box compressors
18. A utility sink or other approved curbed type mop sink must be provided
19. Closets for proper storage of cleaning material, including mops, must be provided
20. Building must be vermin proof
 - (a) All outer openings sealed
 - (b) Screen doors and windows where necessary
 - (c) Air curtain
21. Ventilation throughout must comply with requirements with Utah Indoor Clean Air Act. Signs properly posted at entrances.
22. Establishments providing seating for customers must provide approved restroom facilities for the customers.
23. Where seating is provided, water service or an accessible water fountain must be provided.
24. Final inspection and approval of all above requirements.
25. All Food Service Workers must have current Food Handler Permits.
26. Manager is required to have Food Safety Manager Certification and properly train and supervise all food service workers.
27. All food establishments must have an Operation Permit issued by the local health department before operations begin.