



CONSTRUCTION PROVISIONS FOR FOOD SERVICE FACILITIES

Ensure that you have submitted construction plans to the Village/City and also to North Shore Fire and Rescue District.

We accept electronic (PDF) plans or paper copies. All plans should have a room finish schedule, equipment list and cut sheet or the model numbers listed in the plan.

1. Hand wash lavatories, for use by employees, shall be convenient and accessible for proper use at all times. Lavatories located near food preparation and/or food and utensils storage areas shall be installed in such a manner to eliminate possible contamination. All hand wash lavatories shall have hot and cold running water, hand soap and paper towels.
2. Walk-in coolers and freezers shall be provided with a minimum of 10 foot candles of light. This may require the relocation of the light fixture to the center of the unit or the installation of additional fixtures, properly located.
3. All artificial lighting fixtures located over, by, or within single service storage, preparation, service, and display facilities, and where utensils and equipment are cleaned and stored require shielding or recession in a proper manner or the use of shatter proof bulbs and/or tubes.
4. A hose shall not be attached to a faucet or hose bib unless an approved backflow prevention device is installed.
5. Food, utensils, single service articles and preparation areas shall not be stored or located under exposed or unprotected sewer lines or water lines except for automatic fire protection sprinkler heads.
6. Garbage or refuse containers, dumpsters and compactor systems located outside shall be stored on/or above a smooth surface of non-absorbent material such as concrete or machine laid asphalt.
7. All bare wood surfaces shall be smooth, non-absorbent, and easily cleanable.
8. All ice storage and/or ice dispensing bins shall be protected from contamination.
9. Drainage or drainage tubes from ice dispensing units or other equipment shall not pass through the ice machine or the ice storage bin.
10. Tubing conveying beverages or beverage ingredients to dispensing heads shall not be in contact with ice intended for human consumption.
11. Food on display shall be protected from consumer contamination by the use of packaging or by the use of easily cleanable counters, serving line, or salad bar protective devices, display cases or by other effective means. Protective devices shall be installed in such a way as to intercept the direct line between open food and the consumer's mouth.

12. In new or extensively remodeled facilities at least one utility sink or curbed cleaning facility with a floor drain shall be provided and used for cleaning of mops and disposal of mop water or other similar liquid wastes. No hand sink shall be used for this purpose.
13. Outside openings shall be protected against the entrance of insects by tight fitting, self-closing doors, closed windows, screening, controlled air currents or other acceptable means.
14. In new or extensively remodeled facilities, all rooms from which noxious odors, vapors or fumes originate shall be mechanically vented to the outside. Ventilation systems shall not create an unsightly, harmful or unlawful discharge. Ventilation hoods and devices shall be designed to prevent grease or condensation from collecting on walls and ceilings, and from dripping into food or onto food contact surfaces. Ventilation equipment must meet the standards of the National Sanitation Foundation or equivalent as to construction and installation.
15. Floors shall be properly constructed, smooth, easily cleanable and non-absorbent. When floors are subjected to water flushing, the juncture between walls and floors shall be coved and sealed. In all other cases, the juncture between walls and floors shall not present an open seam of more than 1/32 inch.
16. The walls, wall coverings and ceilings of walk-in refrigerating units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules shall be light-colored, smooth, non-absorbent and easily cleanable.

Should alterations or changes in approved plans become necessary, the Food Program Specialists shall be notified.

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CHECKLIST FOR NEW FOOD SERVICE FACILITIES

The following is a list of the major requirements that must be met before any new or extensively remodeled facilities can open.

- All refrigerators and freezers running and at proper temperature. Refrigerators 41F (4.5C) Freezers 0F (-18C).
- All refrigerators, freezers, and hot holding cabinets must have working thermometers in an easily viewed area.
- A metal stem thermometer with a range of 0F to 220F (-18 to 209oC) must be provided. The thermometer must be calibrated before the facility opens.
- All equipment, sinks, hand sinks, and coolers must be installed in the area approved on the plan. Any changes to the approved plan must be approved by this department before construction begins.
- All lavatory and kitchen hand sinks must have a supply of hand soap, paper towels, and a conveniently located waste receptacle.
- A garbage can must be provided in food preparation and warewashing areas.
- Hot and cold running water must be provided at each sink.
- Proof of a certified food manager must be provided within three (3) months of opening.
- An approved sanitizer must be provided.
- A test kit for the sanitizer must be provided.
- Plumbing must meet the standards of the plumbing code.
- Food and food contact equipment must be protected from cross contamination.
- Toxic chemicals must be stored in a protected area away from food and food contact equipment.
- Approved water supply. If on a private well, a non-community water well permit and a satisfactory water sample must be obtained. Proper sewage connection or properly sized septic system.
- All construction must be complete and construction equipment removed from the facility. All surfaces cleaned of debris and sanitized.
- All equipment and areas caulked where needed.
- The dishwasher must be running and function at the proper temperature and proper pressure or providing the proper level of chemical.
- Warewashing sinks must hold water and have approved sanitizer
- All openings to the outside must be screened and tight fitting. Doors must also be equipped with self-closing devices and provided with weather stripping where needed.
- Shelving must be provided to keep food and food contact equipment six inches or more off the ground. Wood, pressboard, or pressboard/laminate shelving is not acceptable.
- All equipment must meet the standards of NSF International or equivalent.

NOTE: Do not stock perishable or potentially hazardous foods before approval has been given during an opening inspection. This is not a complete list. Code violations not listed could also delay an opening.