

BASIC REQUIREMENTS FOR A FOODSERVICE ESTABLISHMENT

To begin the process, an application must be completed and a fee of \$250.00 must be submitted with the application.

In order to obtain a foodhandling permit for a Foodservice Establishment the State requires the following minimum criteria be met. Do not purchase any equipment or property without the prior approval of the Henderson County Department of Public Health. Failure to obtain approval for equipment, buildings, etc. may also result in failure to receive a permit to operate.

1. Submit architectural or engineered plans and specifications for the facility for our review and approval before beginning construction. A proposed menu must be submitted to us. (See Page 3).
2. The water supply shall be from an approved source and shall be adequate and of a safe, sanitary quality. The water supply used shall be located, constructed, maintained, and operated in accordance with the Commission for Health Services rules governing water supplies. **If other than city water, the quality, construction, and location of the water source must be approved by us prior to proceeding with No. 1.**
3. All sewage and other liquid waste shall be disposed of in a public sewer system or in the absence of a public sewer system, by a properly operating sanitary sewage system approved by the Henderson County Department of Public Health. A grease trap must be installed. **If other than public sewer system, permits/approval must be obtained prior to proceeding with No. 1.**
4. A. All food service equipment must meet, be installed, operated, and maintained in accordance with the current National Sanitation Foundation Standards, (NSF). At this time, mixers, toasters, microwave ovens, water heaters, and hoods are excluded from this requirement.

B. Facility cannot be used for domestic purposes.
5. Basic equipment for the proposed operation would include, but not be restricted to the following: (These are minimum requirements, subject to additions by the Henderson County Department of Public Health).
 - a. When single service eating and drinking utensils are used at least an approved two-compartment sink with two integral 24- inch drainboards must be utilized. If multi-use eating and drinking utensils are used an approved three-compartment sink with two integral 24-inch drainboards, or if deemed necessary by this department, a commercial NSF approved

dishwasher with a pre-wash facility and drainboards must be installed and operated to NSF standards. When deemed necessary by this department, separate facilities shall be required for the washing of pots and pans, vegetables, fish, meats, and poultry.

- b. Approved stainless steel preparation tables.
 - c. Approved prep cooler(s), refrigerators, freezers and walk-ins as deemed necessary for adequate cold storage.
 - d. Approved ovens, stoves, fryers, griddles, steamers, hot holding units, etc. depending on menu.
 - e. An approved handwash lavatory(s).
 - f. Approved bathrooms.
 - g. Approved garbage can-wash and dumpster-wash facilities or dumpster cleaning contract.
 - h. An approved mop sink and storage areas for mops, brooms, and cleaning supplies.
 - i. Hood requirements are addressed in the Building Code. Please contact that department concerning this issue.
 - j. An approved dry storage area with adequate storage shelves.
 - k. Adequate commercial grade hot water heating facilities sized by this department. Do not purchase water heater(s) until capacity and recovery requirements are determined by the Henderson County Department of Public Health.
6. All floors, walls and ceilings in food preparation and toilet rooms must be smooth, durable, light-colored, and easily cleanable. Good recommended examples being commercial vinyl tile or quarry tile floors, fiberglass reinforced panels for walls, epoxy painted drywall or vinyl coated drop-in-ceiling tiles for ceilings.
7. All electrical, plumbing and ventilation must be approved by the Henderson County Building Inspector's Office. Call their office for requirements.

This is only a guideline and all requirements of the North Carolina Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments must be met. If you have any questions, please feel free to give me a call

Signature/Attach Card

SPECIFICATIONS FOR PLANS FOR FOODSERVICE ESTABLISHMENTS

Architectural or engineered plans and specifications for any foodservice facility must be submitted to our department before beginning construction. It is recommended that plans be submitted at least three (3) weeks prior to beginning construction so that a thorough review can be made. Failure to follow this recommendation may lead to complications in the permitting procedure by this department. Any equipment, construction, etc. that is not approved prior to construction, may be subject to revision or change to meet the requirements of the North Carolina Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments and the Henderson County Department of Public Health.

Following are requirements and specifications for foodservice plans. These are the minimum requirements and specifications and are subject to additions by the Henderson County Department of Public Health.

Plans must:

1. Be drawn to scale. ¼" = 1 foot.
2. Include a complete menu.
3. Show the location of the water supply and septic system (if other than city water and city sewer).
4. Show the location and placement of all equipment and sinks.
5. Show the location of the can wash/dumpster wash facilities.
6. Include a site plan.
7. Include a finish schedule for all walls, ceilings and floors.
8. Include location of all floor drains.
9. Include equipment representation sheets (cuts) or an equipment schedule listing the make, model number and manufacturer of all equipment.
10. Include all storage rooms, toilet rooms, and utility rooms.
11. Include location of all handwash lavatories.
12. Indicate location of hot water heater(s).
13. Indicate if meats, poultry, fish, and vegetables will be processed on site or if they will be delivered ready to cook/ready to serve.
14. Include all three dimensions (length, width, depth) of vat size of any and all pot or utensil washing sinks.
15. Indicate expected frequency of deliveries.

Please be aware that the aforementioned are minimum specification and may be subject to additions by the Henderson County Department of Public Health.

Before a final inspection and issuance of a permit by the Henderson County Department of Public Health to operate a food service, approval must also be obtained from the Henderson County Building Inspections Department and Fire Marshall.