



Yuma County Public Health Services District Environmental Health

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PRE-CONSTRUCTION PLANNING FOR FOOD SERVICE ESTABLISHMENTS

This list is given to you for guidance in preliminary planning. It does not mean that these are the only requirements. Additionally, you must submit 1 copy of your plans to this department.

After your plans have been reviewed, you will receive notification of approval. Upon receiving notification of approval, you may proceed with construction. Please be sure you have a building permit from the appropriate government agency.

Construction Requirements:

1. Provide a smooth, nonabsorbent, easily-cleanable surface that is light in color for walls and ceilings of the kitchen, food preparation, dishwashing, toilet room, and food storage areas. Perforated, fissured or other textured surfaces are not allowed.
 - A. Garbage can and mop-wash wall areas must be smooth, non-absorbent, and easily cleanable to the height and width of potential splash.
 - B. Provide a smooth, coved surface at the juncture of walls and floors in storage, kitchen, food preparation, dishwashing, and restroom areas.
 - C. Grout must be smooth and finished to be even with the surface of the tile. It must be light in color when used in kitchen, restroom, and dishwashing areas.
 - D. Floor surfaces in kitchen, food preparation, storage, dishwashing, walk-in refrigerator, dressing room and restroom areas must be constructed of smooth durable materials such as sealed concrete, terrazzo or ceramic tile, durable grades of linoleum or plastic.
 - E. Counters, shelves, etc. must have smooth, washable, and non-absorbent surfaces.
2. Protect the pass-through window against fly entrance by installing an approved sliding screen or a mechanical air curtain over the window.
 - A. Provide properly installed air curtains over the outside entrance doors leading to the kitchen or food processing areas.
 - B. Provide self-closing devices on all outside entry, exit, and restroom doors.

- C. Ensure doors are weather-stripped and openings to the outside are properly sealed.
3. If applicable, provide a water-supplied ice-cream dipper well in the area of the ice cream serving cabinet. The dipper well must drain across an air gap into a drain or open-trapped pipe.
 4. Unless self-contained, provide an air-gapped waste drain indirectly connected to the sewer through a floor sink for ice storage bins, refrigerators, freezers, and food preparation sinks.
 5. Ensure ice machines and bins have an approved type back-siphonage device (air gap or vacuum breaker) and vacuum breakers exist at all hose/faucet connections.
 6. Provide an approved sneeze guard for protection of all exposed food along the customer service counter. The guard must intercept a direct line between the food and the customer's mouth.
 7. Provide an approved, three-compartment, utensil sink with an adequate drain board at each end or one drain board and an overhead drain rack mounted directly over the sink. The rack must be made of the same or similar materials as the sink.
 - A. All faucets, including lavatories, must be of the mixing or combination type in all sinks. Faucet necks must reach all tanks in multi-compartment sinks.
 - B. Provide hot and cold water under adequate pressure for all sinks and lavatories.
 - C. Provide a large wall-hung or leg-supported utility sink with hot and cold water for mop use.
 - D. Provide a hand washing sink with paper towels or mechanical hand drying device, soap dispenser, and covered waste receptacle for convenient use by employees in food preparation and food processing areas.
 - E. Provide a hot and cold water-supplied hose bib and a curved concrete platform with a sewer-connected floor drain for the garbage can cleaning and storage area.
 - F. Customer bathrooms must be in the number specified in the Uniform Plumbing Code, but a minimum of at least one male and one female.
 - G. Grease traps are required. Contact the County's or the appropriate municipality's building safety division for sizing requirements.
 8. Where hot water is relied upon for sanitizing in a dishwashing machine, the water heater must be capable of providing a continuous supply of 180° F water at the manifold.
 - A. A booster heater may be required or;
 - B. Provide an approved chemical rinse dishwasher using warm water.
 - C. Provide a water heater of adequate capacity and recovery to furnish a continuous supply of hot water for all lavatories, dish, and utensil washing fixtures.

9. Protect all conduits and raceways against the entrance of condensate, floor drainage, other materials or vectors. All conduits and raceways must be elevated above the floor surface.
10. Public access to toilet rooms cannot be through any part of a kitchen food preparation or dishwashing area.
11. Provide a canopy hood with at least 6 inch overlap on all open sides beyond the edge of the cooking equipment, or an approved non-canopy hood. The filters must be easily removable for cleaning.
 - A. The amount of hood air to be exhausted must be in accordance with the currently adopted Union Mechanical Code.
 - B. Ovens may be stack ventilated to the outside if provided with a vent collar.
 - C. Provide approved mechanical exhaust ventilation (canopy or “pant leg” hood) over all dishwashing machines utilizing 180° F water for sanitization.
12. There must be complete separation of all portions of the food establishment from any living area.
13. Provide adequate ventilation and lighting. Minimum lighting requirements are 20 foot-candles for food preparation, washing, and restroom areas.
 - A. Provide shielded light fixtures over food preparation, service, storage, and wash areas.
 - B. Provide adequate mechanical ventilation to the outside air for restrooms.
14. Condensation water from cooling units, or duct tape on exposed copper lines and the storage and/or preparation of food under exposed overhead sewage pipes is prohibited.
 - A. Provide adequate dry-storage space.
 - B. Provide adequate refrigerated-storage space.
15. All equipment must be NSF/ETL listed, or the equivalent, of approved material, adequately sized, and in good repair.
16. Changes in construction, or deletion or addition of equipment require prior approval.
17. In areas without public sewer, a sewage disposal system approved by the appropriate County or State office must be provided.
18. Exposed utility service lines and pipes must be installed in a way that does not obstruct or prevent cleaning of the floor. Horizontal, exposed lines and pipes on the floor are prohibited.
19. Plans must show equipment placement.
20. Counter and table-mounted equipment must be portable, sealed to the counter or table, or

elevated on legs with at least 4” clearance to facilitate cleaning. Floor-mounted equipment must be readily-moveable, sealed to the floor, or installed on a raised platform of concrete or other smooth masonry that meets all requirements for sealing, or elevated on legs with at least 6” clearance.

Equipment that has a utility connection that does not disconnect quickly, or is too-large to move easily and has a space exceeding 1/32” between adjoining equipment, walls, or ceilings must be installed in such a manner that permits easy cleaning between, behind, and above each unit, or must be sealed to adjoining equipment, adjacent wall or ceilings.