

16. Walls, ceiling: Smooth, non-absorbent, easy to clean, light colored, finished in all food preparation and utensil washing areas
17. Floors: Smooth, non-absorbent, coved at walls in all food preparation and utensil washing area rooms, walk-in refrigerators, locker rooms, and toilet rooms
18. Exhaust hood(s) for grease vapors/steam
19. Transportation facilities/equipment/vehicles
20. Approved waste-water dump site (mobile units)

***At least one of each of these items shall be installed.**

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FOOD ESTABLISHMENT REQUIREMENTS OUTLINE

The Idaho Food Code aka *Food Safety and Sanitation Standards for Food Establishments* requires review and plan approval prior to construction, alteration, or remodeling. A final approval inspection is required to open the completed establishment.

At the plan review meeting - APPOINTMENT REQUIRED - the designer or operator will be required to provide or discuss the following items:

1. The proposed menu
2. The operation of the establishment
3. A floor plan showing layout such as walls and equipment location
4. A list of equipment keyed to floor plan—description, brand
5. The interior construction of the building—floor, walls, ceiling
6. A certificate of zoning approval for the proposed establishment

A preliminary meeting is advisable before final plans are drawn, especially if the designer is not familiar with the *Idaho Food Code*. The plans should be delivered several days prior to the actual review meeting to allow staff time to familiarize themselves with plans. An appointment may then be set for the review meeting, which may take 1-2 hours depending on the size and complexity of the operation.

More complete information and a copy of the *Idaho Food Code* may be obtained from Central District Health Department (CDHD), Office of Environmental Health or at our web site:

<http://cdhd.idaho.gov/EH/food/index.htm>

To use these tables, find your type of establishment in Table A. The numbers to the right refer to the requirements for your establishment. Table B describes the numbers.

Table A

List of Minimum Equipment and Structural Requirements for Food Establishments

Type of Establishment	Item Number and Minimum Requirements
Bakery	1-4 and 8-19
Cart	1, 11 + Chapter 5
Catering Kitchen	1-19
Catering Truck	1 and 20 + Approved kitchen
Commissary (aka Approved Kitchen)	1-19
Convenience Store-Limited Food Service	1-4 and 7-18
Delicatessen	1-18
Food Processing/ Manufacturing	1-4 and 8-19
Meat Market	1-4 and 8-17
Mobile Unit	1, 11 and 20 + Chapter 5
Restaurant	1-19
Tavern	1-4 and 6-17

Note: None of the operations connected with a food establishment shall be conducted in any room used as living or sleeping quarters (Chapter 6-202.111).

Table B

Description of Minimum Requirement Item Numbers

- | Item Number | Description |
|-------------|--|
| 1. | *Handwash sink in food preparation area |
| 2. | *Janitorial mop sink requires minimum 2 inch drain; maximum of 28 inches between rim height and floor. |
| 3. | *Employee toilet room with handwash sink |
| 4. | *Three-compartment sink for pot and pan washing. |
| 5. | Four-compartment sink for washing pots, pans, and utensils. |
| 6. | *Commercial dishwashing machine with pre-rinse sink may be substituted for the 3- or 4-compartment sink. |
| 7. | Vegetable washing/preparation sink |
| 8. | Indirect drains (such as open hub, floor sink) |
| 9. | Other handwash sinks (depends on layout, facility size) |
| 10. | Storage areas (as needed) |
| 11. | Equipment: National Sanitation Foundation (NSF) or approved by CDHD |
| 12. | Refrigeration: Adequate, commercial quality |
| 13. | Water source: Approved by Health Department |
| 14. | Sewer source: Approved by Health Department |
| 15. | Building: Rodent proof, in good repair |

(Continued on back)