

ENVIRONMENTAL PUBLIC HEALTH DEPARTMENT

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General Facility Guidelines For A Food Establishment

It is the goal of the County Health Department to promote safe food handling practices and prevent the outbreak of foodborne illness. Most restaurant owners and managers recognize that good sanitation is in keeping with sound business practice and increased customer satisfaction.

Some general guidelines are given below. More detailed information is available in the 1999 Missouri Food Code. This code can be seen on the Missouri Department of Health & Senior Services web page on the Internet at health.mo.gov under manuals of "Laws, Regulations & Manuals" link.

1. Water from an approved source and under pressure.
2. An approved sewage disposal system (ie. lagoon or connected to a community supply).
3. Hot and cold water, under pressure, shall be provided, by a mixing faucet, to all plumbing fixtures used for culinary purposes, handwashing or laundry and including the service (mop) sink.
4. A restroom conveniently located for employee use.
5. A handsink in each restroom.
6. A handsink conveniently located in the food preparation area.
7. A 3-compartment sink, large enough to accommodate the largest pot used in the establishment and/or a commercial mechanical dishwasher.
8. A service (mop) sink used for disposal of liquid waste that is produced from floor cleaning.
9. Appropriate test kits, to test sanitizers, are required.
10. Sufficient refrigeration units and warming units capable of holding foods at the proper temperature. **Hot holding 135°F or above and Cold Holding 41°F or below.**
11. Sufficient stoves and ovens to properly cook or reheat foods (no crock pots for cooking).
165°F for reheating 165°F for cooking poultry
155°F for cooking ground beef, comminuted meats
145°F for cooking pork, beef, fish and other potentially-hazardous foods
12. Thermometers are required inside of coolers and freezers to monitor temperatures.
13. A metal stemmed thermometer reading 0° - 220°F in 2° increments, used for checking food and equipment temperatures.
14. Sufficient building ventilation is needed.
15. All food supplies in dry or refrigerated storage shall be stored 6 inches above the floor.
16. All wood shall be sealed with a non-absorbent finish.
17. Floors, walls, ceilings and food contact surfaces shall be light in color and easily cleaned, smooth and non-absorbent.
18. Carpets are prohibited in the food preparation area.
19. Protective shields are required for light fixtures in food preparation areas.
20. Garbage and refuse must be stored in non-absorbent containers with lids.
21. All equipment shall be located and installed to permit easy cleaning and to give employees room to work without contaminating food contact surfaces with clothing or body contact.
22. Ready-To-Eat potentially hazardous foods held more than 24 hours must be date marked.
23. No bare hand contact with ready-to-eat food. Gloves, tongs, utensils, tissues, or other methods must be used when handling ready-to-eat foods.
24. The person in charge must be able to demonstrate knowledge of the food code.
25. If you are considering a homebased, approved facility, all the above apply. In addition that business cannot be located in the home living space, it must have its own separate space.

If you have further questions please contact Richard Duane Smith EPHS III at one of the above listed offices.

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All services provided on a non-discriminatory basis