

CHAPTER 6

Physical Facilities

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6-1 Materials for Construction and Repair

Subparts

- 6-101 Indoor Areas
- 6-102 Outdoor Areas

6-101 Indoor Areas

6-101.11 Surface Characteristics

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

- (A) SMOOTH, durable, and EASILY CLEANABLE in areas where FOOD ESTABLISHMENT operations are conducted.
- (B) Non-absorbent for areas subject to moisture including but not limited to FOOD preparation areas, walk-in refrigerators, WARE WASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING DEPOTS, and areas subject to flushing or spray cleaning methods.
- (C) The floors, and coverings for floors, in all areas used in the preparation and storage of FOOD, and for washing UTENSILS and FOOD service EQUIPMENT, including walk-in refrigerators and freezers, and in all refrigerators, dressing rooms, locker rooms, and rooms with toilets and their vestibules shall be constructed of SMOOTH, cleanable material, including but not limited to SEALED concrete, terrazzo, quarry tile, ceramic tile, or commercial grades of vinyl composition tile, or as APPROVED by the HEALTH AUTHORITY.
- (D) Closely woven and EASILY CLEANABLE carpet for carpeted areas. Carpeting is allowed in customer sales areas where safety is a concern, but only the carpet squares which are easily removable for cleaning and repair.
- (E) Wood, wood laminates, particle board, medium-density fiber (MDF), or other wood-based products may not be used as structural support for EQUIPMENT in new or remodeled FOOD-service areas. Wood or wood-base products may be used for structural support of FOOD EQUIPMENT in other FOOD service areas including but not limited to: back bars, and customer self-service areas provided that such wood-based support structure is fully encapsulated with stainless steel, FRP, or other material APPROVED by the HEALTH AUTHORITY. All external corners shall be radiused, all seams and edges shall be SEALED, and wood or wood-base structural support shall not be compromised with penetrations for plumbing, drainage, pipe chases, or electrical service. Wood or wood-based products may be used for non-structural cosmetic purposes in non-FOOD ZONES of customer interface areas. Wood or wood-based products may be used for non-structural cosmetic purposes in non-FOOD ZONES of customer interface areas.

6-102 Outdoor Areas

6-102.11 Surface Characteristics

- (A) Outdoor walking and driving areas shall be surfaced with concrete, asphalt, gravel or other materials that have been effectively treated to minimize dust, facilitate maintenance, and prevent muddy conditions. Stagnant water shall not be allowed to accumulate.
- (B) Exterior surfaces of buildings for FOOD ESTABLISHMENTS shall be of weather-resistant materials, and shall comply with all applicable federal, state, and local statutes, regulations, and ordinances.
- (C) Areas for housing rubbish for disposal shall be constructed of paved surface, with metal gates, to enclose the disposal container. Where allowed by the BUILDING AUTHORITY, drains shall be installed to facilitate cleaning of the area. Such drains shall be plumbed to the sanitary SEWER through a grease interceptor to prevent discharge of waste water to the environment.
- (D) Waste water shall not be allowed to cause health HAZARDS or otherwise impair the environment.

6-2 Design, Construction, and Installation

Subparts

6-201 Cleanability

6-202 Functionality

6-201 Cleanability

6-201.11 Floors, Walls, and Ceilings

- (A) The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE, except that anti-slip floor coverings or applications may be used for safety reasons.
- (B) Carpeting may be allowed in customer retail sales area to prevent slips and falls, but only in the form of carpet squares which can be cleaned or easily replaced.

6-201.12 Floors, Walls, Ceilings, and Utility Lines

- (A) Utility service lines and pipes shall not be unnecessarily exposed on the walls or ceilings of walk-in refrigerators, of areas used for preparing FOOD, or for washing EQUIPMENT and UTENSILS, or rooms with toilets and vestibules. Utility service lines and pipes shall be located inside walls and floors, wherever reasonably possible.
- (B) Exposed utility service lines and pipes shall be installed with a minimum 1" standoff from the wall so they do not obstruct or prevent the cleaning of floors, walls, or ceilings.
- (C) Exposed horizontal utility service lines and pipes shall not be installed on the floor.
In FOOD preparation areas, including BEVERAGE areas, syrup and BEVERAGE lines must run through durable, SMOOTH and EASILY CLEANABLE conduit.

6-201.13 Floor and Wall Junctures, Coved, and Enclosed or SEALED

- (A) In FOOD ESTABLISHMENTS, in which water flush cleaning methods are used, floors shall be provided with graded drains, and floor and wall junctures shall be coved and SEALED.
- (B) In FOOD ESTABLISHMENTS in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed with gaps no wider than 1/32" PERMITTED.

6-201.14 Floor Carpeting, RESTRICTIONS, and Installation

- (A) A floor covering, including but not limited to carpeting or similar material, shall not be installed as a floor covering in FOOD preparation areas, under refrigerators and freezers, inside walk-in refrigerators, WARE WASHING areas, toilet room areas where HAND WASHING SINKS, toilets, and urinals are located, REFUSE storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods.
- (B) Carpeting installed as a floor covering in areas including but not limited to dining, retail display of PRE-PACKAGED, non-PHF (TCS), or retail display of dry FOOD shall be kept clean and in good repair:
 - (1) Securely fastened or attached to the floor with durable mastic, by using a stretch and tack method, or as APPROVED by the HEALTH AUTHORITY.
 - (2) Installed tightly against the wall, under the coving, or installed away from the wall with a space between the carpet and the wall, with the edges of the carpet secured by metal stripping or some other means.
 - (3) Any transition between hard floors and carpet shall be delineated by metal stripping or other threshold material.

6-201.15 Floor Covering, Mats

Mats shall be removable and EASILY CLEANABLE.

6-201.16 Wall and Ceiling Coverings and Coatings

- (A) Wall and ceiling covering materials shall be attached and maintained in an EASILY CLEANABLE condition.
- (B) Except in areas used only for dry storage; concrete, porous blocks, or bricks used for indoor wall construction shall be finished and SEALED to provide a SMOOTH, non-absorbent, EASILY CLEANABLE surface.
- (C) Subject to approval by the HEALTH AUTHORITY, ceilings may be less than 8' high in FOOD ESTABLISHMENTS, provided lighting and ventilation are adequate, and FOOD HANDLERS are able to walk in a fully upright position.
- (D) The walls of all FOOD preparation, UTENSIL washing, and hand washing rooms or areas, shall have light-colored, SMOOTH, EASILY CLEANABLE surfaces, and such surfaces shall be washable at least up to the highest level reached by splash or spray, up to 8' or ceiling height, whichever is less. Walls in WARE WASHING areas are considered SPLASH ZONES and shall be covered from the floor to a height of 8' or ceiling height whichever is less, with an impervious material including but not limited to fiberglass-reinforced panels or stainless steel.

6-201.17 Walls and Ceilings, Attachments

- (A) Attachments to walls and ceilings, including but not limited to light fixtures, mechanical room ventilation system components, vent covers, wall and ceiling mounted fans, and decorative items, shall be SMOOTH and EASILY CLEANABLE. Wall covering or ceiling covering materials including but not limited to sheet metal, linoleum, plastic, and similar materials, shall be attached and SEALED to the wall or ceiling as to leave no open spaces or cracks that would PERMIT accumulation of grease or debris, or provide harborage for vermin.
- (B) In a CONSUMER area, wall and ceiling surfaces, decorative items, and attachments that are provided for ambiance shall be kept clean. Areas built, such as catwalks and dance platforms, shall not be a source of CONTAMINATION in any FOOD service area.
- (C) In transition areas between customer areas and food preparation area sound proofing materials, such as but not limited to durable, cleanable and non-absorbent textile or other material APPROVED by the HEALTH AUTHORITY shall be maintained clean.

6-201.18 Walls and Ceilings, Studs, Joists, and Rafters

Studs, joists, and rafters shall not be exposed in areas subject to moisture. If left exposed in other rooms or areas, they shall be suitably finished and kept clean and in good repair.

6-202 Functionality

6-202.11 Light Bulbs, Protective Shielding

- (A) Light bulbs shall be shielded, coated, enclosed in plastic tubing, or otherwise shatter-resistant, in areas where FOOD is exposed, including ice machines, and ice bins, or where clean EQUIPMENT, UTENSILS, and LINEN, or unwrapped SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES are stored.
- (B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened packages, if:
 - (1) The integrity of the packages cannot be affected by broken glass falling onto them.
 - (2) The packages can be cleaned of debris from broken bulbs before the packages are opened.
- (C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb to ensure that only the face of the bulb is exposed.

6-202.12 Heating, Ventilating, and Air Conditioning System Vents

- (A) Heating, ventilating, and air conditioning systems shall be designed and installed to ensure that make-up air intake, and exhaust vents, do not cause CONTAMINATION of FOOD, FOOD-CONTACT SURFACES, EQUIPMENT, or UTENSILS.
- (B) All rooms and areas shall be adequately ventilated, and ventilation facilities shall be maintained and operated to ensure that all rooms and areas are kept reasonably free from excessive heat, steam, condensation, vapors, smoke, or fumes. Effective air recovery systems may be used in the ventilation of these rooms and areas.
- (C) A vented hood or canopy shall be provided over and above any high temperature dish machine, stove, griddle, broiler, hot top, deep fryer, cheese melter, or other cooking device for FOOD preparation, unless other means of ventilation is APPROVED by the HEALTH AUTHORITY. Sunday brunches, temporary set-ups, table-side cooking, sampling and demonstrations, may be exempt provided grease does not accumulate in the immediate area as determined by the HEALTH AUTHORITY.
- (D) Ventilation hoods, filters and devices shall be designed and maintained to prevent grease or condensate from dripping into FOOD, or onto FOOD preparation surfaces. Filters, where used, shall be properly installed, and made of appropriate material as specified in Chapter 4-202.15 (C) of these Regulations.
- (E) Where outside air intake ducts are used, they shall be designed and maintained so as to prevent the entry of dust, dirt, vermin, or other contaminating materials.
- (F) Ventilation systems shall comply with local fire prevention requirements and, when vented to the outside, shall discharge air in a manner not to impair the environment.

6-202.13 Insect Control Devices, Design, and Installation

- (A) Insect control devices that electrocute or stun flying insects shall be designed to retain the insect within the device.
- (B) Insect control devices shall not be located and/or installed:
 - (1) Over a FOOD preparation area or,
 - (2) In a manner that dead insects, or insect fragments, may be thrown or fall onto exposed FOOD, clean EQUIPMENT, UTENSILS, LINEN, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
- (C) Devices for flying insect control, including but not limited to air curtains or ceiling fans, shall be kept clean.

6-202.14 Toilet Rooms, Enclosed

- (A) All new and extensively remodeled FOOD ESTABLISHMENT employee restrooms shall not enter directly into a FOOD area, as specified in Chapter 5-204.11 (H) of these Regulations, except when vestibules with two intervening self-closing doors or a negative air balance that prevents air from moving from the restroom into the FOOD handling area is present.
- (B) Existing FOOD ESTABLISHMENTS, with current health PERMITS, shall not be subject to this requirement until the establishment is extensively remodeled or the existing PERMIT lapses for greater than one billing cycle.

6-202.15 Outer Openings, Protected

- (A) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects, rodents, and other vermin by:
 - (1) Filling or closing holes and other gaps along floors, walls, and ceilings.
 - (2) Closed, tight-fitting windows.
 - (3) Solid, self-closing, tight-fitting doors.
- (B) This Section does not apply to FOOD ESTABLISHMENTS that open into a larger structure including but not limited to a mall, airport, or office building, or into an attached structure including but not limited to a porch, and the outer openings from the larger or attached structure is protected against the entry of insects, rodents and other vermin.
- (C) Exterior doors, used as exits, need not be self-closing if they are:
 - (1) Designated for use only when an emergency exists by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT.
 - (2) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use, and they are alarmed and only open with a panic bar.
 - (3) Not to be used as a receiving door.
- (D) If windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or for other purposes, the openings shall be protected against the entry of insects, rodents and other vermin by:
 - (1) Windows that are protected by 16 mesh/inch per screen.
 - (2) Properly designed and installed air curtains over doors to control flying insects. The on/off switch shall be positioned out of normal reach and shall activate a micro-switch within two seconds of opening the door.
- (E) Effective pest control methods shall be implemented in facilities that have open-air dining. Open-air dining facilities which are not able to comply with this section may be required to submit a RISK Control Plan and pay applicable fees to bring their facility into compliance. A guidance document is provided in Appendix J.

6-202.16 Exterior Walls and Roofs, Protective Barriers

Perimeter walls and roofs of a FOOD ESTABLISHMENT shall effectively protect the ESTABLISHMENT from the weather and the entry of insects, rodents, and other animals.

6-202.17 Outdoor Walking and Driving Surfaces, Graded to Drain

Exterior walking and driving surfaces shall be graded to drain.

6-202.18 Outdoor REFUSE Areas, Curbed, Graded to Drain

Outdoor REFUSE areas shall be constructed in accordance with local Building Authority regulations having jurisdiction, and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the REFUSE, and from cleaning the area and waste receptacles. If the Building Authority having jurisdiction PERMITS a cleaning station, hot and cold running water, and a drain plumbed to a grease interceptor are required for cleaning the station.

6-202.19 Private Homes and Living or Sleeping Quarters, Use Prohibition

A private home, a room(s) used as living or sleeping quarters, including bathing facilities and restrooms, or an area directly opening into a room used as living or sleeping quarters, shall not be used for conducting FOOD ESTABLISHMENT operations.

6-202.20 Living or Sleeping Quarters, and Separation

Living or sleeping quarters located on the PREMISES of a FOOD ESTABLISHMENT including but not limited to those provided for lodging registration clerks or resident managers, shall be separated from rooms and areas used for FOOD ESTABLISHMENT operations by complete partitioning and solid self-closing doors.

6-3 Numbers and Capacities

Subparts

- 6-301 Lighting**
- 6-302 Ventilation**

6-301 Lighting

6-301.11 Intensity

- (A) At least 20-foot candles shall be provided:
- (1) At a surface where FOOD is displayed for CONSUMER self-service, including but not limited to, buffets and salad bars, or where fresh produce or PACKAGED FOOD is sold or offered for consumption.
 - (2) Inside EQUIPMENT, including but not limited to reach-in and under-counter refrigerators.
 - (3) At a distance of 30" above the floor inside walk-in refrigeration units.
 - (4) At a distance of 30" above the floor in areas used for hand washing, EQUIPMENT and UTENSIL storage, dry FOOD storage, and in toilet rooms.
- (B) At least 50-foot candles of light shall be provided at a surface where FOOD HANDLERS are working with FOOD, WARE WASHING, UTENSILS, or EQUIPMENT including but not limited to knives, slicers, grinders, or saws where employee safety is a factor.

6-302 Ventilation

6-302.11 Mechanical

Mechanical ventilation of sufficient capacity shall be provided to keep rooms free from excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and/or fumes.

6-4 Location and Placement

Subparts

- 6-401 Employee Accommodations**
- 6-402 Distressed Merchandise**
- 6-403 Refuse, Recyclables, and Returnables**

6-401 Employee Accommodations

6-401.11 Designated Areas

- (A) Areas designated for employees to eat and drink shall be located to protect FOOD, EQUIPMENT, LINEN, and SINGLE-SERVICE and SINGLE-USE ARTICLES from CONTAMINATION.
- (B) Lockers or other suitable facilities, where provided, shall be located in a designated room or area where CONTAMINATION of FOOD, EQUIPMENT, UTENSILS, LINEN, and SINGLE-SERVICE and SINGLE-USE ARTICLES cannot occur.

6-402 Distressed Merchandise

6-402.11 Segregation and Location

Products that are held by the PERMIT HOLDER for credit, redemption, or return to the distributor, including but not limited to damaged, spoiled, or recalled products, shall be segregated from FOOD, EQUIPMENT, UTENSILS, LINEN, and SINGLE-SERVICE and SINGLE-USE ARTICLES and labeled as not for use. Perishable products may be held in a refrigerated unit, provided they are held in a marked container designating the product as distressed or not for use.

6-403 REFUSE, Recyclables, and Returnables

6-403.11 Receptacles, Waste Handling Units, and Designated Storage Areas

Receptacles, units and areas designated for storage of REFUSE and recyclable or returnable containers shall be located where the CONTAMINATION of FOOD, EQUIPMENT, UTENSILS, LINEN and SINGLE-SERVICE ARTICLES or SINGLE-USE ARTICLES shall not occur.

6-5 Maintenance and Operation

Subparts

- 6-501 Premises, Structures, Attachments, and Fixtures - Methods**

6-501 Premises, Structures, Attachments, and Fixtures - Methods

6-501.11 Repairing

The PHYSICAL FACILITIES shall be maintained in good repair.

6-501.12 Cleaning, Frequency and RESTRICTIONS

- (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

- (B) Cleaning shall be done during periods when the least amount of FOOD is exposed, including but not limited to after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

6-501.13 Cleaning Floors, Dustless Methods

- (A) Only dustless methods of cleaning shall be used including but not limited to wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dustpan.
- (B) Spills or drippage on floors that occur between normal floor cleaning times shall be cleaned.

6-501.14 Cleaning Ventilation Systems and Discharge Prohibition

- (A) Intake and exhaust air ducts shall be cleaned and filters changed as necessary to prevent CONTAMINATION by dust, dirt, and/or other materials.
- (B) If vented to the outside, ventilation systems shall not create a public health HAZARD or impair the environment.

6-501.15 Cleaning Maintenance Tools, Preventing CONTAMINATION

- (A) FOOD preparation sinks, HAND WASHING SINKS, and WARE WASHING EQUIPMENT shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water, and other liquid wastes.
- (B) Toilets and urinals shall not be used as a service sink for the disposal of mop water and similar liquid waste.

6-501.16 Drying Mops

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.

6-501.17 Controlling Pests

Insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by:

- (A) Routinely inspecting incoming shipments of FOOD and supplies for the evidence of pests.
- (B) Routinely inspecting the PREMISES for evidence of pests.
- (C) Using methods, if pests are found, including but not limited to trapping devices or other means of pest control.
- (D) Eliminating pest harborage conditions.

6-501.18 Removing Dead or Trapped Birds, Insects, Rodents, and Other Pests

Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and from the PREMISES at a frequency that prevents accumulation, decomposition, or attraction of pests.

6-501.19 Storing Custodial Tools

Custodial tools including but not limited to brooms, mops, vacuum cleaners, and similar items shall be:

- (A) Stored in a place and manner that ensures that FOOD, EQUIPMENT, UTENSILS, LINEN, and SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES are not contaminated.
- (B) Stored in an orderly manner that facilitates cleaning the storage area used for storing the custodial tools.

6-501.20 Maintaining PREMISES, Unnecessary Items and Litter

The PREMISES shall be kept free from:

- (A) Items which are not necessary to the operation or maintenance of the FOOD ESTABLISHMENT,
- (B) EQUIPMENT that is no longer used or not in working order and
- (C) Litter.

6-501.21 Prohibiting Animals

Live animals shall be allowed on the PREMISES of a FOOD ESTABLISHMENT only in the following situations and provided that CONTAMINATION of FOOD, clean EQUIPMENT, UTENSILS, LINEN, and unwrapped SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES shall not occur:

- (A) Edible FISH or decorative FISH in aquariums, SHELLSTOCK or crustacea on ice, or under refrigeration, and SHELLSTOCK and crustacea in display tank systems.
- (B) Patrol dogs accompanying police or security officers in offices and dining, sales and storage areas, and sentry dogs running loose in exterior fenced areas provided the outside areas are properly maintained;
- (C) In areas that are not used for FOOD preparation, and that are usually open for customers, including but not limited to dining and sales areas, SERVICE ANIMALS that are controlled by the disabled employee or PERSON, if a health or safety HAZARD will not result from the presence or activities of the SERVICE ANIMAL. Such animals shall not be allowed on the seats and/or tables in a FOOD ESTABLISHMENT.
- (D) FOOD HANDLERS shall not care for or handle pets while on duty.
- (E) Nothing in this Section shall be construed, or in conflict, with the Americans with Disability Act.

6-6 Special Facilities

Subparts

6-601 Barbecues

6-602 Swap Meets

6-601 BARBECUES

6-601.11 Indoor BARBECUES

An indoor BARBECUE shall meet the structural and EQUIPMENT requirements for a FOOD ESTABLISHMENT as specified in Chapter 4 of these Regulations.

6-601.12 Outdoor BARBECUES

An outdoor BARBECUE shall meet the following requirements:

- (A) Before a FOOD ESTABLISHMENT constructs or operates a BARBECUE, a plan shall be submitted to the HEALTH AUTHORITY for approval. The plan shall include a layout drawing showing placement of EQUIPMENT and finishes to be used. It shall also include a comprehensive list of all EQUIPMENT to be used, including specification sheets. The plan shall include the BARBECUE unit, tables, hot and cold holding EQUIPMENT, and FOOD transport EQUIPMENT.
- (B) A narrative describing the operation of the BARBECUE, including the flow of FOOD to and from the BARBECUE area, thawing, preparation, transport, cold and hot holding, cooling of cooked FOOD, and service. Methods for preparing FOOD, and the kinds of FOOD to be cooked at a BARBECUE, shall be APPROVED by the HEALTH AUTHORITY.
- (C) Proof of compliance with local building/fire codes, or ordinances shall be provided, in writing, to the HEALTH AUTHORITY, before the Plan Review for a BARBECUE may be completed.

6-601.13 Site Requirements

- (A) The HEALTH AUTHORITY shall consider whether to approve the location of a BARBECUE based on factors, including, but not limited to, the weather, existing or potential sources of CONTAMINATION, the ability of the facility to protect FOOD, and the presence of insects and vermin.
- (B) The BARBECUE shall be located on the property where the FOOD ESTABLISHMENT is located, and cannot be more than 50' from the structure housing the ESTABLISHMENT.
- (C) The site of the BARBECUE shall drain properly to ensure that water will not pool, collect, cause a health HAZARD, or otherwise impair the environment. The walking surfaces within 25' of the BARBECUE shall be capable of being kept clean and free of organic materials.
- (D) The area underlying the BARBECUE shall be a hard, cleanable surface.
- (E) The BARBECUE shall be located in an open area with no overhanging trees, wires, or other impediments above the BARBECUE.
- (F) A fixed in place, or permanent BARBECUE, shall not be located in a parking lot.

6-601.14 Structure Requirements

- (A) All areas at an outdoor BARBECUE, with the exception of the BARBECUE cooking device, shall be provided with overhead protection.
- (B) In the area surrounding a BARBECUE, dust shall be minimized by using a device to block wind, or a type of ground cover that has been APPROVED by the HEALTH AUTHORITY.

6-601.15 EQUIPMENT Requirements

- (A) All FOOD service EQUIPMENT, with the exception of the BARBECUE unit, shall meet design, materials, and construction standards of *NSF/ANSI* or be equivalent to those standards. Metal or other materials meeting the FOOD ZONE material and construction requirements of *NSF/ANSI Standard 2* may be used for FOOD preparation surfaces or transport containers. Metal framing shall be used for all structures under counter tops used for FOOD preparation or on which FOOD EQUIPMENT is installed and/or plumbed.
- (B) All BARBECUE units and EQUIPMENT, not otherwise certified, shall be non-toxic and easy to clean. EQUIPMENT, including the interior of a cabinet unit or compartment, shall be constructed so as to have SMOOTH and easily accessible and EASILY CLEANABLE surfaces, with at least 1/8" horizontal and vertical coves, free from channels, crevices, flanges, ledges, sharp or jagged edges, or other cleaning obstructions. FOOD contact and splash surfaces shall be constructed of a solid material including but not limited to stainless steel, granite, or corian-like material. The surfaces shall be free of pits, cracks, rust, and other obstructions that could interfere with proper cleaning.
- (C) There shall be no provision made at the outdoor BARBECUE area for pre-cooking preparation. The preparation of FOOD shall be completed in the FOOD ESTABLISHMENT before the FOOD is transported to the BARBECUE. Seasoning and sauces may be applied during the cooking process. Cooked product shall

be adequately separated from raw product on the grill. Any service, from the BARBECUE, to the customer shall be direct and immediate.

- (D) Proper protective storage of wood chips, bark, or other organic materials used for smoking and flavoring in the cooking process, shall be provided at the BARBECUE located to prevent CONTAMINATION of FOOD.
- (E) Customers of the FOOD ESTABLISHMENT shall be separated from the BARBECUE by a distance of not less than 5' by partitions, planters, walls, or similar means.
- (F) All refrigerators intended for the storage of raw FOOD for a BARBECUE shall meet the applicable requirements of *NSF/ANSI Standard 7*.
- (G) Hot holding EQUIPMENT shall be properly powered, meeting the requirements of *NSF/ANSI Standard 4*, for holding and transporting cooked FOOD.

6-601.16 Storage Requirements

- (A) Sufficient refrigerated and dry storage for FOOD shall be provided for the BARBECUE unit.
- (B) POISONOUS or TOXIC MATERIALS, cleaning materials, and EQUIPMENT shall be stored separately from FOOD or FOOD contact items.

6-601.17 Hand Wash Facilities

- (A) Shall be conveniently located, operational, and easily accessible all times while the BARBECUE unit is in use.
- (B) BARBECUE units may have the HAND WASHING SINK installed on the unit.
- (C) The HAND WASHING SINK may be installed on an adjacent unit that is part of the same PERMIT.
- (D) The HAND WASHING SINK shall be an *NSF/ANSI APPROVED* portable unit or,
- (E) The HAND WASHING SINK shall be permanently installed and plumbed on an adjacent wall.
- (F) The HAND WASHING SINK shall be adequate in size, and so located as to permit convenient and expeditious use by all employees. The minimum sink size is 10" x 10" x 6" with a 12" clearance above the sink.
- (G) Each HAND WASHING SINK is to be a unit with tempered, or hot and cold running water, with a soap and paper towel dispenser, and at least 18" of separation between the sink and FOOD-CONTACT SURFACES.
- (H) Splash guards may be used in areas with limited space, if 18" of separation are not available.
- (I) At the sole discretion of the HEALTH AUTHORITY, BARBECUE units that are used only to cook cuts of MEAT without processing or handling of the cooked product at the BARBECUE, and without service from the BARBECUE to the customer, and solely for the handling and processing of the cooked product inside the associated PERMITTED FOOD ESTABLISHMENT, may be exempt from the requires of Section 6-601.17 (A) of this Chapter.

6-601.18 Employee Toilet Facilities

Employee toilet facilities:

- (A) Shall meet the requirements specified in Chapter 5-204.11 and Chapter 6-202.14 of these regulations.
- (B) Operators of outdoor BARBECUE shall maintain a permission letter from the owner of the facility allowing their employees use of the restrooms, during all hours of operation, unless operator and owner are the same.

6-601.19 Lighting

- (A) At least 50-foot candles of light are required on all work surfaces of EQUIPMENT.
- (B) BARBECUE units without overhead lighting shall cease operations when ambient lighting is insufficient to meet this requirement.

6-601.20 FOOD Shields

FOOD shields shall be required at all interface areas to provide a barrier between the CONSUMER and unPACKAGED, READY-TO-EAT FOOD, or FOOD service, FOOD display or FOOD processing areas not separated from the CONSUMER by a minimum horizontal distance of 30" or more; and,

- (A) FOOD shields shall be mounted to intercept a direct line between customer's mouth and the FOOD display area.
- (B) FOOD shields, as installed, shall comply with the construction, materials, finishes, and formula requirements established by *NSF/ANSI Standard 2, Section 5.35*.

6-602 Swap Meets

6-602.11 Conditions

A swap meet may sell PRE-PACKAGED FOOD, or other items regulated by the HEALTH AUTHORITY or AGENCY OF JURISDICTION, if the following conditions are met:

- (A) Non-PHF (TCS) items presented for sale in their original packaging may be sold in a booth which has carpeted floors and plastic laminate shelves.
- (B) Refrigerated items for sale in the original package shall be displayed on a floor with a SMOOTH and EASILY CLEANABLE surface.
- (C) Exposed wood is not allowed in the walls, floors or shelving material.