

# PRE-OPENING FOOD ESTABLISHMENT REQUIREMENTS



- 3 sets of Plumbing Plans with riser diagram and floorplan layout of foodservice establishment. Questions concerning plan review can be emailed to [planreview@lfchd.org](mailto:planreview@lfchd.org)
- Establishment's plumbing must be approved by the Kentucky Division of Plumbing (859-899-5244) prior to opening and prior to a foodservice inspection
- Minimum plumbing fixture requirements for restaurants and retail food stores shall be in accordance with Kentucky's Plumbing Code (815 KAR 20:191)
- Grease Trap Interceptor Permit (approved or waived) from LFUCG Division of Water Quality (859-425-2409)
- Hood vent system (if required) must be inspected by LFUCG's Fire Marshall (859-231-5668)



- Adequately sized three-compartment sink with drain boards. Adequate supply of an approved sanitizer and the appropriate test strips
- Hand sink with hot, potable water, soap, and hand towels
  - Hand washing sign must be posted at all hand sinks in kitchen area
- Mop sink equipped with a backflow preventer



- Temperature Measuring Devices (TMDs) required in all cooling units. A metal stem thermometer is required to check temperatures of foods being prepared
  - Hot-holding is  $\geq 135^{\circ}$  F and Cold-holding is  $\leq 41^{\circ}$  F
- Floors, walls, and ceilings must be smooth (non-porous) and easily cleanable



- Raw wood is not permitted (must be painted or sealed)
- Certified Food Manager must be present in the establishment at all times while in operation (when preparing or service food)
- All persons engaged in food handling, at any time, must wear an approved hair and beard (if required) restraint
- All persons handling food and conducting food preparation must obtain a Lexington-Fayette County Health Department (LFCHD) food handler card in accordance with LFUCG's Board of Health Food Service Regulation



- Provide disposable gloves if working with ready-to-eat foods
- Have an Employee Health Policy (See [www.fda.gov](http://www.fda.gov) or <https://www.lfchd.org/wp-content/uploads/2020/07/Employee-Health-Reporting-Agreement-7-2020.pdf> for examples)
- Written clean-up procedures and clean-up kit for vomit and diarrheal incidents 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 Saving Techniques posted in kitchen as required by KRS 217.285
- A Consumer Advisory must be posted or on the menu for undercooked or raw meat, seafood, poultry products and eggs
- Licensed Pest Control Operator must be contracted if a pest control issue occurs



Please visit our website at [www.lfchd.org](http://www.lfchd.org) for all other local requirements for food service.