

PRE-OPENING FOOD ESTABLISHMENT REQUIREMENTS



- Three sets of Plumbing Plans with riser diagram and floorplan layout of foodservice establishment; including equipment and a menu. Questions concerning plan review can be emailed to weslej.clark@ky.gov (502-564-7647)
- Establishment's plumbing must be approved by the Kentucky Division of Plumbing (502-573-0397) prior to opening and prior to a foodservice inspection.
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- Grease Trap Requirement (approved or waived) from Frankfort Sewer Department FOG Inspector (502-875-2448)



- Adequately sized three-compartment sink with drain boards, or commercial dish machine. Adequate supply of an approved sanitizer and the appropriate test strips
- Hand sink with hot, potable water, soap, and paper towels. Hot and cold water under pressure are required at all times. Hand washing sign must be posted at all hand sinks in kitchen area, and restrooms.
- Mop sink equipped with a backflow preventer.
- Temperature Measuring Devices (TMDs) or thermometers, required in all cooling units. A metal stem thermometer is required to check temperatures of foods being prepared • Hot-holding is $\geq 135^{\circ}$ F and Cold-holding is $\leq 41^{\circ}$ F



- Floors, walls, and ceilings must be smooth (non-porous) and easily cleanable.
- Raw wood is not permitted (must be painted or sealed).
- Certified Food Manager must be present in the establishment at all times while in operation (when preparing or service food). ServeSafe, State Food Safety, etc
- All persons engaged in food handling, at any time, must wear an approved hair and beard (if required) restraint.
- All persons handling food and conducting food preparation must obtain a Food Handlers card through any Kentucky Health Department, ServeSafe, State Food Safety, etc..



- Providing disposable gloves are required at all times.
- Have an Employee Health Policy (See www.fda.gov for examples)
- Written clean-up procedures or clean-up kit for vomit and diarrheal incidents is required.
- Choke Saving Techniques posted in kitchen as required by KRS 217.285
- A Consumer Advisory must be posted or on the menu for undercooked or raw meat, seafood, poultry products and eggs.
- Licensed Pest Control Operator must be contracted if a pest control issue occurs. Establishment employees/owners are prohibited from applying pesticides per KRS 217B.040