



Food Establishment Basic Facility Guide

There is not a one-size-fits-all facility. Facility requirements are dictated by the menu served and how menu items are prepared. This is true for retail, wholesale, and mobile establishments, although mobiles may have a commissary to support their operation, decreasing facility needs inside of the mobile unit.

Use this simple guide to get an idea of what would be required for your operation, keeping in mind that more or less may be required depending on what you propose.

Menu: All Commercially Pre-Packaged Foods and Beverages

Example: A small grocery that sells gallons of milk or an ice cream truck that sells prepackaged ice cream bars.

- Commercially rated, cleanable food storage units (e.g. refrigeration and freezers).

Menu: Open Foods and Beverages

Example: Most restaurants, coffee shops, and quick service establishments.

- Hand sinks in every food prep, warewashing, and service area
- Three-compartment sink with compartments big enough to fit the largest dish
- Mop/Utility sink
- Cleanable (smooth, durable, non-absorbent) floors, walls, and ceilings
- Plumbing properly installed (see mobile plumbing guidance below).

Other Requirements Depending on Menu:

	Requirement	Comment
Are you going to use or serve fresh vegetables? Thaw food under running water?	Food preparation sink.	Indirectly connected to waste.
Do you have food that needs to be stored cold?	Commercial refrigeration and/or freezer space.	Amount of refrigeration varies by operation. Units must be conveniently located.
Do you plan to hold foods hot (e.g. soup)?	Commercial warmer, steam table, or cooker warmer.	If the warming unit has a drain line, it must be indirectly connected to waste.
Do you plan to use ice in drinks or to cool food?	Commercial ice bin, ice machine, or ice dispenser.	Drain lines must be indirectly connected to waste.
Do you plan to cook or reheat food?	Commercial heating and cooking equipment. Steam tables and warmers do not qualify.	Must have hoods where required.

Mobile Plumbing Guidance:

- All potable water lines and the freshwater tank must be made from materials that are safe for drinking water. Any PVC used to convey fresh water must be NSF 61.
- The fresh water inlet must be located separately and/or above the wastewater outlet.
- The fresh water inlet must be a different size than wastewater outlet. Inlet must be a minimum of $\frac{3}{4}$ " and the outlet must be greater than 1". It's strongly encouraged to have a waste connection that is compatible with an RV dumping station to make servicing easier.
- Fresh water tank sizes vary on the menu you plan to serve. Full service establishments must have at least 40 gallons of water. The wastewater tank must be 15% larger than the fresh water tank.