



## **FOOD ESTABLISHMENT PLAN REVIEW REQUIREMENTS FOR EQUIPMENT & STRUCTURE OF PACKAGED FOOD WAREHOUSES & 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:
  - a) Sealed, smooth concrete or tile floors.
  - b) Smooth and cleanable wall surfacing;
  - 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. REQUIREMENTS VARY DEPENDING UPON PROPOSED USE.
  - 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.
  - i) 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.
  - j) Dunnage racks and/or shelving, with 6” clearance between the floor and the bottom shelf.
  - 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. 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.
  
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) NSF/ANSI or equivalent dunnage racks and/or shelving, with 6” clearance between the floor and the bottom shelf. Gondolas are acceptable for Grocery use.
  - d) 20 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. For other issues NOT addressed in this requirements sheet, please see the general Food Establishment sheet.***