



***Pulaski County Health Department
Pulaski County Home Health Agency***

101 12th Street, Crocker MO 65452

Health Department 573/736-2217 WIC 573/736-2218 Fax 573/736-5370

Home Health Agency 573/736-2219 Fax 573/736-5847

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Public Health
Prevent. Promote. Protect.

***Basic requirements for opening a
food service or retail food establishment***

Physical Facility Requirements:

- A. The facility must have hot and cold running water under adequate pressure at all sinks.
- B. The facility must provide hot and cold running water through mixing faucets.
- C. The facility must be equipped in the food preparation area, with a conveniently located hand sink that is supplied with hot and cold running water, dispensed through a mixing faucet. This hand sink must have hand soap, sanitary hand-drying device and a trash receptacle.
- D. The facility must be equipped with a mop sink or curbed floor drain.
- E. All sinks in the facility shall be equipped with air gaps and/or backflow prevention devices.
- F. The facility shall have a conveniently located employee toilet room, adequately ventilated, equipped with a self-closing door; a properly equipped hand sink as described in paragraph c., and a covered trash can in the women's toilet room.
- G. The facility shall have walls, floors and ceiling surfaces constructed of smooth durable materials that are easily cleanable.
- H. The facility floors and wall junctures shall be sealed as with baseboards or coved.
- I. The facility shall have all lights shatter resistant coated or shield covered.
- J. The facility HVAC devices shall be installed in such a way as to not contaminate food prep areas.
- K. The facility shall have all outer openings protected against the entrance of rodents and insects.
- L. The facility perimeter walls and roofs shall be constructed to protect against weather, rodents and insects.
- M. The facility out-door areas such as parking lots, dumpster pads, walk ways and driving areas shall be graded to drain and constructed to prevent dust, mud and water accumulation.
- N. The facility shall have no carpeting in food prep areas.
- O. Carpet in dining areas shall be tightly woven and easily cleanable.
- P. The facility shall not have insect protection devices installed in such a way as to contaminate a food prep or storage area.
- Q. The facility shall not have exposed studs, joists or rafters.
- R. The facility shall have no exposed utility pipes, service lines and any horizontal pipes and service lines on the floor.
- S. The facility shall have adequate ventilation.
- T. The facility shall have an adequate maintenance equipment storage area.
- U. The facility shall have an area, separate from the food preparation area for employees to eat, drink and smoke, if smoking is permitted.
- V. The facility shall be maintained in a clean state, free of unnecessary liter/clutter to eliminate rodent/insect harborage.
- W. The facility shall have a toxic storage area, located so as not to contaminate food or single service items.

- X. The facility shall have a dry, insect and rodent proof, storage area for dry goods canned goods and paper products.
- Y. Plumbing shall meet county or city codes, no lead solder or flux on food contact surfaces, no cross connections.

Equipment Requirements:

- A. Facilities preparing food must be equipped with a commercial dishwasher, using chemical or heat sanitization, and/or a three-compartment sink, of sufficient depth/width and equipped with drain boards). Chemical and/or Heat test strips must be available to check sanitizer levels. The dish machine and/or three-compartment sink must have an indirect plumbing connection.
- B. Food preparation areas must have an accessible, conveniently located, well-equipped hand sink(s) - separate from a prep sink, mop sink or a three compartment sink.
- C. Facilities must have a conveniently located, well-equipped, employee toilet room.
- D. Facilities must have adequate storage, free from humidity and temperature extremes and protected against the entry of insects and rodents.
- E. Facilities must have adequate refrigeration and freezer capacity.
- F. Facilities must have adequate reheating capacity.
- G. Facilities must have adequate hot and cold holding capacity.
- H. All cooling units holding potentially hazardous foods must be equipped with thermometers.
- I. Facilities must have equipment to provide adequate protection during storage and display of food.
- J. Food preparation equipment must be safe, durable and easily cleanable and resistant to pitting.
- K. Food preparation utensils must be food grade, durable and easily cleanable and resistant to pitting.
- L. Food preparation surfaces must be durable and easily cleanable and resistant to pitting.
- M. The food preparation area must have an adequate number of accurate food thermometers or thermocouples, with a temperature range of 0°F - 220°F in 2° increments.
- N. Ice machines must be installed so that bins are sloped to drain, with no cross connections, the drainline must have an indirect plumbing connection, and equipped with an ice scoop, properly stored.

Important:

The above is a basic list of guidelines for individuals opening a food service establishment or retail food establishment in Pulaski County. It does not cover all items listed in The 1999 Missouri Food Code which can be obtained online via our website at: www.pulaskicountyhealth.com then click on the Environmental Health then Food Establishment Inspections then scroll down towards the bottom right-hand side of the page to the Missouri Department of Health and Senior Services – Food Code.

Please contact the Pulaski County Health Department at 573-736-2217 with any questions and/or for a Pre-Opening inspection.