Maricopa County

Environmental Services Department

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Plan Review Minimum Requirements for Establishments

For more complete construction guidelines refer to the Plan Review Construction Guide

Packaged Food Only (Retail or Wholesale)

- Pre-packaged potentially hazardous foods only, no open potentially hazardous foods.
- Hand sink with splashguards is required if selling cut produce, etc.
- Approved NSF 3-compartment sink with air gaps off the drain lines is required if selling cut produce, etc.
- A separate produce prep/ rinse sink with an air gap off the drain line is required if selling cut produce.
- Mop sink/ service sink within 500 feet.
- Customers shall be provided with public facilities and employees shall be provided with facilities in all occupancies. Employee facilities shall be either separate or combined employee and public toilet facilities.
- Restroom within 300 feet in covered malls, 500 feet in occupancies other than covered malls.
- Separate restroom facilities shall be provided for each sex. Separate facilities shall not be required in structures/ spaces with a total occupant load, including both employee and customers, of 15 or less.
- Separate facilities are not required in mercantile occupancies in which the maximum occupant load is 50 or less.
- A NSF approved 2- compartment sink with air gaps off the drain lines. Utensils are limited to tongs, scoops, coffee pots, etc. No knives.
- Minimum 30-gallon water heater with a 100% recovery rate.
- Hot water or tempered water (85ºF to 105ºF) is required at all sinks.
- All sinks including mop/ service sinks shall have mixing faucets or valves.
- NSF or commercial equivalent equipment only.
- All finishes, lighting, plumbing, and ventilation must meet current requirements.
- Bagging ice is permissible if a separate hand sink and at least a NSF 2-compartment sink are provided. Ice bags shall be of approved materials & design.

Open Food and Drink Service Establishments (e.g. Restaurants, Bars, Bakeries, Food Processors, Caterers, Adult/Child Care Kitchens, Hospitals and other similar service)

- Properly protected open foods.
- Mop sink/ service sink within 500 feet.
- Hand sinks with splashguards.
- NSF approved 3-compartment sink. The 3-comparment sink drain line shall be indirectly plumbed with a minimum 1-inch air gap where permissible. A rinse sink may be substituted if the menu is limited to non-potentially hazardous food items requiring only tongs, scoops, coffeepots, etc.
- All sinks including mop/ service sinks shall have mixing faucets or valves.
- If an NSF approved commercial dishwasher is installed an approved 3-compartment sink is also required.
- A separate food prep/ rinse sink with an air gap off the drain line for defrosting food or rinsing food products.
- Minimum 50- gallon water heater with a 100% recovery rate.
- Minimum 75-gallon water heater required with a 100% recovery rate is required for an establishment with a mechanical dishwasher.
- "Tank-less" water heaters may be approved and require prior review and approval.
- Hot water or tempered water (85ºF to 105ºF) is required at all sinks.
- An audible or visual alarm is required for mechanical sanitizer dishwasher.

- Customers shall be provided with public facilities and employees shall be provided with facilities in all occupancies. Employee facilities shall be either separate or combined employee and public toilet facilities.
- Restroom within 300 feet in covered malls, 500 feet in occupancies other than covered malls.
- Separate restroom facilities shall be provided for each sex. Separate facilities shall not be required in structures/ spaces with a total occupant load, including both employee and customers, of 15 or less.
- Fixture counts shall be based on the 2006 IPC Chapter 4, Table 403.1
- If the establishment serves carbonated beverages an approved testable reduced pressure backflow preventer shall be properly installed between the water supply line and the carbonator.
- Garbage disposals are not permitted on food preparation sinks, 2-compartment or 3-compartment sinks.
- NSF or commercial equivalent equipment only.
- Additional equipment requirements will be determined by proposed menu type.
- All finishes, lighting, plumbing, and ventilation must meet current requirements.
- Refer to the guideline, OUTDOOR COOKING OPERATIONS, A PLAN REVIEW GUIDE for outdoor cooking operations.
- Provide a menu for the regional office file.

Meat Markets - Shall meet the same requirements as an Open Food Service Establishment, including the following requirements:

- Mop sink/ service sink or can wash area should be (It should not be located next to 3-compartment sink or in food prep area.) and located in the back of the establishment. Sinks should be clearly labeled.
- Hand sinks with splashguards.
- NSF approved 3-compartment sink with approved minimum 1-inch air gaps off the drain lines.
- Separate food prep sink for defrosting food or rinsing food products with approved an approved air gap.
- All sinks including mop/ service sinks shall have mixing faucets or valves.
- Employee restroom.
- Minimum 50- gallon water heater with a 100% recovery rate.
- Hot water or tempered water (85ºF to 105ºF) is required at all sinks.
- NSF or commercial equivalent equipment only.
- All finishes, lighting, plumbing, and ventilation must meet current requirements.
- A meat market permit does not allow cooking or preparing foods such as salads, menudo, chicharones, carnitas, & other potentially hazardous foods.
- Additional permits & equipment requirements will be determined by proposed food sales (i.e. retail and eating & drinking permits).
- Note: Meat market and restaurant can share equipment (3-comp. sink, food prep sink, & hand sink).
- If a business contains a meat market and a restaurant, there must be physical and/or temporal separation of the activities of these two areas.

Food Bank

- Meet the same requirements as Packed Food permits as long as the establishment does not re-package foods.
- Breaking down of bulk food products or repackaging will require a processor permit.

Bottled Water & Beverage Plants

- Water from an approved source.
- Mop sink/ service sink.
- All sinks including mop/ service sinks shall have mixing faucets or valves.

- Minimum 50- gallon water heater with a 100% recovery rate.
- Hot water or tempered water (85ºF to 105ºF) is required at all sinks.
- Employee restroom. Location and maximum travel distance may be exceeded provided they are approved.
- NSF or commercial equivalent equipment only.
- Bottling room shall be separate from other plant operations or storage areas by tight walls, ceilings, and self-closing doors to protect from contamination.
- Conveyor openings shall not exceed the size required to permit passage of containers.
- All finishes, lighting, plumbing and ventilation must meet current requirements.
- Washing and sanitizing of containers for bottled drinking water shall be performed in an enclosed "clean room". The washing and sanitizing operation shall be positioned within the room so as to minimize any possible post-sanitizing contamination of the containers before they enter the bottling room.
- Filling, capping, and closing of containers shall be done with a "hands free" process, using approved equipment.
- Establishments selling more than water and ice will require additional permits to operate.

Ice Manufacturing

- Meet similar requirements as bottled water & processor permits.
- Water from an approved source.
- Ice bags shall be of approved materials & design.
- Dispensed into a sealed package or container.
- Approved label on the product.

Service Kitchen

- Food service establishment that operates in conjunction with a central kitchen in a permitted food service establishment.
- Limited to pre-prepared food. All food requiring extensive preparation, cooking, and cooling, etc. shall be produced in a central kitchen.
- Hand sinks with splashguards.
- All sinks including mop/ service sinks shall have mixing faucets or valves.
- All finishes, lighting, plumbing and ventilation must meet current requirements.
- Restricted to on-site use of utensils only.
- Where utensils are limited in type to tongs, scoops, and similar articles, a NSF approved 2- compartment sink will be required. No knives.
- A NSF approved properly plumbed 3-compartment sink will be required if cutting, slicing, chopping, etc.
- Provide a menu for the office file.
- Minimum 50- gallon water heater with a 100% recovery rate.
- Hot water or tempered water (85ºF to 105ºF) is required at all sinks.
- Access to a mop sink/service sinks within 500 feet.
- Access to a restroom within 500 feet.

Pet Shop and Groomer

- Mop sink/ service sink or an approved animal wash basin for the disposal of mop water.
- Minimum 30-gallon water heater with a 100% recovery rate.
- All sinks including mop/ service sinks shall have mixing faucets or valves.
- Hot or tempered water (85ºF to 105ºF) is required at all sinks.
- Employee restroom.
- All finishes, lighting, plumbing, and ventilation must meet current requirements.

- Walls around bathing areas shall be smooth, waterproof, and easily cleanable to the level of splash.
- Walls, ceilings, & floors shall be smooth, non-absorbent, and easily cleanable in the bathing, grooming, pet holding, & restroom areas.
- All bathing, grooming equipment and cages must be of approved materials.
- Requires a vacuum breaker on the hose for washing animals.

Public/Residence Accommodation(s)

- Mop sink/ service sink supplied with hot water within 500 feet.
- Water heater of adequate capacity and recovery to furnish a continuous supply of hot water for all showers & sinks.
- Rooms or dwelling units shall not be less than 100 square feet in floor area exclusive of bathrooms, closets, kitchens, and similar ancillary facilities.
- Windows capable of being opened shall be effectively screened.
- All units shall be adequately heated & cooled.
- If multi-use glassware is provided for patrons, a centralized commercial warewashing area must be provided with either a three compartment sink or a commercial dish machine.
- Any dishwasher used for washing patron's glasses must be commercial type and NSF approved. Home-style washers are not allowed to wash any dishware.
- Clean linen shall be provided to each new guest & shall be changed at least once a week.
- All finishes, lighting, plumbing, and ventilation must meet current requirements.
- Food & beverage service shall comply with Chapter VIII of the Maricopa County Health Code. An additional permit is required for food service.

School Grounds

- Mop/ service sink. If a school has more than one level there must be at least (1) mop sink on each level.
- Minimum of (1) drinking fountain on each classroom level.
- Provide hot water or tempered water (85ºF to 105ºF) under pressure to all hand wash sinks, mop/ service sinks, can wash and shower heads. Hot water or tempered water should be provided within 45 seconds to all hand wash sinks, mop/ service sinks, can wash and shower heads.
- All sinks including mop/ service sinks shall have mixing faucets or valves.
- Provide a water heater of adequate capacity and recovery to furnish a continuous supply of hot water to all hand wash sinks, mop/ service sink, can wash and shower heads.
- Separate student & staff restrooms.
- Fixture counts shall be based on the 2006 IPC Chapter 4, Table 403.1 and State Code. (Lavatories, water closets, urinals, drinking fountains, & showers.)
- Food service shall comply with Chapter VIII of the Maricopa County Health Code. An additional permit is required for food service.
- All finishes, lighting, plumbing and ventilation shall meet current requirements.

Caterers

- Must meet all Open Food Service Establishment requirements
- All catering activities must be conducted from an approved and permitted food establishment/ commissary.
- Equipment used for the transport, storage, and service of food products shall be constructed of approved materials and easily cleanable.
- All food products requiring temperature control shall be transported and stored in equipment whose intended use is for such activities.

- Vehicles used in transporting catering equipment and food shall be of a closed type, dust, and fly proof. Examples include large enclosed trucks, delivery vans, modified mini-vans, etc.
- Personal vehicles (passenger cars, sport-utility-vehicles, open bed trucks, station wagons, etc.) are prohibited for use with a food catering operation.

Out door cooking – Plan submittal and a variance is required for this activity. An additional operational permit it not required. It shall be permitted under an approved existing permit in the establishment. For further information and requirements refer to the Outdoor Cooking Operations document.

NOTES:

- **All plumbing must meet at a minimum the 2006 IPC.**
- **3-comparment sink drain lines shall be indirectly plumbed with minimum 1-inch air gaps where permissible.**
- **All sinks including mop sinks/ basins shall have mixing faucets or valves.**
- **Provide an additional water line at the mop/ utility sink to supply water to the chemical dispenser. Do not use the mop sink faucet. Y-valves & downstream shut-off devices are not permitted on sink faucets or chemical dispensers.**
- **If the establishment serves carbonated beverages an approved testable reduced pressure backflow preventer shall be properly installed between the water supply line and the carbonator.**
- **All equipment must be commercial type, N.S.F. approved or equivalent.**
- **Establishments must comply with current Maricopa County Chapter VIII Health Code requirements.**
- **All remodeling shall meet current Maricopa County Health Code requirements.**
- **Refer to the Department requirements for the proper installation of icemaker/ dispensers at golf courses or at other outside facilities.**