

SECTION 2 - FACILITIES TO PROTECT FOOD

FOOD PREPARATION SINK

Adequate facilities must be provided to promote good hygienic practices, sanitary food handling and to minimize the potential of cross contamination between finished and raw products. Separate areas should be designed to separate food handling operations involving raw and finished products.

Separate vegetable washing facilities shall be provided in establishments that wash raw vegetables. Where it can be documented by low volume, infrequent preparation or where items are purchased prewashed and pre-packaged, a separate preparation sink may not be required.

Establishments that scale or eviscerate fish, wash raw poultry, or other raw meats shall provide separate sinks with preparation space for these processes. Where it can be documented by low volume, infrequent preparation or where items are purchased prewashed and packaged a separate preparation sink may not be required.

For facilities that have a low volume of vegetables, fish, poultry or other raw meats that are being prepped or washed then the operator may want to install a chief table to accommodate this operation.

The minimum recommended drainboard length for food preparation sinks when installed is 18".

Where portable chopping boards are used these items must be NSF listed or equivalent and should be coded or labeled for specific use.

All food on display, during service or while being held must be adequately protected from contamination by the use of: packaging; serving line, storage or salad bar protector devices; display cases or by other effective means including dispensers.

Sneeze guards shall comply with the standards of NSF or equivalent.

(See Appendix A-6 for Sneeze Guard Installation)

Where frozen desserts are being portioned and dispensed, running water dipper wells should be provided for the in-use storage of dispensing utensils. **(Dipper wells are not recommended for other than the above described use)**