Food Establishment Application

The attached packet contains information to assist with the process of starting or remodeling a food establishment in Thurston County. Please review all the information carefully before starting your project. There are a series of steps required to build or remodel a food establishment.

The process is as follows:

- Check with the Planning Department in your jurisdiction to see if your project is zoned for your business.

- If your facility will be utilizing a septic system for disposal of waste water please complete the Food Establishment On-Site Septic System Supplemental Form and submit it with the completed application.

- Submit scaled plans, specifications for equipment, menu and application to the Thurston County Environmental Health Division for review and approval. Be sure all questions are answered on the attached checklist. There is a $185.00 submittal fee due with all applications received by this office. Additional plan review fees may apply.

- Receive a plan approval letter from Thurston County Environmental Health Division before starting construction.

- Schedule a pre-opening inspection of the completed facility 7 days before the scheduled opening of the business. All conditions indicated in the approval letter must be met during the pre-opening inspection.

- Pay all plan review, pre-opening inspection and food establishment operating permit fees prior to opening.

As you prepare your plans remember your attention to detail will assist staff in completing the review and help to reduce your costs. The current fee for a plan review is $185.00 per hour. The plans will become a permanent record in your food establishment file. Any changes or additions of equipment or menu will require further review.

A plan review is required under the following circumstances:

- When a food establishment is newly constructed;
- When an existing structure is converted for use as a food establishment;
- When an existing food establishment undergoes an extensive remodel or repair;
- When you purchase or take over an existing establishment and make changes that will require an extensive remodel or repair; or
- When an establishment changes from one type of operation to another.
Frequently Asked Questions

What is a plan review?
A plan review is the process by which we ensure that your plans and equipment meet the state and local health requirements before you begin construction of your project. By communicating with you early in your endeavor, we hope to prevent costly mistakes, while ensuring that your food service establishment is built in compliance with the minimum standards and in the best interest of the public’s health. The process of opening, remodeling or repairing a food service establishment may also require the approval of other departments such as the Department of Labor and Industries, the Liquor Control Board, and local building, planning and fire departments.

Can my home kitchen be licensed as a Food Establishment?
No, home kitchens cannot qualify for a Food Service Operation Permit from the Thurston County Environmental Health Division.

How long does the plan review process take?
The standard response time for the plan review process is approximately two weeks. The clarity and completeness of your submitted plans will also affect the plan review time. You may get an idea of your project timeline by contacting the food establishment plan reviewer.

What if the Thurston County Environmental Health Division (TCEHD) requires plan revisions?
The applicant will be notified in writing if revisions are required. Revised plans indicating all of the required changes must be submitted to TCEHD for additional review.

What will happen if I revise my plans after the original plans have been approved?
Plan resubmittal is required if changes are made after TCEHD has approved the original plans. An additional plan review fee will be assessed for this service. Failing to resubmit plans when changes have been made, after original plan approval, will delay final approval for the facility.

How will I be notified of my project status?
A letter will be sent to the applicant indicating approval, disapproval or a need for additional plan review information.

Can I stay open during a remodel?
Food establishments, such as grocery stores with multiple food service operations, wanting to continue operation during a remodel must submit written documentation detailing what procedures will be used to ensure food safety during the remodel. The documentation must include the following:
1. Where and how handwashing facilities will be set up;
2. What methods will be used for maintaining proper temperatures for all potentially hazardous foods;
3. Where produce and raw poultry or meats will be prepared (if applicable to menu);
4. Where ware washing will occur;
5. What procedures will be followed if interruptions in water, power or sewage disposal occur;
6. A floor plan of any temporary food preparation areas; and
7. Measures to prevent and eliminate contamination of foods and food related items by dust or other contaminants.

Can I open for business immediately after construction is completed?
A preoperational inspection is required before the food establishment may open. Call at least seven days in advance to schedule this inspection to help avoid delays in opening. You may also need to obtain final approvals from other city, county and state agencies as required. All plan review and annual permit fees must be paid prior to opening.

What will the inspector be looking for during the preoperational inspection?
The inspector will be ensuring the following items have been satisfactorily completed:
1. The facility was constructed as indicated on the last set of TCEHD approved plans;
2. The facility has obtained final approval for all other applicable agencies, such as the Department of Labor and Industries, the Liquor Control Board and the local building, planning, and fire departments;
3. The utilities such as water, gas, electric and wastewater disposal are provided; and
4. All equipment is in working order.

I have completed everything listed so far in this outline. Now can I open for business?
Once you have passed your final pre-operational inspection from TCEHD, paid all food permit fees, and received approval for occupancy from other permitting entities such as the fire department, building department, etc., then you are ready to begin serving your first customers.

What if I am purchasing or taking over a current establishment?
Please contact the Thurston County Environmental Health Division to receive the proper forms, new application or permit transfer, in order to obtain a Food Service Operating Permit for the new business.
THURSTON COUNTY FOOD OPERATING PERMIT
APPLICATION

Check Applicable Box:
☐ New Establishment  ☐ Change of Owner (complete transfer form)
☐ Remodel or Addition  ☐ Change of Name, Former Name ____________________________

Planning Jurisdiction:
City of ____________________________ OR  ☐ Thurston County

Name of Water Source Serving the Establishment:
City of ____________________________ OR Public water supply ID# ____________________________

Method of Sewage Disposal for Establishment:
City of ____________________________ OR On-site septic system* ____________________________
*(Please complete and attach on-site septic supplemental form)

Property Tax Parcel Number: ____________________________

Food Establishment Name: _____________________________________________________________

Foods Establishment Address: ____________________________ City/Zip: ____________________

Food Establishment Phone Number: __________________________________________________

Applicant Name: _________________________________________________________________

Applicant Mailing Address: ____________________________ City/Zip: ____________________

Applicant Phone Number: ____________________________ Email: _____________________________

Relation to Project (owner, architect, contractor, etc.): _____________________________

Business Owner Name: _____________________________________________________________

Owner Mailing Address: ____________________________ City/Zip: ____________________

Owner Phone Number: ____________________________

Food Establishment Manager: __________________________________________________________

Manager Mailing Address: ____________________________ City/Zip: ____________________

Manager Phone Number: ____________________________

Hours of Operation: ____________________________ Days of Operation: ____________________

Months of Operation: ____________________________ Projected Opening Date: _____________

For Office Use Only

Date Rec’d __/__/___   Fee__________   Receipt___ ________   Permit #____________Area____________

12/12
Food Establishment Information

Please check the boxes that apply and list square footage for the category. Your establishment may include more than one category. Square footage must include food preparation area, seating area and storage area.

☑ FOOD SERVICE ESTABLISHMENT (Restaurant, deli and similar facilities)
  Total Square Footage_____________________________

☑ FOOD SERVICE ESTABLISHMENT/RESTRICTED MENU (Hot dogs only)
  Total Square Footage_____________________________

☑ BAKERY
  Total Square Footage_____________________________

☑ MEAT MARKET
  Total Square Footage_____________________________

☑ MOBILE UNIT NON-RESTRICTED MENU (Fully self contained mobile unit)
  Total Square Footage_____________________________

☑ MOBILE UNIT RESTRICTED MENU
  Total Square Footage_____________________________

☑ ESPRESSO / SPECIALTY DRINKS
  Total Square Footage_____________________________

☑ CATERER (catering service only)
  Total Square Footage_____________________________

☑ CATERING SERVICE IN CONJUNCTION WITH FOOD SERVICE ESTABLISHMENT
  Total Square Footage_____________________________

☑ TAVERN (No food preparation on premises, all prepackaged foods)
  Total Square Footage_____________________________

☑ GROCERY / CONFECTIONARY
  Total Square Footage_____________________________

☑ BED & BREAKFAST
  Total Square Footage_____________________________

Food Preparation Information

Please check the boxes that apply to how potentially hazardous foods are prepared and served in the establishment:

☑ To order only
☑ In advance and discarded at end of day
☑ Using time as a public health control
☑ Potentially hazardous foods are prepared in advance with two or more of the following steps:
  cooking, cooling, reheating, hot or cold holding, freezing or thawing.
☑ Potentially hazardous foods are prepared for delivery to and consumption at off premise location.
☑ Foods prepared and served to a highly susceptible population (elderly and young children).
☑ Only non-potentially hazardous foods prepared.

The undersigned attests to the accuracy of the information provided in this application. The applicant agrees to comply with Chapter 246-215 Washington Administrative Code Food Service and Article II Rules & Regulations of the Thurston County Board of Health Governing Food Service and allow the regulatory authority access to the establishment as per the code requirements.

Applicant Signature: ___________________________ Date: ___________________________
Food Establishment Checklist

As you prepare your submittal please remember your attention to detail will expedite the processing of your proposal and thus help to reduce the costs for plan review. Below is a detailed outline of the information our office will need to complete our review. Please answer each question and submit this checklist with your application.

Note: This information is a guideline to assist you in preparing your plans for review. You will be responsible for meeting all the requirements of the Washington Administrative Code 246-215, Article II - Rules and Regulations of the Thurston County Board of Health governing Food Service, the Uniform Building, Plumbing, Mechanical and Fire Codes.

1. Have you submitted a menu? □ Yes □ No

2. Did you describe the preparation process for each menu item? (See attached examples # 1 & 2.) □ Yes □ No

3. Have you prepared a scaled drawing (indicate scale) showing the entire establishment and all existing and proposed new equipment and facilities? (These plans do not have to be professionally drawn. See attached example # 3.) □ Yes □ No

4. Have you provided copies of specification sheets and/or equipment model numbers for all equipment? (All equipment must be NSF (National Sanitation Foundation) approved or its equivalent. See attached example # 4.) □ Yes □ No

5. All equipment/cabinets should be permanently attached to floors/walls, if not, they should be easily moved for cleaning. If the equipment/cabinets are permanently attached, there should be a gap of at least 6” between the floor and the bottom shelf or between equipment and floor - OR - the equipment/cabinets should be flush with the floor and coved for easy cleaning. Does your equipment/cabinetry meet these requirements? □ Yes □ No

6. Have you provided sneeze guards for food service lines, buffet, self service and salad bars? □ Yes □ No □ N/A

7. Surfaces of walls, floors, ceilings counters, shelving and equipment throughout the establishment must be smooth, non-absorbent, durable and easily cleanable. Have you included a finish schedule (list of types surface materials used i.e. formica, tile, enamel paint, stainless steel) with the plans? □ Yes □ No

8. Surfaces of all food preparation/storage/service areas must be smooth, durable, non-absorbent and easily cleanable. Have you included a finish schedule with the plans? (See attached example # 5.) □ Yes □ No

9. All floor-wall junctures and permanent equipment floor junctures must be coved. Contact your local building department for requirements. Are all floor-wall junctures coved? □ Yes □ No

10. Are all wood and concrete surfaces sealed? □ Yes □ No

11. Handwashing sinks must be provided in all food preparation and service areas. More than one may be required. Do you have handwashing sinks available in these areas? (See attached example # 6.) □ Yes □ No

12. Handwashing instructional signs are required at each handwashing sink. Will signs or posters be provided? (See attached example # 7.) □ Yes □ No

13. Dish/utensil washing sinks and dishwashers in all food preparation/service areas including liquor service areas must be large enough to wash, rinse and sanitize all utensils, dishes and cookware used in the establishment. A three compartment sink in addition to a dishwasher is required when using utensils, dishes or cookware too large for the dishwasher. Dishwashing machines must be NSF approved. A pre-rinse sink is required for dishwashers. Does your dishwashing set up meet these requirements? (See attached example # 8.) □ Yes □ No

14. Do you have drainboards on both sides of dishwashing sinks and dishwasher? □ Yes □ No
15. Is a utility/mop sink provided inside the facility?  ☐ Yes  ☐ No

16. A food preparation sink may be required. You cannot use the three compartment, mop or handwashing sink for food preparation. More than one food preparation sink may be required. Do you have the necessary food preparation sinks? (See attached example # 6.)  ☐ Yes  ☐ No  ☐ N/A

17. Have you provided indirect drains for food preparation sinks, ice machines, condensate from refrigeration units and any unit used to dispense food or beverages? (See attached example # 9.)  ☐ Yes  ☐ No  ☐ N/A

18. Have you provided vacuum breakers on all faucets with threaded hose bibs? (Specific plumbing questions should be directed to your local building department.)  ☐ Yes  ☐ No  ☐ N/A

19. Have you provided employee restrooms which meet local building department standards? (Contact local building department for standards.)  ☐ Yes  ☐ No

20. Public restrooms must be available if your foods will be provided for on-site consumption. Have you provided public restrooms?  ☐ Yes  ☐ No  ☐ N/A

21. Do the restrooms have handwashing sinks equipped with hot and cold water and are they provided with soap and single service towel dispensers or air hand drying devices?  ☐ Yes  ☐ No

22. Are the restroom doors self closing?  ☐ Yes  ☐ No

23. All food, utensil and single service item storage must be a minimum of 6’ above the floor and no storage can be under sewer and water lines. A separate storage area must be provided for chemicals such as cleaners, lubricants, pest control materials and other poisonous, toxic items. Does your storage facility meet these requirements?  ☐ Yes  ☐ No

24. Have you indicated the proposed exhaust ventilation system on the plans? (Contact your local building department for requirements. Exhaust hoods may be required.)  ☐ Yes  ☐ No  ☐ N/A

25. Are filters and grease extracting equipment easily removable for cleaning?  ☐ Yes  ☐ No  ☐ N/A

26. Do you have provisions for the exclusion of insects and rodents (screens, self-closing doors, down draft fans, weather stripping, etc.)?  ☐ Yes  ☐ No

27. Lighting must be adequate in all food preparation, service, storage, restroom and equipment and utensil washing areas. All lights in food preparation, service and storage areas, and dishwashing areas must be shielded. Does your lighting meet these requirements?  ☐ Yes  ☐ No

28. Are all electrical boxes flush mounted with no exposed conduit, wiring or duct work?  ☐ Yes  ☐ No

29. Have you indicated a refuse storage location with an area for container and equipment washing on your plans?  ☐ Yes  ☐ No

30. The refuse area must be provided with a concrete or machine laid slab. A screen or fencing around the refuse area is recommended. Waste water generated at the garbage storage area must be drained into a sanitary sewer or approved on-site sewage system. Waste water must not enter the storm sewers. Does your refuse area meet all these requirements?  ☐ Yes  ☐ No  ☐ N/A

The above information is true and correct to the best of my knowledge.

________________________________________  ________________________
Signature of Applicant  Date
Example Product Flow Chart

Raw Frozen Chicken → Chicken thawed in refrigerator / walk-in cooler → Trim chicken and rinse in food preparation sink

Hot hold at steam table at 140°F or above → Grill chicken to 165°F or above → Marinate in buckets in walk-in cooler

Serve
- Left-over chicken cooled in two-inch depth metal pan in walk-in cooler

Cold hold left-over chicken in walk-in cooler at 41°F or below

Left-over cold chicken re-heated to +165°F and served to customers
Description of Food Preparation Process

Please refer to the examples below of how to complete the information on food preparation process.

Examples:

✧ **Teriyaki Chicken with Salad**

30 pounds of raw chicken delivered frozen 3 times a week \(\rightarrow\) Chicken thawed in refrigerator on bottom shelf \(\rightarrow\) Once thawed, chicken is trimmed (process takes approximately 30 minutes) and rinsed in food preparation sink \(\rightarrow\) Marinated in bucket in refrigerator \(\rightarrow\) Cooked on grill to 165°F (temperature is taken using a stem thermometer) \(\rightarrow\) Hot held in steam table at 140°F or higher \(\rightarrow\) Chicken order is grilled quickly prior to serving \(\rightarrow\) Leftover chicken is transferred to a shallow two-inch depth metal pan, level of food not exceeding two inches, uncovered and immediately refrigerated to 41°F or below \(\rightarrow\) Per order, leftover chicken is taken from the refrigerator and reheated on the grill to 165°F and served until fresh product is needed.

4 boxes of lettuce delivered 3 times a week \(\rightarrow\) The lettuce is stored in the refrigerator on top shelf \(\rightarrow\) Food preparation sink is cleaned and sanitized \(\rightarrow\) Lettuce is rinsed in food preparation sink (gloves worn) \(\rightarrow\) Lettuce is then cut on sanitized cutting board (gloves worn) \(\rightarrow\) Stored in plastic bins in refrigerator on top shelf \(\rightarrow\) Per order, lettuce is dispensed with tongs to serving plate \(\rightarrow\) Served with packaged dressing.

✧ **Cheeseburger**

40 pounds of beef patties are delivered twice a week. Product is transferred and stored in walk-in cooler on the bottom shelf at 41°F or below. Small quantities of hamburger patties are transferred to refrigerated drawer located under grill. Per order, hamburger patty is retrieved from drawer with metal tongs and placed on grill. While hamburger is cooking, hamburger buns are toasted (gloves worn). Once the patty has reached a cooking temperature of 155°F or higher (checked with thermometer), cheese is added and melted. Beef patty is then placed on the bun and condiments are added (ketchup, mustard, shredded lettuce, tomatoes and onions). Product is wrapped and served.
EQUIPMENT SCHEDULE

1. Mop Sink
2. Hot Water Heater
3. 3 Compartment Pot and Pan Wash Sink
4. Dishwasher with Pre-Rinse Sink
5. Hand Sink
6. Water Fill Station
7. Sandwich Preparation Refrigerator
8. Reach-in Refrigerator
9. Ice Machine
10. Food Preparation Sink
11. Work Counter with Slicer
12. Walk-in Refrigerator
13. Walk-in Freezer
14. Garbage Area

FINISH SCHEDULE

Floor
- Kitchen: Vinyl Comp Tile with Base Coving
- Restroom: Vinyl Comp Tile with Base Coving
- Dining: Low Fill Carpet
- Garbage: Sealed Concrete

Wall
- Kitchen: Gypsum Board
- Cook Line: Stainless Steel
- Dishwash: Gypsum Green Board with FRP* BD**
- Restroom: Gypsum Board with FRP* BD**
- Dining: Gypsum Board with Enamel Paint

Ceiling
- Kitchen: Gypsum Board with Enamel Paint
- Dining: Suspended with Acoustical Tile
- Restroom: Suspended with Acoustical Tile

* FRP - Fiber Reinforced Plastic
** BD - Board

This plan meant to illustrate health requirements only
Example Equipment Schedule

The following table is for example purposes only. Equipment lists will vary depending on the needs of each individual food service facility. Manufacturer names and model numbers shown are fictitious and for example purposes only.

<table>
<thead>
<tr>
<th>Item</th>
<th>Equipment</th>
<th>Manufacturer/ Model #</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>#1</td>
<td>Handwash sink</td>
<td>Clean Hands Inc #HS1</td>
<td></td>
</tr>
<tr>
<td>#2</td>
<td>Food prep sink</td>
<td>Sinks for Veggies #VS1</td>
<td>With one drainboard</td>
</tr>
<tr>
<td>#3</td>
<td>Dish sink</td>
<td>Clean Products Ltd. #DS1</td>
<td>3-compartment, 2 drainboards</td>
</tr>
<tr>
<td>#4</td>
<td>Mop sink</td>
<td>Clean Products Ltd. #MS1</td>
<td></td>
</tr>
<tr>
<td>#5</td>
<td>Prep refrigerator</td>
<td>Keep It Cold Co. #PR1</td>
<td></td>
</tr>
<tr>
<td>#6</td>
<td>Walk-in</td>
<td>Keep It Cold Co. #WI2</td>
<td>Prefab stainless panels</td>
</tr>
<tr>
<td>#7</td>
<td>Oven/Range</td>
<td>Hot Stuff Now #O-R2</td>
<td>Combination unit</td>
</tr>
</tbody>
</table>

Example Plumbing Schedule

The following table is for example purposes only. Plumbing schedules will vary depending on the needs of each individual food service facility.

<table>
<thead>
<tr>
<th>Item</th>
<th>Fixture</th>
<th>Drain</th>
<th>Cold Water</th>
<th>Hot Water</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>#1</td>
<td>Handsink</td>
<td>Direct</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>#2</td>
<td>Prep sink</td>
<td>Indirect</td>
<td>Yes</td>
<td>No</td>
<td>To floor sink</td>
</tr>
<tr>
<td>#3</td>
<td>Dish sink</td>
<td>Indirect</td>
<td>Yes</td>
<td>Yes</td>
<td>To floor sink</td>
</tr>
<tr>
<td>#4</td>
<td>Dishwasher</td>
<td>Indirect</td>
<td>Yes</td>
<td>No</td>
<td>To floor sink</td>
</tr>
<tr>
<td>#5</td>
<td>Mop sink</td>
<td>Direct</td>
<td>Yes</td>
<td>Yes</td>
<td>To floor sink</td>
</tr>
<tr>
<td>#6</td>
<td>Walk-in condensate line</td>
<td>Indirect</td>
<td></td>
<td></td>
<td>To floor drain</td>
</tr>
<tr>
<td>#7</td>
<td>Steam table</td>
<td>Indirect</td>
<td>No</td>
<td>Yes</td>
<td>To bell drain</td>
</tr>
</tbody>
</table>

Examples of Plumbing Fixtures Requiring Indirect Drain

- Food preparation sinks
- Warewashing sinks and dishwashers
- Refrigerators and freezers including walk-in refrigerators
- Ice machines and ice storage bins
- Steam tables and kettles
- Dipper wells
- Espresso machines and fountain beverage machines
- Any other equipment which holds food and requires a drain.

NOTE: For actual requirements please check with your local building department for the most current plumbing regulations.
Finish Schedule

The following table provides examples of some of the acceptable finish materials for floors, walls and ceilings by area. Note that this is not an all-inclusive list; after being reviewed finish materials not included in this table may also be acceptable.

<table>
<thead>
<tr>
<th>AREA</th>
<th>FLOOR</th>
<th>WALL</th>
<th>CEILING</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Kitchen</strong></td>
<td>Quarry tile, poured seamless sealed concrete, sheet vinyl</td>
<td>Stainless steel, tile with sealed grout, FRP board</td>
<td>Vinyl clad, non-perforated tiles, plastic laminate panels, drywall with gloss enamel finish</td>
</tr>
<tr>
<td><strong>Food prep and Ware-washing</strong></td>
<td>Quarry tile, poured seamless sealed concrete, sheet vinyl</td>
<td>Stainless steel, tile with sealed grout, FRP board</td>
<td>Vinyl clad, non-perforated tiles, plastic laminate panels, drywall with gloss enamel finish</td>
</tr>
<tr>
<td><strong>Dry Storage</strong></td>
<td>Quarry tile, poured seamless sealed concrete, sheet vinyl</td>
<td>Stainless steel, tile with sealed grout, FRP board, drywall with gloss enamel finish</td>
<td>Vinyl clad tiles, plastic laminate panels, drywall with gloss enamel finish</td>
</tr>
<tr>
<td><strong>Wait and Serving stations</strong></td>
<td>Quarry tile, poured seamless sealed concrete, sheet vinyl</td>
<td>Stainless steel, tile with sealed grout, FRP board, drywall with gloss enamel finish</td>
<td>Vinyl clad tiles, plastic laminate panels, drywall with gloss enamel finish</td>
</tr>
<tr>
<td><strong>Toilet room</strong></td>
<td>Quarry tile, poured seamless sealed concrete, sheet vinyl</td>
<td>Stainless steel, tile with sealed grout, FRP board, drywall with gloss enamel finish</td>
<td>Vinyl clad tiles, plastic laminate panels, drywall with gloss enamel finish</td>
</tr>
<tr>
<td><strong>Janitor closet</strong></td>
<td>Quarry tile, poured seamless sealed concrete, sheet vinyl</td>
<td>Stainless steel, tile with sealed grout, FRP board</td>
<td>Vinyl clad tiles, plastic laminate panels, drywall with gloss enamel finish</td>
</tr>
<tr>
<td><strong>Walk-ins</strong></td>
<td>Quarry tile, poured seamless sealed concrete, aluminum, stainless steel</td>
<td>Aluminum, stainless steel, FRP board</td>
<td>Aluminum, stainless steel, FRP board</td>
</tr>
</tbody>
</table>
EXAMPLES OF FOOD ESTABLISHMENT SINKS

Handwash Sinks

Food Preparation Sinks
Wash Your Hands

WET

SOAP

WASH

RINSE

DRY

TOWELS

TURN OFF WATER

www.germcity.wsu.edu

This material is based upon work supported by the Cooperative State Research, Education, and extension Service, U.S. Department of Agriculture, under Agreement No. 2001-51110-11424, 2001-2004.
EXAMPLES OF FOOD ESTABLISHMENT SINKS

Dishwasher with pre-rinse sink and spray arm and with clean dish-drying table.

Typical Three-compartment Sink

Mop Sinks
EXAMPLES OF FOOD ESTABLISHMENT SINKS & PLUMBING FIXTURES

Floor Sink (used for indirect drains)  Strainer Baskets used in Floor Sinks

Typical Grates over Floor Sinks

Back-flow Prevention Devices

Anti-siphon Valve  Check Valve

Indirect Drains

Sink with Air Gap

Min. 1" (25mm)  Air gap = 2 x D

Flood rim

D = Diameter of faucet