

# **RETAIL SALES**

## **Potentially Hazardous Food**

### ***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, Deli, Supermarket or grocery selling potentially hazardous food* 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 on 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

## 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 covered 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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