

Skokie Health Department Food Service Construction Requirements

This summary is made available to architects, building contractors, food equipment dealers, consultants, and other related professionals for the purpose of developing plans and specifications that meet requirements and allow for individual freedom of design. These requirements follow the sanitation standards of the Skokie Health Department and the equipment and installation standards developed by the National Sanitation Foundation. For local building, mechanical and zoning codes the local building and zoning departments should be contacted.

This summary is does not contain every food service rule & regulation but is meant to serve a guide for the most common questions that occur.

Plans

Three sets of detailed plans, specifications, and a completed plan review form must be submitted to the Community Development Department Building Division before constructing, enlarging, altering or converting any building for use as a restaurant, tavern, food processor, food wholesaler, retail food store or any food service facility. All applicable departments (Health, Fire, Building, Planning, Engineering etc...) will review plans for content and provide comments.

Your plans should include:

1. Complete structural, plumbing, and electrical layout.
2. Complete equipment layout and elevations of equipment.
3. Complete ventilation plans including air conditioning, make-up air, and kitchen exhaust.
4. Finish schedules for walls, floors, ceilings, and counter surfaces.
5. All food surfaces equipment specifications, including the manufacturer's name and model number.

Materials and Design

All food service equipment shall be constructed to conform to National Sanitation Foundation (NSF) standards (or equivalent) regarding design, materials, and workmanship.

Floors

Floors shall be constructed of durable, non-absorbent, grease resistant, and easily cleanable material, such as quarry tile, sheet vinyl, etc. (commercial grade vinyl composition being the minimum grade material that is acceptable).

Floor drains shall be properly installed and provided in floors that are water flushed for cleaning, or receive discharges of water or other liquid waste from equipment. The floor shall be graded to drain.

Mats, or other similar types of supplemental flooring, if used, shall be constructed to facilitate cleaning. They shall be designed and sized to permit easy removal for cleaning.

Walls

Walls shall be constructed with an easily cleanable, light colored finish. Minimum of smooth dry wall covered with enamel or epoxy based paint. More durable surfaces are recommended in high heat – high moisture areas. This could include but not be limited to ceramic tiles; fiberglass reinforced paneling or stainless steel.

Ceilings

Ceilings shall be constructed with an easily cleanable, light colored finish. In cooking, preparation, and food processing areas the ceiling tile must be a smooth vinyl faced ceiling tile (not perforated acoustical).

Sinks Required

The following sinks must be supplied within each food service facility:

- 1). A separate handwashing sinks in food preparation, food handling, and dishwashing areas. This may require the installation of more than one hand sink in larger facilities.
- 2). A separate Three-compartment sink with 2 integral drain boards for the purpose of utensil washing only.
- 3) If food preparation is done (e.g. fruits, vegetables, meats, etc...) on-site, a separate one-compartment food preparation sink will be required for the washing and preparation of such foods.
- 4) A separate janitorial sink for the disposal of mop water.

Hand Washing Facilities

Hand washing sinks shall be conveniently located within, or immediately adjacent to, all toilet rooms or vestibules.

A sufficient number of hand washing sinks shall be located to permit convenient use by all employees in food preparation and utensil washing areas

Each lavatory shall be provided with hot and cold water tempered by means of a mixing valve or combination faucet. Any self-closing or metering faucet used shall be designed to provide a flow of water for at least fifteen seconds without the need to reactivate the faucet.

A soap dispenser shall be provided at each hand sink.

A disposable towel dispenser shall be provided at each hand sink.

A waste receptacle shall be conveniently located near the hand washing facilities.

Utensil Washing Sinks

Where pots, pans, multi use eating and drinking and dispensing utensils are washed by hand, a three (3) compartment stainless steel sink with two (2) integral drain boards shall be provided. Each compartment shall be as large as the largest utensil.

Indirect Waste Connections

Dish washing machines, dish washing sinks, pot washing sinks, pre-rinse sinks, silverware sinks, bar sinks, soda fountain sinks, potato peelers, ice machines, steam tables, steam cookers, ice bins, salad bars, dipper wells, condensation drains and other similar fixtures shall be plumbed (open-site) indirectly to the sewer system.

Potable Water Back Flow Protection

All water inlets shall have an air gap, between the water inlet and the fixture it is serving. The air gap shall be two times the diameter of the water inlet or faucet. Any water inlet, faucet, etc., that does not meet this requirement shall be considered a submerged inlet. Any water inlet to which a hose can be attached shall be considered a submerged inlet.

Vacuum breakers are required on any submerged inlet such as toilets, urinals, dishwashers, garbage grinders, and any threaded water outlets.

Double check valves with atmospheric vents or reduced zone back flow device, are required on any water outlet on which a vacuum breaker cannot be installed after the last shut off valve, and is considered a submerged inlet (i.e. pressure spray hoses).

Soft drink carbonation unit must be equipped with a minimum of a double check valve with an intermediate atmospheric vent.

Grease traps

Grease traps, grease interceptors, or catch basins, if required by local sanitary district, shall be installed in the following manner:

An outside grease catch basin shall be installed with access for maintenance purposes.

If the outside grease catch basin is not feasible a recessed grease trap shall be installed.

Janitorial Sinks

A single compartment janitorial sink with hot and cold water under pressure shall be provided and installed for general cleanup activities in all food handling businesses.

A curb area, with a drain, that is provided with a hot and cold mixing faucet is also accepted in lieu of a janitorial sink.

An area shall be provided for the separate storage of maintenance/cleaning equipment and chemicals. Hooks shall be provided over the janitorial sink so the wet mop may drip dry.

Table Mounted Equipment

Equipment that is placed on tables or counters unless portable, shall be sealed to the table or counter, or mounted on legs at least four inches high, and shall be installed to facilitate the cleaning of equipment and adjacent areas. Equipment is considered portable only when weighing seventy-five (75) pounds or less and when there are no rigid utility connections.

Floor Mounted Equipment

Floor mounted equipment shall be installed on a minimum of six (6) inch legs or mounted on casters.

Equipment shall have flexible utility connections and quick disconnects and spaced from the floor, walls and adjacent equipment.

Exhaust Hoods

Cooking equipment capable of producing smoke or grease laden vapors must be equipped with an approved exhaust system

Equipment capable of producing excessive heat or steam also needs to be equipped with an adequate exhaust system.

Garbage Containers

Sufficient containers with tight fitting covers shall be provided to contain any garbage or refuse in a nuisance free manner until a disposal company can pick it up.

Compactors shall be of tight construction and be able to contain any liquid deposited in them.

Garbage Area

An approved garbage corral is required. Corral must be enclosed by a 6 foot solid fence (with gate) and surround a concrete platform provided large enough to contain all garbage containers and grease barrels.

Customer & Delivery Doors

All doors used by customers and for delivery which lead to the outside shall be self-closing and tight fitting.

Windows

All openable windows, except food pass-through windows, shall be screened with at least sixteen- (16) mesh to the inch screening.

Exterior food pass-through windows must be equipped with a self-closure device.

General Construction

All refrigeration/freezer storage units shall be provided with a thermometer

Protective shielding for lighting fixtures is required over all preparation, display, food service, food storage, and utensil washing areas.

Infra-red 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.

Where conduits or pipelines enter a wall, ceiling, or floor, the opening around the line shall be tightly sealed.

All exposed utility lines (plumbing, gas, electrical, refrigeration, etc.) shall be kept to a minimum, and elevated at least six (6) inches off the floor, and at least one half (1/2) inch away from the walls.

All stationary equipment (walk-in coolers/freezers, sinks, restroom fixtures, etc...) or equipment that cannot be easily moved by one person must be sealed in-place to the adjacent floor, walls, or other equipment with food grade silicone or caulk.

Enough lockers or other suitable facilities shall be provided and used for the storage of employee clothing and other personal belongings. If dressing areas are designated, the lockers or other facilities shall be located within those areas.

If any changes are desired after this department has approved the plans, changes must be submitted in writing to receive approval.

Any construction method, material, equipment, or installation which is "equal to or better than" the requirements outlined herein may be substituted only after review and approval by this department.

If you have any question concerning these requirements or additional question please contact:

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Environmental Health Supervisor

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