



PUBLIC HEALTH

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BASIC REQUIREMENTS FOR A FOOD ESTABLISHMENT:

1. Submit floor plans/layout [basic layout of the facility, the location of all major food service equipment, water and sewer connection locations, restroom locations and fixtures, lighting schedule, surface or finish coat materials of floor, wall and ceilings, and site plan showing exterior building structures such as storage areas, trash receptacles, outside refrigeration units, etc.] , equipment schedule, menu, water test (if using a private well), copy of Certified Food Protection Manager certificate (see #5) to the regulatory agency for review and approval at least 30 days in advance.
2. Submit written procedures where specified in the Iowa Food Code: procedures for clean-up of bodily fluids (all establishments), employee illness reporting policy (all establishments), HACCP plans (if required).
3. Complete and submit application and fee for food establishment license to regulatory agency at least 30 days in advance.
4. Pre-operational inspection and approval is required before opening for business.
5. A person who is knowledgeable of the FDA Food Code shall be present during all hours of operation. A Certified Food Protection Manager is required within six months of the business opening.
6. All food items must be obtained from a licensed or approved source.
7. All equipment must be properly constructed, located and installed (cleanable).
8. All coolers/refrigeration units used in the facility must be capable of maintaining 41°F or below.
9. Proper & approved equipment for cooking, storing, displaying and serving hot foods. Hot holding equipment must be capable of maintaining foods at 135° F or above.
10. Adequate lighting with shielded fixtures in food preparation, dishwashing, service and storage areas.
11. Bars and taverns: a 3-compartment glass washing sink, hot and cold running water and drain board is required.
12. Kitchen area: 3-compartment ware-washing sink, properly equipped *or* automatic dish machine of an approved commercial type with booster heater or chemical rinse is required. Dish machines shall also be equipped with an audible or visual low detergent & sanitizer indicator.
13. Handwashing lavatory with mixing faucets, hot and cold running water are required in food preparation areas, food dispensing areas, ware-washing areas and also behind each bar area. Signs notifying employees to wash their hands must be clearly visible at all handwashing sinks.
14. Utility/mop sink for mop and wastewater equipped with hot and cold running water is required in the licensed facility. A mop sink/hand sink is not allowed.
15. Restroom requirements: Must have the required number, be properly located and equipped, have electric vents and self-closing doors.
16. Approved light colored walls and ceilings, smooth, washable surfaces in the food preparation area.
17. Approved floor coverings. No carpet in the kitchen, food prep areas, behind bars or in the restrooms.
18. Self-service operations must be provided with proper sneeze guards over serving lines, and all ice bins must be covered to prevent contamination.
19. All outer openings must be protected (screens) and all doors tight-fitting (insect and rodent proof).
20. Outside garbage and storage areas must be properly located, equipped and maintained.
21. Outside premises must be properly maintained at all times (no weeds, junk, litter, etc.).
22. Proper storage area for toxic items (cleaning and caustic items, insecticides, rodenticides, etc.).
23. Provide proper storage area for personal clothing, belongings, medicines, etc.
24. Provide proper storage area for cleaning maintenance equipment (mops, brooms, etc.).
25. Provide storage facilities for clean and soiled linens, etc.
26. Comply with all building, electrical and plumbing codes (air gaps, traps, vacuum breakers, etc.).
27. Provide thermometers in all refrigerated units, conspicuously located.
28. Provide long stem thermometer(s) to monitor food temperatures. Thermometer must have a small-diameter probe, and be tip sensitive for testing thin foods (such as meat patties).
29. Provide adequate ventilation and exhaust system (hoods, canopies, make-up air, etc.).
30. Provide test strips for all sanitizers used in the facility.
31. Provide proper sanitizers and containers for storage of wiping cloths in use.
32. Provide proper dispensers for soda/pop machines. Must be correctly installed and maintained.
33. Food establishments shall be separated from any living or sleeping quarters by complete partitioning and solid, self-closing doors.
34. Each time a licensed operation changes ownership, the facility must be brought into compliance with current laws and regulations.
35. All licensed facilities must comply with State/Local Fire and Building Code regulations. If you have any questions, please feel free to contact your local agencies.