



LAKE COUNTY ENVIRONMENTAL HEALTH

106 FOURTH AVENUE EAST

POLSON, MT 59860-2175

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<https://www.lakemt.gov/environmental/foodservice.html>

Guide for the Design, Installation and Construction of Food Service Establishments



Montana Rules for Food Service Establishments require submission of construction plans and specifications to the local health authority for review and approval prior to construction or substantial remodeling of a retail food establishment. This requirement is in addition to submission of plans to state or local building, electrical, mechanical, and plumbing authorities.

Plans must be submitted to:

Lake County Environmental Health Department

106 4th Avenue East

Polson, MT 59680

406.883.7236 Phone

406.883.7205 FAX

envhealth@lakemt.gov

This is a general guide to supplement the Lake County Environmental Health Food Establishment Plan Review Application. In the information given below you will find detailed information about what is required for equipment and final finish materials used in your establishment. For further questions please reference the Administrative Rules of Montana for Retail Food Establishments (ARM 37.110.201-272), the 2013 edition of the FDA Food Code (portions of which have been adopted by reference to the Retail Food rules), Circular FCS 2-2019 for Wholesale Food Establishments, or contact Lake Co. Environmental Health.

Supplemental materials to include:

1. **WATER SUPPLY**
Describe the water system – municipal system, community system, private well system, etc.
See page 8 of the Food Establishment Plan Review Application
2. **WASTEWATER SYSTEM**
Describe the wastewater system – public sewer system, individual septic system, etc.
See page 9 of the Food Establishment Plan Review Application
3. **PROPOSED MENU**
Provide a complete list of the types of foods to be prepared and served in the facility. Include whether the foods are pre-prepared or made from scratch in-house.

REFRIGERATION: Refrigeration equipment must be capable of holding food at 41°F or less. When food must go through a cooling step, the equipment must be capable of cooling foods quickly to 41°F or less. Each unit must have an accurate thermometer. Refrigeration and cooling equipment must be of adequate size and capacity to handle the requirements of the facility/menu. The equipment must be of such design, construction and repair to provide smooth, easily cleanable, durable, and non-absorbent surfaces.

COOKING AND HOT HOLDING: Cooking and hot holding equipment must be of adequate size and capacity to handle the requirements of the facility/menu. Hot holding equipment must be capable of maintaining hot foods at a minimum of 135°F. The equipment must be of such design, construction and repair to provide smooth, easily cleanable, durable, and non-absorbent surfaces. Accurate thermometers are required to measure food temperatures.

EQUIPMENT & UTENSILS: All equipment & utensils must be of such design, construction, and repair to be non-absorbent, easily cleanable, non-toxic, and durable.

EQUIPMENT INSTALLATION: All equipment must be installed to be easily moveable, sealed to the surface, or designed to be cleaned in place. Storage shelves must be smooth, nonabsorbent, durable, and easily cleanable. Storage shelves must be a minimum of six inches off the floor or sealed to the floor. Food display equipment must provide food protection such as sneeze shields, etc. Food equipment may not be located under unprotected sewer or water lines, open stairwells, or other sources of contamination.

FLOORS: Floors in food preparation areas, food storage areas, refrigeration units, utensil washing areas, and restrooms must be constructed of smooth, non-absorbent, easily cleanable, and durable surfaces. Floor/wall junctures must be covered and sealed in an easily cleanable manner to provide no more than 1/32" gap. Floors subject to spray or flood cleaning must be of sealed concrete, terrazzo, ceramic tile or similar materials and be graded to drain to a floor drain; floor/wall junctures must be covered and sealed. Carpeting may be used only in locations such as customer seating areas.

WALLS & CEILINGS: The surface of walls and ceilings in food preparation areas, refrigeration units, and utensil washing areas must be light in color, smooth, non-sorbent, easily cleanable, and durable to the use.

SINK REQUIREMENTS:

1. **HANDWASH FACILITIES FOR FOOD EMPLOYEES:** Hand washing facilities provided with warm water, hand soap, and drying methods as given above are required in, or convenient to, each area where food is prepared or served, and/or in dishwashing areas. Hand washing sinks must be designated for hand washing only.
2. **MOP/UTILITY SINK:** At least one utility sink or curbed cleaning facility with a floor drain must be provided and used for cleaning of mops or similar wet floor cleaning tools, and for the disposal of mop water or similar liquid wastes.
3. **DISHWASHING FACILITIES:** Dishwashing may be done manually and/or with commercial mechanical dishwashers. Manual dishwashing must provide a three-compartment sink large enough to totally immerse most equipment and utensils. Mechanical systems must be of commercial quality and installed per the manufacturer's guidelines. Some hot water sanitizing machines will require a mechanical vent system to remove excess heat and steam. If a mechanical system is used, either a three-compartment sink or other approved back-up plan must be provided in case of mechanical breakdown. Adequate drain boards, racks or utensil tables must be provided for storage and handling of soiled utensils prior to cleaning and for cleaned utensils following sanitizing. This includes adequate racks or tables for air-drying of sanitized utensils and equipment.
4. **PREPARATION SINKS:** Prep sinks may not be sinks used for handwashing or wastewater disposal, and must have indirect wastewater connections.

RESTROOMS: Toilet and hand washing facilities must be plumbed to comply with the state or local plumbing code, must be in good repair, and must be conveniently located. Adequate warm water must be provided for handwashing. Sinks must be provided with disposable paper towels in a protected container, with air drying equipment, or a continuous towel system. Sinks must also be supplied with hand soap. Restroom doors must be self-closing. The number and type of restrooms is directed by state or local building codes.

DOORS & WINDOWS: Openings to the outside must be effectively protected against the entry of rodents and insects by use of tight-fitting doors, self-closing doors, window screens, controlled air currents; and/or other means. Screening material must not be less than 16 mesh to 1 inch.

GARBAGE AND REFUSE: Garbage containers, dumpsters, and compactor systems located outside must be stored on or above a smooth surface of nonabsorbent material, such as concrete or machine-laid asphalt. Wastewater from these units is required to flow into a sanitary sewer, not into storm sewers.

DRESSING AND LOCKER ROOMS: Enough lockers or other facilities must be provided for the orderly storage of street clothing and other personal belongings; lockers may be in the dressing room, food storage room, or areas that contain only completely packaged food or food items. If food employees and other authorized persons routinely change clothes within the establishment, rooms or areas must be designated for this purpose. The area may not be used for food preparation, food storage, food service, utensil washing, or utensil storage.

TOXIC MATERIALS: Storage must be provided for any necessary and authorized toxic items. Requirements are specific to the type of material stored.

LIGHTING: Permanently fixed artificial light sources must be installed to provide at least 50-foot candles of light on all food preparation surfaces and at utensil washing work levels; 20 foot candles in utensil and equipment storage areas, and toilet/lavatory areas; and 10 foot candles in food storage areas and other areas. Light shielding must be provided in food preparation, utensil washing, food storage, and food display areas.

VENTILATION: All rooms must have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes. Restrooms are required to be ventilated. Toilet rooms require mechanical ventilation to the outside.

MISCELLANEOUS: Maintenance equipment such as mops, brooms and vacuum cleaners must be stored in a way that does not contaminate food, utensils, equipment or linens. The storage area must include a place for a mop to hang to dry that is moisture resistant. Clean linens must be stored in a clean place that is protected from contamination. No operation of a food service establishment may be conducted in any room used as living quarters, sleeping quarters or other non-food operations. Food service operations must be separated from any living or sleeping quarters by complete partitioning and with solid, self-closing doors.

***PLEASE CONTACT LAKE COUNTY ENVIRONMENTAL HEALTH
IF YOU HAVE QUESTIONS***

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SURFACE REQUIREMENTS

THIS LISTING IS FOR YOUR GUIDANCE ONLY

OTHER MATERIALS MAY BE APPROVED FOR SPECIFIC SITUATIONS

WALK-IN COOLERS/FREEZERS:

Floors and junctures as given above under FLOORS

No floor enamel

Cleanable metal that will not rust

Walls/Ceiling:

Cleanable metal that will not rust

Fiberglass Reinforced Panels (FRP), ChemLite

Enamel-painted smooth plywood

Shelving:

Painted smooth plywood – keep shelving removable for repainting

Cleanable metal that will not rust, plastic

Must be a minimum of 6" off floor for cleaning and food protection

NO particle board or chipboard

NO material that deteriorates with moisture

NO contact paper or shelf paper

FLOORS:

Active areas must have:

Commercial quality vinyl (tile or sheet)

Commercial quality ceramic floor tile - grout sealed

Smooth, sealed concrete

Areas with floor drains - use sealed concrete/ceramic tile

Others may be approved on a case by case basis

Floor/wall junctures must be coved and sealed in an easily cleanable manner to provide no more than 1/32" gap. Washable vinyl baseboard is commonly used.

Areas that will be hosed down for cleaning required coved and sealed junctures.

NO carpeting except in customer service areas

WALLS – GENERAL:

Semi-gloss/gloss painted sheetrock – minimal to no texture

Marlite installed with seams covered

Fiberglass Reinforced Panels (FRP), ChemLite with seams covered/sealed

Solid vinyl wallpaper may be used in low use areas

Door and window trim, etc. must be smooth and painted/sealed

WALLS – BEHIND HOT EQUIPMENT, FRYERS, GRILLS, ETC:

Metal sheeting – stainless steel or smooth galvanized

WALLS – HIGH MOISTURE AREAS, DISHWASHING, ETC:

Fiberglass Reinforced Panels (FRP), Chemlite

Metal sheeting – stainless steel or smooth galvanized

CEILINGS – FOOD PREPARATION AREA AND SIMILAR:

Suspended ceilings – Vinyl covered sheetrock
Semi-gloss painted sheetrock – minimal to no texture
NO accoustical-type panels except in customer areas

SHELVING/CABINETS/WORK TABLES:

Working surfaces must be:

Stainless steel
Plastic laminate (Formica, etc.)
Hardwood – allowed for baked goods only; not a general work surface

Other surfaces (shelving, cabinet interiors, etc.) must be:

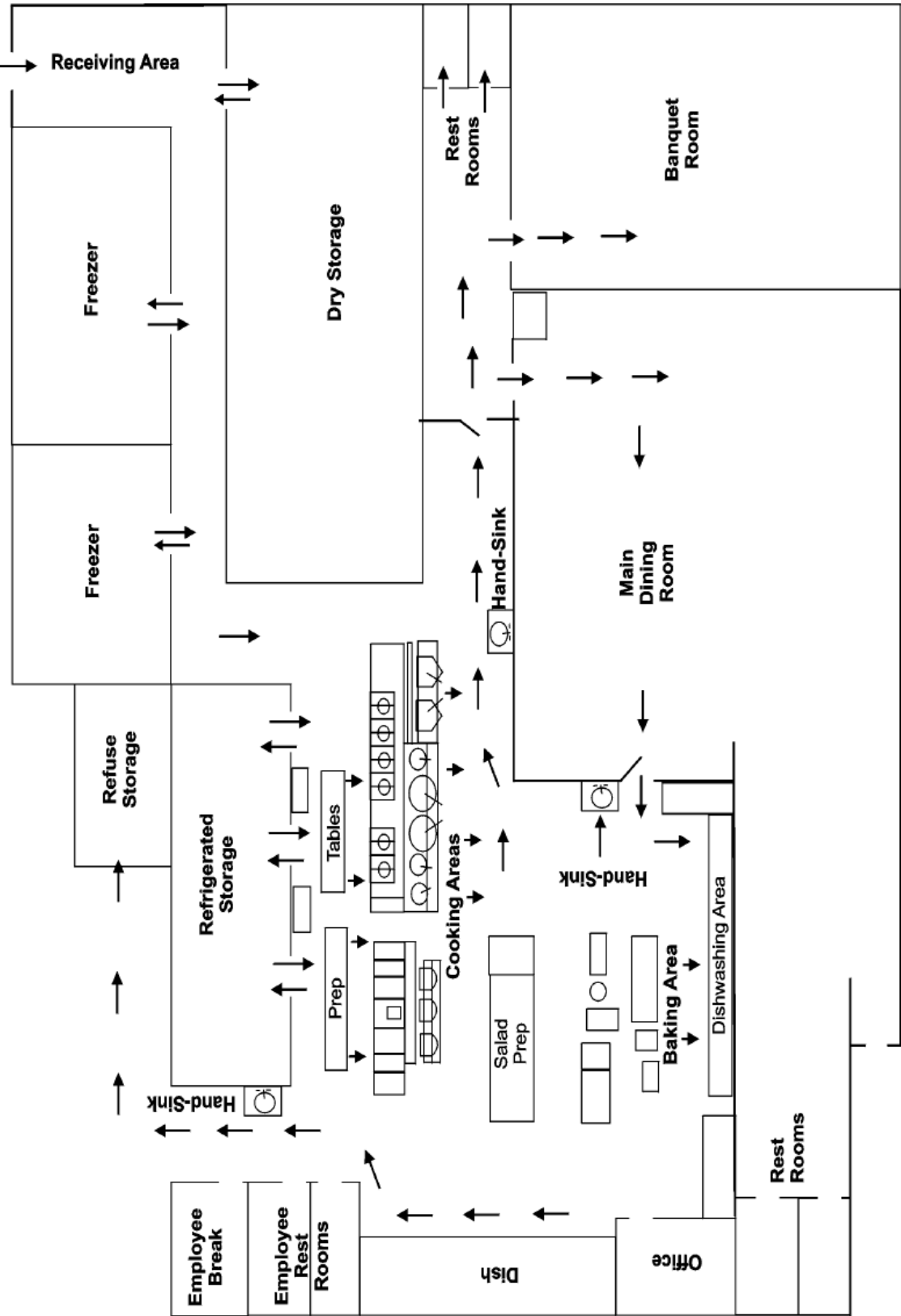
Stainless steel
Plastic laminate (Formica, etc.)
Melamine
Enamel-painted smooth plywood/high-density particle board
Polyurethane-coated – cabinet exteriors, etc.

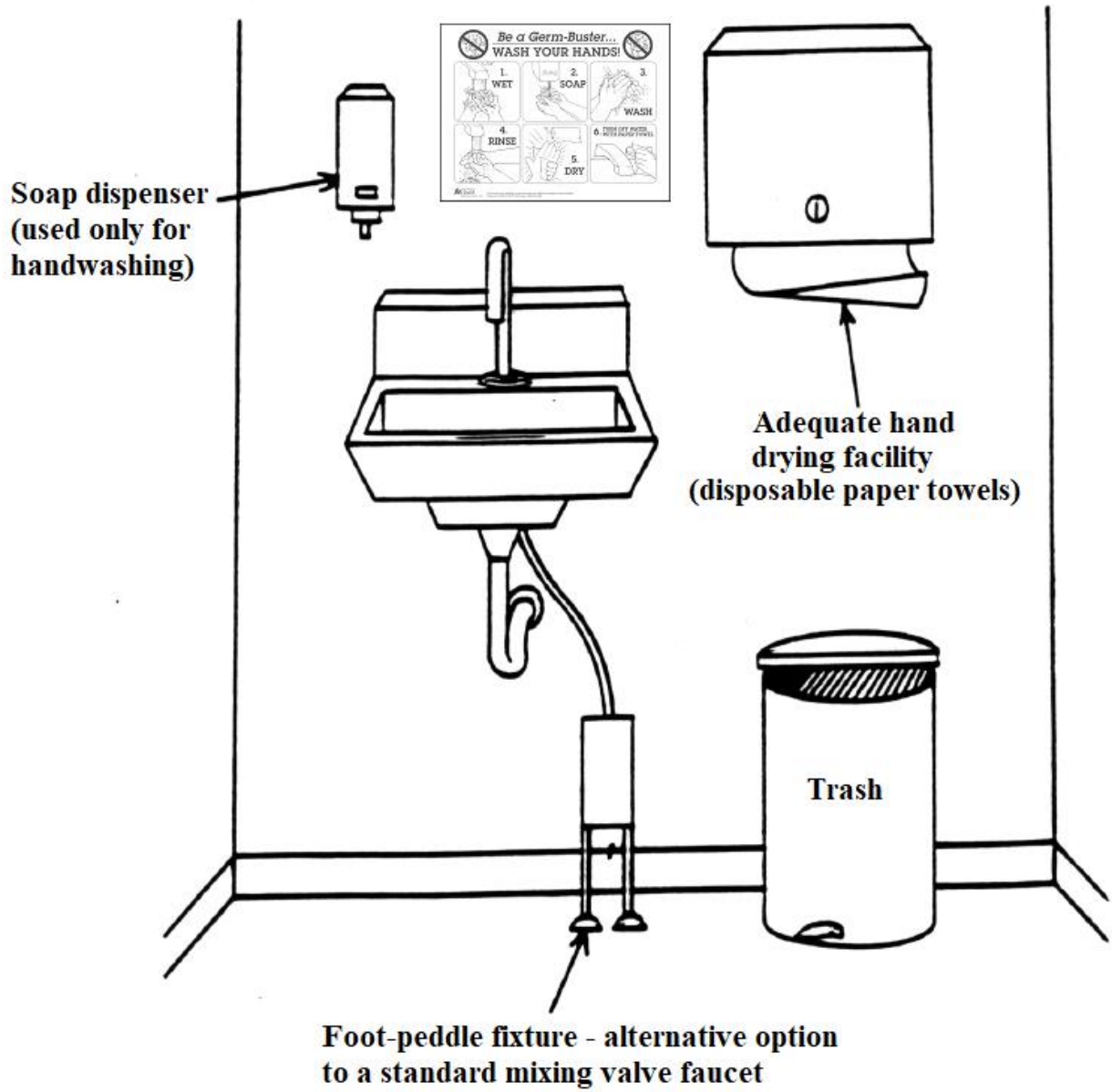
NO contact paper or shelf paper allowed

NO particle board allowed in high moisture areas

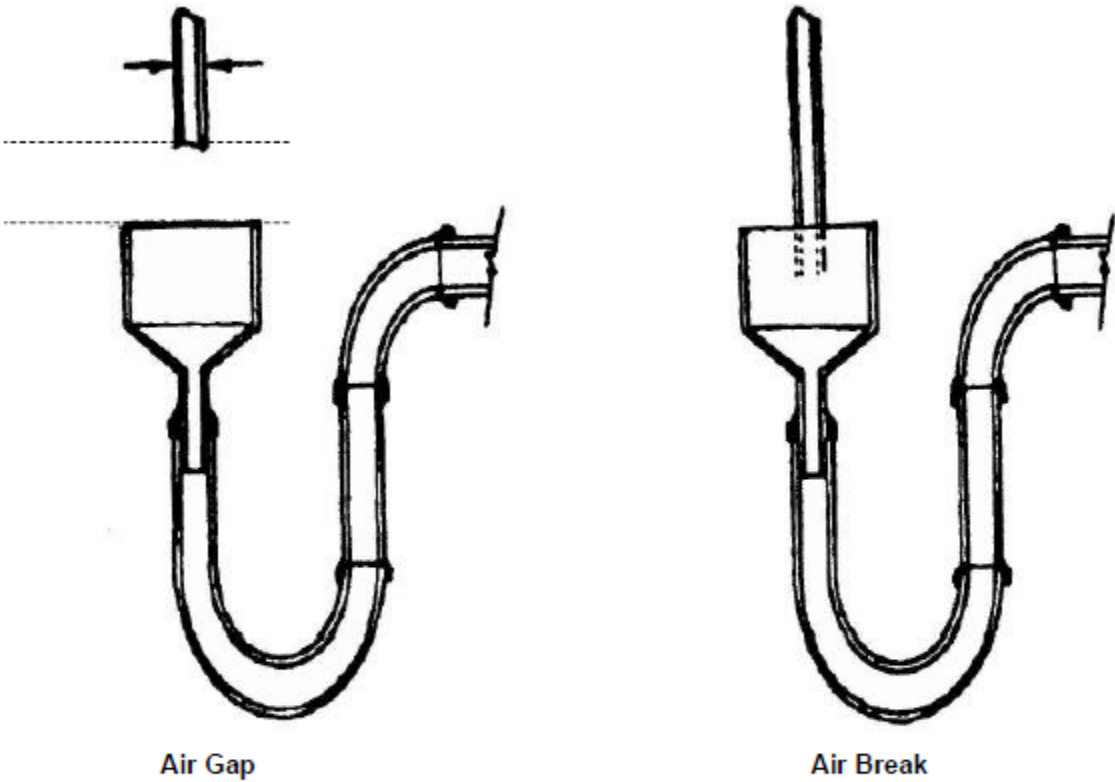
NO chipboard allowed

Functional Flow
(Typical Floor Plan Showing Food Flow Patterns as it relates to Equipment Layout)

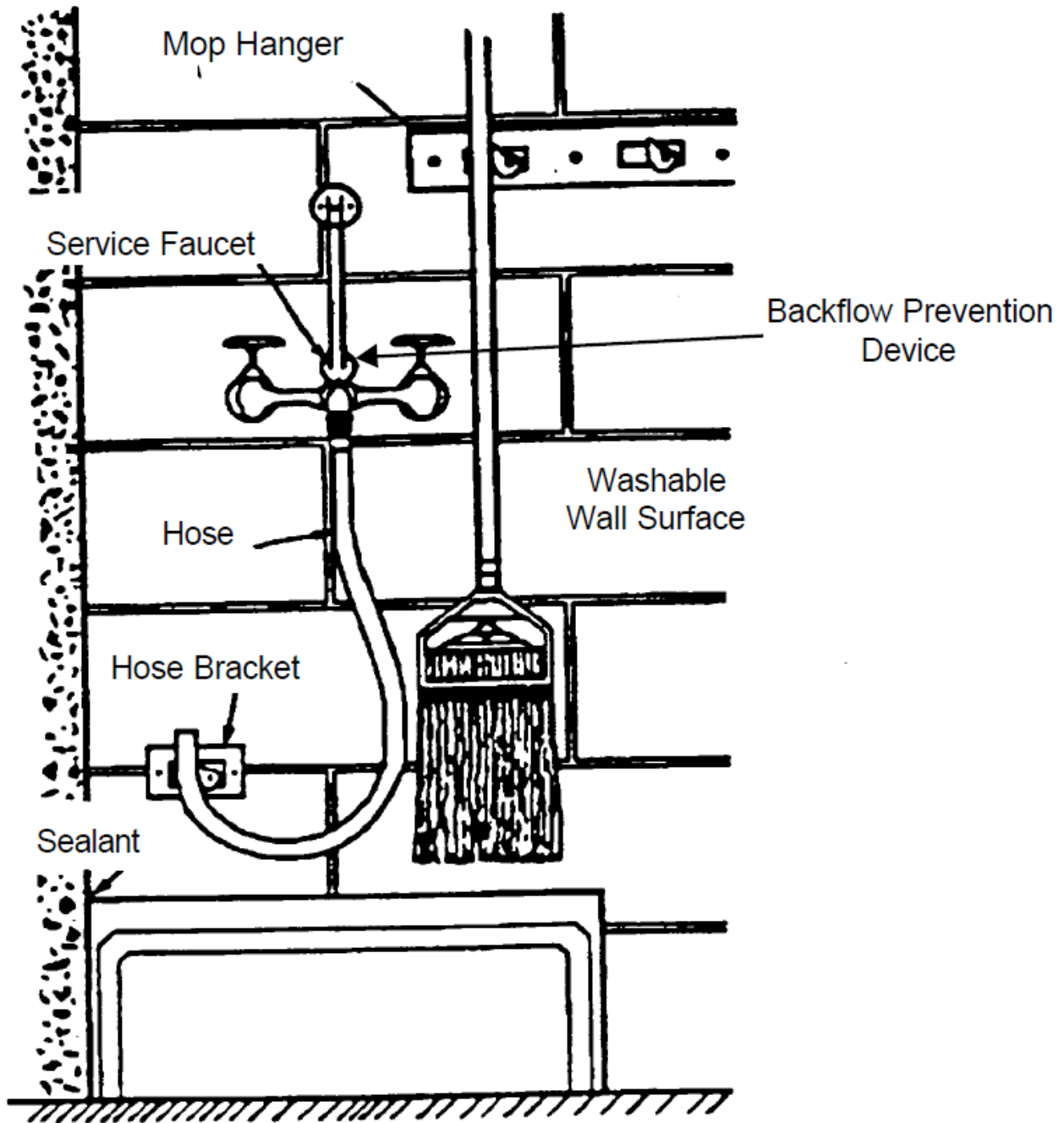




Handwash Sink Example



Indirect Waste



Utility Sink Example