

**PROCEDURE FOR OBTAINING CONSTRUCTION PLAN AND EQUIPMENT
INSTALLATION APPROVAL FOR A FOOD FACILITY**

Pursuant to the California Health and Safety Code, Section 114380, any person engaging in constructing, enlarging, altering, converting, or remodeling any building for use as a food facility must notify the Health Department and submit plans and specifications for the proposed construction or remodeling prior to commencing any work. The following is required to process and approved food facility plans as well as obtain final approval to open for business.

THE APPLICANT MUST PROVIDE THE FOLLOWING:

1. Submit a minimum of 3 sets of detailed plans and specifications, complete a food construction plan application form and pay the required plan check fees.
2. Plans may be prepared by an architect, draftsman, contractor, or owner. All plans must be drawn in a professional manner encompassing all applicable requirements of this construction guide.
3. Include an appropriately marked equipment list, as shown in the example, indicating how the equipment is installed at the floor, walls, and to adjacent equipment. List all equipment that is not N.S.F. approved, and stipulate how the model meets applicable sanitation standards. When in doubt, check with the Health Department.
4. Plans will be approved or rejected within ten (10) working days after receipt and the applicant will be so notified. Plans that are incomplete, have a multitude of changes or otherwise are not approved, will be returned for revision before approval may be granted.
5. Upon approval, two sets of plans will be returned to the applicant, and the third set will be kept on file until construction has been completed. An approved set of plans must be maintained at the construction site until the final inspection has been made.
6. If any changes on the plans are desired after approval has been obtained, additional approval from this Agency must be obtained for such changes. (Amended plans shall be required).
7. Before commencing construction, a building permit must be obtained from the appropriate Department of Building and Safety. By law, building permits for food facilities are not to be issued until plan approval has been obtained from this Agency.
8. All construction and equipment installations are subject to final onsite inspection.
9. The establishment must have a valid Public Health Permit prior to operating.
10. Please submit a copy of your proposed menu so that it can be evaluated as to "Truth-In-Advertising."

REQUIREMENTS FOR FOOD FACILITY PLAN APPROVAL

The plans shall show and specify in detail the following:

GENERAL:

1. Provide exact name and address of the food facility, the names and telephone numbers of the owner, contractor, and contact person.
2. Plans shall be drawn to scale, e.g., minimum of ¼" = 1' and shall include:
 - a. A detailed site plan.
 - b. Floor plan of entire food facility, e.g., toilets, dressing room, storage, garbage and trash areas, etc., including all interior and exterior doors. (Include total square footage of the facility).
 - c. Complete equipment layout, including equipment specifications meeting N.S.F. Standards, or equivalent.
 - d. Complete plumbing layout showing sewer, waste drains, floor sinks, vents, cleanouts, grease interceptor, etc.
 - e. Complete electrical layout with all room lighting schedules.
 - f. Complete exhaust ventilation layout including location of make-up air ducts. Indicate types of hoods, etc. Indicate the type of comfort cooling in the building, e.g. "Refrigerated air conditioning," "Evaporative cooling" or "No cooling system."
 - g. A site plan showing the proposed exterior rubbish and food waste storage receptacle location. Show hose bibs and approved drainage.
 - h. Complete finish schedule for walls, ceiling and floors that indicates the type of material, the color, the surface finish, and the type of integral coved base at the floor wall juncture.

Samples of proposed finish materials may be required prior to plan approval. .
 - i. Location of the manager's or chef's office. Spaces such as change rooms or food storage areas cannot be used for office space.
3. State on the plans the name of the water district or well information.
4. State on the plans the name of the sewer district or subsurface sewage disposal system information.
5. Approved materials and good workmanship are significant factors in the evaluation and final field approval of food facility construction and equipment installation, (i.e., smooth washable surfaces for ease of cleaning and to minimize insect and rodent harborage).
6. All new and replacement equipment shall meet or be equivalent to applicable National Sanitation Foundation (N.S.F.) standards, or in the absence of applicable N.S.F. standards, equipment design, construction and installation is subject to approval by this Agency (all used equipment is subject to field evaluations).

FIELD CONSTRUCTION INSPECTIONS:

1. PRELIMINARY CONSTRUCTION INSPECTION

When construction is approximately 75% to 80% completed, with plumbing, rough ventilation, and rough equipment installed, you should contact the Health Department for a preliminary construction inspection. Requests should be made at least two (2) working days in advance. A preliminary inspection should be scheduled for no less than two weeks prior to the proposed opening of the food establishment.

2. FINAL CONSTRUCTION INSPECTION

Upon completion of all construction, including all finishing work, you must contact the Health Department for a final construction inspection. You will not be approved to operate or be issued a Health Permit until the establishment passes a final inspection. In no case should a final inspection be required less than two (2) working days prior to the proposed opening of the establishment. Final construction must be approved by this Agency prior to opening for business or use of remodeled areas.

GENERAL CONSTRUCTION AND EQUIPMENT REQUIREMENTS:

The plans must show and specify in detail the following:

1. FLOORS:

- a. Floors in food establishments (except in dining areas) shall be durable, smooth and impervious to water, grease, and acid, and of easily cleanable construction, e.g., quarry, ceramic tile, or sealed concrete. Floor surfaces in all areas where food is prepared, packaged, dispensed, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas, shall be an approved type that continues up the wall or toe-kicks, at least four (4) inches, forming a 3/8 inch minimum radius cove as an integral unit. (Vinyl rubber topset base is not acceptable.)
- b. Floor drains are required in floors that are water-flushed for cleaning, and/or where pressure spray methods for cleaning equipment are used. Where floor drains are utilized, the floor surface shall be sloped to the floor drains.
- c. Flooring under equipment and on the coved bases shall be completely smooth. Floor surfaces which contain non-skid agents shall be restricted to traffic areas only.
- d. High Pressure hot water cleaning systems are required in addition to floor drains if the degree of roughness of the non-skid agent is deemed excessive upon evaluation by this Agency.

2. WALLS:

- a. Walls in all areas except dining areas shall be durable, smooth, and nonabsorbent, with a light-colored, easily cleanable washable finish. (Note: Brick, concrete block, rough concrete, rough plaster, grooved paneling, wall paper or vinyl wall covering are not acceptable.)
- b. Wall surface materials are subject to evaluation and may require submission of samples.
- c. All wall surfaces shall be covered with a gloss or semi-gloss enamel, epoxy, FRP, ceramic tile, or other approved materials.
- d. All walls behind sinks must be protected with at least a 4' high water resistant material (e.g., green board, FRP, stainless steel, ceramic tile, or other approved material).

3. CEILINGS:

- a. Ceilings in all areas except dining areas shall be .PA durable, smooth and nonabsorbent, with a light colored, easily cleanable washable finish. (Blown acoustical type ceiling is not acceptable.)
- b. Ceiling panels may be acceptable if they comply with the preceding requirements and if approved by this Agency.

NOTE: Waitress stations, salad bars, food serving or self-service open food counters, or other similar stations located immediately adjacent to or in dining areas, must comply with floor, wall and ceiling requirements.

4. CONDUIT:

- a. All plumbing, electrical, and gas lines shall be concealed within the building structure to as great an extent as possible. Where this is not possible, all runs shall be at least ¾ inch away from the walls or ceiling and six (6) inches off the floor.

- b. Where conduit or pipe lines enter a wall, ceiling, or floor, the opening around the line shall be tightly sealed.
- c. Conduit or pipe lines shall not be installed across any aisle, traffic area, or door opening.
- d. Multiple runs or clusters of conduit or pipelines shall be furred out and encased in an approved runway or other sealed enclosure.

5. EXHAUST HOODS AND DUCTS:

- a. Mechanical exhaust ventilation shall be required at or above all ranges, griddles, ovens, deep fat fryers, barbecues, rotisseries and high temperature dish washing machines or similar equipment to effectively remove grease, smoke, steam, vapors, heat or odors.

A Type I Hood is a kitchen hood for collecting and removing grease and smoke. They shall be equipped with approved grease filters or grease extractors designed for that specific purpose.

A Type II Hood is a general kitchen hood for collecting and removing steam, vapors, heat or odors.

- b. All hoods, ducts, and exhaust outlets shall be installed in accordance with Chapter 20 of the current edition of the Uniform Mechanical Code as adopted by the local building department.
- c. Submit detailed plans and exhaust specifications. Contact this Agency for more detailed requirements.
- d. All joints and seams shall be sealed, welded, or soldered for ease of cleaning.
- e. Canopy-Type-Hoods: Canopy-type-hoods shall not be more than seven (7) feet above the floor and shall not be more than four (4) feet above the cooking surface. The hood shall overhand or extend a horizontal distance not less than six (6) inches beyond the outer edge of the cooking equipment to the inner lip of the hood on all open sides. It shall have grease troughs or drip pans that are easily cleanable.
- f. Noncanopy-Type (High Velocity) Hoods: Noncanopy-type hoods will be approved providing they are constructed to be easily cleanable and they comply with the minimum exhaust air velocity requirements. Shielding at the ends of the hood may be necessary to prevent interference from cross drafts.
- g. Make-Up Air: Make-up air shall be provided at least equal to that amount which is mechanically exhausted. Windows and doors shall not be used for the purpose of providing make-up air. The exhaust and make-up air systems shall be connected by an electrical interlocking switch.
- h. Food heating or warming devices, cheese melters, etc., that are installed above other equipment beneath an exhaust hood may cause an air flow obstruction to proper ventilation of the basic equipment for which the hood ventilation system is designed. The design, construction and installation of such warming devices under a hood are subject to evaluation and approval by this Agency prior to installation.
- i. Fire Extinguishing Systems: Fire extinguishing systems may be required by local fire department codes. They shall be installed so as to allow easy .PA cleanability of the hood and duct systems.

6. REFRIGERATION:

- a. All Refrigeration units shall be adequate in capacity to meet the needs of the proposed operation and shall comply with the following requirements:
 - 1. Be specifically constructed for commercial use, N.S.F. or equivalent.
 - 2. Be provided with an accurate, readily visible thermometer.
 - 3. Have shelving that is nonabsorbent and easily cleanable. (Wood is not acceptable.)
 - 4. Have smooth, nonabsorbent and easily cleanable surfaces. All joints must be sealed.

5. Condensate waste from reach in refrigeration units must be drained into a floor sink via legal air gap or an approved evaporator unit.
- b. Walk-in Refrigeration Units shall also:
 1. Have an integrally covered base with a radius of at least 3/8 inch at the floor/wall juncture; the floor material shall extend up to a height of at least four (4) inches on the walls. Four (4) inch approved metal topset coving with a minimum 3/8 inch radius is acceptable against metal wall surfaces of walk-in refrigeration units.
 2. Have shelving that is at least six (6) inches off the floor with smooth, N.S.F. type metal legs, or cantilevered from the wall, for ease of cleaning. Small, easily moveable, casted dollies may be used in place of a lower shelf inside a walk-in refrigeration unit. (Wood shelving is not acceptable.)
 3. Have condensate waste drained into a floor sink via legal air gap. (Floor sinks, floor drains, or sewer cleanouts are not permitted inside walk-in refrigeration units.)

NOTE: Walk-in refrigeration units shall open into the food facility.

7. ICE MACHINES:

All ice machines shall be located inside the food establishment in easily cleanable, well ventilated area, and shall be drained to a floor sink via legal air gap.

8. FLOOR SINKS:

- a. All condensate and similar liquid waste shall be drained by means of indirect waste pipes into a floor sink via legal air gap.
- b. Floor sinks shall be installed flush with the floor surface, with appropriate grates.
- c. Horizontal runs of drain lines shall be at least 3/4 inch from the wall and six (6) inches off the floor and shall terminate at least one (1) inch above the overflow rim of the floor sink.
- d. Floor sinks shall be located so that they are readily accessible for inspection, cleaning and repair. A protective enclosure will be required around the back side of half-exposed floor sinks installed under curb or base mounted equipment, to prevent an wastewater back flow under the equipment, e.g., storage cabinet, display, or refrigerators, etc.
- e. The floor sink must be located within 15 feet of the drain opening of the equipment served.

9. KITCHEN UTENSIL SINK:

- a. Where multi-service kitchen utensils (i.e., pots, pans, etc.) are utilized, there shall be provided at least a two compartment stainless steel sink with dual, integrally installed stainless steel drainboards meeting current N.S.F. standards.
- b. The minimum compartment size shall be at least 18" x 18" x 12" deep with minimum 18" x 18" drainboards, however, the sink must otherwise be capable of accommodating the largest utensil to be washed and the drainboards shall be as large as the largest sink compartment.
- c. When a sink is installed next to a wall, a metal "backsplash" extending up the wall at least eight (8) inches shall be formed as an integral part of the sink, and sealed to the wall.
- d. An additional, approved two-compartment sink must be installed within each separate section of a large food establishment which handles unpackaged foods, i.e., deli, meat, bakery, sushi bars, oyster bars, etc.
- e. A kitchen utensil sink is not required if facility is 100% pre-packaged, i.e., no food or drink preparation or serving; no coffee service, no ice packing; no unpackaged snacks, candy, beef jerky; no beer tappers, no beverage dispensing, etc.

10. FOOD/VEGETABLES PREPARATION SINKS:

Food facilities utilizing a sink for food preparation, such as thawing, washing, etc. shall have at least a one (1) compartment food/vegetable preparation sink, separate from utensil washing sinks, that drains to a floor sink via legal air gap.

11. EATING AND DRINKING UTENSIL SINKS:

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

12. AUTOMATIC DISHWASHER/GLASS WASHERS:

- a. All automatic dishwashers and glass washers must be listed by the N.S.F. (Standard no. 3) and must drain to the floor sink or other approved method via legal air gap.
- b. All spray type dishwashers and glass washers which are designed for a hot water bactericidal rinse shall be provided with a booster heater that meets the requirements of Standard no. 5 of the N.S.F., or be connected to an approved recirculating water system which is capable of maintaining the rinse water at no less than 180 degrees Fahrenheit.
- c. Dishwashers and glass washers must have two (2) integral stainless steel drainboards at least 18 inches long. Drainboards for under counter dishwashers may be adjacent to the machine.
- d. The dishwasher must also be provided with thermometers and pressure gauges to indicate the proper water flow pressures and temperatures.
- e. A minimum of a 2 compartment stainless steel sink with dual integral drainboards is required in addition to any dish washing machine.

13. JANITORIAL SINK AND SUPPLIES:

- a. A one compartment, wall mounted janitorial sink or a curbed area properly sloped to a drain, that is provided with hot and cold running water through a mixing faucet, with an approved backflow prevention device, shall be installed for general cleanup activities. All curbed area surface shall be of smooth, impervious, and easily cleanable construction. Where duck boards or floor mats are used in the food establishment, a curbed area with a drain is required for cleaning. A janitorial sink shall be located in a separate janitorial room or separated from the rest of the food establishment by a solid partition. (The partition must have durable, smooth and easily cleanable surfaces)
- b. Free standing janitorial sinks must be provided with N.S.F. type metal legs.

- c. A janitorial room, area or cabinet with a mop and broom rack, separated from any food preparation, utensil washing or food or utensil storage area shall be provided for the storage of cleaning equipment (mops, buckets, brooms, etc.) and supplies (soap, cleanser, waxes, bleach, etc.)

14. HANDWASHING SINKS:

- a. Hand sinks shall be provided within, or adjacent to the food preparation areas. Hot and cold water through a mixing faucet is required.
- b. Soap and sanitary towels shall be provided in a single-service, permanently installed dispensers at the hand sinks.
- c. A separate, approved hand sink must be installed within each section of a food establishment which handles unpackaged food, i.e., deli, meat, bakery, sushi bars, oyster bars, etc.

15. GENERAL PURPOSE HOT WATER:

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

16. DIPPER WELL:

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

17. WINDOW SCREENS:

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

18. SERVICE OF UNPACKAGED FOODS/UTENSILS DIRECTLY TO OR BY THE CUSTOMER:

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

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

19. DRY FOOD AND BEVERAGE STORAGE:

- a. Adequate and suitable floor space shall be provided for the storage of food, beverages and related products. All food shall be stored at least six (6) inches off the floor. Containers may be stored on dollies, racks or pallets as these items are easily movable.
- b. Shelving shall be constructed in an easily cleanable design of smooth metal or wood which has been finished or sealed. Shelves installed on a wall shall have at least one (1) inch of open space between the back edge of the shelf and the wall surface, otherwise, the back edge of the shelf shall be sealed to the wall with approved silicone sealant or equivalent. The lowest shelf shall be at least six (6) inches above the floor, with a clear unobstructed area below or be the upper surface of a completely sealed continuously covered base, with a minimum height of four (4) inches. All shelves located below a counter or work surface shall be set back at least two (2) inches from the drip line of the surface above. If shelves are supported by legs on the floor, the legs shall be smooth, N.S.F. type metal equipment legs.

- c. Adequate and suitable space shall be provided for storage of clean linens, including apparel, towels, and cleaning cloths.

20. RESTROOMS:

- a. Toilet facilities shall be provided within each food establishment, convenient for the employees.
- b. Food establishments providing onsite eating shall provide a minimum of two toilet rooms, one for each sex, for use by employees and patrons.
- c. If there are five or more employees, separate toilet rooms for each sex shall be provided. Local jurisdictions or Alcoholic Beverage Control may require two restrooms regardless of the number of employees.
- d. Toilet facilities shall be so situated that patrons do not pass through food preparation, food storage or utensil washing areas when they are allowed access to the toilet facilities.
- e. The floors, walls and ceilings shall have surfaces that are smooth, nonabsorbent, and easily cleanable.
- f. Handwashing lavatories shall be provided within or immediately adjacent to the toilet rooms. The lavatory shall be provided with hot and cold running water from a mixing type faucet. Soap and sanitary towels in single service, permanently installed dispensers shall be provided at the lavatory sink.
- g. Toilet tissue shall be provided in a permanently installed dispenser at each toilet.
- h. The restrooms shall be provided with tight fitting, self-closing doors.
- i. All toilet rooms shall be provided with ventilation approved by this Agency. If adequate ventilation cannot be provided by an openable, screened window, mechanical ventilation will be required.

21. CLOTHING CHANGE ROOMS/AREAS:

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

22. PASS-THROUGH WINDOWS:

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

23. DELIVERY DOORS:

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

24. CUSTOMER'S ENTRANCE DOORS:

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

25. GARBAGE AND TRASH AREA:

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

26. LIGHTING:

- a. All food preparation areas, all dishwashing areas, and all bar and fountain glass wash sink areas (except where alcoholic beverage utensils are washed), shall be provided with at least 20 foot candles of light, 30 inches above the floor.
- b. Food and utensil rooms, refrigeration storage, toilet rooms and dressing rooms shall be provided with at least 10 foot candles of light.
- c. A minimum of 20 foot candles of light shall be provided in all areas during clean up activities.
- d. Light fixtures in areas where food is prepared, open food is stored, or utensils are cleaned shall be of shatterproof construction or shall be protected with shatterproof shields.

27. VENTILATION:

Provide adequate ventilation to remove gases, odors, steam, heat, grease, vapors, or smoke from all rooms in the facility including toilet, janitorial, change rooms, etc.

28. EQUIPMENT:

- a. All new and replacement equipment shall meet or be equivalent to applicable N.S.F. standards or, in the absence of applicable N.S.F. standards, equipment design, construction and installation is subject to approval by the local agency.

- b. All show and display cases, counters, shelves, tables, refrigeration equipment, sinks and other equipment used in connection with the preparation, service, and display of food, shall be made of non-toxic materials and so constructed and installed to be easily cleanable.
- c. All equipment shall be placed on minimum six (6) inch high, N.S.F. type metal legs or completely sealed in a position on a four (4) inch high continuously coved base or concrete curb, or on approved casters, or cantilevered from the wall in an approved manner.

29. WATER:

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

30. BACKFLOW PROTECTION:

An approved backflow preventer shall be properly installed upstream of any potential hazard between the potable water system and a source of contamination, e.g. all threaded water outlets, mop sinks, sprayers, dishwashers, etc.

31. SEWAGE DISPOSAL/GREASE INTERCEPTORS:

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

NOTE: Check with local agency for special sewage and grease interceptor requirements.

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

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