

If the establishment is to be located **within the city limits of Columbia**, all plans must be submitted through the office of Building and Site Development, 573-874-7544. Building and Site Development coordinates plan review between all applicable City of Columbia agencies and departments. A plan review fee is assessed by the Health Department as follows:

- facilities classified as low risk: \$130
- facilities classified as medium risk: \$200
- facilities classified as high risk: \$400

Please contact the Health Department for information about risk assessment of the establishment. Once the plans are review and the fee is collected, the plans will be approved by the Health Department.

If the establishment is to be located **outside the city limits of Columbia in Boone County**, plans should be submitted to the Boone County Resource Management Department, 573-886-4339, and the Health Department. There is no fee for plan review in Boone County.

Within the city limits of Columbia, no smoking is allowed inside any establishment. Smoking is also prohibited within 20 feet of any doorway. A smoking area may be set aside outdoors on a patio or similar area as long as no more than 50% of the outdoor area is utilized as a smoking area. Please contact the Health Department for more information. There are no such smoking prohibitions in Boone County.

No food may be brought into the facility and no food may be prepared in the facility until an operating permit is issued by the Health Department. Both in the City of Columbia and Boone County, an annual fee is assessed for a food establishment operating permit. Please contact the Health Department for more information.

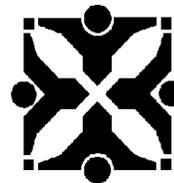
This is not an all-inclusive list of requirements. Please contact the Health Department for more detailed information.

**Columbia/Boone County Department of
Public Health and Human Services
1005 W. Worley, PO Box 6015
Columbia, MO 65203
573-874-7346
www.CoMo.gov**

NEW CONSTRUCTION GUIDELINES for a FOOD SERVICE ESTABLISHMENT



**Columbia/Boone County Department of
Public Health and Human Services**



Revised 10/2017

The contractor shall contact the Health Department prior to beginning construction. All construction shall be such as to provide convenient cleaning and sanitary conditions. All construction shall be performed in compliance with local, state and federal regulations as well as the Columbia Food Code.

Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

A sink with at least three (3) compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment shall be used.

Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

Sinks and drainboards of warewashing sinks and machines shall be self-draining. Equipment compartments that are subject to accumulation of moisture due to conditions such as condensation, food or beverage drip, or water from melting ice shall be sloped to an outlet that allows complete draining.

Equipment that is fixed because it is not easily moveable shall be installed so that it is spaced to allow access for cleaning along the sides, behind, and above the equipment; spaced from adjoining equipment, walls, and ceilings a distance of not more than one thirty-second inch (1/32"); or sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.

At least one (1) handwashing sink, a number of handwashing sinks necessary for their convenient use by employees in areas specified under §5-204.11, and not fewer than the number of handwashing sinks required by law shall be provided. A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit (100°F) through a mixing valve or combination faucet. A handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas and in, or immediately adjacent to, toilet rooms. A sign or poster which notifies food employees to wash their hands shall be provided at all hand washing lavatories used by food employees and shall be clearly visible.

At least one (1) service sink or one (1) curbed cleaning facility equipped with hot and cold running water and a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

Every food establishment, restaurant, or facility which has the potential to discharge waste water containing animal or vegetable fats, oils, grease or solids shall have installed a grease trap or interceptor device. Those located within the city limits of Columbia shall comply with the requirements of Section 22-215.01 of the City of Columbia Code of Ordinances.

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted and nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods.

Counter-mounted equipment that is not easily moveable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being sealed or elevated on legs that provide at least four inch (4") clearance between the table and the equipment.

The light intensity shall be at least ten (10) foot candles at a distance of thirty inches (30") above the floor, in walk-in refrigeration units and dry storage areas and in other areas and rooms during periods of cleaning; at least twenty (20) foot candles at a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption, inside equipment such as reach-in and under-counter refrigerators, and at a distance of thirty inches (30") above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and at least fifty (50) foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

All openings to the outer air shall be protected by self-closing doors, closed windows, or screens. All building penetrations shall be effectively protected against the entrance of flies, other insects, rodents and other vermin.

If mechanical warewashing is to be used, the dishwashing machine shall be of commercial grade and equipped with thermometers to constantly indicate the temperature of the wash and final rinse cycles. A dishwashing machine that uses a chemical for sanitization shall be equipped with a device that indicates audibly or visually when additional sanitizer needs to be added to the holding dispenser. Dishwashing machines that provide a hot water sanitizing rinse shall be equipped with a pressure gauge or similar device that measures and displays the water pressure in the supply line immediately before entering the dishwashing machine. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, and shall be used in accordance with the EPA-registered label use instructions.

In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than one thirty second inch (1/32"). The floors in food establishments in which water flush cleaning methods are used shall be provided with drains and be graded to drain and the floor and wall junctures shall be covered and sealed. For establishments serving foods that are required to be washed, rinsed, or thawed under cold water, it is recommended to have a separate food preparation sink.

The Health Department recommends the installation of casters on all equipment that is not sealed to the floor so that it can be easily moved for cleaning.

Each refrigerator shall be provided with a thermometer accurate to plus or minus 3 degrees Fahrenheit. The thermometer shall be located in the warmest part of the unit. All refrigeration must be able to maintain food temperatures at 41°F or below.

Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

Single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

