

# EQUIPMENT

Minimal Facility and Equipment Requirements are Based on Your Menu and the Extent of Your Food Preparation Activities:

- Are you selling prepackaged food that does not require refrigeration?

YES



- Employee restroom
- Mop sink

AND

- Are you selling prepackaged food that requires temperature control to maintain safety?

YES



- Employee restroom
- Mop sink
- ANSI certified equipment:
  - » Cold or hot holding equipment

AND

- Will you be opening containers or packages of foods?

YES



- Employee restroom
- Mop sink
- Hand washing sink
- ANSI certified equipment:
  - » Cold or hot holding equipment
  - » Dishwashing equipment
  - » Food preparation work surfaces

AND

- Will you be thawing food?
- Will you be washing food such as produce?

YES



- Employee restroom
- Mop sink
- Hand washing sink
- ANSI certified equipment:
  - » Cold or hot holding equipment
  - » Dishwashing equipment
  - » Food preparation work surfaces
  - » Food preparation sink


AND

- Will you be cooking raw animal foods?

YES



- Employee restroom
- Mop sink
- Hand washing sink
- ANSI certified equipment:
  - » Cold or hot holding equipment
  - » Dishwashing equipment
  - » Food preparation work surfaces
  - » Food preparation sink
  - » Cooking equipment
- Exhaust hood

 Spaces that will be used for food preparation and dishwashing must have approved finish materials on the floor, flooring cove base, walls, and ceiling. Refer to step 5: Room Finishes or pages 5-8 in the Plan Review Construction guide.