



FOOD ESTABLISHMENT PLAN REVIEW REQUIREMENTS FOR EQUIPMENT & STRUCTURE OF LIVE LOBSTER (crustacean) HOLDING WAREHOUSE

The purpose of this sheet is to provide guidance regarding the minimum standards for a packaged foods warehouse, and as such, it is not intended to supercede any regulation or law. This guide applies only to those establishments, or sections of establishments, dedicated to the receiving, holding, and shipping of live lobsters. This guide does not apply to tanks inside permitted restaurants located in customer areas. Those establishments that process lobster for use as food would need a separate permit, and will be required to meet construction and equipment criteria for a food processing facility.

1. Building construction (walls, floors, ceilings) minimum requirements:

- (a) Sealed, smooth concrete or tile floors. “Wet” areas should have floor drains to sewer.
- (b) Smooth and cleanable wall surfacing (painted with hard enamel paint MINIMUM). “Wet” areas of the facilities, especially walls around tanks, shall have FRP panels to at least 8’ (at a minimum), with sealed base cove.
- (c) 20 foot/candles of light at 30 inches above the floor.
- (d) Light fixtures must be protected from accidental breakage.
- (e) Ceiling without exposed insulation (scrim-sheeting MINIMUM).
- (f) Base-coving (epoxy grout “cove” allowed on concrete-block wall-to-concrete floor junctures).
- (g) Air Curtain(s), dock “boot” seals, doors with weather-stripping or other approved method for control of dust, rodents, insects, and birds.
- (h) 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. Lavatory walls must have a 4’ wainscoting of sealed, impervious material, a sealed base cove, and sealed impervious flooring.
- (i) A mop-sink serviced with hot & cold water from a mixing faucet with integral vacuum breaker.
- (j) NSF1 or equivalent dunnage racks and/or shelving, with 6” clearance between the floor and the bottom shelf, if needed for storage of dry product.
- (k) 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. Lobster holding tanks and related equipment requirements:

- (a) Holding tanks and stands must be made of impervious, cleanable materials and be constructed in such a manner as to allow regular cleaning and sanitizing.
- (b) Work tables must meet the material and construction requirements of NSF/ANSI Standard 2.
- (c) All plumbing for recirculation and filtration piping and equipment must meet the standards for contact with potable water, and must be certified to NSF/ANSI standard 14 and/or 61. All pumping and filtration equipment must be certified to NSF/ANSI standard 50.
- (d) Filtration systems must be designed for a maximum flow rate of 6 hours. Systems must be fitted with flow meters to determine turn-over rates. *NOTE: Filtration & pumping systems will be co-evaluated by the Pool PR staff for adequate design.*
- (e) Adequate drainage to sewer must be provided to accommodate backwashing of filter systems and tank drainage. Drainage to sewer must be indirect to a floor sink or drainage pit.
- (f) Potable water systems must be protected from recirculated water systems using reduced pressure zone backflow prevention assemblies or air gaps; hose bibs and other connections to the potable water supply will be adequately protected using atmospheric vacuum breakers or pressure vacuum breakers.
- (g) Operational plans or HACCP plans must be provided detailing the cleaning, sanitizing, and water testing schedule. The disinfection unit must be able to disinfect the storage water to a non-detectable coliform bacteria level (<2MPN/100 ml), for the duration of storage, using the APHA Recommended Procedures for the Examination of Seawater and Shellfish.

3. Refrigerated warehousing of food product in original boxes or pallets, with minimum breakdown. Minimum requirements– ALL of section 2 noted 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.
- (b) 20 foot/candles required in refrigerators and freezers.
- (c) Refrigeration condensate properly drained to a floor-sink or by other approved method.

4. Warehouses intending to conduct any food-handling or processing will be handled as a “kitchen” for the purposes of Plan Review.

5. For other issues NOT addressed in this requirements sheet, please see the General Food Establishment sheet.