



DENVILLE DIVISION OF HEALTH
1 St. Mary's Place
Denville, NJ 07834
(973) 625-8300, Ext. 260

FOOD ESTABLISHMENT CONSTRUCTION GUIDELINES

Equipment

Equipment must have NSF or equivalent certification.

The following sinks are required (at a minimum): at least one hand washing sink in the food preparation area, a mop sink or curbed cleaning facility with a floor drain, a 3 compartment sink or commercial dishwasher and a prep. sink if the menu includes fresh produce/salads or frozen foods that will be thawed under running water.

If the space between the hand sink and food contact surfaces is less than 18 inches, splash guards that extend at least as high as the apex of the faucet neck must be installed to the sides, and must be fabricated of stainless steel, rounded & polished (hand sinks meeting ANSI/NSF Standard 2 are available from manufacturers with integral splash guards and are recommended).

Floor mounted equipment must have casters or legs or be sealed to the floor.

Any equipment that is not sealed in place must have sufficient space to allow for cleaning on all sides.

Shelving must be stainless steel, epoxy coated or otherwise impervious to rust or corrosion. Painted (or otherwise sealed) wood may be acceptable in separate dry storage areas only, under certain circumstances with specific administrative approval.

Sneeze guards must interrupt the direct line from the customer's mouth to the food being displayed.

Properly installed, trapped floor drains are required in floors that are water-flushed for cleaning, and/or where pressure spray methods for cleaning equipment are used.

Finishes

Acceptable floor finishes in food and utensil areas, e.g. sealed concrete, ceramic tile, quarry tile and epoxy resin based materials

The use of vinyl composite tile (VCT) and laminated flooring materials in food preparation areas is not permitted as it tends not to provide a durable surface under wet and greasy conditions.

Stainless steel or aluminum are preferred floor materials for walk-in coolers, freezers, and bakery equipment. Galvanized metal flooring is not acceptable due to corrosion. All walk-in refrigeration units, both with prefabricated floors and without, should be installed according to NSF standards.

Acceptable wall finishes in food and utensil areas, e.g. ceramic tile, stainless steel, fiberglass reinforced polyester (FRP) panels

Exposed brick, concrete block, rough concrete, rough plaster or textured gypsum board is not an acceptable wall finish in food preparation and utensil washing areas.

Floor and wall junctures shall be covered and sealed with appropriate materials. Peel and stick vinyl base coving is not permitted in food preparation and utensil washing areas.

Acceptable ceiling finishes in food and utensil areas, e.g. vinyl clad ceiling tiles, drywall with epoxy surface and plastic laminated panels

All raw wood must be sealed.

Miscellaneous

A location must be identified for the hanging/storage of mops, brooms and cleaning equipment.

An air drying rack or drainboard must be provided for cleaned kitchenware.

Permanently fixed light sources shall provide at least 50 foot candles of light on all food preparation surfaces, utensil washing areas and cooking equipment.

Inside garbage containers should be clean, adequate, and convenient; liners should be used. A covered container shall be provided in each women's restroom. Outside containers/dumpsters shall be adequately sized, leak-proof, with tight-fitting lids, and shall be on a slab of concrete or asphalt sloped to allow drainage.

Plans, a plan review application and fee of \$200 must be submitted and reviewed prior to the start of construction.

The operating license application with fee must be received and approved prior to opening.