



Basic Food Establishment Guidelines

Johnson County adopted a Food Ordinance as an addition to the Johnson County Code of Health Regulations effective July 1, 2010. Food establishments (except non-profits) need to secure a food permit, food safety training certificate, acceptable inspection and new establishment/ major modification plan review, and pay Permit Fees to operate in Johnson County. Learn more at www.johnsoncountyhealth.org. The following are basic guidelines for food establishments based on MO Food Code. This is not a complete list.

1. Water Source

- a. Potable
- b. Hot and cold running water
- c. Private water sources require bacteriological testing and state lab approval

2. Walls/ Ceilings/ Floors

- a. Materials smooth, nonabsorbent and easily cleanable
- b. In good repair, with all junctures sealed
- c. Permanent fixtures should be spaced for easy cleaning

3. Restrooms

- a. Self-closing door
- b. Hand Sink (hot/ cold running water, soap, single use towels, signage, waste collection)
- c. Wastewater handling that meets Johnson County Code of Health Regulations
- d. Sufficient ventilation
- e. Trash can with lid

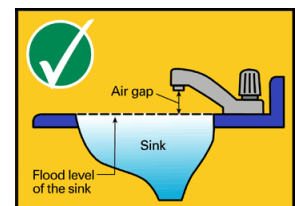
4. Utility/ Mop/ Service Sink

- a. Utility/ Mop/ Service sink or curbed floor drain in place for handling wastewater
- b. Utility/ Mop/ Service Sink provides hot and cold running water
- c. Air-gap and backflow prevention devices in place



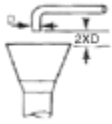
5. Hand Sink

- a. Hand sinks provided in the following areas:
 - i. Food preparation area(s)
 - ii. Dishwashing area(s)
 - iii. Busing, wait station, service area(s)
 - iv. Bar area(s)
- b. Hand sinks provide hot water with a temperature of at least 100°F
- c. Hand washing sink is properly supplied (soap, single use towels, waste collection, signage)
- d. Air-gap and backflow prevention devices in place



6. Three Compartment Dish Washing System

- a. Three compartment sink (see illustration on pg.4)
 - i. 1st- remove trash and debris, 2nd- wash with hot soapy water, 3rd- rinse with hot water, 4th- chemically sanitize in warm water, and 5th- allow items to air dry.
- b. Hot and cold running water and drain stoppers provided/ supplied to all compartments
- c. Adequate space provided to air dry all items
- d. Air-gap and backflow prevention devices in place



7. Mechanical Dish Washing System

- a. Adequate space provided to air dry all items
- b. Air-gap and backflow prevention devices in place
- c. Dishwashing machine provides a final hot water rinse of 160°F or greater
- d. Dishwashing machine sanitizes with a chemical sanitizer



8. Test Strips for Chemical Sanitizer

- a. Test strips provided for sanitizer concentration
 - i. Chlorine sanitizer solution: mix 1 gallon warm water w/ 1 teaspoon chlorine bleach
- b. Buckets/ spray bottles for wiping clothes provided with proper concentration sanitizer



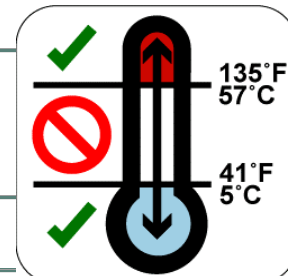
9. Temperature Measuring Devices

- a. Located in hot and cold holding units (serving equipment and refrigeration)
- b. Available for food monitoring (0°-220°F)

10. Refrigeration/ Freezer Units

- a. Potentially hazardous food is held at 41°F or below
- b. Freezer holds foods frozen

11. Hot Holding Units hold food at 135°F or above



12. Storage Areas

- a. Easily cleanable, non-absorbent and properly constructed
- b. Shelving provided to store all items
- c. Food and food related items stored 6 inches above floor

13. Food Contact Surface

- a. Good condition, non-absorbent, smooth and easily cleanable
- b. Clean to sight/ touch and sanitized

14. Equipment

- a. Maintained in good condition
- b. Spaced for easy cleaning
- c. NSF rated



15. Non-food Contact Surfaces clean to sight and touch

16. Toxic Materials

- a. Storage location away from food and food related items
- b. Proper labeling
- c. Approved for use in food establishments

17. Ventilation

- a. Hood system clean and adequate to remove smoke, fumes and odors

18. Drink Ice

- a. From approved source, made from potable water, handled like food
- b. Clean, sanitary NSF container
- c. Ice scoop handled properly (NO bare hand contact; stored to prevent contamination)

19. Pest Control

- a. Establishment free from rodents and insects
- b. Professional pest control provided
- c. Outer openings properly protected and pest control barriers in place

20. Lighting

- a. Adequate lighting provided over food prep, utensil washing and storage areas
- b. Light fixtures properly shielded in food prep and storage areas

21. Refuse

- a. Trash receptacle provided with a tight fitting lid
- b. Maintained in good condition
- c. Wastewater handling that meets Johnson County Code of Health Regulations

22. Consumer Advisory

- a. Consumer Advisory must be in place if customers may order eggs, meat and other items undercooked (rare, med-rare, raw)

23. Employee Health

- a. Policy to report illness (vomiting/ diarrhea) is communicated to establishment's staff
- b. Proper use of reporting restriction and exclusion

24. Control of Hands as a Vehicle of Contamination

- a. Clean condition, cleaning procedures, when to wash and where to wash
- b. NO bare hand contact with ready to eat foods



25. Demonstration of Knowledge

- a. Designated Person-In-Charge (PIC)
- b. Food Safety Training Certification
- c. Person-In-Charge is able to demonstrate knowledge of MO Food Code

26. Good Hygienic Practices

- a. Eating, tasting, drinking or tobacco use
- b. Discharges from eyes, nose or mouth
- c. Properly attired (No open toed shoes, hair protection, clean clothing)

27. Approved Source

- a. Food obtained from approved source
- b. Receiving temperature/ condition (refrigerated items <41°F)
- c. Records: HACCP documentation if applicable

28. Protection from Contamination (see Food Safety Guidelines brochure for more specific information)

- a. Food segregated, separated and protected (NO raw food storage over ready-to-eat foods)
- b. Food contact surfaces cleaned & sanitized; after each use and between foods
- c. Preventing contamination from equipment (clean & sanitized equipment used)
- d. Discarding/ reconditioning unsafe food (discard hot hold items at end of day)
- e. In-use utensils time & temperatures (stored with handle above food <4hrs)

29. Potentially Hazardous Foods Time & Temperature

- a. Proper cooking, time and temperature (see Food Safety Guidelines brochure)
- b. Hot Holding (> 135°F) (discard hot hold items at end of day)
- c. Cold Holding (< 41°F)
- d. Date marking and disposition (food name and date for disposition)

