



PRE-OPENING FOOD ESTABLISHMENT REQUIREMENTS

- Three (3) sets of plumbing plans with riser diagram and layout of food establishment area
- Grease Trap Interceptor Permit from LFUCG (call 859-425-2412)
- Adequate sized three-compartment sink with drain boards
- Hand sink with hot, potable water, soap and paper towels or blow dryer
- Mop sink with a backflow preventor
- At least one men's and one women's restroom (in accordance with State Plumbing Code)
- Hood system (if required) inspected by Building Inspection (call 859-258-3770)
- Thermometers in all heating and cooling units
- Smooth and easily cleanable floors, walls and ceilings
- No raw wood present
- Certified Food Manager present at establishment at all times while in operation
- Food handler cards for each person handling food and conducting food preparation
- Adequate sanitizer and test strips to analyze sanitizer levels
- A preliminary walk-through with a health inspector prior to opening

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