



STONE COUNTY HEALTH DEPARTMENT REQUIREMENTS FOR FOOD SERVICE



1. **A FOOD SERVICE OPERATING PERMIT** must be obtained from the Stone County Environmental Services Office prior to opening. The annual operating permit fee is determined by the establishment's risk priority rating. This rating is determined after plan review and interview with the establishment's operator. (Example: Low (\$50.00) using pre-package food only, Medium (\$75.00) foods requiring minimal food preparation, High (\$100.00) establishments that prepare potentially hazardous foods.)
2. **FOOD SERVICE PERSONNEL** must be able to demonstrate knowledge of food borne disease prevention, HACCP principles and requirements of the food code. This may be demonstrated by having passed a food safety sanitation class conducted by the Stone County Environmental Services Office.
3. **IN ALL NEW OR RENOVATED** facilities floor plans must be submitted to the Stone County Environmental Services Office for review.
4. **THE WATER SUPPLY** shall be adequate, of safe, sanitary quality from an approved source. The water system must be constructed, protected, operated and maintained in conformance with applicable laws and regulation.
5. **HOT AND COLD RUNNING WATER** under pressure shall be provided in all areas where food is prepared, where equipment and utensils are washed, and where toilet facilities and sinks are installed.
6. **THE WASTE WATER DISPOSAL SYSTEM** shall be constructed, operated, and maintained in conformance with applicable laws and regulations.
7. **PLUMBING** shall be so sized, installed and maintained as to carry adequate quantities of water to required locations throughout the establishment as to prevent contamination of the water supply, and to properly convey sewage and liquid waste from the establishment to the sewage disposal system, and so that it does not constitute a source of contamination of food, equipment, utensils, or create an unsanitary condition or nuisance. Air gaps present on dish machines, three vat sinks, food prep sinks and ice machine drain lines.
8. **HAND WASHING FACILITIES** shall be provided and conveniently located for employees. Lavatories shall be located within the area where food is prepared.
9. **UTILITY SINK** or a curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid waste.
10. **FLOORS, WALLS AND CEILINGS SHALL BE CONSTRUCTED OF SMOOTH MATERIAL.** Floors, which are subject to food spillage and soiling, should be finished so as to facilitate washing, and to prevent absorption of grease or other organic material.
11. **LIGHTING**, all areas in which food is prepared or stored or utensils are washed; hand washing areas, and toilet rooms shall be well lighted.

12. **ARTIFICIAL LIGHTING** fixtures located over, by or within food storage, preparation, service and display facilities, and facilities where utensils and equipment are cleaned and stored must be shielded.
13. **INFRARED OR OTHER HEAT LAMPS** shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed, or is shatter proof.
14. **EQUIPMENT AND UTENSILS** shall be so designed and of such material and workmanship as to be smooth, easily cleanable and durable and shall be in good repair.
15. **A THREE COMPARTMENT SINK** shall be so designed and of such material and workmanship as to be smooth, easily cleanable and durable and shall be in good repair.
16. **SINKS** used for manual washing and sanitizing operations shall be of adequate length, and width and depth to permit the complete immersion of the equipment, and each compartment of such sinks shall be supplied with hot and cold running water.
17. **DRAIN BOARDS** or easily movable dish tables of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and shall be located so as not to interfere with the proper use of the dishwashing facilities.
18. **VERMIN CONTROL** requires effective measures to minimize the presence of rodents, flies, roaches, and other vermin on the premises.
19. **WELL VENTILATED**, all rooms in this food is prepared or served or utensils washed, dressing or locker rooms, toilet rooms and garbage and rubbish storage areas shall be well ventilated.
20. **ALL GARBAGE AND RUBBISH** containing food waste shall, be kept in leak proof nonabsorbent containers which shall be kept covered with tight-fitting lids when filled or stored or not in continuous use.
21. **ALL GARBAGE AND RUBBISH** containing food waste shall be kept in leak proof nonabsorbent containers, which shall be kept covered with tight-fitting lids when filled or stored, or not in continuous use.
22. **TOILET FACILITIES** shall be conveniently located and provided with mechanical ventilation.
23. **FIRE PROTECTION**, facilities located within the Southern Stone County Fire Protection District must comply with applicable rules and regulations.

Please call 417-357-8200 for additional information.

