

PRE-OPENING FOOD ESTABLISHMENT REQUIREMENTS



- Prior to opening: establishment's plumbing must be approved by the Kentucky Division of Plumbing (859-899-5244) prior to opening. Questions concerning plan review can be sent to planreview@lfchd.org
- Minimum plumbing fixtures requirements for restaurants and retail food stores shall be in accordance with the State Plumbing Code (815 KAR 20:191)
- Grease Trap Interceptor Permit (approved or waived) from LFUCG's Division of Water Quality (859-425-2409)
- Hood vent system (if required) must be inspected by LFUCG's Division of Building Inspection (859-258-3770).



- Adequately sized three-compartment sink with drain boards. Adequate amount of an approved sanitizer and appropriate test strips.
- Hand sink with hot potable water, soap, and hand towels or hand dryer. Hand washing signage at all hand sinks in kitchen areas.
- Mop sink with a backflow preventer.



- Certified Food Manager must be present in the establishment at all times while in operation.
- All persons handling food and conducting food preparation must obtain a Lexington-Fayette County Health Department food handler card in accordance with LFUCG's Board of Health Food Service Regulation (Regulation #19).
- Written vomit and diarrhea clean-up procedures and clean-up kit required in accordance with the 2013 FDA Food Code. See LFCHD example: <https://www.lfchd.org/wp-content/uploads/2019/07/Clean-Up-Procedures-Fillable-Form-for-Vomit-Fecal-Events-PDF.pdf>



- Choke lifesaving techniques posted in kitchen area as required by KRS 217.285.
- Temperature Measuring Devices in all cooling units. A metal stem thermometer to check temperatures of foods being prepared. Hot-holding is $\geq 135^{\circ}\text{F}$, Cold-holding is $\leq 41^{\circ}\text{F}$.



- Floors, walls, and ceiling must be smooth (non-porous) and easily cleanable.
- Raw wood is not permitted (must be sealed).
- All persons engaged in food handling, at any time, must wear an approved hair/beard (if required) restraint.
- Provide disposable gloves if working with ready-to-eat foods.
- Have an Employee Health Policy (See www.fda.gov or <https://www.lfchd.org/wp-content/uploads/2020/07/Employee-Health-Reporting-Agreement-7-2020.pdf> for examples)

- Consumer Advisory posted or on menu for undercooked or raw meat, seafood, poultry products, and eggs must be provided.
- Licensed Pest Control Operator must be contracted if a pest control issue occurs.



Please visit our website at www.lfchd.org for all other local requirements for food service.