

East Side Health District

Food Establishment Compliance Requirements

1. All food services establishments shall have a Certified Food Protection Manager. Certified Food Protection Managers working in a Category 1 & 2 facilities must have Allergen training.
2. All food handlers (any individual working with unpackaged food, food equipment utensils, or food-contact surfaces) are required to have ANSI approved Food Handler training. Individuals who hold a valid Certified Food Protection Manager (CFPM) are exempt.
3. All Certified Food Protection Managers and food-handlers must have obtained and provide documented proof of Hepatitis A vaccine.
4. All commercial kitchen facilities must be equipped with a three-compartment sink, supplied with pressured hot and cold running water, detergent, and sanitation solution.
5. Food temperatures shall be maintained in refrigeration at 41° F or below, freezer maintained at 0° F or below. Hot foods shall be maintained at 135° F or above.
6. Hand washing and good personal hygiene practices must be observed at all times; including no eating, drinking, or smoking in food preparation areas.
7. Provide a metal-stemmed thermometer, accurate to plus or minus 2° and reading 0-220° F for checking food temperatures. Thermometers shall be provided for all refrigeration and freezer units.
8. All floors, walls and ceilings and all food contact surfaces must be smooth, durable, cleanable and constructed of a non-absorbent material.
9. Provide separate cleaning and sanitizing solution for wiping cloths, to clean and sanitize kitchen and food preparation surfaces. Provide an appropriate test kit for sanitizer.
10. Contact the local fire marshal, code enforcement and plumbing inspector to check for compliance with their rule's regulations.
11. All outer openings shall be tight fitting, self-closing doors. Any doors used for ventilation must have tight fitting screens.
12. Hand washing sinks shall be provided in food preparation areas supplied with: soap, paper towels, a hand washing sign, and must be accessible at all times. Three compartment sinks cannot be used for handwashing.
13. All restrooms shall have self-closing doors, covered waste basket, ventilation to the outside to protect from noxious odors, a hand-sink with soap and paper towels for sanitary drying of hands.
14. Conduct proper pest control to alleviate pest problems. Including sealing all outer openings to prevent pest entry (Shall provide invoice of pest control). Trash cans with food must have lids to prevent pest harborage.
15. Dumpsters shall be stored on a concrete or asphalt with lid kept closed at all times to prevent pest harborage.
16. All foods shall be stored at least 6 in off the floor, excluding items in plastic bottles.
17. All lighting in food prep areas must be shielded or shatterproof lighting.