



LCHD Lawrence County
Health Department
Prevent. Promote. Protect.

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REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS IN LAWRENCE COUNTY

1. A food service operating permit must be obtained from the Lawrence County Environmental Services Office prior to opening. The annual operating permit fee is \$100.00.
2. Food Service Training: Based on risks of food-borne illness inherent to the food operation, management supervisory staff shall demonstrate to the regulatory authority knowledge of food-borne disease prevention, application of the authority knowledge of food-borne prevention, application of Hazardous Analysis Critical Control Point (HACCP) principles and requirements of the Lawrence County Food Service Ordinance. (For personnel that are not ServSafe certified, completion of a Food Training Workshop by the Lawrence County Health Department will be required with a fee of \$10.00 per person. Food handler cards will be issued after training and will be good for one year.)
3. In all new or extensively renovated facilities, plans must be submitted to the Lawrence County Environmental Services Office for review.
4. The water supply shall be adequate, of safe, sanitary quality and be from an approved source. The water supply system must be constructed, protected, operated, and maintained in conformance with applicable state laws and regulations.
5. 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 toilet facilities and hand washing sinks are installed.
6. Sewage disposal shall be disposed of in a manner approved by the Department of Health and Department of Natural Resources.

7. Plumbing shall be so sized, installed and maintained as to carry adequate quantities of water to require 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 sewerage or sewage disposal system, and so that it does not constitute a source of contamination of food, equipment, utensils, or create an unsanitary condition or nuisance in accordance with local and federal plumbing codes.

8. Hand washing facilities shall be provided and conveniently located for all employees. In all establishments, lavatories shall also be located within the area where food is prepared. In new or extensively remodeled establishments at least one utility sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar liquid wastes.

9. Floors, walls, and ceilings shall be constructed of smooth, easily cleanable material. Floors which are subject to food spillage and soiling should be finished so as to facilitate washing and to prevent absorption of grease or fluid waste, properly installed floor drains are necessary to carry away the liquid promptly, thereby preventing a hazard or nuisance.

- a) All areas in which food is prepared, stored, utensils are washed, hand washing areas and toilet rooms shall be well lighted. At least 20 foot-candles of light shall be required on all working surfaces and at least 10 foot-candles on all other surfaces and equipment in food preparation, utensil washing, hand washing areas and toilet rooms.
- b) 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 facilities where utensils and equipment are cleaned and stored.
- c) 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, durable, and shall be in good repair.

11. A three compartment sink shall be provided and used wherever washing and sanitizing of equipment or utensils is conducted manually.
- a) 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.

b) Drain boards or easily movable dish tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

12. Vermin control requires effective measures to minimize the presence of rodents, flies, roaches and other vermin on the premises. The premise shall be kept in such condition as to prevent the harborage or feeding of vermin.

13. All rooms in which food is prepared or served or utensils are washed, dressing or locker rooms, toilet rooms and garbage and rubbish storages areas shall be well ventilated.

14. All parts of the establishment and its premise shall be kept neat, clean and free of litter and rubbish.

15. 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 or stored or not in continuous use. All garbage and rubbish shall be disposed of with sufficient frequency and in such a manner as to prevent a nuisance.

16. Adequate sanitary toilet facilities are required for employees.

Should you have any questions please contact me at the office.

Sincerely,

Tommy Bentley
Environmental Public Health Specialist