

Food Service Establishment Requirements

1. Plan submission
 - Owner or licensed plumber must first submit plans to the local health department (LHD) which include floor plan, food prep area design, and plumbing riser.
 - Floor plan includes: food prep area, dish/ware washing area, refrigeration units, dry storage, hand sink (must be located in the immediate area of food prep), three compartment sink, food prep sink, commercial dishwasher (if added), mop sink, dining area, and restrooms.
 - All ceilings, walls and floors must be made of smooth and easily cleanable surfaces.
 - Refrigeration units must have thermometers. Refrigeration units must achieve and hold at 41°F or below.
 - Hot foods require a food thermometer. Hot foods must be heated to 165°F (if reheated or otherwise designated) and hot held at 135°F.
 - A type 1 or 2 ventilation hood (dependent on foods being prepared) is required by the 2013 FDA Food Code and Mechanical Code.
 - Plumbing fixtures that are required include:
 - Handwash Sink
 - Three-Compartment Ware Washing Sink
 - Food Prep Sink (if necessary-to be determined by the LHD)
 - Mop/Utility Sink
 - All plumbing MUST be permitted and installed by a licensed plumber.
 - Plans must include a menu of foods to be prepared at the establishment.
 - If the building or location is to be rented by the operator, the property owner MUST give written permission for the property to be used as a food service operation.
2. If a renovation of an establishment has five or less plumbing changes only one plan is needed and the plans are approved by the local plumbing inspector. (Does not include switching out of identical fixtures.)
3. Once plans are approved, the plumber can get a plumbing permit. The local plumbing inspector will do all required inspections. The LHD does a preopening inspection once the final plumbing inspection is approved.
4. There must be a Certified Food Manager on staff during all hours of operation. Certified Food Manager Training (CFMT) takes place once per month at the Bath County Health Department and is required in food service operations located inside the Gateway District (Bath, Elliot, Menifee, Morgan, and Rowan counties). CFMT is good for 3 years unless used in a farmer's market setting (in which case, it expires annually).

Any questions about the above information or process can be directed to your Local Health Department's environmentalist.