

Retail Food Establishment Construction Guidance



Handwashing Sinks



Must be conveniently located for employees in the following areas:

- Preparation and dispensing areas.
- Warewashing areas.
- In or immediately adjacent to toilet rooms.

Faucets must be non-hand operated; wrist/elbow paddles, foot/knee pedals, photo-eye, or a self-closing metered faucet that provides water for at least 15 seconds. May require splashguards to limit cross contamination on clean surfaces and equipment.

Warewashing Facilities *(only one method required)*



Three-Compartment Sink

- All compartments must be interconnected and large enough to allow adequate immersion of the largest piece of equipment.
- Self-draining drain boards are required at each end to accommodate soiled and clean items. Drain/drying racks may also be used.

Warewashing Machine

- Must be certified for sanitation by an American National Standards Institute (ANSI)-accredited certification program.
- May use heat or chemical sanitizing.
- Without a three-compartment sink, your facility may need to stop food service if the warewashing machine fails.

Utility or Mop Sink Area



One mop sink or curbed cleaning facility with a floor drain is required to clean mops and for the disposal of liquid wastes.

A designated area for the storage of cleaning equipment and air-drying of mops is required.

Food Preparation Sink



A designated food preparation sink is required if food must be placed below the flood rim for washing or thawing.

Food preparation sinks must be certified for sanitation by an ANSI-accredited certification program.

Other Sinks/Basins



Other common sinks used in a food establishment may include:

- **Dump Sink/Fourth Compartment:** For pre-washing/scraping or as an area to empty drink glasses.
- **Dipper well:** for in-use utensils such as ice cream scoops.

Equipment

Certifying Group	Mark
NSF International (NSF)	
Intertek Marked "ETL Sanitation."	
Underwriters Laboratory (UL) Marked "Classified UL EPH."	
Canadian Standards Association (CSA) Marked "CSA Sanitation to NSF/ANSI."	
Baking Industry Sanitation Standards Committee (BISSC) Marked "Certified BISSC."	

Equipment must be certified for sanitation by an ANSI-accredited program. This requirement applies to: sinks, refrigeration, hot-holding units, ice machines and cooking equipment. It does not apply to small appliances, such as microwave ovens and toasters.

Refrigeration

- Units must be capable of maintaining cold food at an internal temperature of 41°F or below when used for time/temperature control for safety foods.
- Includes salad bars, prep top cooler, and reach-in refrigeration.
- Units can only be used for the purpose for which they were built and must be certified for sanitation by an ANSI-accredited certification program.

Freezers

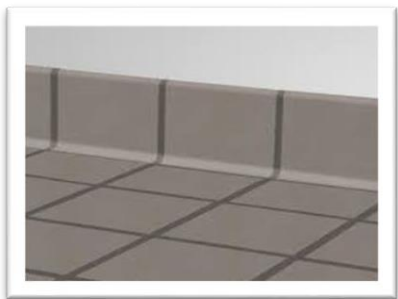
- Units used to receive food from ambient or hot temperatures must be certified for sanitation by an ANSI-accredited program.
- Units that only hold commercial frozen product until use may be a domestic type.

Storage



Food, clean utensils, linens and single-service articles must be stored at least 6 inches above the floor. They may not be stored in mechanical rooms, restrooms, or other areas in which contamination may occur.

Floors, Walls and Ceilings



All floors, walls and ceilings in processing areas shall be smooth, nonabsorbent, durable and easily cleanable:

- **Floors:** quarry tile, terrazzo, ceramic tile, sealed concrete, commercial grade sheet vinyl. Floors must have coving where they meet the walls.
- **Wall:** stainless steel, fiberglass reinforced plastic (FRP), ceramic tile, gloss or semi-gloss enamel painted drywall. Painted drywall is not durable in high-moisture areas such as behind sinks.
- **Ceiling:** washable vinyl tiles, FRP, gloss or semi-gloss painted drywall.

Ventilation, Hoods and Ducts



Adequate ventilation and make-up air is required to remove steam, condensation, vapors, obnoxious odors, smoke and fumes.

Information on installation requirements and inspections can be obtained by contacting the Wisconsin Department of Safety and Professional Services (DSPS) at dsps@wisconsin.gov or your local fire code enforcement agency.

Backflow Prevention by Air Gaps or Preventive Devices



Air gaps installed in wastewater lines of food preparation sinks, dipper wells, ice bins and warewash machines.

Backflow or backsiphonage prevention devices installed on a water supply system per DSPS requirements. Email DspsSbPlbgTech@wi.gov for more info.

For complete requirements, please review the [Wisconsin Food Code](#)