



Barry County Health Department
90 Barry County Dr., PO Box 207
Cassville, MO 65625
417-847-2114 FAX 417-847-2116
www.barrycountyhealth.com

PRE-OPENING REQUIREMENTS

1. Fill out food service application and pay fee.
2. Attend *ServSafe* class.
3. The water supply shall be adequate, of safe, sanitary quality from an approved source. The water supply system must be constructed, protected, operated, and maintained in accordance with applicable laws and regulations.
4. Hot and cold running water under pressure shall be provided in all areas where food is prepared, where equipment and utensils are washed, and where restroom facilities and sinks are installed.
5. Sewage disposal system shall be constructed, operated, and maintained in accordance with applicable laws and regulations.
6. Plumbing shall be so sized and installed and maintained as to carry adequate quantities of water to required locations throughout the establishment as to prevent contamination of the water supply and to properly convey sewage and liquid wastes from the establishment to the municipal (community) sewer or onsite system and so that it does not constitute a source of contamination of food, equipment, utensils, or create an unsanitary condition or nuisance.
7. Hand washing facilities shall be provided and conveniently located for employees. Hand sinks shall be located within the area where food is prepared. At least one utility sink (mop) or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes.
8. Floors, walls, and ceiling shall be constructed of smooth easily cleanable material. Floors, which are subject to food spoilage and soiling, should be finished as to facilitate washing and to prevent absorption of grease or other organic material. Where floors are subjected to fluid waste, properly installed floor drains are necessary to carry away the liquid promptly, thereby preventing a hazard or nuisance.
9. Lighting shall be provided in all areas where food is stored, prepared, and served to ensure adequate safety for employees and proper visibility. Shielding to protect against broken glass falling onto food shall be provided for all artificial lighting fixtures located over, by or within food storage, preparation, service, and display facilities and where utensils and equipment are cleaned and stored. Infrared or other heat lamps shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.
10. All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable, and durable and shall be in good repair.
11. A three-compartment stainless sink shall be provided and used wherever washing and sanitizing of equipment or utensils is conducted manually.
12. Sinks used for manual washing and sanitizing operations shall be of adequate length, width, and depth to permit the complete immersion of the equipment and each compartment of such sinks shall be supplied with hot and cold running water.

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13. Drain boards or easily movable dish tables of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and shall be located as to not interfere with the proper use of the dishwashing facilities.
14. Vermin are not allowed on premises. Effective measures to minimize the presence of rodents, flies, roaches, and other vermin shall be taken.
15. All rooms in which food is prepared or served or utensils are washed, dressing or locker rooms, restrooms, garbage and rubbish areas shall be well ventilated.
16. All parts of the establishment and its premises shall be kept neat, clean, and free of litter and rubbish.
17. All garbage and rubbish containing food waste shall, prior to disposal, be kept in leak proof, non-absorbent containers which shall be kept covered with tight-fitting lids when filled, stored, or not in continuous use.
18. Adequate and sanitary restroom facilities are required. They must have self-closing doors and covered trash receptacles.

Mobiles

19. Mobile establishments cannot:
 - a. Provide seating for customers
 - b. Provide any utensils or dishes, other than single use articles.
 - c. Remain in a fixed location for more than fourteen (14) days.
20. The unit must be in an enclosure to protect food, equipment, utensils, and single use articles. A tent is not considered a mobile unit.
21. Any plumbing shall be sized, installed, and maintained to carry adequate quantities of water to required locations throughout the mobile unit, prevent contamination of the water supply, and properly convey liquid waste from the mobile unit to the appropriate holding tank.
22. Liquid waste holding tanks must have a holding capacity 15% larger than the potable water supply tank, be sloped to a drain that is at least 25.3 mm (1 inch) in diameter, and be equipped with a shut-off valve. Liquid waste must be emptied into an approved waste servicing facility or by a sewage transport vehicle without creating a public health hazard or nuisance.
23. A food grade hose, with caps that can secure both ends, must be available to fill the clean water reservoir.

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