

## I. Interior Construction and Design:

- Entrance and Exit doors must be self-closing and tight-fitting all around to prevent pests from entering.
- Floors, wall and ceilings must be impermeable to fluids, easy to clean and maintain.
  1. NO CARPETING any place food is prepared.
  2. Coving (molding) required between floor and wall.
- Restrooms - A minimum of two are required if accessible to customers and employees.
  1. A hand sink and sanitary hand-drying methods must be provided.
  2. A waste receptacle for hygienic purposes must be provided in a restroom used by women.
- The kitchen employees must have easy access to a hand sink excluding the ones in the restrooms.
- A three vat sink for ware washing (pots and pans) is required, even if you have a dishwashing machine.
- A separate sink for only mops and mop water is required.
- Equipment must be easily cleanable.
- Sufficient storage to keep foods at proper temperatures is required.
- Water must be potable from a safe supply and have a backflow prevention devices installed.
- No food or food contact surfaces may be stored under drain lines.
- Mechanical ventilation may be required and must not allow pests to enter.
- Garbage must be in easily cleanable leak-proof and pest-proof containers.

## II. Food Protection:

- Food must be from an approved source - No home-cooked anything.
- Adequate equipment is needed to keep hot food at 135 degrees F and above, or cold food at 41 degrees F and below.
- No bare hand contact with ready-to-eat food or ice.

## III. How to Get Your Annual Food Service Establishment Operating Permit:

1. Please complete the Jasper County Permit Application for Food Establishments and return it to the Jasper County Health Department for evaluation.
2. An invoice for the Permit Fee will be sent to you to be paid upon receipt.
3. Once your payment is received, your Permit will be sent to you to be posted in open view of the public.

## IV. Food Service Establishment Inspection:

Contact an inspector at our office if:

1. You have any questions.
2. You need assistance.
3. You would like a pre-opening inspection.
4. You are ready for your opening inspection.

# **New Foodservice Checklist**

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## **NOTE:**

This document is not intended to include ALL of the requirements of the 1999 Food Code, but is only a quick summary to answer commonly asked questions.