

PRE-OPENING FOOD ESTABLISHMENT REQUIREMENTS



- Prior to opening, establishment's plumbing (ensure proper plan submittal, if required) must be approved by the state plumbing office (859-899-5244).
- Grease trap interceptor permit from LFUCG (859-425-2409).
- Hood system (if required) must be inspected by building inspection (859-258-3770).
- Hand sink with hot, potable water, soap, and hand towels or blow dryer. Hand washing sign must be posted at all hand sinks in kitchen areas.
- Adequate sized three-compartment sink with drain boards. Adequate sanitizer and test strips to test sanitizer levels.
- In accordance with state plumbing code, may need one (1) men's and one (1) women's restroom.
- Mop sink with a backflow preventer.
- Certified food manager present at establishment at all times while in operation.
- All persons handling food and conducting food preparation must obtain a Lexington-Fayette County food handler card.
- Have an adequate employee health policy. See www.fda.gov for examples.
- Provide disposable gloves if working with ready-to-eat foods.
- All persons engaged in food handling, at any time, must wear an approved hair restraint.
- Thermometers in all heating and cooling units, and must have a metal stem thermometer to check temperatures of foods being prepared. Hot-holding is 135°F and cold-holding is 41°F.
- Consumer advisory for undercooked or raw meat, seafood or poultry products must be provided, if needed.
- Smooth and easily cleanable floors, walls, and ceilings.
- No raw wood present.
- Licensed pest control operator must be employed if pest control problems occur.



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