

CRITERIA FOR NEWLY CONSTRUCTED OR RENOVATED FOOD ESTABLISHMENTS

1. EQUIPMENT

- A. **UTENSIL SINK:** A 3-compartment stainless steel sink with an integral drainboard on each end. This sink must meet current American National Standards Institute (ANSI) standards. This sink is required if any utensils or pans are used in the food establishment.
 - B. **HAND SINK:** A hand washing sink is required in all food preparation and utensil washing areas. More than one hand sink may be required depending on kitchen size and set up. A hand sink must be easily accessible **and** within 25 feet of all food preparation and utensil washing areas. A separate hand sink is required behind the bar if there is a bar in the food establishment. Hand sinks are required if any open food or beverage is handled in the food establishment.
 - C. **VEGETABLE/FRUIT PREP SINK:** A stainless steel sink with one drainboard. This sink must meet current American National Standards Institute (ANSI) standards. This sink is recommended if any vegetables or fruits will be rinsed.
 - D. **MEAT PREP SINK:** A stainless steel sink with one drainboard. This sink must meet current American National Standards Institute (ANSI) standards. This sink is recommended if raw meats will be rinsed.
 - E. **MOP SINK:** Provide a wall hung or curb style of mop basin for the proper disposal of liquid wastes from cleaning operations. Install the mop sink away from food preparation surfaces. A mop sink is required in all food establishments.
 - F. **BAR SINK:** A 4-compartment stainless steel bar sink is required for glass washing. Required at bars only.
 - G. All new or used equipment must meet or be equivalent to current American National Standards Institute (ANSI) standards and be in good condition (no rust, torn seals, etc.) Install equipment on approved six (6) inch ANSI approved metal legs, castors or solid masonry bases.
2. **RESTROOMS:** Every food establishment where food or beverage is consumed on the premises shall have public restroom facilities accessible to the customer without passing through the kitchen. The number of restrooms required varies according to occupancy load and type.

3. **GREASE INTERCEPTOR:** Provide a grease interceptor of adequate capacity in the waste line leading from sinks, drains and other fixtures or equipment in food establishments where grease may be introduced into the drainage or sewage system in quantities that can affect line stoppage or hinder sewage treatment. A grease interceptor must be installed in a manner that meets all applicable requirements imposed by the Indiana Building Commission and the Department of Capital Asset Management, City of Indianapolis. Grease interceptors shall be located to be easily accessible for cleaning.

4. **SANITIZING**

A. At the 3-compartment utensil sink: One of two methods:

1) High Temperature - A booster heater and dip basket is required.

2) Chemical - An approved chemical sanitizer and pH test kit are required.

B. At the bar sink: An approved chemical sanitizer and pH test kit are required.

C. Dishmachines:

1) High Temperature Dishmachine - Provide booster heater on the final rinse line. Temperature and psi gauges are required.

2) Chemical Dishmachine - Temperature and psi gauges are required. Provide the appropriate pH test kit. A visible or audible alarm is required on the sanitizer dispenser.

5. **VENTILATION:** Commercial mechanical exhaust ventilation shall be required at or above all ranges, griddles, deep fat fryers and similar equipment to remove grease, smoke, steam, vapors, heat or odors. A fire suppression system may be required. This must be approved by the Indiana Building Commission and the local Fire Marshal.

6. **LIGHTING:** Provide a minimum of 70 footcandles of light at food preparation and utensil washing surfaces. Provide completely shielded fixtures or provide shatterproof sleeves on fluorescent tubes.

7. **FLOORS:** In the kitchen, storage areas and restrooms the floor must be smooth, nonabsorbent and easily cleanable. Carpeting is not authorized in these areas.

8. **WALLS AND CEILINGS:** Provide non-perforated, light colored, smooth, washable walls and ceilings in work areas. Studs, joists and rafters may not be exposed in food preparation or utensil washing areas.

9. **PLUMBING:** Provide indirect waste connections on food service equipment items (ice bins, ice machines, dipper wells, etc.). Install vacuum breakers on plumbing fixtures requiring them. All plumbing connections must be to the current Indiana Plumbing Code requirements.

10. **SERVICE LINES:** All plumbing, electrical and gas lines must be concealed within the building structure as much as possible. Where this is absolutely not possible, install all exposed vertical and horizontal service lines one inch away from the walls, ceilings and equipment. Use approved hangers. Keep all exposed horizontal runs a minimum of six (6) inches above finished floors.

11. Provide an adequate amount of approved, easily cleanable metal shelving. Do not use wood shelving in the kitchen. All shelves must be at least 6" above the floor.

12. If hand-dipped ice cream will be served, a dipper well with an approved drain is required.