May 12, 2016

Plan Review

To open a new food service establishment, remodel an existing establishment, provide equipment or menu changes, a Plan Review Packet must be submitted to OEHS along with architectural plans, standard operating procedures, equipment specifications and applicable fees for approval prior to beginning work. OEHS will evaluate the proposed plan for compliance with the Michigan Food Law and FDA Food Code as required by law and issue written approval or change notification. No construction, equipment installation or menu changes may occur prior to Plan Review Approval. Enforcement procedures may result if construction activities, equipment additions or menu changes are initiated prior to Plan Review approval.

Documents:

Plan Submission Instructions
SOP Manual
Application
Worksheet
Reference Manual

Completed applications may be directed to:

Pamela Herzog REHS/RS
Wayne State University

Office of Environmental Health & Safety
5425 Woodward Ave., Suite 300
Detroit, MI 48202

Desk: 313.577.1373
Fax: 313.993.4079
pamelaherzog@wayne.edu
Congratulations! You are proposing to build or remodel a food establishment in Michigan. Please submit your plan review package to the local health department (food service) or Michigan Department of Agriculture and Rural Development (MDARD) (retail food). All of the following items must be completed and compiled into a single package or the plan review may be delayed as additional material is requested.

1. **Plan review application and any necessary plan review fees.**
   Mandatory plan review is required for all food service establishments, special transitory food units that are predominately food service and any other establishment inspected by a Local Health Department (LHD). Contact your area LHD for the applicable plan review fee as they vary by jurisdiction.

   MDARD inspected establishments (retail food) require a $197 mandatory plan review for retail food establishments with deli and seating, retail grocery with food service and special transitory food units that are predominately retail or wholesale. Most other plan reviews are voluntary and done at no charge. MDARD encourages all operators to submit remodeling or construction plans for review.

2. **Completed Plan Review Worksheet**

3. **Menu**
   If your facility does not have a formal, set menu (e.g., school with a rotating menu) submit representative sample menus or a list of foods offered for sale or service.

4. **Standard Operating Procedures (SOPs)**
   SOPs appropriate to your operation shall be submitted prior to opening. See the Standard Operating Procedures Manual guidance document that is available from any LHD or at: [http://www.michigan.gov/mdard](http://www.michigan.gov/mdard). Search: Plan Review.

5. **Certified Manager Documentation**
   Most food establishments will be required to employee at least one (1) full time certified manager employee who is certified under the American National Standards Institute accredited certification program (Food Law 2000, as amended, Section 289.2129). Documentation that verifies they meet the certified manager requirements prior to establishment opening will be required.

6. **One complete set of plans.** Provide scaled plans (1/4” per foot is a normal, easy to read scale).
   Show:
   - Proposed layout, with equipment identified.
     - Label sinks and prep tables with their intended use.
     - Include construction materials of such items as custom cabinets and any other built-in items.
   - Mechanical plan (e.g., cooking ventilation systems: including hood, duct and exhaust fans).
   - Plumbing plan (e.g., sinks for handwashing, food preparation and dishwashing, dishmachines, hot and cold water outlets, hot water equipment, water heater, sewer drains, grease traps and floor drains/sinks).
   - Lighting plan, indicating which lights are shielded.
   - Site Plan, including:
     - Details of outside garbage storage area and containers, as well as exterior storage areas.
     - On-site water well and sewage disposal system data.
7. Specifications

- Include manufacturer’s specifications for each piece of equipment. Minimum information for each piece of equipment includes the following (note: the manufacturer’s specification or "cut" sheet typically provides most of this information):
  - Type
  - Manufacturer
  - Model number
  - Dimensions
  - Performance capacity
  - Indicate how equipment will be installed (e.g., on leg or wheels, fixed or flexible utility connections)
  - Indicate which items are used equipment and what equipment is NSF approved or equivalent.
  - Sanitation Standard Operating Procedures (SSOPs): Include any available cleaning and maintenance instructions for food processing, cutting and grinding equipment.
Food Establishment
Plan Review Process

New Food Establishment/Remodeling/Conversion

Obtain plan review application package.
Applicant contacts regulatory agency that will conduct inspections.
This is either the local health department (LHD) or Michigan Department of Agriculture and Rural Development (MDARD).

Submit plans, equipment specification sheets, SOPs, menu & completed worksheet.
Review conducted by LHD or MDARD and other agencies.
Also, obtain approvals for any on-site water supply or sewage disposal systems.

Provide additional information, if requested.

Plan Approval

CONSTRUCTION BEGINS*

Approved plans kept on-site during construction.
Revisions to approved plans must be submitted in writing and approved.

Applicant applies for license 30 days prior to opening.

When requested, complete and submit air balance test report, plus the mechanical department's approval of ventilation system.

Make appointment for pre-opening inspection as required by the regulatory agency.
SOP's must be submitted and reviewed prior to opening.

Operational Approval

*Agencies have the authority to issue a stop work order when construction begins before plans are approved.
Michigan Department of Agriculture and Rural Development

Fixed Food Establishment Plan Review Worksheet

To be completed by the operator and submitted to the local health department or the Michigan Department of Agriculture and Rural Development, whichever will be conducting the plan review.

Establishment

Name: ______________________________________
Address: ______________________________________

City, State, Zip: ______________________________________

December 2013
Pages 6-10 ask structural and equipment questions that the operator may wish to have the contractor or architect complete.

Refer to the food establishment plan review manual for technical assistance. The manual is available from your reviewing agency or by visiting www.michigan.gov/mdard, Search: Plan Review.

Information contained in the plans may be referenced and does not have to be repeated in the worksheet (e.g., see plan sheet 3a, #6).

Food Manager Knowledge

Under the Food Law of 2000, as amended, retail food establishments are required to have a person in charge (PIC) during all hours of operation and employee at least managerial employee under a program accredited by American National Standards Institute.

1. Check all that apply
   ___ A designated person in charge that can demonstrate knowledge of: foodborne disease prevention, application of food safety (HACCP) principles, and the requirements of the Food Code, will be available during all hours of operation. (REQUIRED)

   ___ Certified Managerial Employees under ANSI Requirements is provided (REQUIRED)

   ___ A written food safety (HACCP) plan will be provided.* (Only required under certain circumstances)

   ___ Standard operating procedures (SOP) including a policy that excludes or restricts food workers who are ill or have infected cuts or lesions*

   ___ Animal based foods, such as meat, poultry, fish, shellfish or eggs served raw, or undercooked or not otherwise processed to eliminate pathogens.**

* Please submit copies of these documents (or an inventory if there are numerous large documents, and training videos)

**If you checked this item, then the customer must be informed by means of a consumer advisory upon ordering, that a particular menu item contains raw or undercooked foods of animal origin. The consumer advisory must be made whether the food is normally prepared undercooked or is prepared undercooked only at the customer's order. Submit a copy of the menu for review. For further clarification please contact your reviewing health agency or read the consumer advisory guidance document at http://www.michigan.gov/mdard, Search: Updated Food Law/Food Code 2012.
Food Preparation Review  
(See manual parts 1 and 3)

2. How will potentially hazardous food (time/temperature control for safety food) be thawed? (Check all that apply)

<table>
<thead>
<tr>
<th>Thawing Method</th>
<th>Foods less than 1” thick</th>
<th>Foods more than 1” thick</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refrigeration</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Running water (less than 70 ºF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Microwave as part of cooking process</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cook from frozen</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other:</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3. Cooking and reheating potentially hazardous food (time/temperature control for safety food): List all cooking and reheating equipment and check all applicable boxes.

<table>
<thead>
<tr>
<th>Equipment Name</th>
<th>Cooking</th>
<th>Reheating</th>
<th>New</th>
<th>Used</th>
<th>NSF Approved or Equivalent</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

4. Hot and cold holding of potentially hazardous food (time/temperature control for safety food): List all hot and cold holding equipment and check all applicable boxes.

<table>
<thead>
<tr>
<th>Equipment Name</th>
<th>Hot Holding</th>
<th>Cold Holding</th>
<th>New</th>
<th>Used</th>
<th>NSF Approved Or Equivalent</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
5. Will ice be used as a refrigerant for potentially hazardous foods (time/temperature control for safety food)? ___Yes ___No
   If yes, describe which foods will be held on ice, for how long, where this will occur and the source of the ice.

________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________

6. Will time be used for bacterial growth control, instead of hot or cold holding? ___Yes ___No
   If yes, submit a list of the foods involved and the standard operating procedures that will be used to monitor the use of time as a control.

________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________

7. Cooling Potentially Hazardous Food: List foods that will be cooled using each of the following methods. Foods must be cooled from 135°F to 70°F in 2 hours or less and with a total of 6 hours from 135°F to 41°F or less.
   A. Shallow pans in refrigerator:___________________________________________________
   B. Ice baths: _________________________________________________________________
   C. Volume reduction (e.g., quartering a large roast): ___________________________
   D. Rapid chill devices (e.g., blast freezers): _____________________________
   E. Ice paddles: _____________________________________________________________
   F. Other: _________________________________________________________________

8. Food Preparation
   A. List foods that will be prepared a day or more in advance of service or sale.

________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________

   B. How will employees avoid bare-hand contact with ready-to-eat foods? (Check all that apply)
   ___ Disposable gloves       ___ Suitable utensils
   ___ Deli tissue            ___ Other: _____________________________

   C. Will produce be cleaned on-site? ___ Yes ___ No

   D. If C is yes, describe which sink(s) will be used for food preparation.
9. Date Marking:
When potentially hazardous food (time/temperature control for safety food) is ready-to-eat and will be kept under refrigeration for more than 24 hours after preparation / opening, a date marking system must be utilized. Note: The day of preparation counts as Day 1.
A. Will the establishment have food items that must be date marked? ___ Yes ___ No
If yes, describe the date marking system that will be used and provide written standard operating procedures.
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________

10. Catering/Off-Site/Satellite:
Complete if establishment will cater foods to another location or performing any cooking or preparations off-site at other locations.
A. List menu items
________________________________________________________________________________
________________________________________________________________________________
B. Maximum number of meals per day taken to or prepared at off-site location
________________________________________________________________________________
C. How will hot food be held at proper temperature during transportation and at the remote serving location?
________________________________________________________________________________
D. How will cold food be held at proper temperature during transportation and at the remote serving location?
________________________________________________________________________________
E. What types of vehicles will be used to transport food?
________________________________________________________________________________
F. What types of sneeze guards or food protection devices will be used? (See manual part 4)
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________

Dishwashing
(See manual part 8)

11. Dishwashing methods (check all that apply) ___ Dishmachine ___ Sink

<table>
<thead>
<tr>
<th>Dishwashing Sinks</th>
<th>Length (inches)</th>
<th>Width (inches)</th>
<th>Depth (inches)</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. Sink 1, Size of compartments</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>B. Sink 2, Size of compartments</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>C. Sink 3, Size of compartments</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

D. What is the largest item that will have to be washed in a sink and its size?
E. List the location of all garbage disposals:
General

12. Will employee dressing rooms be provided?  ___ Yes  ___ No
       (See manual part 16.)

13. If no, describe how personal belongings will be stored:

14. Check which of the following will be used on-site:
       ___ Washer  ___ Dryer

15. Describe what will be laundered on-site:
       ____________________________________________________________
       ____________________________________________________________

16. What type of mop sink will be provided (e.g., curbed floor drain, mop sink on legs, etc)?
       See manual part 8.
       ____________________________________________________________
       ____________________________________________________________

Room Finish Schedules
Fill in materials to be used (See manual part 10)

<table>
<thead>
<tr>
<th>Area</th>
<th>Floor</th>
<th>Coving*</th>
<th>Wall</th>
<th>Ceiling</th>
</tr>
</thead>
<tbody>
<tr>
<td>17. Preparation</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>18. Cooking</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>19. Dishwashing</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>20. Food Storage</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>21. Bar</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>22. Dining</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>23. Employee Restrooms</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>24. Dressing Room</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>25. Walk-In Refrigerator</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>26. Walk-In Freezer</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>27. Garbage Room</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>28. Janitor Closet</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>29.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>30.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*List the material that will be used to provide a smooth, rounded and cleanable surface where the floor and wall joins. **Note:** Please explain abbreviations.
### Water Supply
(See manual part 5)
31. Will the water supply be: ___Municipal ___Existing on-site ___New on-site
32. If an on-site water supply is being used, is the local health department in the process of approving? ___ Yes ___ No*

### Sewage Disposal
(See manual part 5)
33. Will the sewage disposal be: ___ Municipal ___Existing on-site ___ New on-site
34. If an on-site sewage system is being used, is the local health department or Michigan Department of Environmental Quality in the process of approving? ___ Yes ___ No*  

* It is recommended that you contact your local health department to begin the approval process.

### Insect and Rodent Control
(See manual part 13)
35. Will outside doors be self-closing? ___ Yes ___ No
36. Will the facility have a drive-thru or walk-up window? ___ Yes ___ No
37. If 36 is yes, describe how insects will be kept out (e.g., self-closer, air curtains, etc.)

38. Are other openable windows screened? ___ NA ___ Yes ___ No
39. Will openings around pipes, electrical conduits, chases and other wall perforations be sealed? ___ Yes ___ No
40. Will garage-style or loading bay doors be present? ___ Yes ___ No
41. If 40 is yes, how will garage style or loading doors be protected against vermin entry?

### Solid Waste Storage
(See manual part 17)
42. Outside Storage
A. What type of storage will be used?* ___ Compactor* ___ Dumpster* ___ Cans
B. What type of surface will be under the container? __________________________________________
C. What is the minimum pick-up frequency? __________________________________________

*Remember to show details on site plan, including unit location and slope of surface under the unit.
43. Inside Storage
A. Describe how garbage, boxes, etc., will be stored inside:
________________________________________________________________________________
________________________________________________________________________________

B. Describe any inside storage or cleaning area (e.g., garbage can cleaning area):
________________________________________________________________________________

C. Will any compactors or dumpsters be located inside? If yes, show on plans. ___ Yes ___ No

D. Describe any area where damaged merchandise returned for credit to vendor will be stored:
________________________________________________________________________________
________________________________________________________________________________

E. Describe how waste grease will be handled and stored: __________________________________________
________________________________________________________________________________

F. Describe how and where recyclables will be stored: __________________________________________
________________________________________________________________________________

G. Check the types of materials that will be recycled:
___ Glass ___ Metal ___ Paper ___ Cardboard ___ Plastic

Plumbing Cross-Connections
(See manual part 12)
The following technical information is needed on the proposed plumbing. This section is best completed by a qualified plumber, architect or engineer. Be sure to include all devices, equipment and fixtures that have cross-connection protection. Remember to complete both the water supply and waste side (e.g., a dishwasher may have an AVB on the water supply and an air-gapped drain).

<table>
<thead>
<tr>
<th>Fixture</th>
<th>Sewage Disposal</th>
<th>Water Supply</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Air Gap</td>
<td>Air Break</td>
</tr>
<tr>
<td>44. Dishwasher</td>
<td></td>
<td></td>
</tr>
<tr>
<td>45. Glasswasher</td>
<td></td>
<td></td>
</tr>
<tr>
<td>46. Garbage grinder</td>
<td></td>
<td></td>
</tr>
<tr>
<td>47. Ice machines</td>
<td></td>
<td></td>
</tr>
<tr>
<td>48. Ice storage bin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>49. Mop sink faucet</td>
<td></td>
<td></td>
</tr>
<tr>
<td>50. 3 compartment sink</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51. 2 compartment sink</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52. 1 compartment sink</td>
<td></td>
<td></td>
</tr>
<tr>
<td>53. Steam tables</td>
<td></td>
<td></td>
</tr>
<tr>
<td>54. Dipper wells</td>
<td></td>
<td></td>
</tr>
<tr>
<td>55. Hose connections</td>
<td></td>
<td></td>
</tr>
<tr>
<td>56. Refrigeration condensate drain lines</td>
<td></td>
<td></td>
</tr>
<tr>
<td>57. Beverage dispenser with carbonator</td>
<td></td>
<td></td>
</tr>
<tr>
<td>58. Water softener</td>
<td></td>
<td></td>
</tr>
<tr>
<td>59. Potato peeler</td>
<td></td>
<td></td>
</tr>
<tr>
<td>60. Walk-in floor drain</td>
<td></td>
<td></td>
</tr>
<tr>
<td>61. Chinese range</td>
<td></td>
<td></td>
</tr>
<tr>
<td>62. Detergent feeder on faucet</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
63. Outside sprinkler or irrigation system
64. Power washer
65. Retractable hose reel
66. Toilet
67. Urinal
68. Boiler
69. Bain-marie
70. Espresso machine
71. Combi-style oven
72. Kettle
73. Rethermalizer
74. Steamer
75. Overhead spray rinse
76. Hot water dispenser
77.
78.

AVB = atmospheric vacuum breaker  HB = hose bib vacuum breaker
PVB = pressure vacuum breaker  VDC = vented double check valve
RPZ = reduced pressure principle backflow preventer

Formula Information

Several calculations are required to determine if there will be adequate hot water, ventilation, dry storage space and refrigerated storage space. The information requested on the following two pages provides the necessary data for performing calculations. See the plan review manual for formulas and directions.

79. Hot Water (see manual part 9)

<table>
<thead>
<tr>
<th>List each type of plumbing fixture that uses hot water</th>
<th># fixtures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Handsinks</td>
<td></td>
</tr>
<tr>
<td>Bathroom Sinks</td>
<td></td>
</tr>
<tr>
<td>1 Compartment Sink</td>
<td></td>
</tr>
<tr>
<td>2 Compartment Sink</td>
<td></td>
</tr>
<tr>
<td>3 Compartment Sink</td>
<td></td>
</tr>
<tr>
<td>Vegetable Sink</td>
<td></td>
</tr>
<tr>
<td>Overhead Spray Rinse</td>
<td></td>
</tr>
<tr>
<td>Bar Sink</td>
<td>3 compartment</td>
</tr>
<tr>
<td>Cook Sink</td>
<td>4 compartment</td>
</tr>
<tr>
<td>Hot Water Filling Faucet</td>
<td></td>
</tr>
<tr>
<td>Bain-marie</td>
<td></td>
</tr>
<tr>
<td>Coffee Urn</td>
<td></td>
</tr>
<tr>
<td>Kettle Stand</td>
<td></td>
</tr>
<tr>
<td>Garbage Can Washer</td>
<td></td>
</tr>
<tr>
<td>9 &amp; 12 lb. Clothes Washer</td>
<td></td>
</tr>
<tr>
<td>16 lb. Clothes Washer</td>
<td></td>
</tr>
<tr>
<td>Employee Shower</td>
<td></td>
</tr>
<tr>
<td>Mop Sink</td>
<td></td>
</tr>
<tr>
<td>Dishmachine</td>
<td>hot water</td>
</tr>
<tr>
<td>Dishmachine Make &amp; model:</td>
<td>chemical</td>
</tr>
<tr>
<td>Other:</td>
<td></td>
</tr>
<tr>
<td>Other:</td>
<td></td>
</tr>
</tbody>
</table>
80. Water Heater #1

Manufacturer: ___________________  Model number: ____________

A. Hot water heater proposed size:
   - Electric __________ KW
   - Gas __________ BTU's

B. Hot water heater storage capacity: ___________ gallons

C. Hot water heater recovery rate: ___________ gallons per hour (@100º rise)

**Attach information for any additional water heaters. Specify what area each water heater services and whether or not units will be installed in parallel.**

81. Do hot water heater(s) serve any non-food equipment areas?
   If yes describe: ________________________________________________________________
   ____________________________________________________________________________
   ____________________________________________________________________________
   ____________________________________________________________________________

82. Dishmachine Booster Heater
   _____ KW  _____ BTU  Make ________  Model # ______

83. Refrigerated and Dry Food Storage (see manual parts 3 & 7)

   It is essential that a reliable estimate be made of the number of customers that are served or buy food between deliveries, in order to calculate dry and refrigerated storage capacities.

   A. # meals or people served per day =
   B. # days between deliveries =
      - Dry Food ________
      - Refrigerated Items ________
   C. # meals between deliveries (AxB =)
      - Dry Food ________
      - Refrigerated Items ________

   Please describe any assumptions made in determining the meal quantity estimate:
   ____________________________________________________________________________
   ____________________________________________________________________________
   ____________________________________________________________________________
   ____________________________________________________________________________
   ____________________________________________________________________________

84. Refrigerated Storage (see manual part 3)

<table>
<thead>
<tr>
<th>Walk-in Item #</th>
<th><strong>Interior Usable Height (ft)</strong></th>
<th>Interior Length (ft)</th>
<th>Interior Width (ft)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>*Upright Item #</th>
<th>Interior Depth (in)</th>
<th>Interior Width (in)</th>
<th>Interior Height (in)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Working, preparation and line refrigerators should not be included. Only storage units.

85. Dry Storage (see manual part 7)

<table>
<thead>
<tr>
<th>Storage Rooms*</th>
<th><strong>Usable room height (ft)</strong></th>
<th>Interior Length (ft)</th>
<th>Interior Width (ft)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Please note the location of any auxiliary storage (i.e. outside storage).
**To determine usable height, determine height from floor to ceiling, then subtract height of food off floor (usually 6") and height of food from ceiling (usually 12-18").
Or, if there is no dry storage room proposed:

For full height shelves

<table>
<thead>
<tr>
<th>Total Shelving Length (ft)</th>
<th>Shelving Width (ft)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Suggestion Sheet
Food Establishment Plan Review Worksheet

Suggestions for changes to this plan review worksheet are welcomed from all users (e.g., food service operators, architects, engineers and regulators, etc.). Revisions to documents are made periodically as needed. Thank you for taking the time to submit your ideas.

Name: _____________________ Phone: ________________ Fax: ______________

Address: ___________________________________________________________

City, State, Zip: ______________________________________________________

E-mail: ______________________

Submit to:
Plan Review Specialist
Food Service Sanitation Section
Food & Dairy Division
Michigan Department of Agriculture
PO Box 30017
Lansing, MI. 48909

Fax: 517-373-3333
E-mail: krzyzanowskir@michigan.gov

For suggested changes, please list section specific location in document. You may list your suggestions below or attach separate sheets. Please be specific and clear.

__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
__________________________________________________________________________
**Fixed Food Establishment Plan Review Application**

Meets the Food Law requirement for a transmittal letter to be submitted with the plans.

<table>
<thead>
<tr>
<th>Establishment Name:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Address, City, Zip:</td>
<td></td>
</tr>
<tr>
<td>Establishment Phone:</td>
<td></td>
</tr>
<tr>
<td>Location Information:</td>
<td>Between ______________ &amp; ______________ street</td>
</tr>
<tr>
<td>Prior Establishment Name:</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Owner</th>
<th>Food Service Equipment Supply Co.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name</td>
<td>Name</td>
</tr>
<tr>
<td>Address</td>
<td>Address</td>
</tr>
<tr>
<td>City, State</td>
<td>City, State</td>
</tr>
<tr>
<td>Zip</td>
<td>Zip</td>
</tr>
<tr>
<td>Phone #</td>
<td>Phone #</td>
</tr>
<tr>
<td>Fax #</td>
<td>Fax #</td>
</tr>
<tr>
<td>E-Mail</td>
<td>E-Mail</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Architect</th>
<th>General Contractor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name</td>
<td>Name</td>
</tr>
<tr>
<td>Address</td>
<td>Address</td>
</tr>
<tr>
<td>City, State</td>
<td>City, State</td>
</tr>
<tr>
<td>Zip</td>
<td>Zip</td>
</tr>
<tr>
<td>Phone #</td>
<td>Phone #</td>
</tr>
<tr>
<td>Fax #</td>
<td>Fax #</td>
</tr>
<tr>
<td>E-Mail</td>
<td>E-Mail</td>
</tr>
</tbody>
</table>

Which of the above will serve as the primary contact? ________________________________

Which of the above should all correspondence be mailed to? ________________________________

Proposed construction start date: ____________ Proposed opening date: ____________

For reviewing agency use only:

Fee $: ________________ Check #: ________________
Date: ________________ Receipt #: ________________
Plan Review #: ____________ Assigned to: ________________

Remarks: _______________________________________________________________________

[www.michigan.gov/mdard](http://www.michigan.gov/mdard), keyword: Food Plan Review - Industry

December 2013
General Information

Hours of Operation: ________________________________________________________________

Seating Capacity (include bar): ___________ Facility Size (square feet): ______________

Minimum staff per shift: _______________ Maximum staff per shift: ________________

These plans are for a: ___ New establishment ___ Remodeling ___ Conversion

What describes the establishment better?
___ On-site Preparation ___ Serving Site

Will part of the operation be outdoors (e.g., bar, dining, storage, cooking, etc.)?
___ Yes ___ No

If yes, explain: __________________________________________________________________

Type of Operation (check all that apply)

A. Restaurant Related
___ Sit down meals ___ Commissary ___ Buffet or salad bar
___ Counter ___ Church ___ Tableside / display cooking
___ Cafeteria ___ Takeout menu ___ Hospital
___ Fast food ___ Catering ___ Bottling alcoholic beverages
___ Bar with food prep

B. Grocery Related
___ Grocery store ___ Produce processing ___ Wholesale foods
___ Fresh Meat ___ Smoked fish ___ Repackage / processor of:
___ Seafood / fish ___ Bakery __________________________
___ Deli ___ Commissary ___ Water bottling
___ Ice production / packaging ___ Self-service bulk items ___ Bottling alcoholic beverages
___ Produce ___ Self-service baked goods

Please summarize the proposed project.

________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________

I certify that the plan review application package submitted is accurate to the best of my knowledge.

Signature of owner or representative __________________________________ Date __________

Please print name and title here ____________________________________________________
Introduction

This manual is designed to assist in achieving greater uniformity in the plan review process by providing technical assistance for design professionals, owners and others in the preparation of food service plans and completion of the plan review worksheet. Individuals who have questions during the plan review process should call the local health department or Michigan Department of Agriculture and Rural Development and Rural Development (MDARD), depending on who will conduct the plan review. Agency contact information is available at: http://www.michigan.gov/MDARD, Search: Determine agency.

Plan review of food service establishments, retail food stores, and all other food operations, is a high priority for the Michigan Department of Agriculture and Rural Development and Michigan’s local health departments.

A good review of plans helps to avoid future problems. By listing and locating equipment on floor plans and diagramming specifications for electrical, mechanical and plumbing systems, potential problems can be spotted while still on paper and modifications made before costly purchases, installation and construction.

Food establishment plan review is recognized as an important food program component that allows:

- Regulatory agencies to ensure that food establishments are built or renovated according to current regulations or rules;
- Industry to establish an organized and efficient flow of food; and
- Regulatory agencies to eliminate code violations prior to construction.

Who Must Submit Plans?

An application for a food establishment license must be submitted to the appropriate regulatory agency at least thirty days before a new food business opens. An inspection must be conducted before a license can be issued.

When plans are required, these plans must be approved prior to construction or remodeling! The regulatory agency will review the plans and specifications as soon as practical to determine their completeness and adequacy. If a submission of complete plans and specifications is not reviewed within 30 business days of receipt, the plans and specifications will be considered complete and adequate. Plan review fees vary among local health departments. The following establishments are required to submit plans for review and approval:

- Food service establishment (local health departments - fees vary).
- Extended retail grocery (MDARD - $197).
- Special transitory food unit (local health departments or MDARD - fees vary).
- Mobile food establishment (local health departments or MDARD - fees vary).
- Other MDARD-licensed retail establishments are encouraged to avail themselves of MDARD for plan review services at no added cost. (These fees have already been built into the license fees.)

The Food Law and the Michigan Modified FDA 2009 Food Code, which is adopted by reference and is a part of the Food Law, is used as a reference in completing this guide. To view the food code, food law and other fact sheets go to: http://www.michigan.gov/MDARD, Search: Updated Food Law/Food Code 2012 or call 800-292-3939 to request free single copies.
# Table of Contents

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Introduction</td>
<td>2</td>
</tr>
<tr>
<td>Suggested Changes</td>
<td>4</td>
</tr>
<tr>
<td>Plan Submittal</td>
<td>5</td>
</tr>
<tr>
<td>Plan Review Process</td>
<td>6</td>
</tr>
<tr>
<td>Part 1</td>
<td>7</td>
</tr>
<tr>
<td>Part 2</td>
<td>10</td>
</tr>
<tr>
<td>Part 3</td>
<td>11</td>
</tr>
<tr>
<td>Part 4</td>
<td>14</td>
</tr>
<tr>
<td>Part 5</td>
<td>15</td>
</tr>
<tr>
<td>Part 6</td>
<td>21</td>
</tr>
<tr>
<td>Part 7</td>
<td>24</td>
</tr>
<tr>
<td>Part 8</td>
<td>26</td>
</tr>
<tr>
<td>Part 9</td>
<td>29</td>
</tr>
<tr>
<td>Part 10</td>
<td>32</td>
</tr>
<tr>
<td>Part 11</td>
<td>35</td>
</tr>
<tr>
<td>Part 12</td>
<td>35</td>
</tr>
<tr>
<td>Part 13</td>
<td>45</td>
</tr>
<tr>
<td>Part 14</td>
<td>46</td>
</tr>
<tr>
<td>Part 15</td>
<td>47</td>
</tr>
<tr>
<td>Part 16</td>
<td>48</td>
</tr>
<tr>
<td>Part 17</td>
<td>49</td>
</tr>
<tr>
<td>Part 18</td>
<td>49</td>
</tr>
<tr>
<td>Part 19</td>
<td>52</td>
</tr>
<tr>
<td>Part 20</td>
<td>53</td>
</tr>
<tr>
<td>References</td>
<td>57</td>
</tr>
<tr>
<td>Acknowledgements</td>
<td>58</td>
</tr>
</tbody>
</table>
Suggestions for changes to this plan review manual are welcomed from all users (e.g., food service operators, architects, engineers and regulators, etc.). Revisions to documents are made periodically as needed. Thank you for taking the time to submit your ideas.

Name: ______________________________  Phone: _________________  Fax: _______________

Address: _____________________________________________________________

City, State, Zip: ________________________________________________________

E-mail: _______________________________________

Submit suggested changes to:

Plan Review Specialist  Fax: 517-373-3333
Food Service Program  E-mail: krzyzanowskir@michigan.gov
Food & Dairy Division
Michigan Department of Agriculture and Rural Development
PO Box 30017
Lansing, MI. 48909

For suggested changes, please list section specific location in document. You may list your suggestions below or attach separate sheets. Please be specific and clear.

_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
### Food Establishment Plan Submission Instructions

1. **Plan review application and any necessary plan review fees:** MDARD inspected establishments require a $197 mandatory plan review for retail food establishments with deli and seating, retail grocery with food service and special transitory food units that are predominately retail or wholesale. Most other plan reviews are voluntary and done at no charge. MDARD encourages all operators to submit remodeling or construction plans for review.

   Mandatory plan review is required for all food service establishments, special transitory food units that are predominately food service and any other establishment inspected by a local health department. Contact your local health department for the applicable fee.

2. **Completed Plan Review Worksheet:** Worksheet and guidance manual copies are available from any health department or on the web at: [http://www.michigan.gov/MDARD Search: Plan Review](http://www.michigan.gov/MDARD)

3. **Menu:** If your facility does not have a formal, set menu, such as a school with a rotating menu, submit representative sample menus or a list of foods offered for sale or service.

4. **Standard Operating Procedures (SOPs):** SOPs appropriate to your operation shall be submitted prior to opening. See the Standard Operating Procedures Manual guidance document that is available from any health department, MDARD Regional Office or on the web at: [http://www.michigan.gov/MDARD Search: Plan Review](http://www.michigan.gov/MDARD)

5. **Certified Manager Documentation:** As of June 30, 2009, most food establishments are required to employee at least one (1) full time certified manager employee who is certified under the American National Standards Institute accredited certification program (Food Law 2000 as amended, Section 289.2129). For more information, please contact your local health department, or visit MDARD’s web site at: [http://www.michigan.gov/MDARD Search: Manager Certification](http://www.michigan.gov/MDARD)

6. **One complete set of plans:** Provide scaled plans (1/4” per foot is a normal, easy to read scale).

   Plans must include:
   - Proposed layout, with equipment identified.
     - Label sinks and prep tables with their intended use.
     - Include construction materials of such items as custom cabinets and any other built-in items.
   - Mechanical plan (e.g., make-up air systems, air balance schedule and cooking ventilation systems, including hood, duct and exhaust fans).
   - Plumbing plan (e.g., sinks for handwashing, food preparation and dishwashing, dish machines, hot and cold water outlets, hot water equipment, water heater, sewer drains, grease traps and floor drains / sinks).
   - Lighting plan, indicating which lights are shielded.
   - Site Plan, including:
     - Details of outside garbage storage area and containers, as well as exterior storage areas.
     - On-site water well and sewage disposal system data.

7. **Specifications:** Include manufacturer’s specifications or “cut” sheet for each piece of equipment. Minimum information for each piece of equipment includes the following:
   - Type
   - Manufacturer
   - Model number
   - Dimensions
   - Performance capacity
   - Indicate how equipment will be installed (e.g., on leg or wheels, fixed or flexible utility connections)
   - Indicate which items are used equipment and what equipment is NSF approved or equivalent.
   - Sanitation Standard Operating Procedures (SSOPs): Include any available cleaning and maintenance instructions for food processing, cutting and grinding equipment.
Plan Review Process Flow Chart

New Food Establishment/Remodeling/Conversion

Obtain plan review application package. Applicant contacts regulatory agency that will conduct inspections. This is either the local health department (LHD) or MDARD

Submit plans, equipment specification sheets, SOPs, menu and completed worksheet. Review conducted by LHD or MDARD and other agencies. Also, obtain approvals for any on-site water supply or sewage disposal systems.

Provide additional information, if requested.

Plan Approval

CONSTRUCTION BEGINS*

Approved plans kept on-site during construction. Revisions to approved plans must be submitted in writing and approved.

Applicant applies for license 30 days prior to opening.

When requested, complete and submit air balance test report, plus the mechanical department's approval of ventilation system.

Make appointment for pre-opening inspection as required by the regulatory agency.

Operational Approval
## Worksheet Help

<table>
<thead>
<tr>
<th>Question #</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
</table>
| 2 Thawing  | FC 3-501.13           | 1. Identify all potentially hazardous foods (time/temperature control for safety food) on the menu that must be thawed.  
2. List the foods in each thawing method to be used. Note: Thinner foods (<1” thick) may consist of sliced meats, individual hamburger patties, hot dogs, some seafood, etc., Thicker foods (>1” thick) may consist of roasts, a case of hamburger patties, chicken, frozen pasteurized eggs, etc. |
| 3 Cooking Reheating | FC 3-401.11-14 FC 3-403.10-11 | 1. List the name of all cooking and reheating equipment. Include tabletop equipment such as rice cookers and microwaves. Steam tables should not be used for reheating and should be listed under #4.  
2. Check whether each piece will be used for cooking and/or reheating, whether it is new or used, and whether it is listed by a third party testing organization, such as the National Sanitation Foundation (NSF), ETL, etc. These firms test equipment to determine if recognized sanitation and construction standards are met. |
| 4 Hot & Cold Holding | FC 3-501.16 | 1. List the name of all hot and cold holding equipment. Examples include: steam tables, electric hot boxes, insulated hot/cold boxes, salad bar units, refrigerators, etc.  
2. Check whether each piece will be used for hot and/or cold holding, whether it is new or used, and whether it is listed by a third party testing organization such as the National Sanitation Foundation (NSF), ETL, etc. These firms test equipment to determine if recognized sanitation and construction standards are met.  
3. Note any equipment listed under question 3 that will also be used for hot or cold holding. |
| 5 Ice | FC 3-202.16 FC 3-303.11-12 | Describe in as much detail as possible how, when and where ice will be used to hold potentially hazardous food (time/temperature control for safety food) cold. Use of ice off-site for catering can be answered under question 9D. |
| 6 Time as a Control | FC 3-501.19 | Under very specific and limited circumstances, time instead of temperature may be used to control bacterial growth. A careful reading of the relevant food code section is recommended before making a proposal. You must prepare and submit a standard operating procedure for each food item where time as a control is proposed. |
| 7 | Cooling | FC 3-501.14-15 | 1. Identify foods from the menu that will be cooled after cooking for later service.  
2. Determine and list the cooling method(s) for each food. |
|---|---|---|---|
| 8 | Bare Hand Contact | FL 289.6151  
Washing Fruit/Veggies  
Date Marking | FC 3-301.11  
FC 3-302.15  
FC 3-501.17 | Unless a written alternative plan is developed and implemented, there can be no bare hand contact with ready-to-eat foods. List the methods you will use to avoid bare-hand contact. |
| 9 | Catering | Numerous | |

*FC =Michigan Modified FDA 2009 Food Code. **FL = Food Law
To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012 or call 800-292-3939 to request single free copies.

**Menu**
The menu is an integral part of the plan review process. The menu or a listing of all of the food and beverage items to be offered at the food establishment must be submitted by the applicant with the submission of all other plan review application documents. A facility, such as a school, that has a large rotating menu cycle, may provide a representative listing of the types of items served.

As with the inspection process, the plan review process focuses on the food and what will happen to the food. The source and quantity of food to be served will be reviewed along with the preparation and post-preparation operations and the proposed storage practices.

Food preparation processes will be evaluated to determine the types and volumes of foods to be prepared. Special attention is given to the review of complex food processes, which will involve:

- Multiple ingredients being assembled or mixed
- Potentially hazardous foods (time/temperature control for safety food)
- Foods that will be prepared or held for several hours prior to service
- Foods requiring cooling and reheating
- Multiple-step processing (passing through the critical temperature zone, 135°F to 41°F more than once).

The style of food service will also be reviewed. The style of food service may be cook-to-order (cook-serve), self-service (buffet or salad bar), service of pre-packaged foods, service of large volumes of food, food preparation requiring multiple steps and handling, etc.

Menu evaluation involves the review of food sources, categories of foods and their required preparation, such as:

- Approved and inspected food source
- Thin meats such as poultry, fish, eggs, hamburgers, sliced meats, and fillets
- Thick meats and whole poultry (roast beef, whole turkey, whole chickens, and hams)
- Cold processed foods (salad, sandwiches, vegetables, etc.)
- Hot processed foods (soups, stews, casseroles, etc.)
- Bakery goods

This system is useful since the critical control points for each process remain the same regardless of the individual menu ingredients. The menu for a food establishment dictates the space and equipment requirements for the safe preparation and service of various food items. The menu will determine if the proposed receiving and delivery areas, storage area, preparation and handling areas, and thawing, cooking, and reheating areas are available and adequate to handle the types and volumes of foods being served. With a proper understanding of the menu, the plans for food establishments can be reviewed to assure that the food items proposed can be protected during the service operation.
**Consumer Advisories**

**Food Flow**
**Why analyze flow?**
The flow of food through a kitchen can greatly affect food safety. Contamination of ready-to-eat (RTE) foods can occur with poor food flow, such as when raw meat and seafood are prepared on the same table that is used to assemble sandwiches. Soil and bacteria from a dirty dish or seafood processing area can also be moved to other areas when employees must routinely enter these areas. Your plan reviewer needs to understand how the menu will be prepared in the physical facilities proposed.

Flow may be in a straight “assembly” line format or be organized to move food through departments that perform different functions. A well laid-out flow provides safer and more efficient food preparation. Mapping out your proposed flow may help you better identify problems with your layout.

**What do I need to do?**
You are being asked to be ready to discuss the flow of food from delivery through service. Depending upon the complexity of your menu, your plan reviewer may schedule a consultation to discuss food flow with you.

Use your floor plan layout to think through your food production processes.

- Determine the flow from the receiving door, through storage, preparation, cooking, assembly and hot holding, ending with the customer. Also think through how solid waste and soiled dishes and utensils will move through the facility. Be ready to discuss such items as:
  - Which sinks and preparation tables will be used for washing and prepping vegetables, meat and seafood?
  - What items will be stored in working refrigeration units?
  - Is there adequate separation between raw and ready-to-eat foods in storage and during preparation?
  - How will cooks and preparation staff avoid contaminating ready-to-eat foods with juices and bacteria from raw meats and seafood?
  - Do flow patterns change during different times of day?

**How will this information be used in the review process?**
A plan reviewer not only reviews whether the physical facilities comply with the food code, but also visualizes the number and types of food being prepared, along with how food and people will move through the facility. The reviewer can help you determine food code violations that will or may be created by the proposed layout.

In analyzing food flow, the plan reviewer will:
- Try to gain an understanding of how food, dishes and solid waste will move through the facility.
- Look for points where cross-contamination of bacteria from raw to ready-to-eat foods may occur.
- Determine where soiled dishes, solid waste, outside dirt or mop water may contaminate ice, food or preparation areas.

When areas of concern are found, one of the following may occur:
- A change will be required.
- A change will be recommended.
- A standard operating procedure (SOP) will be required to address how contamination will be avoided using the existing plan.
- You may be given an option of either making a plan change or developing a SOP.
Part 2
Handwashing

The Centers for Disease Control and Prevention (CDC) has identified poor personal hygiene by food employees as a major cause of foodborne illness in the United States. Proper handwashing is a critical step in preventing bacterial and viral contamination of food. The number and placement of handsinks is a major focus of the plan review process. Giving careful thought to handsink locations can prepare your facility for enhanced food safety and prevent delays in the plan review process. Reading the following food code sections that relate to handwashing is highly recommended: 2-3, 5-202.12, 5-203.11, 5-204.11, 5-205.11, 6-301.11-20 and 6-501.18.

Each handwashing sink shall be provided with hot and cold water tempered by means of a mixing valve or a combination faucet to provide water at a temperature of at least 100 °F. Any self-closing, slow-closing or metering faucet shall be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Handwashing sinks shall be of sufficient number and conveniently located for use by all employees in food preparation, food dispensing and utensil washing areas. Handwashing sinks shall be easily accessible and may not be used for purposes other than handwashing.

Splashguard protection may be required if spacing to adjoining food, food preparation, food contact surfaces, and utensil washing area surfaces (drainboards) is within 18". Splashguards shall not hinder access to the lavatory, should extend from the front of the sink to 12" above the rim of the sink and be easily cleanable.

Provide a separate handwashing sink; disposable towels; supply of hand cleaning agent; and waste receptacle for each food preparation area, utensil washing area, and toilet room (required number based on law). Sinks used for food preparation or for washing equipment or utensils shall not be used for handwashing.

When locating handwashing sinks, follow these guides whenever possible:
- provide a sink close to each employee work station
- keep sinks within the employee’s line of sight
- keep a handsink near the flow of food
- make sinks easily available for those handling both raw and ready-to-eat foods.
- provide a sink close to dishwashing areas

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.
Part 3
Facilities to Maintain Product Temperature

Worksheet Help

<table>
<thead>
<tr>
<th>Question #</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
<tbody>
<tr>
<td>85</td>
<td>Refrigerated Storage</td>
<td>FC 3-501.14-16</td>
</tr>
</tbody>
</table>
|            | Walk-in Refrigerator | 1. List the number or name for each walk-in refrigerator and freezer. This should be the same number or name used on the plans.  
2. List the interior usable height of each walk-in. For example, for a unit with a 7’ ceiling, the usable height would be 5.5’ if the bottom shelf is 6” off the floor and storage will stop 1’ from the ceiling.  
3. List the interior length and width of each unit. |
|            | Upright Refrigerators | 1. List the number or name for each upright or reach-in refrigerator and freezer unit that is provided for storage. Do not list working, preparation and line refrigerators.  
2. List the interior depth, width and height of each unit. |

*FC =Michigan Modified FDA 2009 Food Code.  
*FL = Food Law.  
To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.

Hot-holding and cold-holding facilities shall comply with the requirements of the Michigan Modified FDA 2009 Food Code. Food equipment that is certified by an American National Standards Institute (ANSI)-accredited certification program (e.g., NSF, UL, ETL) will automatically be accepted as complying with the Food Code, provided equipment is in good condition and has not been altered or modified. Equipment that is not ANSI accredited should be reviewed for meeting requirement of Subpart 4-1 and 4-2 of the Michigan Modified FDA 2009 Food Code.

Refrigeration Facilities Sizing and Design

The plan review for storage needs to assure adequate refrigeration facilities for the proper storage, transportation, display, and service of potentially hazardous foods \((time/temperature control for safety food)\). Specific refrigeration needs will be based upon the menu, number of meals, frequency of delivery, and amount of preparation done in advance of service. All refrigerators must be capable of maintaining potentially hazardous foods \((time/temperature control for safety food)\) \((PHF/TCS)\) at 41°F or below.

If potentially hazardous foods \((time/temperature control for safety food)\) are prepared a day or more in advance of service, a rapid cooling procedure capable of cooling PHF/TCS from 135 °F to 41 °F within 6 hours (with the first stage of 135 °F to 70 °F occurring in 2 hours or less) must be provided. The capacity of the rapid cooling facilities must be sufficient to accommodate the volume of food required to be cooled to 41 °F within 6 hours.

Provide point-of-use refrigerators and freezers at workstations for operations requiring preparation and handling of potentially hazardous foods \((time/temperature control for safety food)\). Refrigeration units, unless designed for such use, should not be located directly adjacent to cooking equipment or other high heat producing equipment which may tax the cooling system's operation.
Calculating Total Refrigerated/Freezer Storage Needs

To plan reserve storage, the following needs to be considered: menu, type of service, number of meals per day, number of deliveries per week and adequate air ventilation in the area where refrigeration system will be located. The following are suggested formulas to establish required reserve storage (note: only 40 percent of any walk-in unit actually provides usable space). Microsoft Excel based formulas (Formula Master v6.0) are available at www.michigan.gov.MDARD Search: Plan Review. The following formulas do not include space for storing equipment/utensils, cleaning supplies, maintenance supplies, promotional items, etc.

Formula 1 - Based on seating

This formula is simpler to calculate than formula 2, but has limitations. It should not be used for facilities with no seating, when a facility caters or whenever the seating is not representative of the volume of food served. It is also not suitable for facilities proposing reach-ins as storage units.

Total Interior Walk-In Storage Volume Needed:

\[ \text{Number of serving periods} \times \text{number of seats} \times 0.5 \times 1.25 \] 
(for establishments with drive-up facilities)

One serving period should be allotted for each of the following: breakfast, lunch, dinner, late night and 24-hour service.

Example:

Fast food establishment, open from 7:00 am to 11:00 pm (4 meal periods), 90 seats, drive-up window.

\[
4 \text{ meal periods} \times 90 \text{ seats} \times 0.5 \times 1.25 = 225 \text{ square feet}
\]

Formula 2 - Based on meals served between deliveries

Total Interior Walk-In Storage Volume Needed:

\[ \text{Vol. per meal (Cu. ft.)} \times \text{number of meals} \times 0.40 \]

Below are estimated typical meal volumes for each of three types of refrigerated storage:

- Meat, Poultry and Seafood = \(0.010-0.030\) Cu. ft. per meal
- Dairy = \(0.007-0.015\) Cu. ft. per meal
- Vegetables and fruit = \(0.020-0.040\) Cu. ft. per meal

Thus, for a restaurant serving 1000 meals between deliveries (assume a minimum of 4 day storage) the following storage capacities are needed:

- Meat refrigerated storage = \(0.030 \text{ Cu. ft/meal} \times 1000 \text{ meals} \times 0.40\)
  = 75 Cu. ft.
- Vegetable refrigerated storage = \(0.040 \text{ Cu. ft/meal} \times 1000 \text{ meals} \times 0.40\)
  = 100 Cu. ft.
- Dairy refrigerated storage = \(0.015 \text{ Cu. ft/meal} \times 1000 \text{ meals} \times 0.40\)
  = 37.5 Cu. ft.

To calculate the interior storage space (in square feet) required for the above example, divide the volume (Cu. ft), in each case, by the usable interior height of the unit. Example:

For meat refrigerated storage = \(75 \text{ Cu. ft.} \div 6 \text{ ft. (height)}\)
= 12.5 sq. ft.

Interior floor area would have to be 12.5 sq. ft. to accommodate refrigeration storage of meat for 1000 meals.
To estimate total interior volume or space, add together the requirements for each type of food.

To convert interior measurements to exterior floor area, multiply by 1.25. Thus, for meat storage, in the above example an exterior floor area = 1.25 x 12.5 sq. ft., or 15.6 sq. ft. would be needed.

**Additional Recommendations for Refrigerated Storage Facilities**

- Shelving for walk-in and reach-in refrigeration units should be equipment that is certified or classified for sanitation by an ANSI accredited certification program (e.g., NSF, UL, ETL).

- Interior finishes of walk-in and reach-in refrigeration units should be certified or classified for sanitation by an ANSI accredited certification program (e.g., NSF, UL, ETL).

- All refrigeration units must have numerically scaled indicating thermometers accurate to \( \pm 3 \) °F. The temperature-sensing device must be located in the unit to measure air temperature in the warmest part. All such thermometers should have an externally mounted indicator to facilitate easy reading of the temperature of the unit. Refrigerators and freezers shall be capable of maintaining appropriate temperatures when evaluated under test conditions of an ANSI accredited certification program.

- Air circulation within refrigeration and freezer units should not be obstructed and should allow for an even and consistent flow of cold air throughout the units.

- Refrigeration unit maximum operating temperature (cabinet air) should be:

<table>
<thead>
<tr>
<th>Type</th>
<th>Max Temp</th>
<th>Max Compressor Operating Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Storage &amp; display refrigerators</td>
<td>Cabinet air temp. 41°F</td>
<td>70%</td>
</tr>
<tr>
<td>Refrigerated buffet units</td>
<td>Food temp. 33-41°F</td>
<td></td>
</tr>
<tr>
<td>Storage &amp; display freezer</td>
<td>Cabinet air temp. 0°F</td>
<td>80%</td>
</tr>
<tr>
<td></td>
<td>Food frozen</td>
<td></td>
</tr>
</tbody>
</table>

- Rapid pull down refrigeration units must be capable of cooling cooked PHFs from 135 °F to 70°F within 2 hours or less, and from 70 °F to 41 °F within the remaining 6 hours of total cooling time.

- Approved coved juncture base around the interior and exterior.

- Approved enclosure between the top of the unit and the ceiling if this space is 24 inches or less.

- Fixed equipment shall be spaced to allow for cleaning along the sides and behind, or sealed to adjoining equipment or walls.

- Refrigeration units should not be installed exterior to the building if non-packaged foods will be transported from the unit to the food establishment.

- If the walk-in floors are water-flushed for cleaning or receive the discharge of liquid waste or excessive melt water, the floors should be non-absorbent (i.e. quarry tile or equal) with silicone or epoxy impregnated grout and sloped to drain. See part 12 for plumbing requirements for walk-in floor drains.

- Walk-in freezer doors should be equipped with pressure relief ports.

- All walk-in units should be constructed and installed in accordance with the 2009 FDA Food Code and/or code requirements and bear the certification mark of an ANSI accredited organization (e.g., NSF, UL, ETL).

- Each walk-in unit shall be equipped with lighting that provides 10 foot-candles of light throughout the unit when it is full of product.
Hot Holding and Reheating Facilities
The hot holding facilities must be capable of maintaining potentially hazardous foods (time/temperature control for safety food) at an internal temperature of 135 °F or above during display, service and holding periods.

Reheating equipment must be capable of raising the internal temperature of potentially hazardous foods (time/temperature control for safety food) rapidly (within a maximum of 2 hours) to at least 165 °F. Appropriate product thermometers will be required to monitor the food temperature.

Sample Cold Storage Calculations

<table>
<thead>
<tr>
<th>Meals*</th>
<th>Interior cubic feet</th>
<th>Square feet of floor space, based on usable interior height</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>4' ceiling</td>
</tr>
<tr>
<td>500</td>
<td>46-106</td>
<td>12-27</td>
</tr>
<tr>
<td>1500</td>
<td>139-319</td>
<td>35-80</td>
</tr>
</tbody>
</table>

*Number of meals served between deliveries

<table>
<thead>
<tr>
<th>Meals*</th>
<th>Interior cubic feet</th>
</tr>
</thead>
<tbody>
<tr>
<td>500</td>
<td>25-57</td>
</tr>
<tr>
<td>1000</td>
<td>50-113</td>
</tr>
<tr>
<td>1500</td>
<td>74-170</td>
</tr>
<tr>
<td>2000</td>
<td>99-227</td>
</tr>
</tbody>
</table>

*Number of meals served between deliveries

**Reach-in refrigerators and freezers only count toward the required refrigeration space if they are storage units. Working units for short-term storage at cook lines and preparation areas should not be included when calculating proposed storage.

Part 4
Facilities to Protect Food

General Food Protection
Provide a separate food preparation area for handling, washing and preparing raw meat, fish, and poultry, if served. Where portable cutting boards are planned, they should be color coded or labeled for specific use.

Salad bars and sneeze guards shall comply with the standards of an ANSI accredited certification program (e.g., NSF Standard 2).

Standard 2, in part, requires:

- Food shields shall provide a barrier between the mouth of the customer and unpackaged food. For self-service lines, the maximum vertical distance between a counter top and the bottom leading edge of a food shield shall be 13 inches.
- The distance of the leading edge of the food being served must be three-fourths of the distance of the opening through which customers reach.

14
• The sum of a food shield’s protected horizontal plane (X) and its protected vertical plane (Y) shall equal a minimum of 20 inches. Either X or Y may equal 0.
• Food shields shall be transparent and designed to minimize obstruction of the customer’s view of the food.
• To protect against chipping, exposed edges of glass shall be protected by tight fitting channels, stripping materials, or other means such as rounding the edges of tempered glass.

Different requirements exist for full-service lines, so consult NSF Standard 2 for these requirements.

When patrons have access to ends of units, the same shielding requirements apply. End panels on all food shields unless the shield ends 3” or less from a wall. The end panels must be a minimum of 18” in depth and can’t be mounted more than 1½” above the countertop. The height of the panel must be the same height as the overall food shield.

All food being displayed, served, or held must be adequately protected from contamination by the use of: packaging; serving line, storage or salad bar protector devices; display cases; or by other effective means, including dispensers.

Adequate facilities must be provided to promote good hygienic practices, sanitary food handling and to minimize the potential of cross-contamination between ready-to-eat and raw products.

Running water dipping wells should be provided for the in-use storage of dispensing utensils where frozen desserts are being portioned and dispensed.

Clean equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. This should be of particular concern at salad bars and waitress stations.

**Part 5**
**Water Supply, Sewage Disposal & Grease Traps**

<table>
<thead>
<tr>
<th>Worksheet Help</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Question #</strong></td>
</tr>
<tr>
<td>32-33</td>
</tr>
<tr>
<td>34-35</td>
</tr>
</tbody>
</table>

*FC = Michigan Modified FDA 2009 Food Code.
*FL = Food Law
To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.

Enough potable water for the needs of the food service establishment must be provided from a source constructed and operated according to law. Potable water from a municipal water supply is preferred when available. A municipal water supply is considered a type I public water supply. The oversight responsibility for these supplies is under the jurisdiction of Michigan Department of Environmental Quality (MDEQ). Other food service operations operate their water supplies from wells. These are considered non-community type II public water supplies. These are also regulated under the authority of MDEQ, with the exception that local health departments survey and monitor these supplies for potential contamination.
Establishments using an on-site water supply are regulated as described in the following:

Noncommunity Public Water Supply Owner's Guide

In 1974, out of concern for the quality of the water that we drink, Congress passed the Safe Drinking Water Act. This Act gave the U.S. Environmental Protection Agency (EPA) responsibility for establishing and enforcing drinking water quality standards nationwide. The Michigan Safe Drinking Water Act (Act 399) was enacted in 1976 and enables MDEQ to maintain primacy (state authority) over the drinking water program in our state. Local health departments are under contract with MDEQ to maintain local noncommunity programs for the public water supplies of Michigan. The following information focuses on Noncommunity Public Water Systems (PWS) at food establishments.

Definitions

A Noncommunity Public Water Supply (PWS) is defined as "a system that serves any nonresidential facility that provides water for drinking or domestic purposes to 25 or more persons at least 60 days out of the year, or has 15 or more service connections." A Noncommunity PWS may be further broken down into two categories dependent on the use of the systems.

- Transient: a transient PWS is a supply that serves 25 or more different people a day at least 60 days of the year (or 15 or more service connections). Restaurants are considered to be transient water supplies.
- Non-transient: a non-transient PWS is a supply that serves the same 25 or more people at least 180 days of the year. Examples would include schools, industries, child care centers and office buildings

Responsibilities of a Noncommunity Public Water Supply Owner

- Maintain and operate water systems in a safe and sanitary condition.
- Collect water samples to assess compliance with drinking water standards.
- Notify the public in cases of noncompliance with standards or sampling requirements.
- Obtain permits for construction or alteration of water well systems.
- Maintain records for non-community water systems including sample results and correspondence with health departments.
- Submit payment for water samples and annual fees.

Sanitary Survey

A comprehensive inspection of the well and water distribution system is required every five years. This assesses the potential for contamination to enter the water system. Appropriate sampling frequencies are assigned. Water system deficiencies may increase the likelihood of contamination and are required to be fixed. Water systems with a satisfactory inspection and sampling history can be assigned minimum sampling.

Routine Sampling Requirements

Transient Supply

- Coliform bacteria - One sample required every three months unless reduced to once yearly, based on satisfactory survey and sampling history.
- Nitrate - One sample per year.

Nontransient Supply

- Coliform bacteria. One sample every three months unless reduced to once a year based on a satisfactory survey and sampling history.
- Nitrate. One sample per year.
- Sample frequencies vary. Contact your local health department for your chemical sampling frequency.
Permits
A construction permit is required prior to drilling or altering a noncommunity well. The permit is intended to assure adequate well location with respect to isolation distance from sources of contamination, proper construction methods and materials, and design criteria. Applications are obtained from your county health department.

Record Keeping
Noncommunity water systems are identified by a seven-digit water supply serial number or WSSN. To insure proper identification this number must be used with all correspondence and sample data submitted to the county health department and laboratories.

Annual Fees
Annual fees are charged owners of all noncommunity water systems. These funds are collected by the Department of Environmental Quality and distributed to county health departments in order to support services provided to noncommunity facilities.

How Does This Benefit My Facility?
- The fees allow the Department of Environmental Quality to maintain a state run program as opposed to direct federal administration.
- It allows more flexibility, including significant reductions in sampling that would not be available in a federal program.
- It results in a program that better serves public water system owners and the people of Michigan.

For More Information
The environmental health staff at county/district health departments provides direct services to public water supplies in their jurisdictions. Questions regarding owner’s responsibilities should be directed to your local health department. Noncommunity program staff may be reached at the Water Bureau Division in Lansing at 517-241-1370. Upper Peninsula inquiries may be directed to 906-475-2045.

The Type II Noncommunity Water Supply web site address is: www.michigan.gov/deq, Search: Non-Community Water Supply

Sewage Disposal
All sewage, including liquid waste, shall be disposed of by a public sewage system, or by an on-site sewage disposal system constructed and operated according to law.

When greater than 10,000 gallons per day of wastewater will be discharged to the ground or surface water, a Michigan food establishment must obtain plan approval, plus a permit, from the appropriate division of the Michigan Department of Environmental Quality. For discharges of this volume, sewage treatment other than a septic tank and subsurface disposal system are usually necessary.

When less than 10,000 gallons per day of wastewater will be discharged to the ground, a Michigan food establishment uses the Food Service Design Criteria (quoted in the section directly below) and found in the publication “Michigan Criteria for Subsurface Sewage Disposal” April 1994, distributed by the Michigan Department of Environmental Quality. Local health departments are typically responsible for issuing permits for on-site sewage systems serving food establishments, utilizing the referenced criteria. The requirements may change at any time. Please contact the local health department in the jurisdiction where the establishment will be built to determine current design criteria and permit application requirements. Increasingly, alternative types of sewage systems, other than the traditional septic tank system, are being used. You may wish to discuss alternative system options with your local health department.
Food Service Design Criteria

Review and evaluation of sewage systems serving restaurants has determined that utilization of septic tank tile-field systems at restaurants requires a much more conservative approach to site evaluation, design, and construction, if success is to be achieved. As a result of our investigations, we have come to the following conclusions concerning these installations:

- Soils suitability for installation of an on-site sewage disposal system serving a food service establishment is much more critical. In normal situations soil textures such as fine sand, loam, and sandy clay loam, are acceptable for utilization of on-site sewage systems under these criteria. However, for food establishments, experience shows that only coarse sand, medium sand, loamy sand and sandy loam are the types of soil to use if success is to be achieved.

- The maximum acceptable application rate for design of sewage systems serving food service establishments is critical, if success is to be achieved. Where as in normal situations, application rates as high as 1.0 gallons per square foot per day are allowable, experience dictate application rates of .25 gallons per square foot per day are warranted when designing systems for food service establishments.

- Experience has shown that even with additional precautions, design and construction system failure is more frequent when sewage systems serve food service establishments. Accordingly, provisions to provide more reserve area is warranted when new food service establishments are proposed.

In view of the aforementioned comments, sewage systems serving restaurants shall follow the following design criteria:

- The application rate used to design the sewage system shall conform to the following table:

<table>
<thead>
<tr>
<th>Soil Texture and Structure</th>
<th>Permeability</th>
<th>Maximum Acceptable Application Rate GPD/ft² (In/Hr, Min/Inch)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coarse Sand Medium Sand</td>
<td>6 or more, Less than 10</td>
<td>.5 Trench, .5 Bed</td>
</tr>
<tr>
<td>Loamy Sand</td>
<td>3-6, 10-20</td>
<td>.33 Trench, Not Acceptable Bed</td>
</tr>
<tr>
<td>Sandy Loam</td>
<td>2-6, 10-30</td>
<td>.25 Trench, Not Acceptable Bed</td>
</tr>
</tbody>
</table>

- Only sites with sufficient area containing suitable soils to install an initial system and one replacement system shall be Approved.

- Design flows for restaurants shall be calculated using the following formula:

  \[
  \text{Design Flow} = \text{No. seats} \times \text{No. seat turnovers} \times \text{gallons per seat.}
  \]

  \[
  \text{Gallons Per Seat} = 5-10 \text{ gallons, based on the type of facility (fast food versus full-service restaurant), type of equipment (paper service, versus dishes) and hours of operation.}
  \]

  \[
  \text{Seat Turnover} = \text{A number based on the estimate of the type of business after discussion with restaurant owner and design consultant, consideration of restaurant location, and consideration of type of business.}
  \]
Example 1: A full-service restaurant, located near a large retail mall, with 9 seat turnovers per day and 100 seats.

100 seats x 9 seat turnovers x 10 gallons/seat = 9,000 gallons

Example 2: A fast food restaurant with 100 seats and 5 seat turnovers each day.

seats x 5 seat turnovers x 5 gpd = 2,500 gallons per day

- Trench systems are preferred over bed systems.
- Septic tanks shall be designed to provide a minimum of 72 hours retention. Either multiple tanks or a multiple compartment tank shall be used. The first tank or compartment shall have a minimum capacity of approximately 2/3 the total volume. Alternatively, separate plumbing with a grease interception device for kitchen waste may be installed and septic tank capacity reduced to 24-hour retention time for a total wastewater flow. Grease interception devices shall be designed in accordance with the Environmental Protection Agency design manual on on-site sewage treatment and disposal.

Example 1: A full service restaurant generating a daily flow of 9,000 gallons per day without Installation of a grease trap. An 18,000 gallon septic tank followed by a 9,000 gallon septic tank.

Example 2: A full service restaurant generating a daily flow of 9,000 gallons per day with a grease interception device installed on the kitchen waste line.

- A 6,000 gallon septic tank followed by a 3,000 gallon septic tank with a 14,000 gallon grease interception device installed on the waste line. Grease interception device calculated as per formula on page 323 of Environmental Protection Agency “Design Manual on On-Site Wastewater Treatment and Disposal Systems”.

**Grease Traps**
The food code requires that grease traps, if used, be located to be easily accessible for cleaning. The two traditional configurations for a grease trap are:

- Locate a smaller grease trap inside the building to serve specific pieces of major grease producing equipment (e.g., three compartment sink).
- Locate a larger grease trap outside the building to collect grease from all kitchen grease producing equipment.

**Michigan Plumbing Code**
Grease traps are required for new food establishments in Michigan if there are grease-laden wastes. The code requires that the grease-retention capacity in pounds should equal at least twice the flow capacity in gallons per minute. The Michigan Plumbing Code adopts the requirements of the 2000 International Plumbing Code (IPC). Contact your state or local plumbing inspector regarding the applicability of these requirements to a specific project.

**Michigan Criteria for Subsurface Sewage Disposal**
The Michigan Criteria for Subsurface Sewage Disposal, April 1994 require that, if used, a grease trap be constructed in accordance with Environmental Protection Agency “Design Manual on On-Site Wastewater Treatment and Disposal Systems”. This manual discusses only the sizing of large outdoor-type grease traps and mirrors the plumbing code’s sizing requirements. An excerpt from the manual states:
8.2.4 Design
Sizing of grease traps is based on wastewater flow and can be calculated from the number and kind of sinks and fixtures discharging to the trap. In addition, a grease trap should be rated on its grease retention capacity, which is the amount of grease (in pounds) that the trap can hold before its average efficiency drops below 90%. Current practice is that grease- retention capacity in pounds should equal at least twice the flow capacity in gallons per minute. In other words, a trap rated at 20 gpm (1.3 l/sec) should retain at least 90% of the grease discharged to it until it holds at least 40 lb. (18kg) of grease. Most manufacturers of commercial traps rate their products in accordance with this procedure. More detail and additional formulas may be found in the EPA manual.

Note: The Michigan Department of Environmental Quality warns that research shows grease traps are only minimally effective in reducing the fats, oils and grease discharged to subsurface disposal systems. To effectively reduce high organic strength fats, oils and grease and prolong life expectancy of subsurface systems, aerobic pretreatment may be considered. Pretreatment, when properly designed, constructed, operated and maintained has been proven an effective means to extend life expectancy.

FDA Water Use Data Guide - may be used in the absence of other formulas or information

<table>
<thead>
<tr>
<th></th>
<th>Gallons Per Day</th>
<th></th>
<th>Gallons Per Day</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 compartment sink:</td>
<td></td>
<td>Prep sink:</td>
<td></td>
</tr>
<tr>
<td>49 gals. x # fills / day =</td>
<td># #</td>
<td>15 gallons. X # fills / day =</td>
<td># #</td>
</tr>
<tr>
<td>Floor wash: Mop bucket size (gallons) x # fills / day =</td>
<td># #</td>
<td>Full time employees</td>
<td></td>
</tr>
<tr>
<td>General sanitation =</td>
<td>30</td>
<td># x 30 gals. each =</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dishmachine</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td># meal periods =</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Total Daily Usage =</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td># #</td>
</tr>
</tbody>
</table>
Part 6
Equipment & Installation

All equipment in food establishments should be certified or classified for sanitation by an ANSI accredited certification program. Equipment that is not certified must meet the requirements of Subparts 4-1 & 4-2 of the Michigan Modified FDA 2009 Food Code.

Equipment including ice makers and ice storage equipment shall not be located under exposed or unprotected sewer lines, open stairwells or other sources of contamination.

The following equipment installation requirements will help to ensure proper spacing and sealing which will allow for adequate and easy cleaning:

- **Floor Mounted Equipment** Whenever possible equipment should be mounted on approved castors or wheels to facilitate easy moving, cleaning, and flexibility of operation. Wheeled equipment requiring utility services should be provided with easily accessible quick-disconnects or the utility service lines should be flexible and of sufficient length to permit moving the equipment for cleaning. Check with local fire safety and building codes to ensure that such installations are acceptable.

![Kitchen Equipment Mounted on Castors](image1)

![Flexible Gas Connector with Keeper Chain](image2)
Floor-mounted *equipment* not mounted on wheels or castors with the above utility connections should be:

- **Sealed** to the floor around the entire perimeter of the *equipment* (the sealing compound should be pliable but not gummy or sticky, non-shrinking, retain elasticity and provide a water and vermin-tight point); or

- Installed on a solid, smooth, non-absorbent masonry base. Masonry bases and curbs should have a minimum height of 2" and be coved at the junction of the platform and the floor with at least a 1/4" radius. The *equipment* should overhang the base by at least 1" but not more than 4". Spaces between the masonry base and the *equipment* must be sealed; or

- Elevated on legs to provide at least a 6" clearance between the floor and *equipment*. The legs shall contain no hollow open ends.

- Display shelving and refrigeration units, and display freezers may be exempt from the above.

For *equipment* not readily moveable by one person, spacing between and behind *equipment* must be sufficient to permit cleaning. Provide at least 6" of clear unobstructed space under each piece of *equipment*.

If all the *equipment* butts against a wall it must be joined to it and/or sealed in a manner to prevent liquid waste, dust and debris from collecting between the wall and the *equipment*.

When *equipment* is butted together or spreader plates are used the resultant joint must prevent the accumulation of spillage and debris therein and must facilitate cleaning.

Provide unobstructed and functional aisle and working spaces between units of *equipment*. A minimum 36" width is recommended.

All utility and service lines and openings through the floor must be sealed adequately. Exposed vertical and horizontal pipes and lines must be kept to a minimum. The installation of exposed horizontal utility
lines and pipes on the floor is prohibited. Any insulation materials used on utility pipes or lines in the food preparation or dishwashing areas must be *smooth*, non-absorbent and easy to clean. It is desirable that switch boxes, electrical control panels, wall mounted cabinets, etc. be installed out of the cooking and dishwashing areas. Electrical units, which are installed in areas subject to splash from necessary cleaning operations or food preparation, should be watertight and washable.

**Table Mounted Equipment**

All table mounted *equipment* shall be:

- *Sealed* to the table or counter; or
- Elevated on *approved* legs to provide at least a 4" clearance between the table or counter and *equipment* and installed to facilitate cleaning; or
- Easily moveable/*portable*

*Equipment* open underneath, such as drain boards, dish tables, and other tables should be installed 4" away from the wall or *sealed* to the wall. Metal legs of all tables and sinks in food preparation areas should be made of stainless steel. The undershelves of food preparation tables should also be made of stainless steel.
Part 7
Dry Storage

Worksheet Help

<table>
<thead>
<tr>
<th>Question #</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
<tbody>
<tr>
<td>86</td>
<td>Dry Storage FC 3-305.11-12</td>
<td>Some establishments have separate rooms for storage of dry food and single-service items, while others use shelving within the main preparation area. If separate rooms are proposed for storage, list the room dimensions requested. If various shelving units are proposed, but there is no separate storage room list the dimensions of shelving proposed. For example: 12’ of 1.5’ wide x 6’ high shelving and 18’ of 2’ wide x 4’ high shelving. Note: Do not list shelving for toxic items and clean utensils. If a portion of a store room will be used for these items, please note the amount of the room set aside for this use.</td>
</tr>
</tbody>
</table>

*FC = Michigan Modified FDA 2009 Food Code.
*FL = Food Law.
To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.

The dry storage space required depends upon the menu, number of meals, quantities purchased, and frequency of delivery. The location of the storeroom should be adjacent to the food preparation area and convenient to receiving. Adequate ventilation should be provided. Ideally, the storeroom should be free of uninsulated steam and water pipes, water heaters, transformers, refrigeration condensing units, steam generators or other heat producing equipment. Temperatures of 50°F to 70°F are recommended.

Microsoft Excel based formulas (Formula Master v6.0) are available at [www.michigan.gov.MDARD](http://www.michigan.gov.MDARD) Search: Plan Review. Suggested formulas for estimating required storage space are:

**Formula #1: Based on seating**

Storage Area (ft²) = 0.5 ft² X # seats X # meal periods X 1.25 (for establishments with drive-up facilities)

Example: Assume a restaurant with 80 seats that serves 3 meal periods (breakfast, lunch and dinner).

Required storage area = 0.5 X 80 X 3 = 120 ft² store room

120 ft² store room x 30% usable space = 120 x 0.3 = 36 ft² of full height shelving in the store room

**Formula #2: Based on meals served between deliveries**

\[
\text{Storage Area (ft}^2\text{)} = \frac{\text{Volume per meal} \times \text{Number of meals between deliveries}}{\text{Average height} \times \text{Fraction of usable storeroom floor area}}
\]

- Volume per meal = 0.025 to 0.075 cu. ft. per meal served
- Useful storeroom height = 4 to 7 feet
- Storage time between deliveries = 3 to 14 days
- Fraction of useable storeroom floor area = 0.03 to 0.6
Example: Assume 100 meals per day and a 10 day storage between deliveries = 1000 meals for which to provide storage:

\[
\text{Required Storage Area} = \frac{0.075 \text{ cubic feet} \times 1000 \text{ meals}}{5 \text{ feet} \times 0.3} = 50 \text{ ft}^2 \text{ store room}
\]

50 ft\(^2\) of store room x 30% usable floor space = 50 x 0.3 = 15 ft\(^2\) of full height shelving in the store room

Shelving can be constructed of suitably finished hard wood, durable plastic or preferably of corrosion resistant metal. The highest shelf for practical use is 7’ and the lowest one should be 6” from the floor. Clearance between the shelves should be at least 15”. Sufficient moveable dunnage racks and dollies (with smooth surfaces, cleanable in case of food spillage or package breakage) should be provided to store all food containers at least 6” above the floor.

Dunnage racks, pallets, etc. should be spaced sufficiently from walls to allow for vermin monitoring and inspection. A space of 18” is recommended. Wooden shelving requires a higher level of maintenance and is more conducive to vermin infestation. Food containers shall not be stored under exposed or unprotected sewer lines or leaking water lines. Approved food containers with tight-fitting covers and dollies should be used for storing bulk foods such as flour, cornmeal, sugar, dried beans, rice and similar foods. Scoops are needed for each food storage container in use.

### Meals & storage room

**Dry storage space need estimate**  
(Calculated at 0.30 usable storeroom floor area)

<table>
<thead>
<tr>
<th>Meals*</th>
<th>4' usable height</th>
<th>5' usable height</th>
<th>6' usable height</th>
<th>7' usable height</th>
</tr>
</thead>
<tbody>
<tr>
<td>500</td>
<td>10-31</td>
<td>8-25</td>
<td>7-21</td>
<td>6-18</td>
</tr>
<tr>
<td>1000</td>
<td>21-63</td>
<td>17-50</td>
<td>14-42</td>
<td>12-36</td>
</tr>
<tr>
<td>1500</td>
<td>31-94</td>
<td>25-75</td>
<td>21-63</td>
<td>18-54</td>
</tr>
<tr>
<td>2000</td>
<td>42-135</td>
<td>33-100</td>
<td>28-83</td>
<td>24-71</td>
</tr>
</tbody>
</table>

*Number of meals served between deliveries

### Meals & shelving with no storage room

**Dry storage space need estimate**

<table>
<thead>
<tr>
<th>Meals*</th>
<th>4' usable height</th>
<th>5' usable height</th>
<th>6' usable height</th>
<th>7' usable height</th>
</tr>
</thead>
<tbody>
<tr>
<td>500</td>
<td>3-9</td>
<td>3-8</td>
<td>2-6</td>
<td>2-5</td>
</tr>
<tr>
<td>1000</td>
<td>6-19</td>
<td>5-15</td>
<td>4-13</td>
<td>4-11</td>
</tr>
<tr>
<td>1500</td>
<td>9-28</td>
<td>8-23</td>
<td>6-19</td>
<td>5-16</td>
</tr>
<tr>
<td>2000</td>
<td>13-38</td>
<td>10-30</td>
<td>8-25</td>
<td>7-21</td>
</tr>
</tbody>
</table>

*Number of meals served between deliveries

Or
The following charts are based on seating and are not applicable if an establishment caters, has no seating, has take-out or a drive-through window. Breakfast, lunch, dinner, service after 9:00 p.m. and 24-hour service each count as one meal period.

### Seating & storage room

**Dry storage space estimate**

**Square feet of storage room based on seating**

<table>
<thead>
<tr>
<th>Number of seats</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>42-83</td>
<td>83-167</td>
<td>125-250</td>
<td>167-333</td>
</tr>
<tr>
<td>100</td>
<td>83-167</td>
<td>167-333</td>
<td>250-500</td>
<td>333-667</td>
</tr>
<tr>
<td>150</td>
<td>125-250</td>
<td>250-500</td>
<td>375-750</td>
<td>500-1000</td>
</tr>
<tr>
<td>200</td>
<td>167-333</td>
<td>333-667</td>
<td>500-1000</td>
<td>667-1,333</td>
</tr>
</tbody>
</table>

**Seating & shelving with no storage room**

**Dry storage space estimate**

**Square feet of shelving based on seating**

<table>
<thead>
<tr>
<th>Number of Seats</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>25</td>
<td>50</td>
<td>75</td>
<td>100</td>
</tr>
<tr>
<td>100</td>
<td>50</td>
<td>100</td>
<td>150</td>
<td>200</td>
</tr>
<tr>
<td>150</td>
<td>75</td>
<td>150</td>
<td>225</td>
<td>300</td>
</tr>
<tr>
<td>200</td>
<td>100</td>
<td>200</td>
<td>300</td>
<td>400</td>
</tr>
</tbody>
</table>

### Part 8

**Sinks & Warewashing Facilities**

**Worksheet Help**

<table>
<thead>
<tr>
<th>Question #</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>FC 4-5 through 4-7</td>
<td>See information below</td>
</tr>
</tbody>
</table>

*FC = Michigan Modified FDA 2009 Food Code.

*FL = Food Law.

To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.

**Sinks**

Be sure to check your plans to be sure you have included all of the following types of sinks:

- Handsinks (see part 2)
- Mop sink(s)
- Food preparation sink(s)
- Warewashing sink(s)

**Food Preparation Sink**

Provide separate areas to segregate food handling operations involving raw and ready-to-eat products. For washing raw fruits and vegetables, it is advisable to provide a separate food preparation sink with a minimum 18" drainboard.
Utility Facility

At least one utility sink or curbed cleaning facility with a floor drain shall be provided for cleaning mops or disposal of liquid wastes. The water supply must be protected against backspillage (see part 12). A properly sized mop and broom rack shall be provided. All toxic materials including cleaning compounds, pesticides, sanitizers, etc. must be stored in an area away from food preparation.

Manual Warewashing

For manual washing and sanitizing of utensils, provide a stainless steel sink with no fewer than 3 compartments. The sink compartments shall be large enough to hold the largest pot, pan or piece of equipment. Each compartment shall be supplied with adequate hot and cold potable running water. Integral drainboards of adequate size shall be provided on both sides of the sink for cleaned and soiled utensils. When approved, 2 compartment sinks may be allowable under certain conditions.

Three Compartment Sink
With Indirect Waste
Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

Locate a floor drain in the immediate vicinity of the sink in areas where wet pots, utensils and equipment are air-drying. Approved racks, shelves or dish tables are to be provided adjacent to the warewash sink.

Provide adequate facilities for prefllushing or prescrapping equipment and utensils.

An approved chemical test kit for determining sanitizer strength shall be available and used.

Working supplies of cleaners and sanitizers must be stored in an approved location. A recommended storage location is on a wire shelf below the drainboard of the 3 compartment sink.

**Mechanical Warewashing**

- The waste line for all mechanical warewashing machines must not be directly connected to the sewer line.
- Adequate facilities shall be provided to air dry washed utensils and equipment. Storage facilities shall be provided to store cleaned and sanitized utensils and equipment at least 6" above the floor on fixed shelves or in enclosed cabinets protected from splash, dust, overhead plumbing or other contamination.
- An adequate facility for prefllushing or prescrapping shall be provided on the soiled dish side of the dishwashing machine.
- Drainboards shall be provided, be of adequate size for the proper handling of utensils, and located so as not to interfere with the proper use of the warewashing facilities. Mobile dish tables may be acceptable for use in lieu of drainboards.
- If the detergent dispenser or drying agent dispenser is not equipped with an integral backflow prevention device, the installation point of the dispenser shall be below the vacuum breaker on the warewashing machine.
Chemical Sanization Warewashing
Chemical warewashing machines shall meet nationally recognized standards and be certified or classified by an ANSI accredited certification program. The installation must conform to applicable code requirements. Among the specific requirements for the installation of an approved chemical warewashing machine are the following:

- The chemical sanitizing feeder must meet nationally recognized standards and be certified or classified by an ANSI accredited certification program and be compatible with the specific make and model of machine in question.
- An approved chemical test kit for determining sanitizer strength shall be available and used.
- A visual flow indicator must be provided to monitor the operation of the sanitizing agent feeder. Other indication devices such as audible alarms may also be used. The flow indication devices must be installed so as to be conspicuous to the operator. A clear tube in which the chemical flows through is not acceptable.

Adequate facilities shall be provided to air dry washed utensils and equipment. Storage facilities shall be provided to store cleaned and sanitized utensils and equipment at least 6" above the floor, protected from splash, dust, overhead plumbing or other contamination; on fixed shelves; or in enclosed cabinets. The plan must specify location and facilities used for storing all utensils and equipment.

Hot Water Sanitization Warewashing
A commercial warewashing machine for mechanical warewashing utilizing hot water for sanitization must be in compliance with the standards of an ANSI accredited certification program. The installation and required accessories shall be in conformance with local applicable plumbing codes. An approved maximum registering thermometer or high temperature test papers shall be available and used.

If the detergent dispenser or drying agent dispenser is not equipped with an integral backflow prevention device, the installation point of the dispenser shall be below the vacuum breaker on the warewashing machine.

Part 9
Hot Water Supply Requirements

<table>
<thead>
<tr>
<th>Worksheet Help</th>
<th>Question #</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>80</td>
<td>FC 5-103.11</td>
<td>Identify and list all equipment that will be supplied with hot water.</td>
</tr>
<tr>
<td></td>
<td>81-83</td>
<td>FC 5-103.11</td>
<td>When multiple separate water heaters are provided indicate which water heater serves which fixtures. Unless otherwise stated, a gas water heater will be assumed to be 75% efficient. A higher efficiency water heater will lower the necessary water heater size.</td>
</tr>
</tbody>
</table>

*FC = Michigan Modified FDA 2009 Food Code.
*FL = Food Law.
To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD). Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.
The hot water supply shall be sufficient to satisfy the continuous and peak hot water demands of the establishment. Hot water for handwashing shall be of a temperature of at least 110°F. Hot water for mechanical dishwashing must be 150°F to 165°F for washing and 165°F to 180°F for sanitizing. The temperature of the wash solution in spray-type warewashers that use chemicals to sanitize may not be less than 120°F. The water temperature for manual hot water sanitization must be at least 171°F. For purposes of sizing the hot water generating capability, assume a supply temperature requirement of 140°F to each fixture and to the mechanical dishwashing machines. In the absence of specific hot water usage figures for equipment, the following chart may be used to provide an approximation:

<table>
<thead>
<tr>
<th>Equipment Type</th>
<th>Gallons Per Hour (GPH)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>High</td>
</tr>
<tr>
<td>Vegetable sink</td>
<td>15</td>
</tr>
<tr>
<td>Single pot sink</td>
<td>20*</td>
</tr>
<tr>
<td>Double pot sink</td>
<td>40*</td>
</tr>
<tr>
<td>Triple pot sink</td>
<td>60*</td>
</tr>
<tr>
<td>Pre-rinse for dishes-shower head type</td>
<td>45</td>
</tr>
<tr>
<td>Bar sink-three compartment</td>
<td>20</td>
</tr>
<tr>
<td>Bar sink-four compartment</td>
<td>25</td>
</tr>
<tr>
<td>Chemical sanitizing glasswasher</td>
<td>60</td>
</tr>
<tr>
<td>Lavatory</td>
<td>5</td>
</tr>
<tr>
<td>Cook sink</td>
<td>10</td>
</tr>
<tr>
<td>Hot water filling faucet</td>
<td>15</td>
</tr>
<tr>
<td>Bain-marie</td>
<td>10</td>
</tr>
<tr>
<td>Coffee urn</td>
<td>5</td>
</tr>
<tr>
<td>Kettle stand</td>
<td>5</td>
</tr>
<tr>
<td>Garbage can washer</td>
<td>50</td>
</tr>
<tr>
<td>Nine and twelve pound clothes washer</td>
<td>45</td>
</tr>
<tr>
<td>Sixteen pound clothes washer</td>
<td>60</td>
</tr>
<tr>
<td>Employee shower</td>
<td>20</td>
</tr>
<tr>
<td>Mop Sink</td>
<td>15**</td>
</tr>
</tbody>
</table>

High - To be used when multi-use eating utensils are utilized
Low - To be used where single service eating utensils are utilized.

*Gallons necessary to fill sink compartments can be calculated for a specific sink to make gallon per hour hot water estimates more accurate. A sample calculation for a 3 compartment sink is show below.

**Number of mop sinks in a facility may not be representative of water usage. Determine maximum number of times a mop bucket is filled per hour X 5 gallons per fill.
One way to estimate the projected hot water demand (gallons per hour final rinse) of mechanical warewashing machines, pot and pan washers and silverware washers, is to refer to the manufacturers’ specification sheet for the particular make and model of the machine. MDARD supports using a little as 70 percent of rated gph for facilities that use warewashing machines only occasionally.

Microsoft Excel based formulas (Formula Master v6.0) are available at www.michigan.gov.MDARD Search: Plan Review.

To determine the required capacity and recuperative rate of the hot water generating equipment, it is necessary to calculate the demand in gallons per hour (gph) and determine the temperature rise required (assume an incoming water temperature of 40°F to the food establishment unless specific data are available) for each piece of equipment. These figures can then be converted to BTU's (for gas fired heaters) or KW (for electrical heaters). The required BTU or KW capacity of the heater will then be determined by adding up the individual BTU or KW requirements for each piece of equipment.

Note: To calculate BTUs or KWs, use the following formulas: (1 gallon of water = 8.33lbs)

For gas heaters (in BTUs): 
Required BTU = \( \text{Gallons per hour of water} \times \text{Temp. rise} \times 8.33 \times 0.75 \) (operating efficiency)

For electrical heaters (in KW): 
Required KW = \( \frac{\text{Gallons per hour of water} \times \text{Temp. rise} \times 8.33}{3412} \) (BTU’s per KW)

The following example will illustrate of the above method of approximating the size of the hot water heater needed for specified equipment:

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Gallons Per Hour</th>
<th>Temperature Required</th>
<th>Temp. Rise</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Compartment sink</td>
<td>60</td>
<td>140°F</td>
<td>100°F</td>
</tr>
</tbody>
</table>

\( 60 \text{ (gph)} \times 100 \text{ degree temp. rise} \times 8.33 \times 0.75 \) (operating efficiency) = 66,640 BTU's OR

\( 60 \text{ (gph)} \times 100 \text{ degree temp rise} \times 8.33 \) = 14.65 KW

3412 (BTU's per KW)

Assume an incoming water temperature of 40°F into the food establishment.

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Gallons Per Hour</th>
<th>Temperature Required</th>
<th>Temp. Rise</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand sink</td>
<td>5</td>
<td>110°F</td>
<td>70°F</td>
</tr>
</tbody>
</table>

\( 5 \text{ (gph)} \times 70 \text{ degree temp rise} \times 8.33 \times 0.75 \) (operating efficiency) = 3,887 BTU's OR

\( 5 \text{ (gph)} \times 70 \text{ degree temp rise} \times 8.33 \) = 0.85 KW

3412 (BTU per KW)

This example assumes an incoming water temperature of 40°F into the food establishment.
For the above example, the total demand in BTU's or KW for the primary hot water heater would be:

- 3 Compartment sink = 66,640 BTU or 14.65 KW
- Hand sink = 3,887 BTU or 0.85 KW
- TOTAL DEMAND = 70,527 BTU or 15.5 KW

For mechanical warewashing, assume a hot water demand based on a primary rise in temperature to 140°F. A booster heater must then be provided to boost the required gph demand an additional 40°F to attain the required 180°F final rinse temperature.

Note: Divide the required BTU's by 4,000 to determine the minimum hot water storage capacity. Regardless of the minimum shown by the calculation, a hot water storage capacity of 40-50 gallons is typically required.

Example: 189,000 BTU's / 4000 = 47.25 gallons of storage necessary.

Part 10
Finish Schedule: Floors, Walls & Ceilings

Worksheet Help

<table>
<thead>
<tr>
<th>Question #</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
<tbody>
<tr>
<td>17-31 Room Finishes</td>
<td>FC 6-1, FC 6-201.11-18</td>
<td>See information below.</td>
</tr>
</tbody>
</table>

*FC = Michigan Modified FDA 2009 Food Code.
*FL = Food Law.
To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.

Interior Finishes:

1. Enamel coated steel (or other corrosion resistant surface) 9. Stainless steel
2. Filled block with epoxy painted or glazed surface 10. Aluminum
3. Commercial grade vinyl composition tile 11. Ceramic tile
5. Fiberglass reinforced polyester (FRP) panel 13. Epoxy painted drywall
7. Poured seamless sealed concrete or poured synthetic 15. Acoustic tile
8. Sealed concrete 16. Quarry tile
The following chart provides guidance for floors, walls and ceilings. The numbers refer to the above table.

<table>
<thead>
<tr>
<th>Kitchen</th>
<th>Floor</th>
<th>Wall</th>
<th>Ceiling</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Preparation / Bar Serving Area</td>
<td>3, 7, 16</td>
<td>2, 5, 9, 10, 11, 13</td>
<td>6, 13, 14</td>
</tr>
<tr>
<td>Cooking</td>
<td>3, 7, 16</td>
<td>9, 10, 11</td>
<td>6, 13, 14</td>
</tr>
<tr>
<td>Warewashing Area</td>
<td>3, 7, 16</td>
<td>2, 5, 9, 10, 13</td>
<td>6, 13, 14</td>
</tr>
<tr>
<td>Food Storage</td>
<td>3, 4, 7, 8, 16</td>
<td>2, 5, 13</td>
<td>12, 15</td>
</tr>
<tr>
<td>Janitor Closet</td>
<td>7, 16</td>
<td>2, 5, 13</td>
<td>6, 13, 14</td>
</tr>
<tr>
<td>Garbage Room</td>
<td>3, 4, 7, 16</td>
<td>2, 5, 13</td>
<td>6, 13, 14</td>
</tr>
<tr>
<td>Walk-in Refrigerators &amp; Freezers</td>
<td>3, 7, 9, 10, 16</td>
<td>1, 9, 10</td>
<td>1, 9, 10</td>
</tr>
<tr>
<td>Other Storage</td>
<td>3, 4, 7, 8, 16</td>
<td>12</td>
<td>12, 15</td>
</tr>
<tr>
<td>Dressing Rooms</td>
<td>3, 4, 7, 16</td>
<td>12</td>
<td>6, 12, 13, 14</td>
</tr>
<tr>
<td>Toilet Room</td>
<td>3, 4, 7, 16</td>
<td>2, 5, 13</td>
<td>6, 13, 14</td>
</tr>
</tbody>
</table>

**Floors**
- All floor coverings in food preparation, food storage, utensil-washing areas, walk-in refrigeration units, dressing rooms, locker rooms, toilet rooms and vestibules must be smooth, non-absorbent, easily cleanable, durable, and commercial grade. Equipment must not puncture or indent the floor. Anti-slip flooring may only be used in high traffic areas.
- Any alternate materials not listed in the above chart must be submitted for evaluation.
- There must be coving at base junctures that is compatible with both wall and floor coverings. The coving should provide at least 1/4 inch radius and 4" in height.
- Floor drains, floor sinks and the surrounding area must be easily accessible for cleaning.

Custom cabinetry shall be constructed of durable materials with surfaces that are smooth, non-permeable and light colored for easy cleaning. This includes the interior surfaces (e.g., beverage stations, salad or buffet units, service counters and the underside of open countertops).

- Properly installed, trapped floor drains shall be provided in floors that are water-flushed for cleaning or that receive discharges of water or other fluid waste from equipment, or in areas where pressure spray methods for cleaning equipment are used. Floors should be sloped to the drain at least 1/8" per foot.
- Grouting should be non-absorbent and impregnated with epoxy, silicone, polyurethane or equivalent compound.
- All walk-in refrigeration units, either with prefabricated floors and without, should be installed in accordance with the manufacturers’ installation requirements.
Walls

- The walls, including non-supporting partitions, wall coverings and ceilings of walk-in refrigeration units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules shall be smooth, non-absorbent, and capable of withstanding repeated washing. Light colors are recommended for walls and ceilings. Studs, joists and rafters shall not be exposed in walk-in refrigeration units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules. Where permitted, exposed studs, joists and rafters must be finished to provide an easily cleanable surface.

- All alternate materials not listed in the above chart must be submitted for evaluation.

- Glazed surfaces should be glazed block or brick, or ceramic tile. Grouting must be non-absorbent and impregnated with epoxy, silicone, polyurethane or an equivalent compound. Concrete block, if used, must be rendered non-porous and smooth by the application of an approved block filler followed by the application of an epoxy-type covering or equivalent. All mortar joints shall be only slightly tooled and suitably finished to render them easily cleanable.

- Joint finishes should be compatible with the wall structure. Voids should be eliminated at joints.

Ceilings

- Finishes shall be light-colored, smooth, non-absorbent and easily cleanable.
Part 11
Toilet Facilities

Toilet facilities shall be installed according to law and shall be the number required by law. They shall be conveniently located and shall be accessible to employees at all times. Toilet facilities shall be accessible in accordance with the Americans with Disabilities Act (ADA) of 1990. Consult your local building department for requirements. Specific plumbing requirements are in the Michigan Plumbing Code, which adopts the International Plumbing Code. The reviewing health agency will review the proposed facility for compliance with the plumbing code items that are related to food safety.

Toilets and urinals shall be designed to be easily cleanable and shall have integral backflow prevention devices as required by law. Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing doors and shall be vented to the outside if subject to odors.

Food facilities such as grocery stores, convenience stores and food service facilities may have rest rooms that open directly into the food preparation area. Other facilities, typically processing plants, must provide employee rest rooms that do not open into areas where food is exposed to airborne contamination, except where alternate means have been taken to protect against such contamination (such as double doors or positive air-flow systems).

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

Part 12
Plumbing & Cross-Connection Control

<table>
<thead>
<tr>
<th>Worksheet Help</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Question #</strong></td>
</tr>
<tr>
<td>45-79</td>
</tr>
</tbody>
</table>

FC =Michigan Modified FDA 2009 Food Code.
MPC=Michigan Plumbing Code
To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.
Typical possible correct responses are shown for the worksheet cross-connection table. It is recommended that your plumber or architect complete this table. Some responses are only correct under certain circumstances. For example, a two-compartment sink would have to be direct connected if a garbage disposal were installed in the sink.

<table>
<thead>
<tr>
<th>Fixture</th>
<th>Sewage Disposal</th>
<th>Water Supply</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Air Gap</td>
<td>Air Break</td>
</tr>
<tr>
<td>45. Dishwasher</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>46. Glasswasher</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>47. Garbage grinder</td>
<td></td>
<td></td>
</tr>
<tr>
<td>48. Ice machines</td>
<td></td>
<td></td>
</tr>
<tr>
<td>49. Ice storage bin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>50. Mop sink faucet</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51. 3 compartment sink</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>52. Culinary (food preparation) sink</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>53. Other sinks, except handsinks</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>54. Steam tables</td>
<td></td>
<td></td>
</tr>
<tr>
<td>55. Dipper wells</td>
<td></td>
<td></td>
</tr>
<tr>
<td>56. Hose connections</td>
<td></td>
<td></td>
</tr>
<tr>
<td>57. Refrigeration condensate drain lines</td>
<td></td>
<td></td>
</tr>
<tr>
<td>58. Beverage dispenser with carbonator</td>
<td></td>
<td></td>
</tr>
<tr>
<td>59. Water softener drain</td>
<td></td>
<td></td>
</tr>
<tr>
<td>60. Potato peeler</td>
<td></td>
<td></td>
</tr>
<tr>
<td>61. Walk-in floor drain</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>62. Chinese range</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>63. Detergent feeder on faucet</td>
<td></td>
<td></td>
</tr>
<tr>
<td>64. Outside sprinkler or irrigation system</td>
<td></td>
<td></td>
</tr>
<tr>
<td>65. Power washer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>66. Retractable hose reel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>67. Toilet</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>68. Urinal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>69. Boiler</td>
<td></td>
<td></td>
</tr>
<tr>
<td>70. Bain-marie</td>
<td></td>
<td></td>
</tr>
<tr>
<td>71. Espresso machine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>72. Combi-style oven</td>
<td></td>
<td></td>
</tr>
<tr>
<td>73. Kettle</td>
<td></td>
<td></td>
</tr>
<tr>
<td>74. Rethermalizer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>75. Steamer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>76. Overhead spray rinse</td>
<td></td>
<td></td>
</tr>
<tr>
<td>77. Hot water dispenser</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

AVB=atmospheric vacuum breaker
PVB=pressure vacuum breaker
RPZ=reduced pressure principle backflow preventer
DC w/ AV= Double check valve with an atmospheric vent
Cross-Connections
A cross-connection is an ACTUAL or POTENTIAL link between the potable water supply and a source of contamination (sewage, chemicals, gas, etc.). A cross-connection can be a temporary or permanent direct connection, by-pass arrangement, jumper connection, submerged inlet, removable section, swivel or change-over device, etc. that could connect a potable system to a non-potable source. Ideally, it is best to not have any cross-connections, but in certain situations they are unavoidable. When an installation requires a cross-connection, it must be properly protected with an acceptable backflow prevention assembly or device to eliminate any potential for a reverse flow back into the potable water supply. An unprotected cross-connection threatens the health and safety of individuals and may contaminate food or beverage products utilizing water from that system.

Two Types of Cross-Connections:
Direct Connection: Is a physical connection between a potable and non-potable system. A direct pathway exists between the two separate systems for contamination to be transferred into the potable water system. An example of a direct connection is a pipe installed to connect a potable water line to a sewer line.
Indirect Connection: Is a situation in which, under "normal" conditions, a cross-connection does not exist. However, under "unique" circumstances a pathway for contamination can occur. The source of contamination may be a back-up, be blown across, siphoned, pushed, or diverted into a potable water supply. An indirect connection is only subject to backsiphonage.

Forces Acting on Cross-Connections
Some cross-connections are immediately obvious, but others can be subtle and difficult to find. Contamination occurs when the pressure between the water supply and another system (via some connection) are sufficient to transfer the contaminant into the water supply. These temporary reversals of pressure can be unpredictable.

Backflow
Backflow is a reversal in flow that is opposite to the expected or intended direction. The reversal in flow is undesirable. However, a properly protected system can remain safe. There are two types of backflow: "backpressure" and "backsiphonage".

Backpressure occurs when both systems (potable & non-potable) are under pressure (above atmospheric pressure). Backflow occurs when the non-potable system has greater pressure than the potable system. This pressure differential pushes the contaminant into the potable supply.

Backsiphonage occurs when the pressure in the water supply system drops below atmospheric pressure and the non-potable source is drawn or siphoned into the water supply. Back-siphonage can occur with either a direct or indirect connection and the systems can be either open or closed to the atmosphere. Principle causes include:
- Undersized sections of pipe can create an aspirator effect in the restricted area.
- A break or repair in a supply line can create a vacuum (as gravity drains the water out) on the elevated portions of the system above the effected area.
- A high water withdrawal, such as fire fighting or water main flushing, can create a vacuum. The withdrawal is more likely to create stronger negative pressure at the higher elevation of the system.
  - A vacuum can be induced on the suction side of a booster pump, such as high-rise buildings and processing plants.
Physical Backflow Prevention Methods

**Air Gap**

An air gap is the most desirable method of backflow prevention. It is simple, economical, non-mechanical, fail safe, and can be used for potential backsiphonage and backpressure applications. An air gap is the unobstructed vertical air space that separates the end of a supply line and the flood level rim of a receptacle. The receptacle may be a sink, coffee urn, steam kettle, floor drain, floor sink, etc. The air gap must be the greater of the two – a minimum of 1 inch or twice the diameter of the supply pipe.

The following are some air gap applications:

- Ice Cream Dipper Well
- Water Fill to Steam Kettle

Air Gap And Effective Opening
Mechanical Backflow Assemblies & Devices

The type of mechanical assembly or device selected must be appropriate for the degree of hazard and specific application. Some mechanical backflow preventers consist of single or multiple check valves that open from the flow pressure of the potable water. The valves are fabricated to seat tightly on a machined surface and, when closed, prevent any flow in the wrong direction. Some devices have air inlets or ports that are vented to the atmosphere to relieve any vacuum or negative pressure. All back flow devices must be installed so they are accessible for inspection and repair. All mechanical devices are required to be certified by the American Society of Sanitary Engineers (ASSE). The level of hazard is a consideration in the selection of the appropriate device.

High Hazard situations exist when there is an actual or potential connection for any toxic or infectious substance (contaminant) to be introduced into the water supply and may create a danger to health. Examples of contaminants include pesticides, chemicals, and infectious microorganisms.

Low Hazard situations exist when there is an actual or potential connection for a nontoxic substance (pollutant) to be introduced to the water supply and create a nuisance or be aesthetically objective to the water user. Examples of pollutants are turbidity, beverages, and food coloring.

Hose Bib Vacuum Breaker ASSE – 1011 (high or low hazard)

A hose bib vacuum breaker is installed on the end of a hose bib (sill cock, boiler drain, etc.) or anywhere a hose can be connected. It contains one spring loaded valve and an atmospheric vent that is controlled by a diaphragm seal. Installation & Use:

Shut-off valves must be located upstream from the vacuum breaker. Spring-loaded shut-off spray valves must be removed when the hose is not in active use. Each hose connected to a manifold or "Y" must be provided with its own device (i.e. county fairs, special events, etc. where several vendors may share one hose spigot).

Approved for high hazards, non-continuous pressure, and no potential backpressure.

Atmospheric Vacuum Breaker

Closed Position - drawing in air

Open Position - allowing water to flow normally
The water supply serving the device in the upper left photo is turned off which allows the float valve to be in the “closed” position drawing in open air (arrows show air movement). The water supply in the upper right photo is turned on and shows the float valve in the “open” position (arrows show direction of water flow).

This device has an internal polyethylene or metal float valve that moves up and down on a shaft (not spring loaded). When the water is turned on, water moving in the normal open direction of flow lifts the float and causes the atmospheric vent to close (see "Open Position"). Shutting off the water causes a negative pressure inside the device; the float to drop, the supply valve closes, and the atmospheric vent is opened (see “Closed Position”).

Installation and Use:
• The mushroom-shaped device must be installed vertically. The unit must be elevated at least 6 inches above the highest source of contamination “downstream” of the unit.
• All shut-off valves must be located “upstream” of the unit. The reason for this is that a valve located downstream of the unit maintains the device under constant pressure and the float valve in the open position. Over time, the float valve can stick in the open position and fail to prevent backflow. The unit cannot be tested after installation.
• Approved for high hazards, noncontinuous pressure, and no potential for backpressure.

Pressure Vacuum Breaker ASSE – 1020 (high or low hazard)

The pressure vacuum breaker is similar to the atmospheric vacuum breaker except that it has two test cocks and two gate or ball valves for testing the unit. It also has two positive seating (spring loaded) valves. The first check valve (supply side) is spring loaded for a closed position and guards the potable water side. When the water is turned on, the flow pushes it in the open position. The second check valve or air inlet valve (downstream side) is spring loaded for an open position to the atmosphere and only closes when the supply water is turned on. When the supply pressure drops below atmospheric pressure, the second check valve opens to the atmosphere and the first check valve closes. The device only provides protection against backsiphonage.

Installation and Use:
• The unit must be installed at least 6 inches above the highest elevated inlet or fixture on its downstream side. The unit must have a shut-off valve on each side and two test cocks for testing.
• The device must be located to be accessible for testing and servicing.
• The unit is approved for high hazard, continuous pressure, and no backpressure potential. Valves may be located on the downstream side.
Backflow Preventers with Intermediate Atmospheric Vent
ASSE 1012 and ASSE 1022 (low hazard)

This device contains an atmospheric vent between two spring loaded check-valves. The valves close automatically under no-flow conditions. The atmospheric vent is controlled by a diaphragm seal that directly responds to the movement of the supply side of the check valve. As the water flow begins, the primary check opens and simultaneously frees the diaphragm seal to close off the atmospheric vent and then proceeds to open the secondary check valve (downstream side). The positive supply pressure holds the diaphragm seal in place to close off the atmospheric vent.

When zero pressure or back-siphonage conditions exist on the supply side, the primary check-valve closes under spring pressure and simultaneously pushes the diaphragm seal into position to form a tight seal between the valve and valve seat – opening the atmospheric vent and closing the secondary check valve.

Under backpressure conditions, the secondary check valve would close first. If the secondary check valve were to foul in the closed position, the primary check valve would close and the backpressure leakage would drain out through the atmospheric vent.

The ASSE 1022 device, shown above, is required on carbonated beverage machines when there is copper piping used for the water supply like. CO₂ is known to leach copper when it comes in contact with copper piping, resulting in copper poisoning. Food Code sec. 5-203.14 also stipulates that a 100 mesh screen must be installed on the upstream side of the ASSE 1022 device. This protects the device from particles in the water supply. The 100 mesh screen may be located with the ASSE 1022 device, within the carbonator pump, or as an attachment such as shown in the picture above (the black “Y” is the added screen for this ASSE 1022).

Installation and Use:
- The unit can be installed horizontally and vertically and must not be located in a pit or a location subject to standing water. Under no circumstances can the relief port be plugged.
• Michigan Code limits the use of this device for protection of low pressure untreated boilers (below 15 psi), carbonated beverage dispensers, and other low hazard applications.
• Valves may be located downstream of this device.

**Double Check Valves ASSE 1015 (low hazard)**

![Double Check Valve](image)

A double check valve backflow preventer consists of two check valves that are spring loaded in the closed position. The device does not have the added protection of an atmospheric vent and therefore is limited to the amount of protection it affords and how it can be used. Some codes and jurisdictions do not allow double check valves to be used for backflow protection.

**Reduced Pressure Zone Backflow Prevention Assembly (RPZ) ASSE – 1013 (high or low hazard)**

![RPZ Assembly](image)

This type of mechanical device provides the maximum protection against both backsiphonage and backpressure.

Construction of the RPZ consists of two very sensitive and independent spring loaded check valves with a "reduced pressure zone" between them (at least 2 psi pressure differential from the supply pressure). The check valves are spring loaded to automatically close unless they are held open with the flow in the proper direction. As the water passes through the primary check valve, the water pressure will drop in the reduced pressure zone chamber (due to friction). Under normal conditions, the water will then continue on through the secondary check valve to the point of usage.

The reduced pressure zone contains a relief valve that drains to the atmosphere and is spring loaded for an automatic open position. The relief valve has the reduced pressure zone water on one side and the water supply pressure on the other side. To keep the relief valve closed, the supply pressure must exceed the RP zone pressure. Thus, it will spring open under any conditions causing the water pressure in the RP zone to approach or exceed the supply pressure. Also, when the relief valve opens, an air passage from the atmospheric vent is opened to satisfy any backsiphonage conditions. So, even if both check valves are fouled, the relief valve will continue to protect the supply.

**Installation and use:**
• Under no circumstances should the relief port be plugged.
• The RPZ is equipped with test cocks and gate valves for testing.
• The unit must be accessible for testing and service.
• Approved for high hazards, continuous pressure, backpressure, and back-siphonage.
• The unit may have valves located downstream and may be located lower than the potential source of contamination.
• The relief port drain must be discharged by means of an air gap to a drain.

Anti-siphon-type Water Closet Flush Tank Ballcock: ASSE- 1002 (low hazard)

Installation and Use: Ballcock assembly must be installed above the overflow pipe high water level.

Typical Food Service Establishment Water Supply Cross-Connections

• Pre-rinse or pre-flush hose: This device is typically located at garbage grinders, mechanical dishwashing machines, and vegetable prep sinks. A spring normally keeps the end of the hose above the sink flood rim level to form an air gap. Worn springs allow the end of the hose to fall below the rim.
• Lack of a hose bib vacuum breaker on hose connections: Common locations for this problem are at janitor sinks, steam kettles, and outdoor faucets.
• Valve installed at the end of a hose utilizing an atmospheric vacuum breaker for protection: Correction involves either the removal of the valve or the installation of a pressure vacuum breaker.

• Inlets which are or may become submerged: Common problem areas may include submerged inlet in the toilet tank, garbage grinder, sink faucets, lawn irrigation system, hoses, water inlet to steam table / bain marie, water-cooled equipment discharged below flood rim of drain, water softening equipment, and chinese range.
• Boilers: Lack of protection for boilers that may be associated with building heating systems, food steamers, steam kettles, tilting skillets, and espresso machines. Approved backflow protection includes:
  o Boiler with no chemicals added: An in-line backflow protection device with an intermediate atmospheric vent for continuous pressure and potential backpressure.
  o Boiler with chemicals added: An RPZ backflow protection device or air-gap.
Air Gaps & Air Breaks for Drains & Waste

An indirect connection between food service *equipment* and the facility’s drainage or wastewater disposal system is necessary to prevent waste water from backflowing into *equipment* where food, kitchenware, or utensils are retained.

**Direct wastewater connection:** A waste line or pipe from a fixture, receptacle, or device that discharges wastewater, waste materials, or *sewage* directly into the facility’s drainage system.

**Indirect wastewater connection:** A waste line or pipe from a fixture, receptacle, or device that discharges wastewater, waste materials, or *sewage* into the facility’s drainage system through an "air gap" or "air break".

**Air gap:** is the unobstructed vertical space that separates the end of a supply line and the flood rim of a receptacle. The air gap must be the greater of either a minimum of one inch or twice the diameter of the supply pipe.

**Air break:** is a waste line or pipe from a fixture that discharges used water or liquid waste into another fixture or receptacle at a point below the flood rim level.

Examples of food service *equipment* requiring an **Air gap**:
- Relief valve for booster heater / water heater.
- Water-cooled condensers typically found at some ice machines or other refrigeration systems.
- Drain lines for food service *equipment* such as salad bar, ice machine, ice bin, cobra cup holder, steam kettle and steam table.
- Any sink compartment or *equipment* (i.e. ice cream dipper well) used for food. Note: Food sinks and *equipment* installed before 4/1/85 can have an indirect connection until replaced.
- Brine tank drains from water softening *equipment*.
- Walk-in cooler floor drains that vertically discharge, as is typically found in a basement.
Examples of food service equipment requiring only an Air break:

- Michigan Plumbing Code section 801.1.2 requires that a floor drain in a walk-in cooler or freezer shall be indirectly connected to sanitary system by way of an air-gap. When a flapper valve is installed in the horizontally discharging drain line, such as is typically found in slab construction, the floor drain shall be indirectly connected by way of an air-break or an air-gap.
- Note: Vertical discharges must be air-gapped.
- MPC 802.1.7 requires that a warewashing machines shall be indirectly connected by way of an air-gap or air-break.
- Note: Prior to 2003 the drain line could have a direct connect at the floor if there was a floor drain within 5’ as shown. This allowance does not apply to installation after December 2003.

Examples of food service establishment plumbing devices that are allowed or required to have a direct wasteline connection to the facility’s drainage system:
- Direct Connection Required: Sinks connected to grease interceptors (traps) and garbage grinders.
- Direct Connection Allowed: Hand sinks and warewashing equipment such as pot sinks and 3-compartment sinks. Warewashing machines may have a direct connection if there is a floor drain within 5’ as shown above.

Notes:
- If any compartment of a warewashing sink is used for culinary purposes, then that sink compartment must be air-gapped.
- While directly connecting warewashing equipment is allowed, better public health protection is achieved by providing an indirect connection.
- When a garbage grinder is installed in a sink, a direct connection is required and that sink cannot be used for food.

Part 13
Insect & Rodent Control

<table>
<thead>
<tr>
<th>Worksheet Help</th>
<th>Question #</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>36-42 Insect &amp; Rodent Control</td>
<td>FC 6-202.13 FC 6-202.15</td>
<td>See information below.</td>
</tr>
</tbody>
</table>

*FC = Michigan Modified FDA 2009 Food Code.  
*FL = Food Law.  
To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.
Openings to the outside shall be effectively protected against the entrance of rodents. Openings to the outside shall be protected against the entrance of insects by the installation of tight fitting, self-closing doors; closed windows; self-closing serving windows at drive-thrus; screening; controlled air currents; vestibules; or other means Approved by the regulatory health authority. Screen doors shall be self-closing and screens for windows, doors, skylights, transoms, intake air ducts and other openings to the outside shall be tight fitting and free of breaks. Screening material shall not be less than sixteen mesh to the inch. Openings around pipes, conduit or wiring entering the building from the outside must be sealed.

Loading docks and delivery doors must be provided with effective air curtains or vestibules with self-closing doors to preclude the entrance of insects. It is recommended that outside lighting around loading areas and entrances be sodium vapor rather than mercury vapor to decrease insect attraction.

All foundations shall be rodent proof. Openings between the floor and bottom of outer doors shall be adequately flashed with rodent proof material to eliminate any opening.

**Part 14**

**Lighting**

The light intensity shall be at least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units, dry food storage areas and in other areas during periods of cleaning.

The light intensity shall be at least 215 lux (20 foot candles) at a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigerators; at a distance of 75 cm (30 inches) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms.

The light intensity shall be at least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employees safety is a factor.

Darker colored walls and floors may require additional lighting.

Shielding such as plastic shields, plastic sleeves with end caps, shatterproof bulbs and/or other approved devices shall be provided for all artificial lighting fixtures located in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

Heat lamps, where permitted, shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.
Part 15
Ventilation

<table>
<thead>
<tr>
<th>Worksheet Help</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Question #</td>
<td>FC 4-204.11</td>
<td>The worksheet asks for an air balance schedule. Ask your reviewing agency if they need this information for your project. This should typically show an adequate volume of air exhausted from each ventilation exhaust hood and an equal volume of heated make-up air being introduced to replace the air being exhausted. A copy of the cooking equipment ventilation plans submitted to the mechanical authority to obtain a mechanical permit should also be submitted to the reviewing health agency.</td>
</tr>
<tr>
<td>87 Ventilation</td>
<td>FC 4-301.14</td>
<td>MMC 2000, Section 506</td>
</tr>
<tr>
<td></td>
<td>FC 6-202.12</td>
<td></td>
</tr>
<tr>
<td></td>
<td>FC 6-304.11</td>
<td></td>
</tr>
<tr>
<td></td>
<td>FC 6-501.14</td>
<td></td>
</tr>
</tbody>
</table>

*FC = Michigan Modified FDA 2009 Food Code.
*FL = Food Law.
*MMC = Michigan Mechanical Code

To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.

Michigan Mechanical Code

All rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes. Ventilation systems in Michigan must be installed according to the provisions of the Michigan Mechanical Code. The Michigan Mechanical code adopts by reference the International Mechanical Code and NFPA-96, a standard of the National Fire Protection Association. Michigan has one mechanical code that is used statewide. Mechanical plans must be submitted to the health agency conducting your review and to the local mechanical authority in the area where the facility is being built. The mechanical authority will issue any required permits. The mechanical code may be purchased from Michigan Department of Labor and Economic Growth, Bureau of Construction Codes at [http://www.michigan.gov/lara](http://www.michigan.gov/lara).

The mechanical code does not regulate the following types of food establishment ventilation systems:

- Any unit not in a fixed building, such as mobile units or some special transitory food units
- Ductless cooking units
- The venting of any equipment considered portable

Since the local mechanical authority will not be involved in issuing permits for these ventilation systems, you should work directly with your reviewing health agency on any necessary approvals.

Determining What Equipment Must be Vented

Work with the local mechanical authority in determining if a particular piece of equipment must be placed under a ventilation hood.
Contact the local mechanical department for a review or determination of mechanical requirements of individual equipment. Equipment that has historically not required a ventilation hood includes:

- Hot food holding units
- Low temperature cooking equipment such as Coney Island grills (for pre-cooked meats only), pretzel machines, and cabinet popcorn poppers.
- Electric fired, convection or non-convection, low-temperature enclosed insulated ovens (300º F maximum thermostatic setting).
- Chemical sanitizing warewashing machines and glass washing machines (maximum hot water temperature 140º F)
- Electric souv-laki machines (one only).
- Microwave and infrared sandwich or infrared pizza machines (for pre-packaged sandwiches and pre-packaged individual pizzas only).
- Under-counter hot water warewashing machines.
- Plate actuated electric cheesemelter.
- Waffle irons.
- Ductless Cooking Units. These units consist of commercial electric cooking appliances provided with recirculating systems that filter and introduce the air back into the room.

**Air Balance Report and Smoke Test**

The inspecting agency, at its discretion, may require submission of an air balance report and may conduct a smoke test of all exhaust hoods prior to authorizing the facility to open. The air balance report and the smoke capture test are used to assure that the ventilation systems capture properly.

**Part 16**

**Dressing & Lockers Rooms**

<table>
<thead>
<tr>
<th>Worksheet Help</th>
<th>Question #</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
<tbody>
<tr>
<td>11</td>
<td>Dressing Rooms</td>
<td>FC 6-305.11</td>
<td>Rooms or areas separate from food preparation, storage or service areas and separate from utensil washing or storage areas should be provided if employees will routinely change clothes within the establishment. Lockers or other suitable storage facilities shall be located in dressing areas. If dressing rooms are not required, separate facilities should be provided for the storage of coats, sweaters and other personal belongings.</td>
</tr>
</tbody>
</table>

*FC = Michigan Modified FDA 2009 Food Code.
*FL = Food Law.

To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.
### Part 17
**Garbage & Refuse Storage**

<table>
<thead>
<tr>
<th>Worksheet Help</th>
<th>Question #</th>
<th>Food Code &amp; Food Law*</th>
<th>Guidance</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>43</td>
<td>Outside Storage</td>
<td>FC 5-5</td>
</tr>
<tr>
<td></td>
<td></td>
<td>FC 6-202.110</td>
<td>Garbage and refuse containers, dumpsters and compactor systems located outside shall be stored on or above a smooth surface made of, or constructed of non-absorbent material such as 4” sealed concrete. Outdoor refuse areas shall be constructed in accordance with law and shall be curbed and graded to drain to collect and dispose of liquid waste resulting from the refuse and from cleaning the area and waste receptacles. Garbage and refuse containers must have tight-fitting lids or covers.</td>
</tr>
<tr>
<td></td>
<td>44</td>
<td>Inside Storage</td>
<td>FC 5-5</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Garbage or refuse storage rooms shall be constructed of cleanable, non-absorbent, washable materials and shall be insect-proof and rodent-proof.</td>
</tr>
</tbody>
</table>

*FC = Michigan Modified FDA 2009 Food Code.
*FL = Food Law.

To view the food code, food law and other fact sheets go to: [http://www.michigan.gov/MDARD](http://www.michigan.gov/MDARD), Search: Updated Food Law/Food Code 2012, or call 800-292-3939 to request single free copies.

### Part 18
**Special Transitory Food Units**

A special transitory food unit (STFU) is a food service establishment that is licensed to operate throughout the state for any number of days, and is equipped and operates in a manner so as not to be required to return to a home base for resupply or cleaning.

This license was created to combine the old Transitory Food Units (TFUs), and hopefully, many of the temporary establishments. The desire was to lessen the burden many local health departments are facing with an ever-increasing number of temporary food units that typically need licensure each weekend. It is also expected that many units previously licensed as a mobile will apply for this type of food service license to avoid the requirements to return to a licensed commissary each night.

STFUs can be of many varied designs. They could be units designed for a motor home chassis, hot dog cart, covered trailer, tent, or other similar moveable structure.

**How Does Licensure and Regulation Take Place?**

**I. Licensing jurisdiction**

A. The owner of a proposed food service STFU can apply for licensure at any local health department and a proposed retail food STFU at any MDARD regional office. These regulatory authorities must accept the application for licensure, and are obligated to properly and accurately process the application for the license.

B. The STFU owner will make this decision based on many different factors, which best suits their business interest.
II. Is a plan review required?

A. Basic requirement: A plan review is required for any newly constructed, altered, extensively remodeled, or converted STFU. Utilizing the STFU-Mobile Plan Review and SOP Worksheet and Application is required for all new or remodeled STFU and Mobile units.

B. Generally, the STFU license applicant who wishes to apply previously approved plans, must apply for licensure at the local health department where the STFU plans were approved and are on file. Individual exceptions may allow acceptance of extra-jurisdictional plans, but only if the accepting jurisdiction agrees. Regardless, a new STFU-Mobile Plan Review and SOP worksheet is required.

C. A previously licensed mobile food service establishment (mobile FSE) that has gone through the plan review process may or may not be required to complete a plan review as an STFU. Generally, a change from a mobile FSE license to an STFU license means an operational change. If the change is significant, a plan review should be conducted, but the emphasis would be on menu and SOP as they relate to the equipment. If the operational changes are not significant – and the approved plans are still on file and there is no significant menu or equipment change – then a new plan review would not be required.

D. A previously licensed temporary food service establishment or a mobile FSE without prior plan review and approval. These operations are required to have plans, menus, and SOPs reviewed and approved before licensure.

E. All new food service operations. A plan, menu, and SOP review and approvals are required before licensure.

F. For all above situations:
   a. A pre-operational inspection must be done after construction is completed and must be based on approved plans.
   b. No fee is collected for a pre-operational inspection. It is included in the license application fee.
   c. Subsequent year licensing must be done by original licensing jurisdiction to preserve inspection history and construction plans. If the STFU owner wishes to change licensing jurisdiction, an application for a new license and a new plan review would be required.

III. Plan review considerations/ The Michigan Modified 2009 FDA Food Code applies as applicable:

A. Floors – acceptable flooring can include asphalt, concrete, dirt or gravel if covered with removable, cleanable mats, duckboards or similar materials. Protection from weather, windblown dust and/or debris; overhead contamination.

B. Overhead protection is required.

C. An STFU must provide protection of its operation by construction or location if needed.

D. Construction of walls and ceilings:
   a. Surfaces shall be smooth and easily cleanable or easily replaceable (tarps, canvas, screening, painted surfaces, plastic sheeting, etc.)
   b. Unit must be capable of being completely protected from flying insects with screening, air curtains, self-closing doors, etc.
   c. For operation at a location or time when insects are not present, outer openings need not be protected.
   d. Mechanical ventilation
   e. Necessary if needed to keep unit free of smoke, steam, fumes, excessive heat. (Food Code 6-304.11).
f. Open or screened walls with adequate cross ventilation would preclude the necessity of mechanical ventilation.

E. Plumbing Issues
a. Sinks for warewashing; if other than a three-compartment sink:
   b. Two compartment sinks if approved per SOP
   c. Separate portable basins if approved per SOP

F. Equipment protection
  a. Air breaks/gaps apply
  b. Potable water protection
  c. Submerged inlets must be protected (no hidden plumbing)

G. Service sinks
   a. Service sinks may be installed in the unit
   b. Service sinks, if not in the unit, shall be provided and conveniently located exterior to the unit (within the boundaries, as necessary, of the event location or at adjacent building with permission).

H. Toilet facilities
   a. Restroom must be convenient and accessible during all hours of operation when exterior to the unit (within the boundaries of, as necessary, of the event location or at adjacent building with permission).
   b. Restrooms shall be equipped with a working, properly supplied handwash sink.

I. SOPs required as with any establishment. The following additional SOPs are also required:
   a. Sewage disposal
   b. Water sources
   c. Unusual situations which need extra planning and control, such as batch utensil washing, easily replaceable flooring or temporary screening.

J. Menu submittal to determine if equipment, design and space layout is appropriate for type and complexity of menu item and their preparation.

K. Handwash facilities required, except as noted in Food Code 5-203.11(c)
   a. Handwashing facilities must be supplied with tempered running water. Water can be supplied either under pressure or by gravity. Facilities can include lavatory with mixing faucet; or portable closed insulated container with free flow valve supplied with suitable sized waste catch container.
   b. Hand cleaning methods when approved by licensing jurisdiction, such as alcohol wipes with limited food preparation, when covered by a SOP.

L. STFUs must carry on board the following items of information:
   a. Approved SOPs
   b. Approved menu
   c. Receipt showing necessary fees paid
   d. License
   e. Copies of all inspections

IV. STFU Fees
   A. Plan review (if required) set by the local jurisdiction if done by the local health department or if done by an MDARD regional office.
   B. License $135.00 statewide – includes $30.00 state surcharge and $5.00 education fund.
   C. Operational inspections (2) $90.00 each, statewide (total of $180.00) to be kept by the jurisdiction conducting the operational inspections.
V. First operational inspection
   A. Fee - $90.00 to agency conducting the inspection.
   B. Inspection agency – dependant on the location of the event.
      a. State and county fairs = MDARD
      b. Other locations/events = local health department
   C. STFU notifies the appropriate agency in writing four days before the event.
   D. STFU mails copies of the inspection report to the licensing jurisdiction within 30 days.
   E. Can be combined with the pre-opening inspection if the unit is in operation and serving food.

VI. Subsequent event operations
   A. STFU must send a notice by mail, four days prior to serving, the local health department jurisdiction in which food will be served (includes MDARD Regional Office).
   B. Local health departments can inspect the unit while it is operating in their jurisdiction – no fee can be collected. STFU must mail copies of all such inspection reports to the licensing jurisdiction within 30 days. The jurisdiction conducting the inspection shall also send a copy to the licensing jurisdiction.

VII. Second operational inspection
   A. STFUs must request inspection by the jurisdiction in which operation will take place – either local health department or MDARD (if fair).
   B. $90.00 fee is retained by the inspecting jurisdiction. STFU mails a copy of the inspection to the licensing jurisdiction within 30 days.

VIII. Enforcement
   A. Because of mobility of STFUs, priority and priority foundation violations must be corrected at the time of inspection.
   B. If priority or priority foundation violations are not corrected immediately, a notice of this is sent by the inspecting jurisdiction to the licensing jurisdiction for consideration of appropriate enforcement action. This is necessary because the jurisdiction that issues the license is responsible for enforcement action against the licensee.
   C. If the STFU fails in any of the requirements of Food Law, section 6137, the STFU would not be eligible to be licensed as a STFU the next year.

Part 19
Non-Smoking Area and Choking Poster Requirements

Beginning May 1, 2010, smoking is prohibited in most public places in Michigan. The law will cover any workplace and any food service establishment. A workplace is a site employing at least one person. A food service establishment is any place with a license to serve food or beverages. This law covers public places, including, but not limited to, restaurants, bars, shopping malls, bowling alleys, concert halls, arenas, museums, mechanic shops, health facilities, nursing homes, education facilities, and child care centers.

For further information or questions visit http://www.michigan.gov/MDARD, Search: Michigan’s Smoke Free Air Law, or call 800-292-3939.

Anti-choking Poster
Section 6141 of the Food Law, states that:
(1) A food service establishment in which solid foods are sold and consumed on the premises shall prominently display a poster in the kitchen area of the food service establishment diagramming and explaining the anti-choking techniques safe for both adults and children approved by the department for dislodging foreign obstacles caught in the throat of a choking person.
(2) This section does not impose a duty upon the owners or employees of a food service establishment to apply anti-choking techniques.

Part 20
Definitions
Defined words are in italics in the text of the document

Acceptable food equipment means food equipment that is deemed to be in conformance with Food Code provisions such as equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. Such equipment is deemed to comply with Parts 4-1 and 4-2 of the Food Code.

Under ANSI document CA-1 ANSI Policy and Criteria for Accreditation of Certification Programs, it has been stipulated that:
“For food equipment programs, standards that establish sanitation requirements shall be specified government standards or standards that have been ratified by a public health approval step. ANSI shall verify that this requirement has been met by communicating with appropriate standards developing organizations and governmental public health bodies.”

The term “certified” is used when an item of food equipment has been evaluated against an organization’s own standard. The term “classified” is used when one organization evaluates an item of food equipment against a standard developed by another organization.

Air Break means a piping arrangement in which a drain from a fixture, appliance, or device discharges indirectly into another fixture, receptacle or interception at a point below the flood level rim. The connection does not provide an unobstructed vertical distance and is not solidly connected but precludes the possibility of backflow to a potable water source.

Air Gap means the unobstructed vertical distance through the free atmosphere between the lowest opening from any pipe or outlet supplying fixture, or other device, and the flood level rim of the receptacle. The vertical physical separation shall be at least two times the inside diameter of the water inlet pipe above the flood rim level but shall not be less than one inch.

Approved means acceptable to the regulatory authority based on a determination of conformity with principles, practices, and generally recognized standards that protect public health.

Backflow means the flow of water or other liquids, mixtures, or substances into the distributing pipes of a potable supply of water from any source or sources other than its intended source. Back-siphonage is one type of backflow.

Backflow Preventer means a device or means to prevent backflow.

Back-siphonage means the flowing back of used, contaminated, or polluted water from a plumbing fixture or vessel or other sources into a potable water supply pipe due to a negative pressure in such pipe.

Equipment means an article that is used in the operation of a food establishment such as a freezer, grinder, hood, ice maker, meat block, mixer, oven, reach-in refrigerator, scale, sink, slicer, stove, table, temperature measuring device for ambient air, vending machine, or warewashing machine. “Equipment” does not include items used for handling or storing large quantities of packaged foods that are received from a supplier in a cased or overwrapped lot, such as hand trucks, forklifts, dollies, pallets, racks, and skids.

Food Employee means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.
Food Establishment means an operation where food is processed, packed, canned, preserved, frozen, fabricated, stored, prepared, served, sold or offered for sale. Food establishment includes a food, but not limited to, a food processor, a food warehouse, a food service establishment, and a retail grocery. Food establishment does not include any of the following:

- A charitable, religious, fraternal or other non-profit organization operating a home-prepared baked goods sale or serving only home-prepared food in connection with its meetings or as part of a fund-raising event.
- An inpatient food operation located in a health facility or agency subject to licensure under article 17 the public health code, MCL 333.20101 to 333.22260.
- A food operation located in a prison, jail, state mental institute, boarding house, fraternity or sorority house, convent or other facility where the facility is the primary residence for the occupants and the food operation is limited to serving meals to the occupants as part of their living arrangement.

Food Processor means a food establishment that processes, manufactures, wholesales, packages, labels, or stores food. Food processor does not include a maple syrup producer. Processing is an act, such as canning, freezing, dehydrating, drying, distilling, extracting, preserving, grinding, crushing, milling, washing, trimming, packing, or otherwise preserving or changing the form of a food.

Food Service Establishment means a fixed or mobile restaurant, coffee shop, cafeteria, short order cafe, luncheonette, grill, tearoom, sandwich shop, soda fountain, tavern, bar, cocktail lounge, nightclub, drive-in, industrial feeding establishment, private organization serving the public, rental hall, catering kitchen, delicatessen, theater, commissary, or similar place in which food or drink is prepared for direct consumption through service on the premises or elsewhere, and any other eating or drinking establishment or operation where food is served or provided to the public. Food service establishment does not include any of the following:

- A motel that serves continental breakfasts only.
- A bed and breakfast that has 10 or fewer sleeping rooms for rent.
- A bed and breakfast that has more than 10 sleeping rooms for rent, if the bed and breakfast serves continental breakfasts only.
- A child care organization regulated under 1973 PA 116, MCL 722.111 to 722.128, unless the establishment is carrying out an operation considered by the director to be a food service establishment.

Linens means fabric items such as cloth hampers, cloth napkins, table cloths, wiping cloths, and work garments including cloth gloves.

Portable means 30 pounds or less, with no dimensions exceeding 36" and no fixed utility connections.

Physical facilities means the structure and interior surfaces of a food establishment including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air conditioning system vents.

Plumbing fixture means a receptacle or device that:

- Is permanently or temporarily connected to the water distribution system of the premises and demands a supply of water from the system; or,
- Discharges used water, waste materials, or sewage directly or indirectly to the drainage system of the premises.

Plumbing system means the water supply and distribution pipes; plumbing fixtures and traps; soil, waste, and vent pipes; sanitary and storm sewers and building drains, including their respective connections, devices, and appurtenances within the premises; and water-treating equipment.

(1) Potentially hazardous food (time/temperature control for safety food) means a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.
(2) Potentially hazardous food (time/temperature control for safety food) includes
(a) An animal food that is raw or heat-treated; a plant food that is heat-treated or consists of raw
seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not modified
in a way so that they are unable to support pathogenic growth or toxin formation or garlic-in-oil mixtures
that are not modified in a way that results in mixtures that do not support pathogenic microorganism
growth or toxin formation; and
(b) Except as specified in Subparagraph (3)(d) of this definition, a food that because of the interaction
of its $A_W$ and $pH$ values is designated as Product Assessment Required (PA) in Table A or B of the

(3) Potentially hazardous food (time/temperature control for safety food) does not include:
(a) An air-cooled hard-boiled EGG with shell intact, or an EGG with shell intact that is not hard-boiled,
but has been pasteurized to destroy all viable salmonellae;
(b) A food in an unopened HERMETICALLY SEALED CONTAINER that is commercially processed to
achieve and maintain commercial sterility under conditions of non-refrigerated storage and
distribution;
(c) A food that because of its pH or $A_W$ value, or interaction of $A_W$ and pH values, is designated as a
non-PHF/non-TCS food in Table A or B of this definition;
(d) A food that is designated as Product Assessment Required (PA) in Table A or B of the Michigan
Modified FDA 2009 Food Code and has undergone a Product Assessment showing that the growth or
toxin formation of pathogenic microorganisms that are reasonably likely to occur in that food Is precluded
due to:
   (i) Intrinsic factors including added or natural characteristics of the food such as preservatives,
antimicrobials, humectants, acidulants, or nutrients,
   (ii) Extrinsic factors including environmental or operational factors that affect the food such as
packaging, modified atmosphere such as REDUCED OXYGEN PACKAGING, shelf life and use,
or temperature range of storage and use, or
   (iii) A combination of intrinsic and extrinsic factors; or
   (e) A food that does not support the growth or toxin formation of pathogenic microorganisms in
accordance with one of the Subparagraphs (3)(a) - (3)(d) of this definition even though the food
may contain a pathogenic microorganism or chemical or physical contaminant at a level sufficient to
cause illness or injury.

Premises means:
- The physical facility, its contents, and the contiguous land or property under the control of the permit
  holder
- The physical facility, its contents, and the land or property if its facilities and contents
  are under the control of the permit holder and may impact food establishment personnel, facilities, or
  operations, if a food establishment is only one component of a larger operation such as a health care
  facility, hotel, motel, school, recreational camp, or prison.

Ready-To-Eat Food
“Ready-to-eat food” means
(a) Is in a form that is edible without additional preparation to achieve food safety, as specified
under one of the following: ¶ 3-401.11(A) or (B), § 3-401.12, or § 3-402.11, or as specified in ¶ 3-
401.11(C); or
(b) Is a raw or partially cooked animal FOOD and the consumer is advised as specified in
Subparagraphs 3-401.11(D)(1) and (3); or
(c) Is prepared in accordance with a variance that is granted as specified in Subparagraphs 3-
401.11(D) and (4); and
(d) May receive additional preparation for palatability or aesthetic, epicurean, gastronomic, or
culinary purposes.

“Ready-to-eat food” includes:
(a) Raw animal food that is cooked as specified under § 3-401.11 or 3-401.12, or frozen as
specified under § 3-402.11;
(b) Raw fruits and vegetables that are washed as specified under § 3-302.15;
(c) Fruits and vegetables that are cooked for hot holding, as specified under § 3-401.13;
(d) All potentially hazardous food (time/temperature for safety control food) that is cooked to the temperature and time required for the specific food under Subpart 3-401 and cooled as specified under § 3-501.14;

(e) Plant food for which further washing, cooking, or other processing is not required for food safety, and from which rinds, peels, husks, or shells, if naturally present are removed;

(f) Substances derived from plants such as spices, seasonings, and sugar;

(g) A bakery item such as bread, cakes, pies, fillings, or icing for which further cooking is not required for food safety;

(h) The following products that are produced in accordance with USDA guidelines and that have received a lethality treatment for pathogens: dry, fermented sausages, such as dry salami or pepperoni; salt-cured meat and poultry products, such as prosciutto ham, country cured ham, and Parma ham; and dried meat and poultry products, such as jerky or beef sticks; and

(i) Foods manufactured as specified in 21 CFR Part 113, Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers. required, and from which rinds, peels, husks or shells are removed.

Refuse means solid waste not carried by water through the sewage system.

Regulatory Authority means the local, state, or federal enforcement body or authorized representative having jurisdiction over the food establishment.

Sealed means free of cracks or other openings that allow the entry or passage of moisture.

Seating Capacity means the actual number of seats for patrons in a food service establishment. Seating capacity does not include seats located at a bar or seats at tables that are located adjacent to a bar, if meals are not served at those tables.

Sewage means liquid waste containing animal or vegetable matter in suspension or solution and may include liquids containing chemicals in solution.

Smooth means:

• A food-contact surface having a surface free of pits and inclusions with a cleanability equal to or exceeding that of (100 grit) number 3 stainless steel;

• A nonfood-contact surface of equipment having a surface equal to that of commercial grade hot-rolled steel free of visible scale; and

• A floor, wall, or ceiling having an even or level surface with no roughness or projections that render it difficult to clean.

Vacuum Breaker. See Backflow Preventer.
References

The following is a list of reference materials that users of the Plan Review Manual may find useful to more fully understand the complexities of facility plan review. These references contain suggested formulas in addition to the ones included in the preceding plan review guide.


Barnes, James D., Manual of Recommended Practice for Ventilation in Food Service Establishments, National Environmental Health Association.


Food and Drug Administration, Food Code 2009, National Technical Information Service, Springfield, VA.


NAFEM, National Association of Food Equipment Manufacturers, Introduction to the Foodservice Industry (Kitchen Design).


Acknowledgements

This document is a modification of the FDA Plan Review Guidebook. The original FDA document can be viewed at: http://vm.cfsan.fda.gov/~dms/prev-toc.html

Original revisions to the FDA guidebook completed in 2002 by:

Local Public Health:
- Barry Hugo, Bay County Health Department
- Rod McNeill, Genesee County Health Department
- Al Kramer, RS, Plan Review Specialist, Kent County Health Department
- Al Knowles, Lenawee County Health Department
- Gary Green, CFSP, Mid-Michigan District Health Department
- Rodney Blanchard, Monroe County Environmental Health Division
- Penney Massey, Northwest Michigan Community Health Agency
- Kent Singer, RS, Tuscola County Health Department
- Alan Hauck, RS, Washtenaw County Health Department
- Phyllis Ficzycz, Wayne County Health Department
- Brian Cecil, Jackson County Health Department

Industry:
- Ed LaClair, BS, MS, RS, Tricon Corporation

State:
- Susan Trombley, Region 7, Michigan Department of Agriculture and Rural Development
- Byron Beerbower, Food Inspection Program Coordinator, Michigan Department of Agriculture and Rural Development
- Kevin Besey, RS, MPA, DAAS, Plan Review Specialist, Michigan Department of Agriculture and Rural Development

The original FDA guidebook prepared by:
- The Northeast Region Plan Review Development Committee for the Conference for Food Protection.

The following individuals and/or organizations are to be recognized for their invaluable contributions:

Federal:
- John P. Schrade, U.S. Food and Drug Administration, Northeast Region, Director of State Programs.

State:
- Frederick (Rick) Petersen, Stamford, Connecticut Department of Health.
- Northeast Region Plan Review Development Committee.
- South Carolina Department of Health & Environmental Control.
- Todd Stephens, South Carolina Department of Health & Environmental Control.

Other:
- Conference for Food Protection Plan Review Committee.
- D.L. Lancaster, Consultant, Ann Arbor, Michigan.
Food Establishment
Standard Operating Procedures
Manual

Who must have standard operating procedures?
- All new food establishments, except vending locations.
- Remodeled food establishments that change menu or operation.

What are standard operating procedures?
- Procedures specific to your operation that describe the activities necessary to complete tasks in accordance with the food code and Michigan food law. The procedures are used to train the staff members responsible for the tasks.
- Three purposes for establishing SOPs for your operation are: to protect your products from contamination from microbial, chemical, and physical hazards; to control microbial growth that can result from temperature abuse; and to ensure procedures are in place for maintaining equipment.

Why must procedures be submitted?
- Michigan's Food Law requires standard operating procedures to be established prior to opening.

How must procedures be developed?
- Procedures are mostly for use by managers and employees. Develop procedures in the language, style and format best for the establishment. An English copy of the procedures is needed for the plan reviewer.
- For those that need assistance, see the help section.

What procedures must all establishments submit?
- Handwashing.
- Personal hygiene, including cuts and sores.
- Preventing bare hand contact with ready-to-eat food (gloves, utensils, etc.).
- Employee illness.
- Purchasing food from approved sources.
- Cleaning and sanitizing food contact surfaces.

What procedures must all establishments submit when applicable to their operation?
- Cross-contamination prevention.
- Warewashing.
- Date-marking ready-to-eat, potentially hazardous food (time/temperature control for safety food)*.
- Using time only (not time and temperature) as a method to control bacterial growth.
- Thawing potentially hazardous food (time temperature control for safety food)*.
- Cooking potentially hazardous food (time temperature control for safety food)*.
- Cooling potentially hazardous food (time temperature control for safety food)*.
- Reheating potentially hazardous food (time temperature control for safety food)*.
- Hot holding potentially hazardous food (time temperature control for safety food)*.
- Cold holding potentially hazardous food (time temperature control for safety food)*.

Once procedures are developed, where should they be sent and what happens to them?
- Procedures should be sent to the agency reviewing the plans as soon as they are ready.
- Procedures can be sent with the plans or may be sent later.
- Technically correct procedures must be in place by the pre-opening inspection.
- Plan reviewers will make sure the information in the procedures is correct. Be sure to leave enough time to make corrections. Contact your plan reviewer for help.
- Procedures should be kept on-site and used by the person in charge and employees.
Standard Operating Procedure (SOP) Writing Help

For establishments that need help in writing a standard operating procedure, this section contains:

- Blank forms in a suggested format.
- Sample handwashing SOP.
- Suggested questions to answer, technical help and Michigan Modified FDA 2009 Food Code references for each required SOP.
Standard Operating Procedure

Establishment Name: _______________________________________________

Subject: ___________________________________________________________

What will be done and who will do it?

Who will make sure it's done and how?

How should problems be fixed?

What records will be kept?

Created (Date): By:
Last Revised: By:
Subject: Handwashing
What will be done and who will do it?
New employees must:
- Review this procedure.
- Watch the video "Effective Handwashing."
- Be trained by the team leader.
- Sign off on the new employee training checklist.
All employees must wash hands at labeled handsinks (2 in kitchen). DO NOT wash at dishwashing, food or mop sinks. Handwashing steps are as follows:
- Use water as hot as you can stand.
- Soap hands and lower forearms.
- Scrub for 20 seconds.
- Rinse.
- Dry with paper towel.
- Avoid recontamination of hands by using paper towel or other barrier to turn off faucet handles.

When must all employees wash hands?
- At beginning of shift.
- After using toilet.
- After coughing, sneezing, using tissue or handkerchief, eating, drinking or using tobacco.
- Between touching raw food and ready-to-eat food.
- Between glove changes.
- After handling dirty dishes.
- After touching hair or any body part except clean hands and arms.
- During food preparation as often as necessary to prevent cross-contamination.
- After doing other activities that contaminate the hands, such as handling trash or chemicals.

Who will make sure it's done and how?
- Team leaders are expected to continually model appropriate handwashing practices for employees.
- Team leaders shall monitor employee handwashing.
- Dishwashing staff must assure that handwashing stations, including bathrooms, are supplied with soap and paper towels.
- Team leaders shall monitor handsinks at least once per shift to assure that sinks have the necessary supplies. The day team leader shall assure that necessary supplies are in stock.

How should problems be fixed?
- Team leaders must immediately train and counsel employees who improperly or inadequately wash hands or don't keep handsinks supplied.
- Team leaders must notify owner of any handwashing problems that can't be solved through training and counseling.

What records will be kept?
- Complete new employee training checksheet.

Created (Date): 6/15/13 By: Joe Dawton, Owner
Last Revised: By:
For each standard operating procedure that may be required, questions to answer and technical information are listed.

**Handwashing**

**Questions to answer**
- What training will employees receive?
- What training will supervisors receive?
- What is the correct way to wash?
- When should employees wash?
- Where should employees wash or not wash?
- Who will keep sinks supplied with soap and paper towel?

**Technical Help** (See Food Code 2-301.12; 2-301.14; 2-301.15)
- All handsinks in bathrooms and kitchens must be labeled with a sign. Washing hands at dishwashing, mop or food sinks is not allowed.
- Handwashing steps are:
  - use water as hot as you can stand
  - soap hands and lower forearms,
  - scrub for 20 seconds,
  - rinse
  - dry with paper towel or hot air dryer
  - use paper towel or other barrier to turn off faucet handles.
- Hand sanitizers can be used after washing hands. Hand sanitizers may not be used to replace washing hands.
- All employees must wash hands:
  - at beginning of shift,
  - after using toilet,
  - after coughing, sneezing, using tissue, eating, drinking or using tobacco,
  - between touching raw food and ready-to-eat food,
  - between glove changes,
  - after handling dirty dishes,
  - after touching hair or any body part except clean hands and arms,
  - during food preparation as often as necessary to prevent cross-contamination, or
  - after doing other activities that contaminate the hands, such as handling trash or chemicals.

**Personal hygiene**

**Questions to answer**
- What personal hygiene steps are needed before an employee comes to work?
- What clothes or uniforms must employees wear to work?
- What must an employee do if they have a cut or sore on their hands, arms or face?
- Where can employees drink, smoke or eat?
- What employee training will be done?
Technical Help (See Food Code subparts 2-201.11(A) (1) (e); 2-302.11; 2-303.11; 2-304.11; 2-401)

- Outer clothing of food employees must be clean.
- Any cuts, burns, boils, skin infections or infected wounds on a food handler should be covered with a bandage. Cover bandages on hands with gloves. Food handlers with bandages may need to be assigned to jobs that do not involve food contact.
- Eating, drinking or using tobacco can only be done in certain areas away from food or equipment. Employees may drink in the food preparation area if the drink has a cover that does not have to be touched (a cover and a straw often work well).

Preventing bare hand contact with ready-to-eat food

Questions to answer

- What ready-to-eat foods are served?
- How will hand contact with ready-to-eat foods be avoided? For each food, should an employee use utensils, deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment?
- Are different types of single-use gloves needed for employees that do different jobs? Are only vinyl gloves being used to eliminate allergic reactions from latex gloves?
- Is avoiding bare hand contact with some foods not feasible? If you answered yes, will ready-to-eat food be touched with bare hands under a written policy that complies with the Michigan Modified FDA 2009 Food Code? Approval from the regulatory authority is required.
- What employee training will be done?

Technical Help (See Food Code 3-301.11 and 3-301.12)

- Ready-to-eat foods are foods that are edible without washing, cooking or additional preparation. This includes raw animal foods that have been cooked; raw fruit and vegetables that have been washed, rinds, peels, husks or shells removed, and/or cooked for hot holding; all potentially hazardous food (time/temperature control for safety food)* that have been cooked and cooled; and baked goods.
- Food handlers may not touch ready-to-eat foods with their bare hands. Food employees can touch raw fruits and vegetables to wash them before they are cut.
- Some ways to avoid touching ready-to-eat food include using utensils, deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
- Suppliers make many different types of gloves. Some are loose and some are tight fitting. Some have powder and some are powder-free. Some employees may have or may develop allergies to latex gloves. Consult your glove supplier for assistance.
- Avoiding the handling of some ready-to-eat foods may not be possible. When food employees must touch ready-to-eat food, the establishment must first have approval from the regulatory authority along with written procedures, a written employee health policy, documented employee training, documented handwashing and two or more control measures that meets Michigan Modified FDA 2009 Food Code section 3-301.11 (D).
Employee Illness

Questions to answer
- What personal health information should be asked of applicants?
- What personal health information should be required from new hires and existing employees?
- How are employees trained to understand and report illness?
- When employees report illness, under what conditions should they be restricted from food handling or excluded from the establishment?
- When can restricted or excluded employees return to work handling food?
- When must the health department be notified about an ill employee?

Technical Help (See Food Code subpart 2-201)
- The person in charge must notify the local health department when a food employee is diagnosed with an illness due to any of the BIG FIVE: Norovirus, Salmonella typhi (Typhoid Fever), Shigella (Shigellosis), Escherichia Coli O157:H7, or Hepatitis A virus.
- Employees must report if they have any of the BIG FIVE. This includes applicants once they have been made a conditional employment offer. Employees must report if they have diarrhea, fever, vomiting, jaundice, sore throat with fever, or lesions containing pus on an exposed body part. Employees must also report if they have been exposed to or are suspected of causing a confirmed outbreak, of any of the BIG FIVE. They must also report if:
  a. They live with a household member who has any of the BIG FIVE or
  b. If a household member works in or attends a setting where any of the BIG FIVE have caused a confirmed outbreak.
- The person in charge must exclude from the establishment employees diagnosed with any of the BIG FIVE.
- The person in charge must restrict or exclude employees with other symptoms. Restrict means the employee may not work with food, clean equipment, linens, etc. Read Michigan Modified FDA 2009 Food Code section 2-2 Employee Health for more information.
- The Michigan Modified FDA 2009 Food Code contains model forms in Annex 7, which an employer can use.
- Contact the local health department when there are questions about handling an ill employee.

Purchasing food from approved sources

Questions to answer
- What are the approved sources that food can come from?
- What are sources of food that are unacceptable?

Technical Help (See Food Code 3-201.11-17)
- Buy only from suppliers who are getting their products from licensed reputable purveyors and manufacturers who inspect goods and follow public health laws.
- Meat must be USDA inspected and/or graded.
- Home-prepared and home-canned food is not allowed.
- Wild mushrooms must be inspected.
- Uninspected wild game or wild caught fish are not allowed.
Cleaning and sanitizing food contact surfaces

Questions to answer

- What are the food contact surfaces in the establishment?
- What equipment must be cleaned in-place?
- How often do surfaces and clean-in-place equipment need cleaning and sanitizing?
- What chemicals will be used to clean and sanitize?
- What procedures will be used to clean and sanitize surfaces?
- What procedures will be used to clean and sanitize clean-in-place equipment?
- What employee training will be done?

Technical Help (See Food Code 1-201.10; 4-501.114; 4-601.11; subparts 4-602&3)

- Food contact surfaces are surfaces that food normally comes into contact with. Also, they are surfaces from which food may drain, drip or splash into food or onto a food contact surface.
- Cleaning is the removal of food, soil, and other types of debris from a surface. Detergents are cleaning agents that remove grease or fat associated with food residues. Cleaning does not, by itself, consistently reduce contamination to safe levels.
- Sanitizing is an additional step that can only occur after a surface is already clean. Sanitizing involves the use of heat or chemicals to reduce the number of microorganisms to safe levels.
- Procedures for cleaning and sanitizing equipment that cannot be immersed in a sink are often highly specific to the piece of equipment. Food Code and manufacturer specifications should be followed closely.
- Follow the manufacturer’s label and Material Safety Data Sheet (MSDS) for cleaners and sanitizers used.

Cross-contamination prevention

Questions to answer

- What surfaces, pots, pans or utensils have both raw and ready-to-eat foods touch them?
- Do raw meats need special storage to prevent contamination of ready-to-eat foods?
- How do cooks taste foods during preparation to avoid contamination?
- How will cutting boards be managed to prevent cross-contamination?
- How are fruits and vegetables cleaned and stored?
- How are in-use utensils stored?
- What employee training will be done?

Technical Help (See Food Code part 3-3)

Store and prepare foods to prevent contamination. Some methods of preventing cross-contamination include:

- A utensil may not be used more than once to taste food that will be served or sold.
- Use separate equipment for each type of food. Separate beef, fish, lamb, pork and poultry from each other unless intentionally mixing during preparation.
• Store food in package, covered container or wrappings.
• Clean visible soil from cans of food before opening.
• Properly manage cutting boards. Washing, rinsing and sanitizing cutting boards and food contact surfaces between preparing raw and ready-to-eat foods is required. An option is to use color-coded cutting boards to help prevent cross-contamination. For example, use red for meat, blue for fish, green for vegetables. When using a surface for the same food for many hours, clean and sanitize at least every four hours.
• Prepare raw and ready-to-eat foods at different times or in different areas.
• Separate washed fruits from unwashed fruits.
• Store food in this order in refrigerator.

<table>
<thead>
<tr>
<th>Top shelf</th>
<th>Ready-to-eat-foods</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Fish</td>
</tr>
<tr>
<td></td>
<td>Beef Roasts, Steaks</td>
</tr>
<tr>
<td></td>
<td>Ham, Pork Chops, Eggs</td>
</tr>
<tr>
<td>Bottom shelf</td>
<td>Ground Meat</td>
</tr>
<tr>
<td></td>
<td>Poultry</td>
</tr>
</tbody>
</table>

• Wash all fruit and vegetables thoroughly. Illnesses have been caused by contaminated produce. It may be impossible to remove bacteria from items such as sprouts and green onions. Consider not serving these raw.
• Wash melons and other fruits before cutting them. This prevents bacteria on the surface from being transferred to the fruit in the middle.
• In-use utensils can be stored:
  a. In the food
  b. In a running water dipper well
  c. On a clean surface, if the utensil and surface are cleaned and sanitized at least every four hours
  d. In a container of hot water (at least 135°F). Container and utensils must be cleaned once every 24 hours.
• Don't let customers use soiled plates or silverware for refills at buffets.

Warewashing

Questions to answer
• What needs to be washed?
• How often do items need to be washed?
• Where does it need to be washed?
• What chemicals are used for washing and sanitizing?
• What are the set-up and washing procedures?
• What employee training will be done?

Technical Help (See Food Code parts 4-6 & 4-7)
• All pots, pans, utensils, silverware, plates, etc. need to washed, rinsed and sanitized after being used.
• Employees need direction whether to wash items in a dishwashing sink or an automatic dishmachine.
• Dishwashing sinks require the following steps:
  o Scrape food from dishes into disposal or garbage;
Wash in hot soapy water;
Rinse in clear hot water;
Sanitize by soaking in a chemical sanitizing solution; and,
Air dry.

- An approved chemical sanitizer must be used. Approved chemical sanitizers contain chlorine, iodine or quaternary ammonium. Follow manufacturer's instructions.
- Dishmachines must be operated per manufacturer's instructions. Dishmachines sanitize using either a hot water or chemical spray during the final rinse.

Date-marking ready-to-eat, potentially hazardous food (time/temperature control for safety food)*

Questions to answer
- What food requires date-marking?
- What date-marking system will be used?
- What employee training will be done?

Technical Help (See Food Code 3-501.17)
- Certain unpackaged foods must be clearly marked to indicate the date or day by which the foods must be consumed with the day of preparation counted as Day 1.
- This applies to foods that are potentially hazardous (time/temperature control for safety food)*, ready-to-eat and that will be held more than 24 hours.
  - Ready-to-eat foods are foods that are edible without washing, cooking or additional preparation. This includes raw animal foods that have been cooked; raw fruit and vegetables that have been washed, rinds, peels, husks or shells removed, and/or cooked for hot holding; all potentially hazardous foods (time/temperature control for safety food)* that have been cooked and cooled; and baked goods.
- Foods must be marked at the time of preparation, or in the case of a commercially processed food, at the time the container or packaging is opened in a retail facility.
- Date marking is not the same as the “last date of sale”. A “last date of sale” is required for prepackaged perishable foods being offered for retail sale. Firms that package perishable foods must identify the product’s suggested shelf life by use of a date based on both food safety and quality characteristics. “Last date of sale” requirements are spelled out in Section 8107 of the Food Law of 2000, as amended.
- Foods that do not require date marking are as follows:
  - Foods that are not ready-to-eat (example: raw chicken).
  - Foods that are not potentially hazardous (time/temperature control for safety food) (example: whole wheat bread).
  - Whole, unsliced portions of cured and processed lunchmeat or other meat food products still remaining in the original cellulose casing after the casing is cut. (example: shelf stable salami)
  - Certain hard and semi soft cheeses identified by FDA that are not PHF/TCS (but may still require refrigeration). See Food Code section 3-501.17 (F) (2) and (3); and http://vm.cfsan.fda.gov/~ear/ret-chdt.html.
Commercially prepared deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110.

Cultured dairy products as defined in 21 CFR 131 Milk and cream, such as yogurt, sour cream, and buttermilk

Using time only (not time and temperature) as a method to control bacterial growth

Questions to answer
- What foods does your establishment plan to use time as the only control for bacterial growth?
- What are the specific procedures that will be used?
- What employee training will be done?

Technical Help (See Food Code 3-501.19)
- Time only, rather than time in conjunction with temperature, can be used as a public health control only for:
  a. Working supplies of potentially hazardous food (time/temperature control for safety food)* before cooking.
  b. Ready-to-eat potentially hazardous food (time/temperature control for safety food)* that is displayed or held for service or immediate consumption.
- If time, up to a maximum of 4 hours, is used as a public health control:
  a. The food must be marked with the time that is 4 hours past the time it is removed from temperature control; and,
  b. Food must be cooked, served or discarded within the 4-hour limit.
  For example, a hamburger is cooked and wrapped at 11:00 am, then held at less than 135°F. The package must be marked 3:00 pm to show the time it must be sold or thrown away by.
- If time, up to a maximum of 6 hours, is used as a public health control the following measures must be taken:
  o The food must have an initial temperature of 41°F or less;
  o The food must be monitored to ensure that the warmest area of the food does not exceed 70°F within the 6-hour limit;
  o The food must be marked with the time the food is removed from 41°F or less cold holding temperature;
  o The food must be marked with the time that is 6 hours past the time it is removed from cold holding temperature; and,
  o The food must be discarded if it exceeds 70°F, or cooked, served, or discarded with the 6-hour limit.

Thawing potentially hazardous food (time/temperature control for safety food).*

Questions to answer
- What foods does your establishment thaw?
- What are the specific thawing procedures that will be used?
- What employee training will be done?
Technical Help (See Food Code 3-501.12; 3-501.13)
- Approved thawing methods are:
  a. In the refrigerator;
  b. Submerged under running water 70°F or below;
  c. While cooking; and,
  d. In a microwave only if the food is immediately placed in conventional cooking equipment.

Cooking potentially hazardous food (time/temperature control for safety food).*

Questions to answer
- What foods or groups of foods must be cooked? For example, fish would be a group of foods.
- What is the minimum cooking temperature for each food or group of foods?
- How will temperature be checked?
- What employee training will be done?

Technical Help (See Food Code part 3-4)
Minimum internal cooking temperatures are:

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Foods or Groups of Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>165°F</td>
<td>Poultry, stuffing, stuffed meat or fish, casseroles, egg dishes, dishes combining raw and cooked food. Potentially hazardous food (time/temperature control for safety food)* cooked in microwave.</td>
</tr>
<tr>
<td>155°F</td>
<td>Ground or flaked meats</td>
</tr>
<tr>
<td>145°F</td>
<td>Pork, beef and pork roasts, beef steaks, veal, lamb, commercially raised game animals, fish, foods containing fish, shell eggs for immediate service. See the Food Code, subpart 3-4 for alternate cooking times for beef and pork roasts and ground meat.</td>
</tr>
<tr>
<td>135°F</td>
<td>Fruits and vegetables that are cooked for hot holding.</td>
</tr>
</tbody>
</table>

Note: Cook to this temperature for at least 15 seconds.

Cooling potentially hazardous food (time/temperature control for safety food).*

Questions to answer
- What foods or groups of foods must be cooled? For example, gravies and soups would be groups of foods.
- What cooling procedures will be used for different foods or groups of foods?
- How will cooling times and temperatures be checked?
- What employee training will be done?

Technical Help (See Food Code 3-501.14-15)
- Cooked potentially hazardous food (time/temperature control for safety food)* shall be cooled in two steps, not to exceed a total of 6 hours. Cool from 135°F to 70°F within 2 hours from or less, and from 70°F to 41°F in the remaining 6 hour limit.
- Food prepared from ingredients at room temperature shall be cooled to 41°F within 4 hours.
Cooling methods include:
  - Placing food in shallow pans.
  - Separating food into smaller or thinner portions.
  - Using rapid cooling equipment, (for example an ice paddle).
  - Stirring the food in a container placed in an ice bath.
  - Adding ice as an ingredient.
  - Other effective means.
- Cover food loosely or leave uncovered to help cool food faster.
- Discard food that has not been cooled in the required time.
- Don't use equipment to cool foods unless the equipment has the ability to cool the food in the required times.

Reheating potentially hazardous food (time/temperature control for safety food).*

Questions to answer
- What foods or groups of foods must be reheated?
- What reheating procedures and equipment will be used for different foods or groups of foods?
- How will reheating times and temperatures be checked?
- What employee training will be done?

Technical Help (See Food Code 3-403.11)
- When previously cooked food is reheated for hot holding, reheat to 165°F for 15 seconds within 2 hours.
- Properly cooked food reheated for immediate service, such as the roast beef for a sandwich, may be served at any temperature.
- Discard food that has not been reheated to 165°F in 2 hours.
- Don't use equipment to reheat if the food can't be reheated to 165°F in 2 hours.

Hot holding potentially hazardous food (time/temperature control for safety food).*

Questions to answer
- What foods or groups of foods will be held hot?
- What hot holding equipment will be used for different foods or groups of foods?
- How will hot holding times and temperatures be checked?
- What employee training will be done?

Technical Help (See Food Code 3-501.16; 3-501.19)
- Use only hot holding equipment that can keep foods at 135°F or higher.
- Stir foods often.
- Keep foods covered.
- Take food temperatures at least every 2 hours.
- Discard foods if they have not been held at or above 135°F.
Cold-holding potentially hazardous food (time/temperature control for safety food).*

Questions to answer
- What foods or groups of foods will be held cold?
- What cold-holding equipment will be used for different foods or groups of foods?
- How will cold-holding temperatures be checked?
- What employee training will be done?

Technical Help (See Food Code 3-501.16)
- Use only cold-holding equipment that can keep foods at 41°F or lower.
- Keep foods covered.
- Take food temperatures at least every 2 hours.
- Discard foods if they have not been held at 41°F or below.

*Which foods would be considered potentially hazardous (time/temperature control for safety food)?
Potentially hazardous food (time/temperature control for safety food) means a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation. Since microorganisms generally grow rapidly in moist, high protein foods that have not been acidified or otherwise further processed to prevent such growth.

Examples of PHF/ (TCS) foods include, but are not limited to:
- Animal foods that are raw or heat treated such as:
  Milk or milk products including cheese and whipped butter
  Meats including raw or partially cooked bacon
  Shell eggs
  Fish
  Poultry and poultry products
  Shellfish
- Food derived from plants that are heat treated including:
  Onions (cooked and rehydrated)
  Cooked rice
  Soy protein products (example: tofu)
  Potatoes (baked or boiled)
- Food derived from plants that consist of:
  Cut leafy greens,
  Cut tomatoes or mixtures of tomatoes
  Cut melons, or
  Raw seed sprouts.
- Garlic-in-oil, and other vegetable-in-oil mixtures that are not treated to prevent the growth and toxin production of C. botulinum.
- Certain sauces, breads, and pastries containing potentially hazardous food (time/temperature control for safety food) (examples: meat, cheese, cooked vegetables or cream).
What is Not a PHF/TCS?

- An air-cooled hard boiled egg with shell intact;
- A food with water activity of 0.88 or less;
- A food with a pH of 4.2;
- A food in a hermetically sealed container commercially processed to achieve and maintain sterility;
- A food for which laboratory evidence has demonstrated that rapid and progressive growth of pathogens or the slower growth of C. botulinum cannot occur.

Food establishment managers are responsible for accurately determining which of the foods they serve or sell are potentially hazardous and therefore require strict temperature control. Use Tables A and B found in the Food Code under section 1-201.10 (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food) to help in determining PHF/TCS foods.

Assistance in determining if food meets these requirements is generally available from food industry consultants, independent consulting laboratories certified to conduct microbiological testing of foods, and university-based food scientists.