



Food & Lodging Establishment 10 & Under New Construction or Remodel

Food service establishments serving 10 or fewer people including staff may, when approved by the Regulatory Authority use household equipment instead of NSF International equipment as stated in Minnesota Rule 4626.0505 J. All other requirements of the code apply. For newly built or remodeled establishments the following list of equipment and finishes should be used.

- 1. Refrigerators/Freezers:** The Food and Drug Administration states that household refrigerators have questionable air flow and cooling ability. Unless commercial equipment is supplied, the menu needs to be restricted to same day food service. This means TCS foods (Time/Temperature Control for safety) are prepared and served the same day and no leftovers are kept for more than 4 hours after the meal service. Household freezers are allowed.
- 2. Stoves/Ovens:** Must be exhausted to the outside of the building and meet building code requirements.
- 3. Microwave:** Household grade microwaves are approved for use. Microwaves may not be used to cook TCS foods (Time/Temperature Control for safety).
- 4. Handsink(s):** A separate handsink must be supplied in the food preparation area and may not be used for purposes other than handwashing. MN Rule 4626.1110 B.
- 5. Food Preparation Sink:** A two-basin sink may be used. If the sink is used for rinsing dishes one compartment needs to be dedicated for food preparation only. Rinsing dishes and utensils may not take place in the dedicated compartment of the sink or at the same time as food preparation.
- 6. Dishwashing Machine:** The dishwashing machine must provide a sanitizing rinse as the final step and the rinse cycle must meet the requirements of the Minnesota Food Code. Many household dishwashers cannot meet the requirements of the code and are not durable. A commercial dishwasher is recommended. Household style dishwashers must be NSF approved.
- 7. Food Prep Counters:** Food prep counters must be made of a material approved for food contact, such as solid surface, stainless steel, ceramic tile. Plastic laminate is not an approved food contact surface.
- 8. Nonfood Contact Counters:** Must be corrosion resistant, nonabsorbent and made of a smooth material.
- 9. Cabinets:** Wood cabinets may be used if they are sealed with 3 coats of polyurethane, thermofoil or similar material. Wood must be sealed inside cabinets also. Unfinished wood is not allowed.
- 10. Wood:** Wood is not suitable anywhere in a food preparation area, including around window and door frames or as a base cove material.



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11. **Floors:** Commercial vinyl, ceramic tile, quarry tile or certain types of poured floors are acceptable.

12. **Walls:** Sheetrock with washable paint in non-splash areas. Areas behind sinks need to be tile or some other nonabsorbent material.

13. **Ceilings:** Must be made of smooth and cleanable material. Popcorn ceilings are not allowed.

14. **Mop Sink:** A mop sink must be provided unless an alternative method of cleaning floors is used. Mop water may not be disposed of in two-compartment sink, handwashing sink or the toilet.

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04/2020