



TENNESSEE DEPARTMENT OF AGRICULTURE

REGULATORY SERVICES FOOD & DAIRY

**The following list are basis guidance for plan review.
Refer to Regulations as attached.**

1. Walls, floors, and ceilings in food preparation, handling, storage, ware washing areas, and toilet rooms must be of a light color, smooth, nonabsorbent and easily cleanable. (If concrete floors are used, they must be sealed.)
2. All fixed equipment must be sealed to wall, unless sufficient space is provided for easy cleaning between, behind, and above each unit.
3. All wiring and plumbing must be installed in a way that does not obstruct or prevent cleaning (behind wall).
4. Floor mounted equipment, unless easily moveable, shall be sealed to the floor, or elevated to provide at least a (6) six inch clearance between the floor and equipment.
5. Lights located over food preparation and food display facilities, and ware washing areas, must be shielded, coated or otherwise shatter resistant.
6. Restrooms shall be installed according to law, and shall be the number required by law. Establishments constructed or renovated after July 1, 2002, having a seating capacity of seventeen (17) seats or more shall have toilet facilities for each sex and shall be provided for the use of patrons. Restrooms must be properly ventilated.
7. Condensation drain lines must be air gapped going into sewer system.
8. All outer doors, and restroom doors must have self-closures.
9. A conveniently located hand wash sink must be provided in **each** food preparation and ware washing area. Hand washing facilities shall also be located in or immediately adjacent to toilet rooms or their vestibules.
10. Grease traps, if used, shall be located to be easily accessible for cleaning.
11. Except for properly trapped open sinks, there shall be no direct connection between the sewerage system and any drains originating from equipment in which food, equipment or utensils are placed.

12. Provide an adequate and effective hood and exhaust system over all deep fat fryers, broilers, griddles, ranges, steam cookers and similar equipment which produce comparable amounts of steam, smoke, grease or heat; systems shall be installed and operated according to applicable laws.
13. Dumpsters and outside storage areas must be located on smooth, nonabsorbent surfaces.
14. All food that may come into contact with the public, during display or storage must be protected by an adequate and effective sneeze guard.
15. Ice shall not be provided for self-service unless served through a sanitary ice dispenser.
16. Potable water sufficient to meet all needs shall be provided from a source approved by the Tennessee Department of Conservation and Environment. An adequate safe water supply derived from: (A) a municipal service or (B) a private water supply deemed to be safe as determined by inspection and annual microbiological analysis for coliform conducted at a laboratory deemed acceptable by the Tennessee Department of Agriculture. Current documentation of the laboratory analysis must be kept at the facility for review at the time of inspection.
17. All sewage, including liquid waste shall be disposed of by a public sewerage system or by a sewage disposal system approved by the Tennessee Department of Health and Environment.
18. Ware washing sinks with three compartments and drain boards shall be provided and used according to Regulations. Sink compartments shall be large enough to accommodate the immersion of equipment and utensils, and each compartment shall be supplied with hot and cold potable running water. Hand washing is prohibited in ware washing sinks.
19. Refrigerated, frozen and hot storage units shall be provided in such manner and of such capacity to assure the maintenance of potentially hazardous food at the required temperature during storage and display. Internal temperatures are: hot foods 140° or above, cold foods 41° or below, frozen foods 0° or below.
20. Equipment, including ice makers and ice storage equipment, shall not be located under exposed or unprotected sewer lines, water lines that are leaking or on which condensed water has accumulated, open stairwells, or other sources of contamination.
21. At least one (1) service sink or curbed cleaning facility with floor drain, and hot and cold running water, shall be provided for the cleaning of mops and for the disposal of mop water or similar liquid wastes.
22. Facility must provide license pest control.