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The following list is a compilation of the Department of Health Rule Governing Food Service Sanitation and Warren County Ordinance Number 96-02, which also covers food service establishments.

REQUIRED OF ALL ESTABLISHMENTS:

*****EVERYTHING MUST BE CLEANED AND SANITIZED ON A REGULAR SCHEDULE*******

1. A three-vat sink with drain boards OR a **commercial** dishwashing machine.
2. Test strips needed for testing sanitizer in buckets and ware washing station.
3. May only use approved chemicals for sanitizing: Non-Scented Bleach, Quats, or Iodine.
4. Outer openings must be sealed; screens must be provided on all windows that are opened.
5. Restrooms need self-closing doors, and the ladies' room needs a covered trash can.
6. Premises needs to be graded to drain and maintained.
7. Outdoor cooking needs to be properly protected.
8. All faucets must be tempered to mix hot and cold water before it leaves a single spigot.
9. Each restroom and all food prep areas in the kitchen area must provide a fully stocked hand-washing lavatory.
10. A fully stocked lavatory provides the following: a tempered faucet, liquid soap in a pump dispenser, paper towels, an uncovered trash can nearby, and water must get to a temperature of 100-120 degrees Fahrenheit for hand washing. This is to encourage frequent use by employees after using the restroom, after breaks, and as necessary during the food preparation process. For these reasons, sinks must remain unblocked, clean, in good repair, and should be used for hand washing only.
11. Establishment will need a mop or service sink with hot and cold running water.
12. Food establishment sewage must be treated at a state-approved facility.
13. Adequate lighting must be provided over food prep, utensil washing, storage, and restroom areas. Lighting must be shielded in food prep and storage areas.
14. Measures must be taken to assure that back siphonage of contaminated water into the public water supply as well as into ice machines, etc.; back-flow prevention devices, and air gap or air breaks, are common ways to deal with this problem.
15. Hot- and cold-holding units must be provided to keep potentially hazardous foods out of the temperature danger zone. Cold foods must be held at below 41 F degrees and hot foods at above 135 F degrees. These units also need to be of sufficient capacity.
16. Food temperature measuring devices are needed for cooks and in refrigeration/freezer units.
17. Food storage areas and shelving need to be easily cleanable, and properly constructed.
18. Storage shelving needs to be provided to store items 6 inches above the floor.
19. Food preparation/ food-contact surfaces and equipment, must be easily cleanable and in good repair.

20. Toxic materials must have proper labeling, and a storage location away from food and food related items.
21. Establishment must be free of rodents and insects. Outer openings need to be properly protected. And Professional pest control provided.
22. Garbage cans inside the facility must be provided with lids and must be kept covered and clean at all times. The only exception to this rule are the trash cans provided at the hand sinks; these trash cans should hold used paper towels only, never food.
23. Garbage cans and dumpsters outside of the facility must be kept clean and covered at all times and must be in a well-drained, non-absorbent area.
24. A designated area is needed to keep employee's personal belongings away from the food preparation area.
25. All sinks need to be sealed to the wall.
26. A curbed mop sink needs to be provided for mop water disposal, etc.
27. Coving or molding at wall-floor junctions.
28. Stove and fryer need a vent hood that is easily cleanable.
29. All surfaces in the food preparation and storage areas need to be light colored. Floors, walls, and equipment need to be durable and easily cleanable.