



Anoka County

HUMAN SERVICES DIVISION

Community Health & Environmental Services

BOARD ESTABLISHMENTS 10 AND UNDER

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

1. **Refrigerators/Freezers:** The Food and Drug Administration states that residential 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 potentially hazardous foods are prepared and served the same day and no leftovers are kept for more than 4 hours after the meal service.
2. **Stoves/Ovens:** Must be exhausted to the outside of the building and meet building code requirements.
3. **Microwave:** Unless commercial equipment is supplied. Microwaves may not be used to cook potentially hazardous foods.
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. Most residential dishwasher cannot meet the requirements of the code and are not durable. A commercial dishmachine is recommended.
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.
10. **Wood:** Wood is not suitable anywhere in a food preparation area, including around window and door frames or as a base cove material.
11. **Floors:** Commercial vinyl, ceramic tile, quarry tile or certain types of poured floors are acceptable.
12. **Walls:** Sheetrock with washable paint in nonsplash 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 alternative methods of cleaning floor are used. Mop water may not be disposed of in 2 compartment sink or handwashing sink.