

Small Food Venue Requirements

This design guideline is written to the designer of record (DOR). This guideline is written to document UA standards of work, assist the designers in ensuring UA standards are incorporated into the contract documents and provide a resource to facilitate the design process. It is the designer of record's responsibility to coordinate the criteria set forth in design guideline and in conjunction with the manufacturer requirements and use the most stringent standard.

A. General

1. **Flooring/Base:** Hard, washable and cleanable
2. **Walls:** Smooth surface, painted, washable and cleanable
3. **Ceiling:** Hard, smooth surface, painted, washable and cleanable
4. **Counters:** Solid surface top, washable and cleanable
5. **Security Enclosure:** Overhead or pocket type door grill enclosure, lockable
6. **Electrical**
 - a. Separate panel board required
 - b. Sub meter required
7. **Data**
 - a. 2 data outlets; one for point of sale data, the other for credit card machine if needed.
 - b. Adequate power for both outlets plus UPS emergency back-up
8. **HVAC**
 - a. Adequate for anticipated load
 - b. Exhaust required if cooking or food heating anticipated
9. **Plumbing**
 - a. Hot and cold water
 - b. Floor drain
 - c. Floor sink
 - d. Hand washing sink with side shields if on counter
 - e. Three compartment wash sinks with drain boards
 - f. Mop sink; conveniently located

10. Restroom

- a. Employee or public; conveniently located
- b. All surfaces including ceiling must be washable and cleanable

11. Meet ADA 2010 requirements

12. Contact local Health Department for other specific requirements

- End -

