



Food & Lodging Establishment Kitchen Requirements

New Construction or Remodel

Exemptions made for the use of non-certified equipment in food and lodging establishments, serving 10 or fewer people, is no longer applicable. Food service establishments that are exempt from the certified equipment requirements are: adult care centers, child care centers or boarding establishments if they receive approval from the regulatory authority. Operations must be limited to:

- Serve only non-time/temperature control for safety (TCS) food.

OR

- Prepare TCS food only for same day service.

MN Rule 4626.0506 G

1. Refrigerators/Freezers: 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).

5. 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.

6. 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.

7. Dishwashing Machine: The dishwashing machine must provide a sanitizing rinse (160 degrees F or above) 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.

8. 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.

9. Nonfood Contact Counters: Must be corrosion resistant, nonabsorbent and made of a smooth material.

10. 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.



11. **Wood:** Wood is not suitable anywhere in a food preparation area, including cooking utensils, around window and door frames, or as a base cove material.

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

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

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

15. **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.

Anoka County Environmental
Services 2100 3rd Avenue STE
600 Anoka, MN 55303
763-324-4260
www.anokacountymn.gov