

RETAIL SALES

Non-Potentially Hazardous Foods

Minimum Construction and Equipment Requirements

The following provides guidance on the minimum construction and equipment requirements for obtaining a health permit for a *Retail food facility* selling only non-potentially hazardous foods such as produce, and bulk nuts or candy 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

- Cooking and hot holding equipment
- 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 handling area
- Designated food preparation sink(s) with approved indirect waste line(s)
- Utensil washing: A commercial 2-bowl sink with attached drain boards
- A mop sink located within the facility

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

- A restroom available for employee use within the facility
- 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

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

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