



Food Service Plan Review Check List

1. Plans for any new construction or remodeling should be submitted to the Health Department BEFORE construction begins.
2. Final inspection and approval is REQUIRED before operating.
3. All equipment must be NSF approved or equivalent.
4. Equipment MUST allow adequate air circulation and be NSF approved or equivalent including:
 - (a) walk-in boxes (thermometers required)
 - (b) refrigerators (thermometers required)
 - (c) steam tables
 - (d) cold foods held 40 degrees or below, hot food 140 degrees or above
5. Adequate storage facilities must be provided.
6. Hand washing basins in food preparation area are required:
 - (a) to have hot and cold running water through mixing tap
 - (b) to be convenient and accessible at all times
 - (c) to have a soap dispenser
 - (d) approved sanitary type hand drying
7. Approved dish and utensil washing equipment required- (NSF approved or equivalent):
 - (a) approved type dish washing machine
 - (b) three-compartment pot or utensil sink- (NSF approved or equivalent).
 - (c) pot or utensil sink must have drain board on both sides
8. Adequate hot water must be provided for all sinks and ware washing equipment.
9. All food preparation and storage equipment must be drained indirectly into waste receptacles using an air gap, as defined in the applicable plumbing code:
 - (a) ice makers
 - (b) steam tables
 - (c) soft drink dispensers
 - (d) walk-in box compressors
10. All self-service food counters, including salad bar units, must have sneeze-guards, or other protection devices.
11. All food contact and splash surfaces of equipment must be smooth and cleanable.
12. Adequate lighting in food preparation and food storage areas is REQUIRED.

13. Lighting fixtures must be properly protected from breakage.
14. A utility sink or other approved curbed type mop sink must be provided.
15. Closets for proper storage of cleaning materials, including mops, must be provided.
16. All hose bibs must be protected with an anti-siphon device or vacuum breaker.
17. Garbage and other waste must be handled in an approved manner:
 - (a) all containers must have lids
 - (b) container storage area must be hard-surfaced and cleanable
 - (c) containers must be cleaned at frequent intervals
18. Building must be vermin and rodent proof:
 - (a) all outer openings must be sealed
 - (b) screen doors where necessary
 - (c) air curtains may be used
19. Floors must be smooth and cleanable type construction quarry tile, vinyl tile, sealed concrete, or other acceptable cleanable type floors.
20. Walls and ceilings must be smooth, cleanable type construction with light colored enamel surfaces or other approved material, especially in cooking and high moisture areas.
21. Joints between walls and floors shall be coved and sealed.
22. All cooking and grilling equipment must be properly vented, with clean type filters, where necessary.
(The local fire authority must give approval)
23. Adequate toilet rooms for employees:
 - (a) must have hot and cold running water and proper mixing tap
 - (b) must have self-closing, tight fitting doors
 - (c) must have forced air ventilating fans
 - (d) door cannot open directly into food preparation area
24. Establishments providing seating for customers must provide approved restroom facilities for the customers.
25. Where seating is provided, water service or an accessible water fountain must be provided.
26. "NO SMOKING" signs must be properly posted at ALL entrances. (Available from Health Department)
27. Ventilation throughout must comply with requirements of the Utah Indoor Clean Air Act.

Please contact local Health Department office for information regarding food service regulations.