

# **Minimum Requirements for Foodservice Establishments**

1. Handwash lavatory located within the kitchen in the immediate area of food preparation. Will need additional lavatories in bar areas and other areas remotely located from the kitchen such as dishwashing areas or wait stations.
2. A can wash/mop basin facility is required. Hot and cold water through a mixing faucet with a threaded nozzle shall be supplied to the basin. The basin is sized according to the needs of the restaurant. The minimum size is 3 ft. x 3 ft. with a 4-inch curb. The basin may be located inside or outside the building.
3. Facilities for utensil washing must be provided. For manual warewashing, a 3-compartment sink with clean and soiled drainboards is used. For larger establishments, a commercial dishmachine with clean and soiled drainboards is utilized. For many establishments, there is a need for both a 3-compartment sink and a dishmachine.
4. For most establishments, a single-compartment sink with one drainboard is needed as a food preparation sink. This sink is used most often to wash produce. A chef's table fabricated with a countersunk sink allows more flexibility as a prep table. Additional prep sinks may be required according to how extensive the menu.
5. All equipment such as refrigerators, freezers, ranges, fryers, convection ovens, steamers, work tables, utensil sinks, dishwashers, etc. must meet National Sanitation Foundation [NSF] standards. The exceptions are toasters, microwave ovens, and table-top mixers.
6. Adequate refrigeration capacity must be available. Refrigeration units include walk-in coolers, beer keg coolers, undercounter refrigerators, 2 or 3-door storage refrigerators, and work top prep refrigerators.
7. Approved floor, wall, and ceiling finish materials. For walls, this may be fiberglass reinforced polyester [FRP] panels which are laminated to drywall surfaces. Stainless steel is usually specified for wall surfaces under ventilation hoods. Floor finishes include quarry tile, 1/8" thick, commercial grade vinyl composition tile [VCT], double-broadcast epoxy, and seamless commercial grade vinyl. Ceilings in kitchen and utensil washing areas must be non-absorbent, smooth and washable. Vinyl faced lay-in tiles are typically used.
8. Commercial, stainless steel ventilation hoods are required for cooking equipment such as fryers, ranges, griddles, etc. The installation of hoods must comply with the North Carolina Building Code.
9. Requirements for equipment to hot hold food, tables for food prep, equipment to transport food, dispense beverages, and any other special equipment is based on the menu and type of service of the establishment.

10. Space for the storage of utensils, smallwares, pots, pans, dry goods, dishware, cleaning supplies, paper goods, and other necessary supplies is required. Facilities for storage include wall-mounted shelving, free-standing storage racks, dunnage racks for bulky items, cabinets, undershelves of work tables, and may include separate on-premises storage buildings located outside the establishment.
11. Water heating equipment is required. The water heater size and specifications are determined by the Health Department based on the hot water demand of each establishment's fixtures.
12. A solid waste dumpster and cardboard dumpster of sufficient capacity are required. Also needed is a waste cooking oil disposal container if deep-fat fryers are used.
13. All aspects of construction of the establishment must comply with NC Building Codes.
14. Lighting requirements are at least 50 foot-candles of illumination where food is prepared or handled [including bars] and utensils are washed and at least 10 foot-candles in all other areas.
15. All establishments must submit plans and specifications to the Health Department for plan review and approval prior to beginning construction. A plan review application must be completed and submitted.

Please contact the Environmental Health Division at 919-245-2360 for more information.

The North Carolina Food Code may be accessed on the internet at [www.deh.enr.state.nc.us/ehs/index.htm](http://www.deh.enr.state.nc.us/ehs/index.htm). Click on "Sanitation of Food Establishments" under Rules.