



## Southern Regional Health Authority

### Quick Reference Public Health requirements guide for Restaurants

A restaurant is a commercial establishment where meals can be bought and eaten

- Apply to the Medical Officer (Health) in the parish where the establishment is located for a licence to operate such an establishment.
  - Fill out prescribed application form
  - pay the requisite fee (based on type of establishment)
  - submit a floor plan showing layout of equipment or other devices

Licence is valid for 1 year and reapplication must be done 30 days before expiration

#### Physical structure requirements

- Adequate ventilation
- Adequate light:
  - 110 lux storage areas
  - 220 lux serving area
  - 540 lux food preparation area
- Adequate food storage facilities in place to maintain product temperatures (cold 4.4°C, frozen -18° C and hot food 63° C)
- Light bulbs or fixtures suspended over food preparation and storage areas should be protected (shielded or shatterproof)
- Food contact surfaces should be impervious, non-absorbent, corrosion resistant smooth and easily cleanable.
- Floor impervious, durable, non-slip, free from cracks and crevices. Material cleanable.
- Wall and ceiling durable, clean, in good repair, washable and painted in light colour
- Toilet facilities provided for employees and customers for each sex. Conveniently located, accessible and in good condition
- Adequate supply of potable (treated) water
- At least one (1) hand washing station for every 40 m<sup>2</sup> of floor space, in every area that food is prepared, stored or served. Each station should be equipped with potable water, soap dispenser waste bin and drying device.
- Changing rooms for staff and storage cabinets for staff
- Adequate shelves for storage of food. Shelf nearest to the floor should not be less than 15.2 cm (6 inches)
- Food protected from contamination
- Food establishment free from pest and vermin.
- Food establishment located in a suitable location

## Operational requirement

- Source of food items safe and comply with law
- Food condition sound, free from spoilage, filth or other contamination
- Offer for sale only food safe for human consumption
- Store food in a manner that will not cause undesirable flavor or odour to be absorbed in the food (food away from Non-food items)
- Food label comply with food labelling standards
- Potentially hazardous food internal temperature maintained at 4.4°C for cold food and 63° C for hot food during display, service and transportation
- No food should be stored in any place where chemicals are kept
- Thermometer provided to monitor product temperatures. Temperature recorded and made available for viewing by PHI
- Food properly thawed
- food protected from contamination and cross contamination during storage, preparation, display, served and transported
- food not stored or prepared in any place through which a vent or waste water pipe from a water closet or urinal passes through.
- food should not be stored in bathrooms
- no room use for sleeping should open directly into any room of the food handling establishment that food is prepared or stored
- condiments, seasoning and dressings for self-service should be individually packaged or from dispensers or from containers protected from contamination
- food offered for sale in open areas should be protected from animals, flies, and dust. Containers should be clean and sanitary and suitable for the purpose. (approved by MO(H) )
- food offer for sale in open areas:
  - off floor 60.96cm
  - 4.4°C for cold food
  - 63° C for hot food
  - -18C for frozen food
- Transportation of food (vehicle)
  - Insect, pests, animals, wind, dust or any other contaminants:
  - Clean and sanitary
  - Not use for transporting chemical, corpses
  - Meet specification by MO(H)
- Record:
  - Register for daily quantities of food produced, purchased, transported, distributed or sold
  - Name and address of suppliers
  - Type of vehicle and licence number
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- No animals should be allowed inside a food handling establishment

## Employees

- wear clean outer clothing
- wash hands thoroughly

- wear effective hair restraints

Please bear in mind that licences can be suspended or revoked by the Medical Officer (Health) for breeches of the regulations