

PERMITTED FOOD SERVICE CHECKLIST

Facility must be built in accordance with chapter 290-5-14 Food Service Rules and Regulations www.health.state.ga.us/programs/envservices

This is an abbreviated checklist and is not inclusive of all requirements

It is unlawful for any person to operate a food service establishment, a mobile unit, a temporary food service operation, or restricted food service operation without having first obtained a valid food service permit from the health authority.

Prior to the issuance of the permit to new or existing establishments the applicant shall provide the health authority evidence of satisfactory compliance with the provision of Chapter 290-5-14 and all other provisions of laws, which apply to the location, construction, and maintenance of food service establishments and the safety of persons therein.

Permits are invalidated with change of ownership or location.

Properly prepared plans and specifications must be submitted for review and approval when a food service establishment is constructed or remodeled, or when an existing structure is converted into use as food service establishment.

The plans and specifications shall be submitted to Cherokee County Environmental Health office fourteen (14) days prior to beginning construction.

The plans must be accurate, drawn to scale, by rule, and completely labeled. They must include:

Name and phone number of the owner and builder; location of facility (address if known)

Floor plan of entire facility

Operational Information

Provide a menu or list of foods to be served

Operating hours

Number of seats

FINISH MATERIAL (these requirements apply to all areas of the establishment excluding the dining room)

Floors

All flooring must have an approved covering such as quarry tile, ceramic tile, vinyl composition tile, etc.

Tiles must be grouted or sealed in such a way as to prevent water entry.

Walls

Walls must be light in color, smooth, non-absorbent and washable.

All FRP or plastic panels must be connected and sealed with appropriate trim pieces.

Cement block walls must have an approved filler and sealer. In addition, these walls must be covered with a washable paint.

Base

Base trim should be smooth, non-absorbent and washable. This trim should be coved in design (curved at the floor wall junction, not 90-degree).

Cove base should run on the outside and inside of walk-in cooling units.

Ceilings

Ceilings must be light in color, smooth, non-absorbent and washable.

Ceiling tiles in food prep and dishwashing areas should be non-perforated

General Material and Installation Requirements

All gaps around piping, drainage, sprinkler head assemblies, etc. should be covered with an approved plate or sealing material.

All metals should be smooth and free of damage or rust. In addition, metal plates must be joined with an approved trim or connection piece.

Drywall must be painted with a washable paint.

Bar tops or counters with an overhang must be sealed on the underneath side with a smooth, non-absorbent and washable material. This applies when the overhang is directly above food, water sources or ice.

KITCHEN EQUIPMENT

Adequate dry and cold/hot storage areas. Refrigerator must be able to maintain potentially hazardous foods at 41F or below at all times.

Separate storage area for toxic chemicals.

Three Compartment sink-each compartment must be large enough to submerge largest piece of equipment and/or utensils. Must have drain boards and indirect waste connection with air gap.

Dish machine (if used)-provide name of manufacture and model number

Food Prep sink- minimum of one prep sink. Additional prep sinks depends on type of food being prepared. These sinks must have indirect waste connection with air gap. Mop/Utility sink must be provided.

Hand wash sinks-provided in all food prep areas, waitress, dishwashing areas and restrooms. Must have hot/cold water. Paper towel and soap dispenser must be installed and available at all times at each sinks.

Ventilation-all rooms must have adequate mechanical ventilation to control excessive heat, steam, grease, condensation, vapors, odors, smoke and fumes. Contact the local building inspector and fire marshal.

EQUIPMENT INSTALLATION

All equipment must be smooth, easily cleaned and in good repair. Any equipment that is cracked, broken, chipped or damaged needs replacement.

All sinks and other equipment joints and corners must be coved. This means curved corners instead of straight corners that form a 90-degree angle.

All drain boards should be designed to drain back into the sink unit.

All storage shelves must be designed so that their lowest shelf is at least 6inches above floor level.

LIGHTING

All work surfaces in the kitchen will need 20-foot candles of light as a minimum. This can be achieved with either fixed artificial or natural light. At a height of 30inches above the floor, this minimum must be maintained.

All walk-in cooling or freezing units must maintain 10-foot candles of light at a minimum.

This also needs to be maintained at a distance of 30inches above floor level.

All light bulbs in food and drink storage, preparation or serving areas must either be shatterproof, shielded or covered.

PLUMBING AND DRAINAGE (food service related)

All plumbing should be sized, typed and installed according to standard plumbing code.

All water, drainage and condensation lines should run within the walls or under the floors only exiting at the point of equipment serviced. This means do not run utility service lines along the outside surfaces of walls or above floors.

All drainage lines with the exception of hand and mop sinks must have indirect connections (air gap).

Back-flow/ back-siphonage prevention devices need to be available on all hose assembly faucets and/or hose bibs

Spray arm assemblies need to have an internal vacuum breaker or an acceptable clearance above the drain board flood rim

HOT WATER

All hot water using equipment must be identified: dish machines, compartmented sinks, clothes washers (must have dryer), hose reels pre-rinse sprayer, mop sinks, hand sinks, etc.

Need make, model, storage capacity, BTUs/Kw of proposed hot water

SEWER

Public sewer or Septic

Contact local Water& Sewer Authority regarding grease trap

WATER SUPPLY SYSTEM

Public water

Private supply (must be DNR approved prior to beginning operation)

CAN WASH, GARBAGE AND GREASE DISPOSAL

Proper pad material

Hot water and back flow/back siphonage protection

Drain protected and goes through grease trap.

-If on county sewer, contact Water & Sewer Authority regarding drain pad requirements