Small Food Venue Requirements

Flooring/Base – Hard, washable and cleanable

Walls – Smooth surface, painted, washable and cleanable

Ceiling – Hard, smooth surface, painted, washable and cleanable

Counters – Solid surface top, washable and cleanable

Security Enclosure – Overhead or pocket type door grill enclosure, lockable

Electrical –
  1. Separate panel board required
  2. Sub meter required

Data –
  1. 2 data outlets; one for point of sale data, the other for credit card machine if needed.
  2. Adequate power for both outlets plus UPS emergency back-up

HVAC
  1. Adequate for anticipated load
  2. Exhaust required if cooking or food heating anticipated

Plumbing
  1. Hot and cold water
  2. Floor drain
  3. Floor Sink
  4. Hand washing sink with side shields if on counter
  5. Three compartment wash sink with drain boards
  6. Mop sink; conveniently located

Restroom –
  1. Employee or public; conveniently located
  2. All surfaces including ceiling must be washable and cleanable

Meet ADA 2010 requirements.

Contact local Health Department for other specific requirements.