



Public Health
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Habersham County Environmental Health Department

130 Jacob's Way STE 102 Clarkesville, GA 30523 Phone: 706-776-7659 Fax: 706-754-7127

MINIMUM STRUCTURAL REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS

The following is an outline of the minimum structural requirements for most food service establishments. This is intended only as a guide for prospective food service operators; **Applicants for food service permits must submit plans and specifications to the Health Department for review and approval at least 14 days prior to construction.** However, approval of plans does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A final inspection of each completed establishment with the necessary equipment will be required to determine if it complies with the Georgia Rules and Regulations Governing Food Service Establishments:

Sinks that are required and the hot water rating for each.

Sinks	<u>Hot Water Rating:</u>	
	<u>Low Volume</u>	<u>High Volume</u>
Handwash Sinks	5 gal/hr	5 gal/hr
Food Preparation Sink	15 gal/hr	15 gal/hr
3-Compartment Sink	45 gal/hr	60 gal/hr
Mop Sink /Can Wash Sink	20 gal/hr	20 gal/hr

Hot water heater sizing is dependent upon the number of sinks in the establishment, volume of business and any additional water using equipment such as dishwashers.

Two drainboards are required for the 3 compartment sink – one for dirty dishes, one for clean dishes to air dry on.

Water supply: The Business owner/authorized agent shall supply the Habersham County Environmental Health Department with documentation from a municipality signifying the food service establishment will utilize an approved water supply. Any prospective food service establishment to be served by an individual well must have EPD approval of that well.



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Floors, walls and ceilings. This section pertains to the following areas: food preparation, food storage, dishwashing, walk-in coolers and freezers, dressing rooms, locker rooms, toilet rooms and vestibules.

All surfaces must be constructed of smooth, nonabsorbent, easily cleanable materials and should be light in color:

- **Floors:** quarry tile, commercial grade linoleum, terrazzo, etc. Bare, painted or sealed concrete is **not** considered to be an approved material for these areas.
- **Walls:** tile, latex enamel paint, oil based enamel paint.
- **Ceilings:** latex enamel paint, oil based enamel paint, FRP board, vinyl ceiling tiles, etc.

Junctures between the floors and walls in the above-mentioned areas shall be covered and sealed with cove baseboard.

Restroom and handwashing facilities:

- Must have at least one restroom facility available to the public.
- Handwash sinks shall be supplied with wall mounted soap and paper towel dispenser.
- Restrooms must be ventilated either by a window that can be opened or a ventilation fan vented to the outside.
- Restrooms must have self-closing doors.
- Provide ladies restrooms with covered trash cans.

Sewage Disposal: Municipal sewer shall be used when available.

On-site sewage management system: Contact the Habersham Co. Environmental Health Department to discuss procedure and requirements for obtaining a permit to install a septic system for a food service facility.



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Other area of concern:

- Shield light fixtures in food storage, food preparation, and dishwashing areas.
- All exits must be self-closing.
- All wood surfaces in the food prep., storage and dishwashing areas must be sanded smooth and sealed.
- Vent hoods are required over fryers, grills, ranges, oven, etc.
- Storage shelving for all food, food service supplies, etc. must be 6" above the floor.
- Locate dumpsters on concrete or machine laid and sealed asphalt.
- Grease traps are required for all facilities utilizing a decentralized sewer system.