



Requirements for Equipment and Structure of Packaged Food Warehouses and Packaged Grocery*

The purpose of this requirement sheet is to provide guidance regarding the minimum standards for a packaged foods warehouse.

1. Warehousing of pre-packaged, Non-hazardous or canned product in original boxes or pallets, with minimum breakdown. Minimum requirements: Sealed, smooth concrete or tile floors.
 - a. Smooth and cleanable wall surfacing;
 - b. Twenty foot/candles of light at 30 inches above the floor.
 - c. Light fixtures must be protected from accidental breakage.
 - d. Ceiling without exposed insulation (scrim-sheeting MINIMUM).
 - e. Base-coving (epoxy grout “cove” allowed on concrete-block wall-to-concrete floor junctures).
 - f. Air curtain(s), dock “boot” seals, doors with weather-stripping or other approved method for control of dust, rodents, insects, and birds. Requirements vary depending upon proposed use.
 - g. A restroom (with commode and lavatory) within the facility serviced with hot and cold water, approved soap and disposable towels, adequate ventilation, and a self-closing door.
 - h. A mop-sink or hose bib with hot & cold pressurized water service. If only providing a hose bib, the restroom lavatory must have provision for filling a mop bucket and disposing of mop water. If hoses are attached to a sink faucet, the faucet must have at least an atmospheric vacuum breaker attached.
 - i. Dunnage racks and/or shelving, with 6 inches clearance between the floor and the bottom shelf.
 - j. Palletized goods storage areas must have a “clear zone” of 18 inches between the walls and the pallets to facilitate rodent control and general cleaning, and for inspection access.
2. Refrigerated warehousing of pre-packaged food product in original boxes or pallets, with minimum breakdown. Minimum requirements- All of the above, plus:
 - a. NSF Standard 7 Refrigeration/freezer units, either walk-in, roll-in, or reach-in. Units meeting the requirements of NSF/ANSI 7, section 5.36, and the labeling requirements of NSF/ANSI 7, 5.34.9 (prefabricated walk-in and roll-in refrigerators and freezers used for the storage of food in the original sealed packaged must be labeled: “This equipment is intended for the storage of food in the original sealed package only”) are acceptable for “warehousing” operations. 20 foot/candles required in refrigerators and freezers.
 - b. Refrigeration condensate properly drained to a floor-sink or by other approved method.



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3. Packaged Grocery Store:
 - a. Sealed, Smooth and cleanable wall surfacing; Walls painted with light-colored hard enamel paint minimum.
 - b. Sealed, smooth concrete or tile floors;
 - c. NSFI or equivalent dunnage racks and/or shelving, with 6 inches clearance between the floor and the bottom shelf. Gondolas are acceptable for Grocery use.
 - d. Twenty foot/candles of light at 30 inches above the floor.
 - e. Light fixtures must be protected from accidental breakage.
 - f. Ceiling without exposed insulation (scrim-sheeting minimum).
 - g. Base-coving (epoxy grout “cove” allowed on concrete-block wall-to-concrete floor junctures).
 - h. Rear stocking entry must have vermin control consisting of air curtain(s), dock “boot” seals, doors with weather-stripping or other approved method for control of dust, rodents, insects, and birds.
 - i. Retail entrance must be self-closing.
 - j. A restroom (with commode and lavatory) within the facility serviced with hot and cold water, approved soap and disposable towels, adequate ventilation, and a self-closing door.
 - k. A mop-sink or hose bib. If only providing a hose bib, the restroom lavatory must have provision for filling a mop bucket and disposing of mop water. If hoses are attached to a sink faucet, the faucet must have at least an atmospheric vacuum breaker attached.
4. Warehouses intending to conduct any food-handling or processing will be handled as a “kitchen” for the purposes of Plan Review.

*Excerpt from the Southern Nevada Health District Regulations Governing the Sanitation of Food Establishments.