

		ENVIRONMENTAL HEALTH NOTES			
		<div>1. ALL FOOD SERVICE EQUIPMENT TO BE MANUFACTURED/ FABRICATED AND INSTALLED TO COMPLY WITH N.S.F. STANDARDS, BUILDING AND DEPT. OF HEALTH SERVICES CODE REQ'S.</div> <div>2. ALL EQUIPMENT SHALL BE PLACED ON MINIMUM 6" HIGH NSF TYPE METAL LEGS OR COMPLETELY SEALED IN POSITION ON A 4" HIGH CONTINUOUSLY COVED BASE OR CONCRETE CURB, OR APPROVED CASTERS.</div> <div>3. ALL EXHAUST HOOD(S) AND DUCT(S) TO BE MANUFACTURED AND INSTALLED PER U.L. SPECIFICATIONS, TYPE 1 HOOD DUCT MUST HAVE FULLY-WELDED, LIQUID-TIGHT SEAMS.</div> <div>4. ALL UTILITIES (PIPES, CONDUITS, ETC.) SHALL BE CONCEALED WITHIN BUILDING STRUCTURE TO AS GREAT EXTENT AS POSSIBLE OR SHALL BE SECURED A MINIMUM OF 6" OFF FLOOR, 3/4" FROM WALLS WITH STANDOFF BRACKETS.</div> <div>5. A MINIMUM OF NINETY-SIX (96) LINEAR FEET OF APPROVED SHELVING UNITS ARE REQUIRED FOR BACKUP DRY STORAGE. MAXIMUM FIVE (5) TIERS HEIGHT, SHELVING SHALL BE A MINIMUM OF 18" DEEP.</div> <div>6. FLOORS IN FOOD PREPARATION, UTENSIL/DISH WASHING AREAS, SERVICE/PICK-UP AREAS, JANITOR'S AREA, RESTROOMS, ETC. ARE REQUIRED TO GRADUALLY SLOPE 1:50 (APPROX. 1/4" PER FOOT) TO FLOOR DRAINS FOR PROPER DRAINAGE OF THE FLOOR.</div> <div>7. DOORS, BOTH EXIT AND OPENING TO OUTSIDE, SHALL OPEN OUTWARD AND BE SELF-CLOSING.</div> <div>8. RECEIVING DOORS OR DOORS OPENING TO OUTSIDE SHALL HAVE AN AIR CURTAIN INSTALLED WHICH SHALL PROVIDE A MINIMUM AIR VELOCITY OF 1600 FEET PER MINUTE MEASURES AT 36" ABOVE FINISHED FLOOR AND BE ACTIVATED UPON DOOR OPENING VIA MICROSWITCH.</div> <div>9. A DESIGNATED AREA SEPARATE FROM TOILETS, FOOD STORAGE OR FOOD PREPARATION AREAS, SHALL BE PROVIDED TO STORE EMPLOYEE OUTER GARMENTS AND PERSONAL BELONGINGS. ROOM FLOOR AREA SHALL BE MINIMUM OF 20 SQUARE FEET. SEPARATE SEX CHANGING ROOMS WILL BE REQUIRED IN FACILITIES WITH 10 OR MORE EMPLOYEES PER SHIFT.</div> <div>10. SMOOTH CONCRETE SLAB TO BE PROVIDED FOR OUTSIDE TRASH AND GARBAGE STORAGE. IF TRASH AREA IS ENCLOSED, INNER SURFACE OF WALLS TO BE SMOOTH, SEALED AND WASHABLE (PLASTERED & PAINTED, ETC.) SLATS IN FENCING TO BE METAL OR PLASTIC.</div> <div>11. ANY OPERABLE WINDOWS, LOUVERS, OR SIMILAR VENTILATION OPENINGS SHALL HAVE TIGHT-FITTING SCREENS, WITH A MINIMUM OF 16 MESH TO AN INCH.</div> <div>12. SNEEZE GUARDS TO BE PROVIDED FOR UNPACKAGED FOOD, SANITIZED MULTI-SEVICE UTENSILS, GLASSES, DISHES AND FOOD PREPARATION AREAS SO AS TO BE PROTECTED FROM UNNECESSARY HANDLING AND INFECTION FROM CUSTOMERS.</div> <div>PLUMBING</div> <div>13. A 3 COMPARTMENT STAINLESS STEEL SINK WITH 2 INTEGRAL DRAIN BOARDS MEETING CURRENT NSF STANDARDS IN REQUIRED FOR FOOD ESTABLISHMENTS WASHING MULTI-SERVING KITCHEN UTENSILS. THE MINIMUM REQUIRED COMPARTMENT SIZE TO BE 18"x18"x12". DRAIN BOARDS TO BE A MINIMUM OF 18"x18". BACK SPLASH TO BE MINIMUM 8" SEALED TO WALL.</div> <div>14. A FOOD PREPARATION SINK WHERE REQUIRED SHALL HAVE AT LEAST 1 COMPARTMENT SEPARATE FROM UTENSIL WASHING SINKS, PREPARATION SINK IS REQUIRED TO DRAIN INTO A FLOOR SINK VIA A LEGAL AIR GAP.</div> <div>15. HAND SINKS ARE REQUIRED TO BE PLACED IN ALL FOOD PREPARATION AND COOKING AREAS, AND SHALL HAVE HOT AND COLD WATER THROUGH A MIXING TYPE FAUCET. PROVIDE 12" HIGH WATERPROOF BARRIER THE DEPTH OF THE SINK WHEN DIRECTLY ADJACENT TO PREPARATION OR UTENSIL WASHING SINK.</div> <div>16. ALL LAVATORIES AND OR HANDSINKS WILL HAVE A COMBINATION OR PRE-MIXING FAUCET CAPABLE OF SUPPLY WARM WATER FOR A MINIMUM OF 10 SECONDS.</div> <div>17. HAND WASHING SINKS TO BE PROVIDED WITH A FIXED WALL MOUNTED SINGLE SERVICE TOWEL DISPENSER, SOAP DISPENSER AND TRASH CONTAINER FOR DISPOSAL OF TOWELS. HAND WASHING SINKS IN RESTROOMS MAY USE HOT AIR BLOWER IN LIEU OF TOWEL DISP. S/S SPLASH GUARDS WILL BE REQUIRED WHEN THE HAND WASHING SINK IS LOCATED IN A COUNTER ON WHICH THERE IS FOOD PREPARATION OR STORAGE.</div> <div>18. BAR SINKS SHALL HAVE A MINIMUM OF 3 COMPARTMENTS, DRINKING UTENSIL SINKS MUST MEET ALL NSF STANDARDS. THE MINIMUM COMPARTMENT SIZE TO BE 14"x10"x10" (OR MINIMUM OF 140 SQ. IN. SURFACE AREA) WITH DUAL, INTEGRAL DRAINBOARDS MEETING A MINIMUM OF 18" WIDE. 18. BAR SINKS SHALL HAVE A MINIMUM OF 3 COMPARTMENTS, DRINKING UTENSIL SINKS MUST MEET ALL NSF STANDARDS. THE MINIMUM COMPARTMENT SIZE TO BE 14"x10"x10" (OR MINIMUM OF 140 SQ. IN. SURFACE AREA) WITH DUAL, INTEGRAL DRAINBOARDS MEETING A MINIMUM OF 18" WIDE.</div>		<div>19. A FLOOR MOUNTED JANITORIAL SINK IS REQUIRED TO BE USED EXCLUSIVELY FOR GENERAL FACILITY CLEANING PURPOSES AND DISPOSAL OF MOP BUCKET WASTE. SINK SHALL BE SUPPLIED WIT A MIXING TYPE FAUCET WITH 3/4" HOSE OUTLET AND APPROVED BACKFLOW DEVICE. MOP SINK TO BE MIN. 24"x24" OR LARGE ENOUGH TO ACCOMMODATE FLOOR MATS (IF USED).</div> <div>20. ALL AUTOMATIC DISHWASHERS, PAN WASHERS AND GLASS WASHERS SHALL BE LISTED BY NSF IN THE LATEST ISSUE OF STANDARD #3 AND SHALL HAVE 2 INTEGRAL STAINLESS STEEL DISHTABLES A MINIMUM OF 18" LONG AND DRAIN TO A FLOOR SINK WITH A 3" DRAIN BY LEGAL AIR GAP.</div> <div>21. DISH AND GLASS WASHING MACHINES, LOW TEMPERATURE (CHEMICAL SANITIZING) TYPE, TO BE PROVIDED WITH 120 DEGREE F WATER AND SANITIZING TEST KIT AS MANUFACTURED BY TIME CHEMICAL INC. # 802000, CHLORINE TEST OR EQUAL.</div> <div>22. DISH AND GLASS WASHING MACHINES, HIGH TEMP SANITIZING TYPE TO BE PROVIDED WITH A MIN OF 120 DEGREE F, HOT WATER AND A BOOSTER HEATER TO RAISE FINAL RINSE TEMP TO 180 DEGREES F.</div> <div>23. SINKS TO BE PROVIDED WITH A SUPPLY OF HOT (MIN 120 DEGREES F) AND COLD RUNNING WATER UNDER PRESSURE, AND FURNISHED WITH A FAUCET CAPABLE OF REACHING EACH COMPARTMENT.</div> <div>24. WATER SUPPLY TO CARBONATORS TO BE PROTECTED WITH AN APPROVED REDUCED PRESSURE PRINCIPAL BACKFLOW PREVENTER, THE RELIEF VALVE SHALL DRAIN INDIRECTLY SUPPLY TO CARBONATOR, BACKFLOW DEVICE SHALL BE INSTALLED UPSTREAM OF A TO SEWER WITH LEGAL AIR GAP.</div> <div>25. GREASE TRAP(S), IF REQUIRED, SHALL BE INSTALLED OUTSIDE (WHEREVER POSSIBLE), OR IN A SEPARATE JANITORIAL ROOM IF LOCATED WITHIN THE FACILITY.</div> <div>26. DOORS AT RESTROOMS, ANTE-ROOMS AND DRESSING ROOMS TO BE SELF-CLOSING AND UNDERCUT 1".</div> <div>27. A MINIMUM OF 12 AIR CHANGES PER HOUR VENTILATION TO BE PROVIDED FOR ALL RESTROOMS, ANTE-ROOMS, DRESSING ROOMS AND JANITOR CLOSETS WITH MOP SINK, BY MEANS OF INDIVIDUAL MECHANICAL EXHAUST SYSTEMS, SEPARATE FROM FACILITY HEATING, VENTILATION AND AIR CONDITIONING.</div> <div>28. TOILET FACILITIES ARE REQUIRED WITHIN EACH FOOD FACILITY, CONVENIENT FOR EMPLOYEES. EXISTING FACILITIES MUST HAVE A MINIMUM OF 20 SF OF FLOOR AREA. SEPARATE SEX TOILET ROOMS WILL BE REQUIRED IN FACILITIES WITH FIVE OR MORE EMPLOYEES PER SHIFT. DOORS SHALL BE SELF-CLOSING AND TIGHT-FITTING WITH A 1" UNDERCUT.</div> <div>29. FLOOR DRAINS ARE REQUIRED IN ALL RESTROOMS, UNLESS RESTROOMS ARE EXISTING. FLOORS ARE REQUIRED TO SLOPE 1:50 (1/4" PER FOOT) TO FLOOR DRAINS.</div> <div>FINISHES</div> <div>30. ALL FOOD PREP, WAREWASHING, OPEN FOOD STORAGE, RESTROOMS AND COLD STORAGE ROOMS ARE REQUIRED TO HAVE WALLS AND CEILINGS THAT ARE SMOOTH, EASILY CLEANABLE AND LIGHT COLORED (MIN REFLECTANCE 70%). FLOORS SHALL BE SMOOTH, EASILY CLEANABLE AND CONTINUE UP WALLS AT LEAST 4" WITH A 3/8" MIN RADIUS INTEGRAL COVE, FLOORS SHALL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT WITH A LIGHT TEXTURE ALLOWABLE IN TRAFFIC AREAS ONLY.</div> <div>31. WALL SURFACES BEHIND UTELSIL, FOOD PREPARATION, HAND, JANITORIAL SINKS AND DISHMACHINES MUST HAVE A MINIMUM 8" WATER RESISTANCE FINISH.</div> <div>32. WALLS IN RESTROOMS TO BE CONSTRUCTED WITH WATERPROOF GYPSUM BOARD (GREEN BOARD). ADDITIONALLY, WALLS IN WATER CLOSET COMPARTMENT AND WITHIN 2 FEET AND SIDES OF URINAL SHALL BE OF NON-ABSORBANT MATERIAL, FINISHED TO A HEIGHT OF 4 FEET ABOVE FINISHED FLOOR. (SEE FINISH SCHEDULE)</div> <div>33. WALLS IN TOILET COMPARTMENTS, AND WITHIN 2 FEET FRONT AND SIDE OF URINALS SHALL BE OF NON-ABSORBANT MATERIAL FINISHED TO HEIGHT OF 4 FEET.</div> <div>34. FLOORS AT SALAD BAR AREA SHALL HAVE A HARD SURFACE FLOOR, EXTENDED MINIMUM OF 36" OUT FROM SALAD BAR ON ALL SIDES EXPOSED TO CUSTOMERS.</div> <div>LIGHTING</div> <div>35. A MINIMUM OF FIFTY FOOT CANDLES OF LIGHT, AS MEASURED 30" ABOVE THE FLOOR IS REQUIRED IN FOOD PREPARATION AREAS, DISHWASHING AREAS, THE GLASS WASHING AREAS OF BARS AND FOUNTAINS, (EXCEPT WHERE ALCOHOLIC BEVERAGES ARE SERVED).</div> <div>36. A MINIMUM OF TEN FOOT CANDLES OF LIGHT IS REQUIRED IN FOOD UTENSIL STORAGE ROOMS, BAR WASHING, REFRIGERATED STORAGE SPACES, TOILET ROOMS AND DRESSING ROOMS.</div> <div>37. DURING TIMES OF CLEANUP, ALL AREAS OF FACILITY ARE TO HAVE A MINIMUM OF FIFTY FOOT CANDLES OF LIGHT.</div> <div>38. LIGHT FIXTURES INSTALLED OVER AREAS WHERE FOOD IS PREPARED, OPEN FOOD IS STORED AND WHERE UTENSILS ARE WASHED SHALL BE OF SHATTER PROOF CONSTRUCTION, OR BE EQUIPPED WITH SHATTER CONTAINMENT SHIELDS.</div>	