



Barry County Health Department  
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### **PRE-OPENING REQUIREMENTS**

1. The water supply shall be adequate, of safe, sanitary quality from an approved source. The water supply system must be constructed, protected, operated and maintained in conformance with applicable laws and regulations.
2. Hot and cold running water under pressure, shall be provided in all areas where food is prepared, where equipment and utensils are washed and where toilet facilities and sinks are installed.
3. Sewage disposal system shall be constructed and operated and maintained in conformance with the applicable laws and regulations.
4. Plumbing shall be so sized and installed and maintained as to carry adequate quantities of water to required locations throughout the establishment as to prevent contamination of the water supply and to properly convey sewage and liquid wastes from the establishment to the municipal (community) sewer or onsite system and so that it does not constitute a source of contamination of food, equipment, utensils, or create an unsanitary condition or nuisance.
5. Hand washing facilities shall be provided and conveniently located for employees. Lavatories shall be located within the area where food is prepared. At least one utility sink (mop) or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes.
6. Floors, walls and ceiling shall be constructed of smooth material. Floors, which are subject to food spillage and soiling, should be finished so as to facilitate washing and to prevent absorption of grease or other organic material. Where floors are subjected to water or fluid waste, properly installed floor drains are necessary to carry away the liquid promptly, thereby preventing a hazard or nuisance.
7. All areas in which food is prepared or stored or utensils are washed; hand washing areas and toilet rooms shall be well lighted.
8. Shielding to protect against broken glass falling onto food shall be provided for all artificial lighting fixtures located over, by or within food storage, preparation,

- service and display facilities and facilities and facilities where utensils and equipment are cleaned and stored.
9. Infrared or other headlamps shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.
  10. All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable and durable and shall be in good repair.
  11. A three-compartment stainless sink shall be provided and used wherever washing and sanitizing of equipment or utensils is conducted manually.
  12. Sinks used for manual washing and sanitizing operations shall be of adequate length, width and depth to permit the complete immersion of the equipment and each compartment of such sinks shall be supplied with hot and cold running water.
  13. Drain boards or easily movable dish tables of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and shall be located as to interfere with the proper use of the dishwashing facilities.
  14. Vermin control required effective measures to minimize the presence of, rodents, flies, roaches, and other vermin on the premises.
  15. All rooms in which food is prepared or served or utensils are washed, dressing or locker rooms, toilet rooms and garbage and rubbish storage areas shall be well ventilated.
  16. All parts of the establishment and its premises shall be kept neat, clean and free of litter and rubbish.
  17. All garbage and rubbish containing food waste shall, prior to disposal, be kept in leak proof, non-absorbent containers which shall be kept covered with tight-fitting lids when filled, stored or not in continuous use.
  18. Adequate and sanitary toilet facilities are required.

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