



**DEPARTMENT OF HEALTH AND HUMAN SERVICES  
ENVIRONMENTAL HEALTH PROGRAM**  
155 North First Avenue, MS 5, Suite 170  
Hillsboro, OR 97124  
Telephone: (503) 846-8722 ♦ Fax: (503) 846-3705  
[www.co.washington.or.us/foodsafety](http://www.co.washington.or.us/foodsafety)



**Public Health**  
Prevent. Promote. Protect.

## GENERAL RESTAURANT REQUIREMENTS

The following is not a complete list of requirements. Please see the current **Food Sanitation Rules** for complete information. Copies are available in our office or online at [www.healthoregon.org/foodsafety](http://www.healthoregon.org/foodsafety).

1. **Water Supply and Sewage Disposal:** Restaurants must have an approved potable water supply and approved sewage disposal. Facilities served by a well or other onsite potable water system must have their potable water system approved by the State Drinking Water Program. For additional information please contact the State Drinking Water Program at (971) 673-0405. Facilities that utilize an onsite wastewater disposal (e.g., septic) system are required to have the system approved by this office or Oregon Department of Environmental Quality (DEQ).
2. **Hot Water:** Hot water generation and distribution systems must be sufficient to meet the peak hot water demands throughout the restaurant.
3. **Grease Removal Devices:** A grease removal device (e.g., grease trap or interceptor) shall be required. Please check with the local city/county plumbing official and sewage municipality regarding requirements.
4. **Handwashing Sinks:** The number and placement of handwashing sinks must be adequate to serve all food service activities including preparation, cooking, dishwashing, serving, bussing, bartending, and restrooms. Hot and cold or tempered water must be provided at all handwashing sinks in the facility. **The use of handwashing sinks is restricted to handwashing only.**
5. **Mop Sinks:** Installation of a utility sink or curbed cleaning facility is required. If hose bibs are available at the faucet, a vacuum breaker is required.
6. **Food Preparation Sink:** A food preparation sink is required for facilities that have raw fruits and vegetables that require washing or for facilities that conduct other activities that require placing food in a sink. Handwashing and mopwashing are prohibited in a food preparation sink. Food preparation sinks must have indirect waste pipes.
7. **Dishwashing:** Either a 3-compartment sink or commercial dishwasher must be provided. The dishwashing area must be equipped with separate drainboards or sorting tables for soiled and clean utensils. Surfaces should be sized to handle peak loads in a sanitary manner.
  - a. **3-compartment Sinks:** Each compartment must be sized to allow immersion of the largest utensil. Each compartment of the sink must be supplied with hot and cold running water.
  - b. **Mechanical Dishwashing:** Mechanical dishwashers must be commercial grade designed and manufactured specifically for use in a restaurant. Domestic or light-commercial grade dishwashers are not approved for restaurant use. The pressure of the final sanitizing rinse water supplied to the machine must not be less than 15 or more than 25 pounds per square inch measured in the water line immediately adjacent to the final rinse control valve. Thermometers that indicate the temperature of the final rinse water as it enters the manifold, the wash and rinse cycles must be mounted to the machine or water line. Drain lines must have indirect waste pipes.

These thermometers must be accurate to  $\pm 2^{\circ}\text{F}$  or  $\pm 1^{\circ}\text{C}$ . The dishwasher must be capable of reaching proper wash and rinse temperatures. If the dishwasher sanitizes with a boosted high temperature rinse, the final rinse temperature must reach  $160^{\circ}\text{F}$  or higher at the dish surface. If a chemical sanitizer is used, it must meet the requirements of 21 CFR and be dispensed in proper concentration. An accurate test kit is required to test the sanitizer concentration of the final rise.

8. **Indirect Waste:** Any piece of equipment utilized to hold food or ice that is equipped with a drain must have indirect waste lines to floor drains or floor sinks. Where air gaps are required, the distance between the bottom of the waste pipe and top of the drain must be at least 1 inch or 2 waste pipe diameters.
9. **Restrooms:** Restrooms are required for employees and public restrooms are required on facilities that provide customer seating. If restrooms are not an integral part of the food service operation, restroom facilities must be available within 500 feet of the food service operation and be available for use during all restaurant operating hours. Restroom doors must self-close.
10. **Cold Holding:** Potentially hazardous foods must be held at or below  $41^{\circ}\text{F}$  ( $5^{\circ}\text{C}$ ). An adequate number of conveniently located refrigeration facilities must be provided to assure the maintenance of potentially hazardous food at required temperatures. Each refrigeration unit must be equipped with either a built in thermometer or be provided with a numerically scaled spirit stem thermometers accurate to  $\pm 2^{\circ}\text{F}$  or  $\pm 1^{\circ}\text{C}$ . Thermometers must be located to measure the air temperature in the warmest part of the refrigerator and located in an area where the thermometer is easy to read. Refrigerators equipped with a temperature gauge visible from the exterior are acceptable.
11. **Hot Holding:** Adequate equipment to hold hot potentially hazardous food at or above  $135^{\circ}\text{F}$  ( $60^{\circ}\text{C}$ ) must be provided.
12. **Rapid Cooling:** If potentially hazardous foods will be cooled, then a method to rapidly cool this food must be provided. **Potentially hazardous foods must be cooled from  $135^{\circ}\text{F}$  ( $60^{\circ}\text{C}$ ) to  $70^{\circ}\text{F}$  ( $21^{\circ}\text{C}$ ) within 2 hours and from  $70^{\circ}\text{F}$  ( $21^{\circ}\text{C}$ ) to  $41^{\circ}\text{F}$  ( $5^{\circ}\text{C}$ ) within 4 hours. The total cooling time may not exceed 6 hours.** Commercial air cooled refrigerators, ice baths, or cooling wands are recommended for cooling foods. When foods are cooled in a refrigerator they must be left uncovered and kept well separated to encourage air flow until cooled to  $41^{\circ}\text{F}$  ( $5^{\circ}\text{C}$ ).
  - a. Liquid foods may not be cooled at a depth of greater than 4 inches.
  - b. Soft thick foods may not be cooled at a depth greater than 2 inches.
  - c. Large portions of meat should be portioned so each portion weighs no more than 4 pounds.
13. **Rapid Reheating:** Potentially hazardous food that has been cooked, cooled, and reheated for hot holding must be reheated within 2 hours to a temperature of at least  $165^{\circ}\text{F}$  ( $74^{\circ}\text{C}$ ) for 15 seconds. Potentially hazardous food reheated in a microwave for hot holding must be reheated so that all parts of the food reach a temperature of at least  $165^{\circ}\text{F}$  ( $74^{\circ}\text{C}$ ) and allowed to stand covered for 2 minutes. Ready-to-eat food from a commercially processed package must be heated to at least  $135^{\circ}\text{F}$  ( $60^{\circ}\text{C}$ ).
14. **Probe Thermometer:** An accurate metal stem probe thermometer measuring from  $0^{\circ}\text{F}$  to  $220^{\circ}\text{F}$  must be available to check internal food holding temperatures. A small diameter, tip sensitive probe thermometer is required to check to measure the temperature of thin foods.
15. **Date Marking:** Ready-to-eat potentially hazardous foods that will not be used within a day must be date marked with either the preparation date, use-by date, or date the commercial package was open.

Date marked food stored at 41°F (5°C) or colder may be stored for up to 7 days before it must be discarded. You must develop a policy for date marking and have it available for review.

16. **Storage:** Adequate storage equipment is required to assure that all food, food containers, and single service utensils are stored at least 6 inches above the floor, or on a 4 inch high platform or wheeled platforms. Storage shelves must be smooth, impervious, and easily cleanable. Food may not be stored in areas with exposed or unprotected sewer lines or water lines. Toxic items must be stored and labeled to ensure proper use and prevent contamination of food and food contact surfaces.
17. **Equipment:** All equipment should be easily cleanable and in good repair. All metal equipment should be free of rust and corrosion. Rusty/corroded metal equipment should be replaced or refinished in an approved manner. Wooden surfaces must be finished with a washable surface. All stationary equipment should be installed in a manner that allows for easy cleaning beneath and/or behind equipment.
18. **Self-service:** Self-service foods within customer reach that are not prepackaged must be protected from customer contamination by a sneeze shield or other approved means. Self-service beverage dispensers must be designed to prevent beverage containers from contacting the beverage and/or ice dispensing mechanisms. Self-service areas must have a smooth, nonabsorbent floor covering such as vinyl, tile, or the equivalent that extends out 30 inches on each side of the self-service area.
19. **Ventilation:** Adequate ventilation is required to prevent grease or condensation from collecting on walls and ceilings. A hood may be required in cooking and/or dishwashing areas. Please check with local city/county building and fire departments regarding requirements.
20. **Wall, Floor, and Ceiling Construction:** Floors, walls, and ceilings must be finished, smooth, and easily cleanable. Carpeting is prohibited in food and/or beverage preparation or self-service areas. Wall/floor and wall/ceiling junctions should be tightly joined and/or sealed. Walls and ceilings must be finished in a light color in food preparation and service areas. Utility service lines may not be exposed. All gaps, cracks, crevices, and holes must be repaired, filled, sealed, and made smooth. The use of smooth, nonabsorbent, durable materials, e.g., formica, stainless steel, fiberglass reinforced polyethylene (FRP) on the walls behind the dishwashing areas, pot and pan washing areas, mopwashing, and in any other areas where damage may be done to the walls is highly recommended.
21. **Lighting:** Adequate lighting must be provided. Light bulbs must be shielded or shatter resistant.\
22. **Doors and Windows:** Exterior doors must be rodent proof (clearance may not exceed ¼ inch and should be as tight-fitting as possible). All openings to the outer air must be screened to prevent fly entry.
23. **Locker, Dressing Rooms, and Break Areas:** Adequate designated storage areas (e.g., closet, coat hooks, lockers, and cupboards) must be provided for employee clothing and personal items.
24. **Garbage Area:** Outside garbage containers must be located in an area with a hard, nonabsorbent surface such as cement or asphalt. Outside containers must be covered and adequately sized.
25. **Clean Indoor Air:** Facilities are required to comply with the Oregon Clean Air Act.
26. **Food Handler Cards:** All food service workers who handle food, drink, or utensils must have a valid Food Handler Card. Cards may be obtained in our office or online at <http://orfoodhandlers.com>.
27. **Employee Health Policy.** All restaurants must have a written employee health policy that is readily available to employees and during an inspection.