CHECK OFF SHEET FOR DESIGNING
A FOOD ESTABLISHMENT

(1) Bulk food modules or bins must be easily cleanable.
(2) Dispensing of ice. Manual contact of ice by consumers is prohibited.
(3) Multi use equipment and utensils must be made from safe materials.
(4) Equipment and utensils must be durable.
(5) Use of wood in a facility is restricted.
(6) Food contact surfaces shall be easily cleanable, smooth and free of defects.
(7) Sinks and drain boards shall be self draining.
(8) Food product thermometers shall be provided.
(9) Ventilation hoods shall be installed over required equipment.
(10) Equipment must be installed to facilitate proper cleaning.
(11) Wiping cloths shall be stored in a sanitizing solution.
(12) An adequately sized, three compartment equipment wash sink with dual drain boards is required.
(13) Chemical test kits to measure sanitizer strength is required.
(14) Dishwashing machines shall be properly installed and operated.
(15) All food, equipment and single service articles shall be stored at least 6” off the floor.
(16) Food, equipment and single service articles are not to be stored in prohibited places.
(17) All sinks are to be supplied with hot (120 deg F) and cold water under pressure.
(18) All sewage and waste water is to be properly disposed of.
(19) Plumbing must be properly installed and maintained.
(20) There shall be no cross connections between potable and non-potable water systems.
(21) Back flow and back siphonage devices shall be installed to prevent cross connections where an air gap is not present.
(22) Culinary sinks shall be indirectly drained.
(23) Toilet facilities shall be properly installed.
(24) Toilet rooms shall not open directly into a food processing room.
(25) Handwashing facilities shall be installed as required by the Utah Plumbing Code.
(26) There shall be handwash facilities in all food preparation areas.
(27) Food sinks and warewashing sinks shall not be used for any other purposes.
(28) Handwash facilities shall be provided with tempered water.
(29) Garbage and refuse shall be held in properly designed and constructed containers of an adequate number to hold all the refuse that accumulates.
(30) Refuse that is burned on the premises shall be done according to state and local requirements.
(31) Exposed conduits and pipes are prohibited.
(32) Floor drains are required where floors are water flushed or pressure spray cleaning methods are used.
(33) Floors shall be smooth, easily cleanable, non-absorbent and in good repair.
(34) Floor to wall junctures in food processing areas shall be coved.
(35) Walls and ceilings shall be smooth, easily cleanable, non-absorbent and in good repair.
(36) Concrete and pumice blocks shall be finished to provide a smooth, easily cleanable surface.
(37) A mop sink shall be provided to dispose of mop water.
(38) Adequate lighting shall be provided in all areas — 20 foot candles.
(39) All lights over exposed food, single service items, utensil areas and over warewashing facilities shall be shielded.
(40) All rooms shall be properly ventilated, including toilet rooms.
(41) Rooms or areas shall be provided for changing and the orderly storage of employee’s clothing.
(42) Outside refuse containers shall be stored on a hard, easily cleanable surface.
(43) Exterior walking and driving surfaces shall be surfaced to facilitate maintenance and to minimize dust.
(44) A food establishment shall not be operated in any room used as a living or sleeping quarters.
(45) Laundry facilities shall be properly installed and operated in separate rooms.
(46) Cleaned and soiled work clothes and linens shall be properly stored.