

Public Service/School

Minimum Construction and Equipment Requirements

The following provides guidance on the minimum construction and equipment requirements for obtaining a health permit for food service in a *hospital, daycare, university, church, fire hall, government or other institution* in Allegheny County.

Required commercial food service equipment, refrigeration and utensils must conform to National Sanitation Foundation (NSF) Standards or equivalent. NSF Standards are available for review at the Food Safety Program office.

Commercial Equipment

- Refrigeration
- Cooking and hot holding equipment
- Equipment for temperature maintenance of foods during transport and display
- Food preparation tables and utensils
- Sneeze protection for prepared foods while on display
- Shelving to store food and utensils at least 6 inches off of the floor

Sink Requirements

- A hand washing sink in each food preparation area
- Designated food preparation sink(s) with approved indirect waste line(s)
- Utensil washing:
 - A commercial 3-bowl sink with attached drain boards or a commercial dishwasher in addition to a commercial 2-bowl sink with attached drain boards
- A mop sink located within the facility

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Ventilation

- An exhaust system installed for grease-type cooking with an approved source of make-up air; The exhaust system must conform to the current National Fire Protection Association (NFPA) Code
- Adequate ventilation to prevent excessive steam, heat, vapor condensation, etc.

Restrooms

- *If customer seating is provided:*
 - Men's and ladies' public restrooms are required
 - An employee restroom (separate from the public restroom) is **not** required when public restrooms are provided, unless dictated by ACHD "*Article XV – Plumbing*"
- *If no customer seating is provided* (strictly "Take-out food" and "Stand-up" counters):
 - Public restrooms are not required; An employee restroom **is** required
- Mechanical ventilation
- Self-closing doors

Floors, Walls, & Ceilings

- Smooth, non-absorbent and easily cleanable surfaces; Durable materials
- Sealed and coved junctures if greater than 1/32 inch
- Permanently fixed artificial light sources that are shielded and provide at least 20 foot candles of light

Note: Plan review fees are calculated according to total square footage of all areas required for the operation of the food facility (example of areas to include: kitchen, restrooms, storage room, beverage station, garbage area, utility room, etc.). Seating area is not included.

For additional information see § **Article III – "Food Safety Rules and Regulations"**

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