



Lafayette County Health Department

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To Whom it May Concern,

The **Missouri Food Code 19 CSR 20-1.025** completely describes the conditions necessary for preparation and service of food to the public. The Code encompasses requirements for the physical facility and equipment, daily operations, and required knowledge and responsibilities of the person in charge. The Code of State Regulations (CSR) can be found at your local (Missouri) library or courthouse in the state statute books, or on the Missouri state web site: <http://www.dhss.mo.gov/FoodCode/>

A basic listing of conditions for the physical facility includes the following. Please note that this is not intended as a complete listing of requirements, which are set out in 19 CSR 20-1.025.

1. Public or approved private water supply under pressure must be available. Adequate hot water for hand and equipment washing must be provided. All drains must be connected to an approved sewage disposal system.
 2. For manual washing, rinsing, and sanitizing of utensils and equipment, a sink with a minimum of three compartments must be provided and used. It must be large enough to accommodate all utensils and equipment, and each compartment must be supplied with hot and cold potable running water. Drain boards must be provided for proper handling of utensils and equipment prior to washing and after sanitizing.
- OR:**
- Install and use a dish machine. Machine dishwashing must be done in a commercial grade unit capable of reaching 160 degrees F at the dish surface or providing a sanitizer in the rinse cycle of 50-200ppm chlorine.
3. A utility sink for rinsing of mops and disposing of wastewater from cleaning operations must be provided in new or extensively remodeled facilities. It must be equipped in a manner that prevents backsiphonage of wastewater into the drinking water supply.
 4. A convenient restroom must be provided for employees. The toilet room must be completely enclosed, fitted with a self-closing door, and adequately ventilated. A hand washing facility must be located in or just outside the restroom.
 5. A hand-washing lavatory must be located in the kitchen to permit convenient use by all employees in food preparation and utensil washing areas. Sinks used for food preparation or washing equipment or utensils shall not be used for hand washing. Lavatories located inside bathrooms will not count as a kitchen hand-washing lavatory.
 6. The interior surfaces must be in good repair. They should be smooth, light colored, easily cleanable and non-absorbent. Design features or materials that create niches for the accumulation of dirt, grease, food particles etc. must be avoided.

7. Hot and cold food holding equipment must be adequate in capacity and design to maintain food at or above 140 degrees F. or at or below 45 degrees F. Freezers should maintain food below 0 degrees F. Thermometers must be provided in all refrigerated units. A metal stem probe thermometer with a 0-220 degree range must be available for spot-checking food temperatures during storage, cooking, holding, cooling, and reheating. All thermometers must be numerically scaled and accurate within 2 degrees F.

8. Adequate lighting must be provided in all food storage, preparation, and dishwashing areas. Light shields or shatterproof bulbs are required in these areas.

9. Dry storage of food materials and single service items must be provided in a manner that keeps materials off the floor, protected from splash, and protected from overhead leakage. No food or single service items may be stored underneath sewer pipes or toxic materials.

10. Appliances requiring ventilation shall be vented directly to the outside in a manner that complies with all local codes and/or usual accepted industry practices. Ventilation must be adequate to prevent accumulation of smoke, steam, grease, noxious vapors etc. in all rooms. Hoods, filters and associated equipment must be easily cleanable and designed to prevent grease and condensate from dripping on food or food contact surfaces.

While practically any building can be adapted to food service use, some are better than others. The basic construction of food areas must be smooth, non-absorbent, and easily cleanable. Rodent and insect exclusion is *vital* in construction of outer openings and physical conditions of the building. A private home cannot be approved as a food establishment unless there is adequate separation from living quarters and separate kitchen facilities. A Food Establishment Permit from the Lafayette County Health Department will be required before opening. Be sure to check with your city and/or county clerk to see if business licenses and zoning rules apply to your situation.

Feel free to contact this office with any questions you may have concerning general conditions or specific details to be worked out. We maintain a file of literature from many different manufacturers of food service and food safety equipment, which may be of help.

Sincerely,

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