

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

General Provisions

Pursuant to the California Health and Safety Code, Part 7 California Retail Food Code, Sections 113700 through 114437 and the Mono County Code Sections 7.08.20 and 7.30.30, any person engaging in constructing, enlarging, altering, converting or remodeling any building for use as a food facility shall notify the Mono County Health Department and submit plans with specifications for the proposed construction or remodel prior to commencing work on the food facility.

The following is required to process and approve food facility plans as well as to obtain final approval to open for business:

1. The plans and specifications submitted shall include sufficient information to demonstrate compliance with the California Health and Safety Code regulations for retail food facilities.
2. Plans will be reviewed and evaluated by the health department within fifteen (15) days from the date of receipt and the applicant will be notified of our findings within twenty days (20) after receipt. Plans that are incomplete or have a substantial number of changes or are otherwise deficient will be returned for revision before approval may be granted.
3. Submit a minimum of three (3) sets of detailed plans with specifications and remittance for the required plan check fee.
4. The Plans may be prepared by an architect, draftsman, contractor or owner. All plans shall be drawn in a professional manner encompassing all applicable requirements of this construction guide. The plans and specifications shall include sufficient information to demonstrate compliance with the requirements of all applicable codes.
5. The information submitted shall include a detailed list of your proposed menu. The menu will be used by the health department to determine initial facility and equipment needs and for later needs should the menu be changed.
6. Include an appropriately marked equipment list, indicating how the equipment is installed on the floors, at the walls, and between adjacent equipment. All new and replacement food related and utensil related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. In order to retain this approval all equipment shall be maintained in the condition it was first approved.
7. Upon Approval, two sets of plans will be returned to the applicant, and the third set will be kept on file as required with the Mono County Health Department. An approved set of plans shall be maintained at the construction site until the final inspection has been made.
8. If any changes on the plans are desired after approval has been obtained, additional approval from this agency shall be obtained for such changes. Submittal of an amended plan is required.
9. Before commencing construction, a building permit shall be obtained from the appropriate building department (Town of Mammoth Lakes or Mono County). By law the building department may not issue a permit for food facilities until the plan is approval by the health department.
10. All construction and equipment installations are subject to final onsite inspection.

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

11. Upon completion of construction or remodel the food facility shall have a valid permit to operate issued by the Mono County Health Department prior to commencing operation.
12. For operation of a food facility please complete the owner/operator information form. (See Attachments)

Requirements for Construction and Remodel Plan Approval

1. Plans shall be drawn to scale (e.g. 1/4" per foot) and shall include:
 - a. The name and address of the food facility and the name and telephone number of the owner, contractor and contact person.
 - b. A detailed site plan.
 - c. A floor plan of the entire food facility including kitchens, food preparation areas, ware washing and ware storage areas, restrooms, clothing storage and change area, food storage areas, garbage and trash storage areas, janitorial facilities and the manager's or chef's office.
 - d. A complete equipment layout, including equipment specifications meeting ANSI standards or equivalent.
 - e. A plumbing layout showing location of sewer, waste drains, floor sinks, vents, cleanouts, grease interceptors etc.
 - f. An electrical layout with all room lighting schedules.
 - g. An exhaust ventilation layout including location of make-up air vents and ducts. Indicate type of hoods etc. (see Attachments)
 - h. A site plan showing the proposed exterior rubbish and food waste storage receptacle location. Show hose bibs and approved drainage.
 - i. A finish schedule for walls, ceilings and floors that indicates the type of material, the color, the surface finish and the type of integral coved base at the floor wall juncture. Samples of proposed finish materials may be required prior to plan approval.
2. State on the plans the source of potable water including the name of the water district or well information.
3. State on the plans the approved sewage disposal system including the name of the sewer district or detailed information concerning the on-site sewage disposal system.
4. All new and replacement food related and utensil related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. The NSF (National Sanitation Foundation) standard is an ANSI certified program used by the Mono County Health Department in evaluation of submitted plans and specifications. In absence of an appropriate standard equipment design, construction and installation is subject to approval by the health department. All used equipment is subject to field evaluation and shall be operated and maintained in the condition it was first approved.

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

Field Construction Inspections:

1. PRE-CONSTRUCTION INSPECTION
A pre-construction inspection is especially important on remodels. These inspections are often useful prior to submittal of plans and specifications.
2. CONSTRUCTION INSPECTIONS
A construction inspection will be conducted when the construction is approximately 75% to 80% complete. Additional inspections may be conducted as required at any time during the course of construction.
3. FINAL CONSTRUCTION INSPECTION
A final inspection is required upon completion of all construction. Approved materials and good workmanship are significant factors in the evaluation and final field approval of food facility construction and equipment installation.
4. PRE-OPERATION INSPECTION
After construction is completed a pre-opening inspection with the permit holder and/or facility operator is required.

General Construction and Equipment Requirements:

Plans shall show and specify in detail all of the following:

1. Floors:
 - a. Except in sales and dining areas, the floor surfaces in all areas in which food is prepared, prepackaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in restroom and handwashing areas, in employee change and storage areas shall be smooth and of durable construction and non-absorbent material that is easily cleanable. Examples of approved floor covering materials include quarry tile, ceramic tile or sealed concrete.
 - b. Floor surfaces shall be coved at the floor and wall juncture with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas where food is stored only in unopened bottles, cans, cartons and sacks or other original shipping containers.
 - c. Upon new construction or extensive remodel floor drains shall be installed in floors that are water flushed for cleaning and in areas where pressure spray methods for cleaning equipment are used. Where floor drains are utilized, the floor surface shall be sloped 1:50 to the floor drains.
 - d. Upon new construction or extensive remodel, floor sinks shall be installed to receive discharges of water or other liquid waste from equipment.
 - e. Flooring under equipment and on the coved bases shall be completely smooth. Floor surfaces which contain non-skid agents shall be restricted to traffic areas only.
2. Walls and Ceilings:
 - a. Except as otherwise provided, the walls and ceilings of all rooms shall be of a durable, smooth, non-absorbent and easily cleanable surface.

Note: Brick, concrete block, rough concrete, rough plaster, grooved paneling, and wall paper or vinyl wall coverings are not acceptable.

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

- b. Walls and ceilings requirements do not apply to any of the following areas:
 - (1) Bar areas in which alcoholic beverages are sold or served directly to the consumer, except wall areas adjacent to bar sinks and areas where food is prepared.
 - (2) Areas where food is stored only in un-open able bottles, cans, cartons, sacks or other original shipping containers.
 - (3) Dining and sales areas.
 - (4) Offices.
 - (5) Restrooms that are used exclusively by consumers, except that the walls and ceilings in the restrooms shall be of a non-absorbent and washable surface.
 - c. Wall surface and finish materials are subject to evaluation and may require submission of samples.
 - d. Wall surfaces behind sinks shall be protected with a 4 foot high (minimum) water resistant material, e.g. FRP, stainless steel, ceramic tile.
 - e. Wall surfaces behind stoves, grills and other cooking equipment shall be protected with a 4 foot high (minimum) durable heat resistant material, e.g. stainless steel or ceramic tile.
 - f. Acoustical ceiling panels may be used if installed not less than 6 feet above the floor. The paneling shall be approved by the health department prior to installation.
3. Pipes and Conduits:
- a. All plumbing, electrical, and gas lines shall be concealed within the building structure to as great an extent as possible. Where this is not possible, all runs shall be at least $\frac{3}{4}$ inch away from the walls or ceilings and 6 inches off the floor.
 - b. Where conduit or pipe lines enter a wall, ceiling or floor, the opening around the line shall be tightly sealed.
 - c. Conduit or pipe lines shall not be installed across any aisle, traffic area or door opening.
 - d. Multiple runs or clusters of conduit or pipelines shall be furred out and encased in an approved runway or other sealed container.
4. Exhaust Hoods and Ducts:
- a. Mechanical exhaust ventilation shall be required at or above all ranges, griddles, ovens, deep fat fryers, barbecues, rotisseries and high temperature dish washing machines or similar equipment to effectively remove grease, smoke, steam, vapors, heat or odors.
- A Type I Hood is a kitchen hood for collecting and removing grease and smoke. They shall be equipped with an approved grease filter or grease extractor designed for that purpose.
- A Type II Hood is a general kitchen hood for collecting and removing steam, vapors, heat or odors.

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

- b. All hoods, ducts, and exhaust outlets shall be installed in accordance with Chapter 20 of the current edition of the Uniform Mechanical Code as adopted by the local building department.
 - c. Submit detailed plans and exhaust specifications. (See Attachment III)
 - d. All joints and seams shall be sealed, welded or soldered for ease of cleaning.
 - e. Canopy-Type-Hoods: Canopy-type-hoods shall not be more than 7 feet above the floor and shall not be more than 4 feet above the cooking surface. The hood shall overhang or extend a horizontal distance not less than 6 inches beyond the outer edges of the cooking equipment to the inner lip of the hood on all open sides. It shall have grease troughs or drip pans that are easily cleanable.
 - f. Non-canopy-Type (High Velocity) Hoods: Non-canopy-type-hoods will be approved provided they are construed to be easily cleanable and they comply with the minimum exhaust air velocity requirements. Shielding at the ends of the hood may be necessary to prevent interference from cross drafts.
 - g. Make-up Air: Make-up air shall be provided at least equal to that amount which is mechanically exhausted. Windows and doors shall not be used for the purpose of providing make-up air. The exhaust and make-up air systems shall be connected by an electrical interlocking switch.
 - h. Food heating or warming devices that are located or installed above other equipment beneath an exhaust hood may cause an air flow obstruction to proper ventilation of the basic equipment for which the hood ventilation system is designed. The design, construction and installation of such warming devices under a hood are subject to evaluation and approval by the health department prior to installation.
 - i. Fire extinguishing Systems: Fire extinguishing systems may be required by local fire department codes. They shall be installed so as to allow easy cleaning of the hood and duct systems.
5. Refrigeration:
- a. All refrigeration units shall be adequate in capacity to meet the needs of the proposed operation and shall comply with the following requirements:
 - 1. Be specifically constructed for commercial use, NSF certification or equivalent.
 - 2. Be provided with an accurate readily visible thermometer.
 - 3. Have shelving that is nonabsorbent and easily cleanable. (Wood is not acceptable.)
 - 4. Have smooth, nonabsorbent and easily cleanable surfaces. All joints shall be sealed.
 - 5. Condensate waste from reach-in refrigeration units shall be drained into a floor sink via a legal air gap or an approved evaporator unit.
 - b. Walk-in Refrigeration Units shall also:
 - 1. Have an integrally coved base with a radius of at least 3/8 inches at the floor/wall juncture; the floor material shall extend up to a height of at least 4 inches on the walls. Four (4) inch approved metal top-set coving with a minimum 3/8 inch radius is acceptable against metal wall surfaces of walk-in refrigeration units.

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

2. Have shelving that is at least 6 inches off the floor with smooth, NSF approved metal legs, or cantilevered from the wall, for ease of cleaning. Small, easily movable, castered dollies may be used in place of a lower shelf inside a walk-in refrigerator unit. (Wood shelving is not acceptable.
3. Have condensate waste drained into a floor sink via a legal air gap. (Floor sinks, floor drains or sewer cleanouts are not permitted inside walk-in refrigeration units.)

Note: walk-in refrigeration units shall open into the food facility.

6. Ice Machines:

All ice machines shall be located inside the food establishment in an easily cleanable, well ventilated area, and shall be drained to a floor sink by means of an approved air gap.

7. Floor Sinks:

- a. All equipment condensate, utensil and food preparation sinks, dishwashers and similar liquid wastes shall be discharged to a floor sink by means of an approved air gap.
- b. The floor sink shall be located within 15 feet of the drain opening of the equipment served.
- c. Horizontal runs of drain lines shall be at least $\frac{3}{4}$ inch from the wall and 6 inches off the floor and shall terminate at least 1 inch above the overflow rim of the floor sink.
- d. Floor sinks shall be installed flush with the floor surface in a readily accessible location for inspection, cleaning and repair. Floor sinks shall be provided with appropriate drain grates.

8. Kitchen Utensil Sink:

- a. Where multi-service kitchen utensils are used, there shall be provided a 3-compartment stainless steel sink with dual, integrally installed stainless steel drainboards meeting current NSF Standards.
- b. The minimum compartment size shall be at least 18 inches by 18 inches by 12 inches deep with minimum 18 inch by 18 inch drainboards. However, the sink shall otherwise be capable of accommodating the largest utensil to be washed and the drainboards shall be as large as the largest sink compartment.
- c. When a sink is installed next to a wall, a metal "backsplash" extending up the wall at least 8 inches shall be formed as an integral part of the sink, and sealed to the wall.
- d. An additional, approved 2-compartment sink shall be installed within each separate section of a large food establishment which handles unpackaged foods, such as deli, meat, bakery, sushi bars, oyster bars etc.
- e. A kitchen utensil sink is not required if the food facility handles only pre-packaged food with no food preparation. Food preparation includes but is not limited to coffee preparation and/or service, ice packing, soft drink dispensers, unpackaged snacks, candy, beef jerky; beer tappers; beverage dispensers.

9. Food Preparation Sink:

Food facilities utilizing a sink for food preparation, such as thawing meats or washing vegetables shall have at least a 1-compartment food preparation sink, separate from utensil washing sinks that drain to a floor sink by means of an approved air gap.

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

10. Eating and Drinking Utensil Sink:

- a. Where multi-service eating and drinking utensils are washed by hand, a 3-compartment stainless steel sink with dual integrally installed stainless steel drainboards shall be provided.
- b. The minimum compartment size shall be at least 18 inches by 18 inches by 12 inches deep with minimum 18 inch by 18 inch drainboards. However, the sink shall otherwise be capable of accommodating the largest utensil to be washed and the drainboards shall be as large as the largest sink compartment.
- c. Bar sinks shall have a minimum compartment size of 10 inches by 14 inches by 10 inches deep (or a minimum of 140 square inches in surface area), with dual integral drain boards, a minimum of 18 inches long. Bar sinks shall have a quick drain or a 4th sink compartment for disposal of drink and/or ice waste. Bar sinks shall drain to a floor sink by means of an approved air gap.
- d. When a sink is installed next to a wall, a metal “backsplash” extending up the wall to at least 8 inches above the sink shall be formed as an integral part of the sink, and sealed to the wall.
- e. Sanitizing sinks shall be provided with sanitizing testing equipment and materials to adequately measure the applicable sanitizer.

11. Automatic Dishwasher and/or Glass Washer:

- a. All automatic warewashers shall meet to requirements of NSF Standard #3 and shall drain to a floor sink or other approved indirect connection by means of an approved air gap.
- b. All spray type warewashers which are designed for a hot water bacterial rinse shall be provided with a booster heater that meets the requirements of NSF Standard #5 or be connected to an approved re-circulating water system which is capable of maintaining the rinse water at no less than 180 degrees Fahrenheit.
- c. Warewashers shall have 2 integral stainless steel drainboards at least 18 inches long. Drainboards for under counter warewashers may be adjacent to the machine.
- d. The warewasher shall be provided with thermometers and pressure gauges to indicate the proper water flow pressure and temperature.
- e. A minimum of a 2-compartment stainless steel sink with dual integral drain boards is required in addition to any warewashing machine.

12. Janitorial Sink and Supplies:

- a. A 1-compartment, wall mounted janitorial sink or a curbed area properly sloped to a drain, that is provided with hot and cold running water through a mixing faucet with approved backflow prevention device, shall be installed for general cleanup activities. All curbed area surfaces shall be of smooth, impervious and easily cleanable construction. Where duckboards or floor mats are used in the food establishment, a curbed area with a drain is required for cleaning. A janitorial sink shall be located in a separate janitorial room or separated from the rest of the food establishment by a solid partition. (The partition shall be durable, smooth and easily cleanable surface.)
- b. A janitorial room, area or cabinet with a mop and broom rack, separated from any food preparation, utensil washing or food or utensil storage area shall be provided for

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

the storage of cleaning equipment (mops, buckets, brooms, etc.) and supplies (soap, cleanser, waxes, bleach etc.).

13. Handwashing Facilities:

- a. Handwashing facilities shall be provided within or adjacent to all food preparation areas.
- b. Each handwashing facility shall include an approved sink basin supplied with hot and cold running water through a mixing faucet and soap and sanitary towels provided in single service, permanently installed dispensers located at the hand sink.

14. General Purpose Hot Water:

- a. Provide a water heater which is capable of constantly supplying hot water at a temperature of at least 120 degrees Fahrenheit to all sinks, hand lavatories and other cleanup facilities. In sizing the hot water heater, the peak hourly demands for all sinks shall be added together to determine the minimum required recovery rate.
- b. All sinks shall be provided with hot and cold running water through a mixing faucet.

15. Dipper Well:

A running water dipper well shall be provided if scoops or other reusable serving utensils are used for dipping ice cream, butter etc. the dipper well shall be drained to a floor sink via a legal air gap.

16. Window Screens:

All open able windows, such as restroom windows, shall be screened with not less than 16 mesh screening.

17. Service of Unpackaged Foods and/or Utensils Directly by the Customer:

Displays of unpackaged foods or utensils shall be shielded so as to intercept a direct line between the customer's mouth and the food or utensils being displayed, or shall be dispensed from approved self-service containers.

- a. Cafeteria, buffet and salad bar self-service; food preparation equipment and food preparation areas etc., shall be protected by an approved sneeze guards.
- b. Cleaned and sanitized glasses and stemware that are displayed or stored in bar areas over customer service counters shall be protected by approved sneeze guards.
- c. Approved self-service containers shall have close-fitting individual covers.

18. Dry Food and Beverage Storage:

- a. Adequate and suitable floor space shall be provided for the storage of food, beverages and related products. All food shall be stored at least 6 inches off the floor. Containers may be stored on dollies, racks or pallets as these items are easily movable.
- b. Shelving shall be constructed in an easily cleanable design of smooth metal or wood which has been finished and sealed. Shelves installed on a wall shall have at least 1 inch of open space between the back edge of the shelf and the wall surface, otherwise, the back edge of the shelf shall be sealed to the wall with an approved silicone sealant or equivalent. The lowest shelf shall be at least 6 inches above the floor with a clear unobstructed area below the shelf.

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

- c. All shelves located below a counter or work surface shall be set back at least 2 inches from the drip line of the surface above. If shelves are supported by legs on the floor, the legs shall be smooth, NSF approved metal equipment legs.
- d. Adequate and suitable space shall be provided for storage of clean linens, including apparel, towels and cleaning cloths.

19. Restrooms:

- a. Retail food facilities with onsite eating facilities shall have at least two toilet facilities for use by employees and patrons, which are accessible by either sex. Retail food facilities with onsite eating facilities with fifteen or fewer seats, and where no alcoholic beverages are sold, shall have at least one toilet facility accessible by either sex, for use by employees and patrons, and designed for use by no more than one person at a time. All other provisions regarding toilet facilities outlined in the California Retail Food Code shall apply.
- b. Toilet facilities shall be so situated that patrons do not pass through food preparation, food storage or utensil washing areas when they are allowed access to the toilet facility.
- c. The floors, walls and ceilings shall have surfaces that are smooth, non-absorbent and easily cleanable.
- d. Handwashing facilities shall be provided within or immediately adjacent to the toilet rooms. Each handwashing facility shall consist of a sink supplied with hot and cold running water from a mixing faucet and soap and sanitary towels in a single-service, permanently installed dispensers shall be provided at the handwashing sink.
- e. Toilet tissue shall be provided in a permanently installed dispenser at each toilet.
- f. The restrooms shall be provided with tight-fitting, self-closing doors.
- g. All toilet rooms shall be provided with ventilation approved by the health department and building department. Mechanical ventilation is required if natural ventilation cannot be provided through an open able, screened window.
- h. Where alcoholic beverages are sold or given away for consumption on the premises, at least 1 urinal shall be provided in the men's toilet room.

20. Clothing Change Room/Area:

- a. A room or enclosure with lockers, separated from toilets, food storage, or food preparation areas, shall be provided where there are 5 or more employees per shift or when employees change their cloths and store their outer garments on the premises. The change room shall be large enough to accommodate a standard locker for each employee per shift.
- b. A designated area with lockers separate from toilets, food storage, or food preparation areas shall be provided to store outer garments and personal belongings, when a change room is not required.
- c. Clothing change room or area shall not be used as an office or other food establishment activity.
- d. Clothing change rooms shall be adequately ventilated.

21. Pass-Through Windows:

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

- a. When food is passed through a window to a customer on the outside of the building, the size of the window opening may not exceed 432 square inches.
- b. Food service pass-through window openings exceed 216 square inches shall be equipped with an air curtain which produces an air flow 8 inches thick at the discharge opening and with an air velocity of not less than 600 feet per minute across the entire opening at a point 3 feet below the air curtain.
- c. Food service pass through window openings less than 216 square inches shall be equipped with self-closing screen or solid closing device.
- d. The minimum distance between the openings shall not be less than 18 inches.
- e. The counter surface of the pass-through window shall be smooth, free of channels and crevices, and be easily cleanable.

22. Delivery Doors:

- a. Delivery doors leading to the outside shall open outward, be self-closing and shall be provided with an overhang air curtain. When required by the health department delivery doors shall be provided with an air curtain inside the building. The air curtain shall produce a downward-outward air flow 3 inches thick (minimum) at the nozzle with an air velocity of not less than 1600 feet per minute across the entire opening at a point 3 feet above the floor. When installed outside the building, the same velocity of air shall be directed straight down over the entire door opening. The air curtain shall turn on automatically when the door is opened.
- b. Large cargo-type doors shall not open directly into a food preparation area. Cargo-type doors that open into any food warehouse or food facility shall only be open during deliveries.
- c. An air curtain is not a suitable device to permit a door to remain open.

23. Customer's Entrance Doors:

All entrance doors leading to the outside shall be tight fitting, open outward and be self-closing to effectively prevent the entrance of flies and rodents.

24. Garbage and Trash Area:

- a. An area shall be provided for the storage and cleaning of garbage and trash containers.
- b. The walls, floors and ceilings of this room or outside area shall be constructed so as to be smooth, impervious and easily cleanable.
- c. Inside trash storage areas shall properly slope to a floor sink.
- d. Outside trash storage areas shall properly drain so as not to create a nuisance.
- e. Outside trash storage areas should be situated as far away from delivery doors as possible.

25. Lighting:

- a. All food preparation areas, all warewashing areas, and all bar and fountain glass washing sink areas (except where alcoholic beverage utensils are washed), shall be provided with at least 20 foot candles of light, 30 inches above the floor.

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

- b. Food and utensil rooms, refrigeration storage, toilet rooms and dressing rooms shall be provided with at least 10 foot candles of light.
- c. A minimum of 20 foot candles of light shall be provided in all areas during clean up activities.
- d. Light fixtures in areas where food is prepared, open food is stored, or utensils are cleaned shall be of shatterproof construction or shall be protected with shatterproof shields.

26. Ventilation:

Adequate mechanical ventilation shall be provided to remove gases, odors, steam, heat, grease, vapors or smoke from all rooms in the facility including toilet, janitorial, change rooms etc.

27. Equipment:

- a. All new or replacement equipment shall meet or be equivalent to an applicable sanitation standard by an ANSI accredited certification program. In absence of an appropriate standard equipment design, construction and installation is subject to approval by the health department. All used equipment is subject to field evaluation and shall be operated and maintained in the condition it was first approved.
- b. All show and display cases, counters, shelves, tables, refrigeration equipment, sinks and other equipment used in connection with the preparation, services and display of food, shall be made of non-toxic materials, and shall be so constructed and installed as to be easily cleaned.
- c. All equipment shall be placed on 6 inch high (minimum) NSF approved metal legs or completely sealed in position on a 4 inch high continuously coved base or concrete curb, or on approved casters, or cantilevered from the wall in an approved manner.
- d. Food contact surfaces shall be made of a smooth, durable, non-corrosive, non-toxic, non-absorbent material. Properly finished hardwood food preparation tables are acceptable; soft woods and similar materials are not approved.

28. Water:

An adequate, protected, pressurized, potable water supply shall be provided to serve the facility. The water supply shall be from an approved source.

29. Backflow Protection:

Approved backflow prevention devices shall be properly installed upstream of any potential hazard between the potable water system and a source of contamination. All threaded water outlets, sink faucets, sprayers, dishwashers, mop sinks and similar facilities shall be provided with an approved backflow prevention device as required by the California Plumbing Code.

30. Sewage Disposal and Grease Interceptors:

- a. All liquid waste, including sewage, generated by a food establishment shall be disposed of in an approved manner either to a public sewer system or an approved on-site sewage disposal system.

Note: check with the local sewer district for special sewage and grease interceptor requirements.

CONSTRUCTION GUIDE FOR A RETAIL FOOD FACILITY

- b. Large grease interceptors shall be installed outside the food facility.
- c. Small under the counter type grease interceptor shall not be installed in any part of the food facility where food is being prepared or handled.
- d. Each grease interceptor shall be easily accessible for inspection, cleaning and removal of grease.