



Warren County Health Department

Office of Environmental Public Health

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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.

EQUIPMENT AND FACILITIES REQUIRED OF ALL ESTABLISHMENTS:

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

1. A three-vat sink with drain boards/ commercial dishwashing machine.
2. Test strips needed for testing sanitizer in buckets and ware washing station.
3. May only use approved chemicals for sanitizing that have test strips available for that particular sanitizer: Non-Scented Bleach that is not “no splash”, Quaternary Ammonia, or Iodine. No wipes because they cannot be tested.
4. Outer openings must be sealed; screens must be provided on all windows that are open.
5. Restrooms need self-closing doors, and the ladies’ room needs a covered trash can.
6. Premises need 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: toilet paper on a roller, a tempered faucet, liquid soap in a pump dispenser, paper towels (that are in or on a dispenser to keep them from being contaminated) or air hand dryer, 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 shall have a separate mop or service sink with hot and cold running water for mop water disposal, etc. And mops shall be hung to dry over the mop sink. No dumping mop water outside.
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 ensure 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. Foods must be heated to proper temperature quickly on a stove or oven before placing in a hot holding unit.



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16. Bayonet style thermometer needed for each cook in the kitchen to ensure cooked foods get to temperatures of: 145°F Whole Raw Beef, Pork, Fish. 155°F Ground Meat and Ground Fish. 160°F Eggs. 165° Poultry Whole and Ground, Stuffed Meats, and Reheated Foods. This thermometer shall be sanitized after each and every use.
17. Food temperature measuring devices are needed for cooks and in refrigeration/freezer units.
18. Food Handling Gloves shall be provided to employees that are handling ready-to-eat food. Employees shall wash hands before putting a new pair of gloves and shall change gloves when going from one task to another, when the gloves are damaged, when the gloves are overly soiled, or if gloves have been contaminated by touching something that may have contaminated the gloves for example, their eyeglasses, hair, or shoestrings, etc.
19. Food storage areas and shelving need to be easily cleanable, and properly constructed.
20. Storage shelving needs to be provided to store items 6 inches above the floor, and is to be made of a smooth, sealed, easily cleaned surface (No contact paper or raw/bare wood).
21. Food preparation/ food-contact surfaces and equipment must be smooth, easily cleanable and in good repair.
22. Toxic materials must have proper labeling, and a storage location away from food and food related items.
23. Establishment must be free of rodents and insects. Outer openings need to be properly protected. And Professional pest control provided.
24. Garbage cans inside the facility must be provided with lids and must always be kept covered and clean. The only exception to this rule is the trash cans provided at the hand sinks; these trash cans should hold used paper towels only, never food.
25. Garbage cans and dumpsters outside of the facility must be kept clean and always covered and must be in a well-drained, non-absorbent area.
26. A designated area is needed to keep employee's personal belongings away from the food preparation area.
27. All sinks need to be sealed to the wall.
28. Coving or molding at wall-floor junctions.
29. The stove and fryer need a vent hood that is easily cleanable and that is cleaned regularly as needed and inspected by the Fire Department.
30. 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.
31. All Food Workers in Warren County Missouri must be vaccinated for Hepatitis A.

Please read and implement all these requirements. Please note there are more requirements, for example: How food is arranged in refrigeration units, Employee Hygiene, Compliance Enforcement from Management etc., not listed here that are in the Missouri Food Code and shall be followed also.