



Town of Derry, NH Food Service Construction Guide

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PURPOSE

This document is intended to assist in the submission of information for plan review and construction or renovation of food establishments in Derry. Please note minimum standards (design, facility layout, operational and product flow, menus, construction, operation/maintenance, premises, surrounding) are required to be met for the protection of environmental health and safety of the public.

Food may not be brought into the establishment and food preparation may not take place until the facility has passed all required inspections (electrical, mechanical/plumbing, building, fire, health), certificates have been issued for Final Occupancy and Place of Assembly (required if your facility will seat over 50 people or if a liquor license application will be made regardless of seating capacity) and the facility successfully passes a final pre-operational inspection with the Health Department.

Plans are reviewed in the order they are received. You will be notified once your plans have been approved.

Plan Submittal Requirements – Building Permit Process for Food Establishments

In order to complete a timely review of your project, all the information listed below are to be included with the application.

- A Change of Use form completed and submitted to Town of Derry Planning Office
- Site Plan** (to include parking and interior/exterior grease trap locations), if applicable
- One complete set of plans drawn to scale, including proposed layout, mechanical schematics, construction material showing:
 - Dimensions of all rooms and spaces, including handicap accessible toilet room layout
 - Location and sizes of all doors (include door swing and hardware information)
 - Detailed kitchen equipment layout, storage area layout and exterior garbage/grease container area.
(All food service equipment shall be National Sanitation Foundation International (NSF) or equivalent – Intertek Testing and Certification (ETL), Underwriters Laboratory Environmental Public Health (UL-EPH), Canadian Standards Association (CSA) as meeting applicable NSF International standards for sanitation.)
- Proposed seating layout with number and location of tables, chairs, benches, booths, stools and size of standup/sit-down counter.
- LABEL** plan with proposed facility name, street address, scale used to draw plans and the date

**Plans do not need to be drawn by a licensed architect in all cases, however, they do need to be clear, complete, and drawn to scale.*

EQUIPMENT

General Information

1. Food and beverage equipment shall meet the applicable standards for one of the following:
 - a. National Sanitation Foundation (NSF),
 - b. Edison Testing Laboratories (ETL) to NSF Standards,
 - c. Underwriters Laboratory (UL-EPH) to NSF, or
 - d. Canadian Standards Association (CSA) to NSF Standards.



2. Used equipment may be approved if it meets NSF standards when it was manufactured and has been properly maintained, and not modified. Used equipment must be approved by the Health Department prior to installation.
3. Primary food contact surfaces shall be of stainless-steel construction in compliance with NSF Standard No. 2 or equivalent.
4. Plastic or laminate surfaces are not acceptable for food contact or food preparation surfaces.
5. Table-mounted equipment that is not easily movable shall be sealed to the table or elevated on four (4) inch NSF legs.
6. All floor mounted equipment shall be elevated on six (6) inch NSF legs or casters. Display cases may be less than six inches if a removable panel for cleaning the floor is part of the equipment.
7. Enough equipment for cooking, heating and hot holding shall be provided. Equipment shall be sufficient in number and capacity to meet the needs of the establishment.
8. All custom fabricated equipment shall meet NSF International or equivalent standards and bear the name of the manufacturer and an NSF sticker indicating which standard the equipment meets.
9. Unfinished wood is prohibited in food, beverage, utensil washing and storage areas. This includes, wood doors or frames, wood shelving, wood cabinets and wood windows.

Ventilation

1. All cooking equipment that produces excessive heat, grease vapor, steam, fumes, smoke, condensation or odor shall be located under a local exhaust ventilation system. Contact Town of Derry Fire Department for more details.
2. Make-up Air (International Maintenance Code, Section 508):
 - a. Make-up units must be electrically interlocked with ventilation exhaust hoods.
 - b. The temperature differential between *makeup air* and the air in the conditioned space shall not exceed 10°F (6°C).
 - c. The amount of *makeup air* supplied to the building from all sources shall be approximately equal to the amount of *exhaust air* for all exhaust systems for the building.

Exhaust Hoods

1. Type I hoods shall be installed where cooking *appliances* produce grease or smoke. Type I hoods shall be installed over *medium-duty, heavy-duty and extra-heavy-duty cooking appliances*. Type I hoods shall be installed over *light-duty cooking appliances* that produce grease or smoke.
2. Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other *approved* methods.
3. Type II hoods shall be installed above dishwashers and *light-duty appliances* that produce heat or moisture and do not produce grease or smoke, except where the heat and moisture load from such appliances are incorporated into the HVAC system design or into the design of a separate removal system. Type II hoods shall be installed above all *light-duty appliances* that produce products of combustion and do not produce grease or smoke.

4. Ventilation hood systems or equivalents must be sufficient in number and capacity to prevent grease or condensation from collecting on the walls and ceilings.
5. Ventilation hoods must be constructed and installed in accordance with the 2015 International Mechanical Code and NSF Standard No. 2.
6. All open sides of the ventilation hood must overhang equipment by **at least 6 inches**.
7. Grease filters or other grease extracting equipment, used in a ventilation hood, shall be designed to be readily removable for cleaning and/or replacing if not designed to be cleaned in place.
8. Ventilation hood systems and components in food preparation and warewashing areas must be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service/single-use articles.
9. Above-counter mechanical dish machines require a Type II ventilation hood to exhaust condensate and humidity. Under-counter warewashing machines and glass washers may not require a ventilation hood.
10. Used hoods shall meet NSF International or equivalent standards and identify the manufacturer and be approved by the Fire Inspector.
11. Custom fabricated hoods must be made to NSF International or equivalent standards and bear the NSF sticker and name of the manufacturer. Galvanized hoods are not permitted.
11. Solid Fuel burning equipment shall have a separate ventilation system installed. (NFPA 96)
12. All smokers (solid fuel and gas) require an approved exhaust hood. A smoker shall not be installed outside.
13. Insulated stainless steel, ceramic tile or equivalent shall be installed behind cooking equipment.

Refrigeration

1. Adequate refrigeration and freezers must be provided to support the intended menu. Additional freezers and refrigerators may be required by the Health Department to prevent cross-contamination and to provide for safe cold holding, cooling and display.
2. NSF standard No. 2 refrigerators (i.e., Coke/Pepsi glass-front style refrigerators) may only be used for storage of pre-packaged food, canned or bottled beverages.

Walk-In Refrigerators/Beer Coolers/Freezer

1. Approved flooring for the walk-in cooler or freezer include:
 - a. Quarry tile or ceramic tile.
 - b. Aluminum or stainless-steel floor as provided by the manufacturer.
 - c. Poured flooring (information submitted before installation for approval) .
 - d. Galvanized flooring is not permitted in walk-in units.
2. An integral base cove may include:
 - a. Quarry tile cove base.
 - b. Stainless steel.
 - c. Vinyl base provided by the manufacturer.
 - d. Epoxy resin troweled up the wall (for poured flooring only).
 - e. The base cove shall provide a minimum cove of 3/8" radius at the floor juncture and shall be sealed to the wall and floor.
3. Walk-in refrigerators or freezers shall meet NSF international standards or equivalent. A walk-in keg cooler is not recommended for food storage.
4. Shelving shall meet NSF standards for cold storage use and be corrosion resistant. Chrome-plated, zinc and galvanized shelving are not permitted.
5. Condensate lines from walk-in coolers shall run to a floor drain located outside of the unit or to an evaporator pan as specified by the pump manufacturer.
6. No floor drains are allowed inside a walk-in refrigeration unit.
 - a. The areas above the walk-in cooler and freezer may not be used for storage.

Outdoor Walk-In Refrigeration

1. These units must be designed for extra structural loads from snow or other environmental concerns. They must be built flush to the building with interior access provided from within the kitchen only. Their location needs to be approved by the Health and Code Departments. It is recommended that exterior units be provided with a roof.
2. Condensate from drain lines may run onto the ground as long as it does not create an environmental nuisance.

Warewashing

1. General (International Plumbing Code - 2015):
 - a. Dishwashing facilities must be adequately sized to meet the needs of the establishment. A three compartment sink, air gapped at all three bays, shall be provided IPC Section 802.1.8.
 - b. All warewashing machines must be provided with a ventilation hood to remove condensate, except under-counter type machines and bar glass washers may not require ventilation.
 - c. A warewashing machine shall be equipped with a pressure gauge or similar device that measures the pressure in the hot water rinse cycle.
 - d. A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the wash and rinse cycle.
 - e. Integral drainboards, utensil racks or tables large enough to accommodate all soiled and clean items shall be provided. The soiled dish table shall not drain into the washing compartment of the warewashing machine.
 - f. All warewashing activities require an area for disposal of garbage and scrapping.
2. Chemical Sanitizing Machines:
 - a. Shall be equipped with a device that indicates audibly or visually when additional chemical sanitizer is needed.
 - b. Have a test kit for checking the sanitizer concentration of the rinse water.
3. Hot Water Sanitizing Machines:
 - a. A booster heater is required to reach proper sanitizing temperature of 165°F to 180°F (74°C to 82°C), must be sized properly
 - b. Have a minimum/maximum registering waterproof thermometer for checking the temperature of the final rinse.
 - c. All hot water generating equipment should conform to nationally recognized standard and be certified/classified by ANSI certification program.
 - d. Consult the manufacturers' specification sheets for hot water supply requirements.
4. Ventless Warewashing Machines:
 - a. Ventless warewashing machines must be evaluated and approved by the Plumbing Inspector prior to installation.
5. Undercounter Warewashing Machines:
 - a. Machines must be on six-inch legs/casters or skids.
 - b. A warewashing machine under a three-compartment sink needs to be approved.
 - c. A flexible installation may be necessary so that the machine can be moved for cleaning.
 - d. Provide space, dollies, tables or racks for air drying of clean equipment and utensils.
6. Three Compartment Sink:
 - a. A three-compartment sink shall have integral drainboards on both ends, be NSF approved, stainless steel and have no welded seams.
 - b. Each compartment shall be large enough to accommodate immersion of the largest utensil or piece of equipment.

- c. Soap and chemical dispensers attached to the faucet of a three-compartment sink must be installed according to the Plumbing Code and have appropriate backflow prevention.
- d. Approved racks, shelves, or dish tables for storing soiled equipment and utensils and air drying clean equipment and utensils may be required.

Dry Storage/Shelving

1. Adequate storage areas and shelving are required for storing food, equipment, utensils, linens, single service and single use items. Items must be stored on approved shelving at least six inches off the floor and the highest shelf for practical use is 7”.
2. Ideally, the storeroom shall be free of uninsulated steam and water pipes, water heaters, transformers, refrigeration condensing units, steam generators, and other heat producing equipment. Temperatures of 50°F to 70°F (10°C to 21°C) are recommended.
3. Shelving can be constructed of suitably finished hard wood, durable plastic, or preferably of corrosion-resistant metal.
4. Wood or other solid fuel, poisonous and toxic materials must be stored so they do not contaminate food, equipment, utensils, linens, and single service/single use items.

Dipper Wells

1. Dipper wells, with running water, are required when bulk ice cream is scooped. A dipper well may also be required for other in-use foods/beverages such as with espresso machines.
 - a. The dipper well shall be located adjacent to the proposed area of use.
 - b. The water drain line shall have an approved air gap.
 - c. The dipper well shall be indirectly wasted to a floor drain or trapped waste line.

Ice Machines

1. If ice is to be used as a cooling medium for food and beverage items, the unit shall be adequately designed and sized to meet all operational needs in an approved location.
2. Water-cooled condenser for ice machine or other refrigeration system requires an air gap to sewer line. Air-cooled condenser for ice machine or other refrigeration system or ice bin requires an air break to sewer line.

Customer Self-Service Buffets

1. Shall utilize mechanical refrigeration and/or hot-holding units.
2. Shall be indirectly wasted to a floor drain.
3. Shall be located on a smooth, durable, easily cleanable floor which extends three feet beyond the edge of the salad bars and buffets.
4. Single-service articles shall be dispensed in a manner that protects the eating surface from contamination.
5. Sneeze guards and other food shields shall be provided where necessary.

BEVERAGE AREAS

Beverage Dispensing Equipment

1. Beverage lines shall be run inside walls or ceilings, when possible.
2. Beverage lines extending through a floor or wall shall be installed so they do not obstruct the cleaning of floors and walls or create rough, uncleanable surfaces.
3. Beverage dispensing guns and drains shall not be installed directly over food, ice or clean glassware.
4. An approved stainless steel backflow preventer shall be installed on post-mix carbonated beverage systems. Copper tubing may not be used after the backflow preventer.
5. If PVC pipe is used as a conduit, it must be 4” above the floor.
6. Customer self-service beverage dispensers shall be push-button operated or lever-activated to allow for a contamination free fill.

Espresso Areas

1. A separate handwashing sink may be required.
2. A separate dump sink may be required.
3. A running water dipper well or a means for supplying clean working utensils must be provided.
4. A dedicated container for emptying coffee grinds must be provided. Trash cans may not be used.
5. In a fixed or permanent location, the espresso coffee maker shall comply with the Plumbing Code, including provisions for backflow protection.
6. If a filtration system is used, it must be NSF approved.

Alcohol/Bar Facilities

1. At least one hand washing sink is required depending on size, more hand sinks may be required.
2. A handwashing sink shall be provided for wait staff who dispense beverages.
3. All equipment, including refrigeration, must meet NSF International Standards or equivalent.
4. Provide glass sanitizing equipment. See Warewashing.
5. Ice bins shall be self-draining to an indirect waste in compliance with the Plumbing Code. All cold plates must be integrally formed into the ice bin unit. **Separate drop-in cold plates in ice bins are not permitted.** Ice bins must be shielded from soiled activities.
6. Ice bins, in areas of public access, shall be equipped with protective covers.
8. A liquor storeroom shall have room finishes similar to those required for food storage rooms.
9. Wood used as the bar top shall be finished with a minimum of three coats of polyurethane or equivalent.
10. Stone or tile finished bar tops shall have an approved sealer applied so that the surface is impervious to liquids and grease.
11. The interior of bar shall be finished with approved flooring, base cove, and wall materials.

SINK REQUIREMENTS

Handwashing Sinks

1. A minimum of one hand washing sink that is easily accessible to all employee food service areas and warewashing areas shall be provided. The number of handwashing sinks required is determined by several factors, including size of facility and accessibility.
2. All handwashing sinks shall be conveniently located and used for no other purpose.
3. Each handwashing sink shall be provided with hot and cold water through a mixing valve or combination faucet at a temperature of at least 38°C (100°F).
4. An eye wash station may not be connected directly to a handwashing sink. Check OSHA standard for eye wash regulations.
5. Each hand washing lavatory shall have:
 - a. a supply of hand cleaning liquid, powder, or bar soap.
 - b. individual single service disposable towels or heated-air drying device.
 - c. clearly visible handwashing signage.
 - d. a waste receptacle
 - d. may require splash guard protection to prevent cross-contamination with food-prep areas, food-contact surface areas, equipment and utensil storage, etc.
6. Any self-closing or metering faucet must be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Food Preparation Sinks

1. A separate food preparation sink shall be installed if produce and other foods are washed or thawed.
2. Depending on the menu, other factors may warrant the installation of a food prep sink.
3. It must be NSF approved, stainless steel, have no welded seams and an appropriate air gap.

Mop Sinks

1. A mop sink shall be provided. The mop sink shall be conveniently located on same floor of kitchen.
2. The sink shall have a drain that connects to a sanitary sewer and be supplied with hot and cold water.
3. Mop sink room finishes shall be smooth, durable, and easily cleanable. See room finish schedule for details.
4. A mop hanger, broom rack or other device shall be provided for hanging wet mops.
5. If a chemical dispensing system is installed at the mop sink it shall be installed with its own dedicated water line
6. Wye adapters are prohibited. A dedicated water line to chemical dispensing systems shall be installed.
7. Maintenance Tools such as brooms, mops, vacuum cleaners, and similar shall be stored in an orderly manner.

Dump Sinks

Dump sinks are used when operations produce excess beverage waste that needs to be dumped. Operations such as bars with mixed drinks, ice, blender drinks, coffee drinks, smoothies or espresso areas may require a dump sink. Important: a three compartment sink, hand sink or food preparation sink shall not be used as a dump sink.

Rinse Sinks/Blender Stations

1. Plumbing plans must be submitted for approval.
Possibilities include:
 - a. The smoothie/blender washer must either discharge to the drainage system into a dedicated vented receptor through an air break, an air gap or; directly to the sanitary drain without a backwater valve installed on the individual drainage branch.
 - b. The water supply to the washer located below the spill line of the machine must be protected with an approved backflow preventer.
 - c. Hot water is required to any equipment/fixtures used for washing.
2. All equipment must be NSF approved.
3. An approved hand sink must be conveniently located to the operation.

FLOOR, WALLS, AND CEILING FINISHES

Floors

Floors shall be constructed of commercial grade, smooth, durable, nonabsorbent, grease-resistant, and easily cleanable material. Vinyl flooring (VCT) is not an approved flooring finish. If commercial grade sheet material is used, it must be continuous without seams.

1. **Tile:**
 - a. Examples of approved flooring: Quarry tile, Ceramic tile, porcelain tile and terrazzo.
 - b. Tile grout shall be a water-resistant material, such as polyurethane or epoxy based, not exceeding ¼ inch wide.
 - c. A four-inch integral base cove shall be installed at the floor/wall junctions.
 - d. All flooring, tile and grout shall be sealed per manufacturers' recommendations.
2. **Poured Flooring:**
 - a. Epoxy flooring systems must be approved before installation.
 - b. An integral minimum four (4) inch base cove shall be troweled up the wall. The coving material should be consistent with the floor.
 - c. A minimum of three initial finish coats of epoxy shall be provided and be at least a 1/4" thick for high heat or cold areas or per manufacturer's specifications.
 - d. A minimum of three initial finish coats of epoxy shall be provided and be at least an 1/8" thick for low use areas, limited cooking areas or per manufacturer's specifications.
 - e. The finish coat thickness of an epoxy floor must comply with manufacturers' specifications.
 - f. Aggregate that creates a rough surface may not be applied under foodservice equipment or cabinetry.

3.3. Vinyl flooring:

VCT flooring is not allowed in kitchens, deli areas, food preparation, dishwashing, or janitorial areas. VCT may be acceptable in dry storage rooms separate from foodservice area when approved.

Walls

Wall surfaces in splash zones or high moisture areas such as warewashing, food preparation sinks, hand sinks and mop sink areas shall be finished with smooth, light in color, durable, non-absorbent materials.

Approved materials include:

1. A fiberglass re-enforced panel (FRP) or equivalent.
2. Ceramic tile that is smooth and cleanable.
3. Stainless steel or equivalent materials.
4. Enamel painted sheetrock is acceptable in separate dry storage rooms.
5. Block walls, where permitted, shall be finished with an epoxy or enamel paint equivalent to an orange peel finish.
6. Insulated panels, stainless steel or ceramic tile must be provided behind cooking equipment. These wall finishes must comply with the Fire Code. See ventilation section.
7. Wood is not an approved material for wall finishes.
8. **No FRP behind cooking equipment.**

Ceilings

Fissured, perforated or rough acoustic tile is not permitted in foodservice areas. Ceilings in kitchens, bars, service areas and other rooms where food, equipment, single service, or linens are stored, employee toilet rooms and mop sink rooms shall be smooth, non-absorbent, durable, and easy to clean.

Approved materials include:

1. Smooth vinyl coated acoustic ceiling panels.
2. Semi-gloss painted gypsum board (washable).
3. Exposed rafters, bar joists/trusses over bars or service areas in dining rooms may be allowed if

UTILITIES

Plumbing

All plumbing shall be sized and installed in accordance with the 2015 International Plumbing Code and NH state and local amendments.

In general:

1. A cross connection shall not be made by connecting a pipe or conduit between the drinking water system and a nondrinking water system or a water system of unknown quality.
2. Where non-potable water systems are permitted for purposes such as air conditioning and fire protection, the non-potable water must not contact, directly or indirectly, food, potable water, or equipment that contact food or utensils.
3. The piping of any non-potable water system must be durably identified so that it is readily distinguishable from piping that carries potable water.

Utility Service Lines

1. Utility service lines and pipes shall not be unnecessarily exposed and enclosed within the walls whenever possible.
2. Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.
3. Exposed utility service lines and pipes shall not be installed directly on the walls or floor, except:

- a. quick disconnect gas hoses approved by the American Gas Association or NSF International
 - b. flexible cords/caps for commercial cooking equipment on casters, listed by Underwriter's Laboratory.
4. Utility lines must not be placed on the floor and must be installed at least 6" off the floor.

Backflow Protection

1. Water inlets shall have an air gap between the water inlet and the flood rim of the fixture. The air gap shall be two times the diameter of the water inlet or faucet and may not be less than 25 mm (1 inch).
2. Vacuum breakers shall be installed on any submerged inlet such as toilets, urinals, dishwashers, garbage grinders, and any threaded water outlets. Toilets must have anti-siphon ball cock assemblies.
3. Double check valves with atmospheric vents or reduced zone backflow preventers are required on any water outlet on which a vacuum breaker cannot be installed after the last shut-off valve or solenoid switch (e.g., pressure spray hoses).
4. Backflow prevention shall be located in the water line to the carbonator, preferably between the pump and the carbonator.
5. Chemical dispensing systems shall have approved backflow devices.
6. Wye adapters are not permitted.
7. A dedicated water line to chemical dispensing systems is required.

Indirect Waste Connections

1. An indirect waste connection discharges waste through a trap and an air gap into the sewer system. Equipment, such as walk-in refrigerators and freezers, ice machines, steam tables, steam cookers, ice bins, salad bars, a perforated pipe to oriental wok cookers, dipper wells and other similar equipment shall be indirectly wasted to the sewer.
2. The air gap between the indirect waste and the building drainage system shall be at least twice the effective diameter of the drain, but no less than one inch. All other air gaps shall be at least one inch.
3. Indirect waste pipes shall not discharge into hand sinks, food preparation sinks, or three-bay sinks.
4. Hub drains are not recommended. Floor drains are preferred.

Water Supply

1. The water source and system shall be of sufficient capacity to meet the peak water demands of the food establishment.
2. Water from a non-public water system shall meet state drinking water standards, be tested prior to opening and sampled as required by the NH State water quality regulations.
3. The most recent sample report for nonpublic water systems must be retained on file.

Water Heater

1. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the establishment. .
2. Tankless water heaters must be sized to provide the minimum code required GPM (gallons per minute) at periods of peak demand.
3. If water heater is located in the foodservice area, it must be installed on 6" legs or a concrete curb or similar.

Sewage Disposal

1. Sewage shall be conveyed to the point of disposal through a municipal sewer system or approved septic system.
2. Private septic systems shall have pumping records and notes of any corrections or additions to the drainage field.

Grease Traps

1. Grease traps must be properly sized, installed and maintained.
2. A grease trap shall be easily accessible for cleaning.
3. Grease traps shall not be installed within kitchen food-preparation areas. They may be located outside of the establishment, within the establishment in a central collection area, or under each of the sinks requiring such a system.
4. Cleaning or pumping frequency records required at establishment to attest proper grease trap maintenance.

Overhead Sewer Lines

1. Sewage and waste lines shall not be located directly above food preparation, food display, food storage, utensil washing and storage areas.
2. If sewer lines must be installed over the areas listed above, they shall be equipped with a functional seamless pan or gutter.

TOILET FACILITIES

1. Adequate, conveniently located, accessible toilet facilities shall be designed to meet requirements of Building, Plumbing and Mechanical Codes.
2. Toilets and urinals must be designed to be easily cleanable and have integral backflow prevention devices.
3. A toilet room shall be completely enclosed and have tight-fitting, self-closing doors, be well lit and vented to the outside.
4. The female toilet room shall be provided with a minimum of one covered waste receptacle.
5. Proper signage, hand cleanser, a single-use disposable or mechanical hand-drying device and refuse container shall be provided.
6. Mechanical ventilation is required per Town of Derry Code.
7. Toilet rooms shall be accessible in accordance with the Americans with Disabilities Act (ADA) of 1990.

EMPLOYEE AREAS

1. Dressing rooms/areas shall be designated if employees routinely change clothes in the establishment.
2. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions and shall be located in a designated area where contamination of food, equipment, utensils, linens, and single service items cannot occur.
3. Employee break areas shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.

LAUNDRY FACILITIES

1. A mechanical clothes washer may be used for laundering wiping cloths. A dryer is not required if wiping cloths are the only items washed on site.
2. Wiping cloths must be air dried in an area where there is no exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.
3. Mechanical washers and dryers shall be located so that food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles are protected from contamination.

SOLID WASTE AND RECYCLABLES

1. An area shall be provided for the storage of solid waste and recyclable materials and be separated from food preparation and storage areas.
2. The surface of an outdoor storage area for refuse, recyclables and returnables shall be constructed of concrete and sloped to drain.
3. If a garbage enclosure is proposed for installation, it shall be constructed of durable, non-absorbent materials, and provided with a washable finish capable of withstanding frequent cleaning.
4. Interior garbage storage and refuse rooms shall have smooth and easily cleanable wall, floor and ceiling

surfaces and be equipped with hot and cold running water and a floor drain connected to the sanitary sewer.

LIGHTING

1. All light fixtures in food preparation, food display, food service, food storage, dishwashing and utensil storage areas shall be shielded, coated, or otherwise shatter resistant.
2. A minimum of 50 foot-candles of shielded light is required:
 - a. Over food preparation areas
 - b. In the hood over cooking equipment
 - c. Warewashing areas
3. A minimum of 20 foot-candles of shielded light is required:
 - a. Areas behind the bar
 - b. Storage areas and rooms toilets and dressing rooms
 - c. Inside reach in refrigerators/freezers
 - d. Inside walk in cooler/freezers
 - e. Self-service buffets and salad bars
 - f. Toilet rooms

PEST AND RODENT CONTROL

1. Except in temporary food establishments, openings to a portion of a building that is not part of the food establishment or to the outdoors shall be protected against the entry of insects and rodents by:
 - a. filling or closing holes and other gaps along floors, walls, and ceilings;
 - b. closed, tight-fitting windows and
 - c. solid self-closing, tight-fitting doors.
2. If windows or doors are kept open for ventilation or other purposes, or the food operation is conducted in a temporary food establishment that is not provided with windows and solid doors, the openings shall be protected against the entry of insects and rodents by:
 - a. 16 mesh to 25.4 millimeters (one inch) screens;
 - b. properly designed and installed air curtains are acceptable with appropriate alternate screening
 - c. other effective means.
3. Devices that are used to electrocute flying insects and that propel insect parts or insect fragments or to trap insects by adherence must be installed so that the device is not located over food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.
4. Unprotected large openings (garage doors):
 - a. Provide screens, air curtains or other effective means.
 - b. Kitchen to be completely separate and closed from the seating area.
 - c. Garbage removed daily.

STORM WATER MANAGEMENT

1. A Stormwater Pollution Prevention Plan (SWPPP) that clearly describes appropriate control measures that include a description of all pollution control measures (i.e., BMPs) that will be implemented as part of the construction activity to control pollutants in stormwater discharges and describes the interim and permanent stabilization practices for the site per Town of Derry Chapter 131 ordinance.

NOTES