

FOOD SAFETY TASK FORCE MEETING PHYSICAL FACILITIES



The regulatory agency (ies) responsible for the inspection of your facility will have specific requirements of their own. It is the responsibility of the owner/operator to ensure that those requirements have been met. Physical structure requirements generally consist of the following:

1. The building itself, whether new, rebuilt, or otherwise, must be of solid, sound construction in order to prevent the entry of pests, groundwater, rain, etc.
2. Floors, walls, and ceilings in food processing areas must be constructed of smooth, impervious, easily washable safe materials and should be light in color. As long as whatever materials are used on floors, walls and ceilings in these areas are non-toxic and employed/used according to manufacturer's directions, there is usually no requirement that a specific type of product be used.
3. Floor/wall junctures in food processing areas must be sealed in order to prevent the accumulation of dirt, food particles, etc.
4. Lightbulbs in food processing areas must be shielded with a single-piece shield, fluorescent bulb tube, or incandescent bulb shield/cage in order to prevent/contain



breakage.

5. Any open doors/windows must be adequately and properly screened.
6. All plumbing must comply with applicable local and state codes, and the International Plumbing Code code. Any plumbing alterations, whether performed by a professional or "in-house" must comply with the same requirements. This applies to all plumbing and associated equipment: toilet facilities; handwashing

- sinks; warewashing sinks; food preparation sinks; ice machines; soda-fountains; any piece of equipment that drains or should drain into a “receptor”.
7. New and altered sewage systems must comply with local requirements and documentation available to verify the same.
 8. Sewage pipes may not be located above food processing, storage, or display areas, unless protected by properly installed and approved deflector plates beneath. Regularly check plumbing for leaks.
 9. Aside from specific equipment requirements mandated by the controlling agency, generally speaking, equipment must be clean and able to be kept clean easily; it must be used only for and able to perform the function for which it was designed; when equipment cannot be cleaned easily and/or cannot perform and/or is not performing the function for which it was designed, it must be replaced with items that can.
 10. Deep fryers require a commercial hood system that removes greasy vapors; the hood system must be approved by local fire and township codes and are required by insurance.
 11. The building exterior must be maintained free from weeds and unrelated material “junk” from along the exterior building walls. If not, such conditions present ideal rodent/pest harborage and breeding areas.
 12. Outside refuse containers must be kept covered, must be leakproof, must be emptied regularly, and must be adequate to contain refuse generated.
 13. If renting/leasing space from a landlord, it is the responsibility of the owner/operator of the regulated food facility to remain in compliance with applicable laws and regulations, NOT the landlord’s.

