

MINIMUM REQUIREMENTS FOR FOOD SERVICE FACILITIES

A permit from Transylvania County Health Department is required **prior** to operating a food service business. A business that prepares or serves **food** (defined as “cooks, puts together, portions, sets out, or hands out food for human consumption”) or **regulated drinks** (beverages made from raw apples or other raw fruits or vegetables) or any drink not sold in disposable containers including Private Clubs with ABC licenses must be permitted.

No permit or inspection by the Health Department is required for establishments that serve only dip ice cream, popcorn, candied apples, or cotton candy and establishments that sell uncooked cured country ham or uncooked cured salted pork with minimal preparation such as slicing, weighing, or wrapping. Some establishments, though exempted from Health Department inspection and permitting, may require a license or inspection by the North Carolina Department of Agriculture (919-733-7366).

Prior to beginning construction, all proposed food service facilities must submit a plan to the Health Department for approval. ***This plan must include a floor plan drawn to scale, a finish schedule, a listing of all equipment by manufacturer and model number, a menu and a \$200 fee.*** Additional agencies must be contacted for review: Fire Marshall (884-3235), Building Permitting Office (884-3209), City of Brevard (Privilege License 883-8580), County Planning/Zoning Office (884-3205), Tax Assessor’s Office (884-3200).

ON-SITE WATER AND SEWAGE: Any on-site water and sewage systems must be approved by the health department for the proposed use. A separate application and/or inspection application is required.

FOOD SERVICE EQUIPMENT: Food service equipment must meet or be listed by the following agencies as meeting National Sanitation Foundation standards. (Equipment exempted from NSF standards are hoods, hot water heaters, microwaves, toasters, and mixers.)

- (a) NSF (National Sanitation Foundation) listed...blue & silver sticker.
- (b) ETL (ETL Testing Laboratories, Inc.) sanitation listed.
- (c) UL (Underwriters Laboratories, Inc.) sanitation classified...blue & white/silver sticker, green triangle & white letters.

Minimum Equipment

- (1) Refrigerated food storage.
- (2) Frozen food storage.
- (3) Storage areas and shelving for equipment, food stock, disposables, toxic compounds, employee belongings, clean and dirty linen.
- (4) Dishwashing facility:
 - (a) 2-compartment sink* [when only single-service eating and drinking utensils and tableware are used].
 - (b) 3-compartment sink*.
 - (c) Automatic dishwasher, 2-compartment pot sink* and pre-wash sink.

* Sinks must have splash-back protection and drain boards that are an integral part of and continuous with the sink; minimum drainboard length is 24 inches.
- (5) Can wash facility for garbage cans and mops.
- (6) Separate handwashing sink (one or more required).
- (7) Restroom(s) for employees and customers.
- (8) Storage of wastes (garbage, recyclables, etc.) inside and outside.
- (9) Construction must meet requirements (floors, walls, ceilings, lighting, plumbing, etc.).
- (10) Adequate hot water heating facilities.

Additional equipment that may be required depending on planned operation:

- (1) Hot holding equipment.
- (2) Cooking and/or reheating equipment.
- (3) Food preparation sink(s).
- (4) Ice maker.
- (5) Mechanical ventilation/hood.

On-line construction guidelines: www.deh.enr.state.nc.us/ehs/fsac/fesac.htm

On-line rules: www.deh.enr.state.nc.us/ehs/rules.htm