

## **Construction and Installation Requirements**

### **Permit Requirements:**

- A. All food establishments must submit a permit application to the Tennessee Department of Health prior to opening for business.
- B. All permanent food establishments must submit plans and specifications to the Tennessee Department of Health prior to construction or remodeling.
- C. All permanent food establishments must be inspected before a permit application is issued.

### **Physical Facility Requirements:**

- A. The facility must have hot and cold running water under adequate pressure.
- B. The facility must provide hot and cold running water through mixing faucets.
- C. The facility must be equipped in the food preparation area, with a conveniently located hand sink that is supplied with hot and cold running water, dispensed through a mixing faucet. This hand sink must have hand soap and disposable towels and/or a sanitary hand-drying device.
- D. The facility must be equipped with a mop sink or curbed floor drain.
- E. All sinks in the facility shall be equipped with air gaps or back-flow prevention.
- F. The facility shall have a conveniently located employee rest room, adequately ventilated, equipped with a self-closing door; a properly equipped hand sink as described in paragraph c., and a covered trash can.
- G. The facility shall have walls, floors and ceiling surfaces constructed of smooth durable materials that are easily cleanable
- H. The facility floors and wall junctures shall be sealed as with baseboards or coved.
- I. The facility shall have all lights shielded or Teflon coated.
- J. The facility HVAC devices shall be installed in such a way as to not contaminate food prep areas.
- K. The facility shall have all outer openings protected against the entrance of rodents and insects.
- L. The facility perimeter walls and roofs shall be constructed to protect against weather, rodents and insects.
- M. The facility out-door areas such as parking lots, dumpster pads, walk ways and driving areas shall be graded to drain and constructed to prevent dust, mud and water accumulation.
- N. The facility shall have no carpeting in food prep areas.
- O. The facility shall not have insect protection devices installed in such a way as to contaminate a food prep or storage area.
- P. The facility shall have adequate ventilation.
- Q. The facility shall be maintained in a clean state, free of unnecessary liter, used equipment and rodent/insect harborage.
- R. The facility shall have a dry, insect and rodent proof storage area for dry goods, canned goods and paper products.
- S. Plumbing shall meet county or city codes, no lead solder or flux on food contact surfaces, no cross connections

## **Equipment Requirements:**

- A. Facilities preparing food must be equipped with a commercial dishwasher or a three-compartment sink, (of sufficient depth and equipped with two drain boards), using chemical or heat sanitization. Chemical test devices must be available to check sanitizer levels
- B. Food preparation areas must have an accessible, conveniently located, well-equipped hand sinks, separate from a prep, mop or 3-compartment sink.
- C. Facilities must have adequate storage, free from humidity and temperature extremes and protected against the entry of insects and rodents.
- D. Facilities must have adequate refrigeration and freezer capacity
- E. Facilities must have adequate reheating capacity.
- F. Facilities must have adequate hot and cold holding capacity.
- G. All heating and cooling devices must be equipped with thermometers accurate to +or- 2 degrees F.
- H. Facilities must have equipment to provide adequate protection during storage and display of food.
- I. Food preparation equipment must be safe, durable and easily cleanable and resistant to pitting.
- J. Food preparation utensils must be safe, durable and easily cleanable and resistant to pitting.
- K. Food preparation surfaces must be safe, durable and easily cleanable and resistant to pitting.
- L. The food preparation area must be provided with and adequate number of accurate food thermometers or thermocouples.
- M. Ice machines must be installed so that bins are sloped to drain, with no cross connections and no cold plates in direct contact with ice and equipped with an ice scoop, properly stored.

## **Important:**

This list is designed to serve as a general guideline for individuals attempting to open a food service or retail food operation in Tennessee.