

Sioux Falls Health Department
521 North Main Avenue, Ste. 101, Sioux Falls, SD 57104-5963
605-367-8760

Food Service Establishment Guidelines

1. **Layout plans must be submitted to the City of Sioux Falls Health Department for approval prior to the beginning of any new construction or major renovation.** Plans should be drawn to a recommended scale of 1/4 inch = 1 foot. Design professionally sealed plans are required for a food establishment layout in accordance with SDCL 36-18-7. No food service license will be issued without the approval of the floor plan.
2. **Floors, Walls, and Ceilings:** All floors, walls, and ceilings shall be constructed of smooth, nonabsorbent, and easily cleanable material. Carpeting cannot be used as a covering in kitchen areas, utensil-washing areas, food storage areas, or in toilet rooms around urinals or toilet fixtures, nor can floors be covered with sawdust or compound during regular operating hours. All floor wall junctures should be covered and sealed. Walls in kitchen areas should be light colored. Concrete, brick, or pumice blocks used for interior wall construction shall be finished and sealed to provide a smooth, flat, easily cleanable surface. **Wood paneling or wallpaper** is not approved as a wall covering in kitchen or utensil-washing areas. **Acoustical tile** materials used for ceilings shall be free of perforations and fissures or other indentations and must be nonabsorbent and easily cleanable. A one-hour rated fire-resistive wall must be provided behind the cooking area (5/8-inch Type X Sheetrock on both sides of the wall is equivalent to one-hour requirement).
3. **Exhaust System:** Hoods shall be installed at or above all commercial type deep fat fryers, broilers, fry grills, steam-jacketed kettles, hot top ranges, ovens, barbeques, rotisseries, dishwashing machines, and similar equipment which produces comparable amounts of fumes, steam, smoke, grease, odors, or heat.

A Type I hood is required when the cooking process produces any grease laden vapors. A Type I hood system consists of a welded grease tight construction, is provided with grease filters, is required to extend six inches beyond any cooking surface, is required to be located at three inches from combustible construction—provided the combustible construction is protected with a 5/8-inch Type X gypsum wallboard, is required to have the plenum enclosed within a fire-rated shaft where the plenum enters a concealed area, is required to be provided with makeup air and must be protected with an automatic fire extinguishing system.

A Type II hood is a general kitchen hood for the collecting and removing of fumes, steam, vapor, heat, and odors.

Hoods and ventilation systems must be installed by a licensed mechanical contractor in conformance with the International Mechanical Code. For questions, please contact the Sioux Falls Building Services Department (605-367-8670).
4. **Equipment:** All equipment shall be designed and fabricated for durability under conditions of normal use and shall be resistant to denting, buckling, pitting, chipping, and crazing. All equipment shall be easily cleanable. Equipment requiring disassembly for cleaning shall be done so on a regular basis using simple tools such as mallet, wrench, or screwdriver, which should be kept available near the equipment. Equipment designed for in-place cleaning shall be self-draining or capable of being completely evacuated. Floor-mounted equipment unless easily movable shall be sealed to the floor or elevated on legs at least 6 inches above the floor. Table-mounted equipment which is not portable should be sealed to the table or counter or elevated on legs to provide at least 4-inch clearance between the equipment and table or countertop. Unless sufficient space is provided for easy cleaning between, behind and above each unit of fixed equipment, the space between it and adjoining equipment units and adjacent walls or ceiling shall be not more than 1/32 inch.
5. **Lighting:** Permanently fixed artificial lights shall be installed to provide at least 50-foot candles of light on all food preparation surfaces. At least 20-foot candles of light shall be provided in utensil storage areas, hand-washing areas, utensil-washing areas, and restrooms. At least 10-foot candles of light must be provided in food storage areas including storerooms and walk-in coolers. **All** lights in the food preparation areas, dish washing area, walk-in cooler, food display area, service area, or anyplace where

open food items are stored or displayed, must be shielded to protect against broken glass contaminating the food or utensil should the artificial light be broken.

6. **Hand Lavatory:** A separate hand lavatory shall be provided in the food preparation area, utensil-washing area, toilet rooms, and any additional areas where foods are prepared or dispensed. The hand lavatories shall be conveniently located and easily accessible by all employees. Hot and cold water provided through a mixing faucet, hand-cleansing soap, and sanitary towels or a hand-drying device providing heated air, shall be conveniently located near each lavatory. Additional hand lavatories may be needed depending on the size and design of the food service operation as determined by the health authority.
7. **Adequate Dish Washing and Utensil Washing Facilities Must be Provided:** These may consist of either a commercial dishwasher or a three-compartment sink. When a commercial dishwasher is used, it shall meet all requirements as stated in ARSD 44:02:01:83. When a three-compartment sink is used, it shall be of adequate size to accommodate the establishment's largest utensil requiring cleaning. It shall be provided with an attached drain board of at least 18 inches in length and the entire width of the sanitizing rinse sink. A dish table or counter space may be substituted for a drain board for the dirty utensil storage area prior to beginning the cleaning and sanitizing procedure. A three-compartment sink is also recommended in all establishments employing a commercial dish washing unit. This will allow the establishment to operate should the dish washing unit become inoperable and will allow for better cleaning and sanitizing of large utensils.
8. **Prep Sink/Vegetable Sink:** A separate prep sink or vegetable sink must be provided whenever food preparation procedures require washing, soaking, or rinsing of food items. The sink must be plumbed with a physical air break on the drain.
9. **Utility/Janitors Sink:** In new or extensively remodeled establishments, at least one mop sink or janitors sink shall be provided and used for disposal of mop water or similar liquid wastes and for the cleaning of mops or similar wet floor cleaning tools.
10. **Plumbing:** All plumbing shall be installed by a licensed plumbing contractor in accordance with the Uniform Plumbing Code. For questions, please contact the Sioux Falls Building Services Department at (605-367-8670). Special attention shall be given to the prevention of back siphonage by using appropriate anti-siphon devices or vacuum breakers, and by installing proper physical air gaps on dipper wells, ice machines and ice storage bins, dishwashers, culinary and food preparation sinks, and all other similar equipment. **Dipper wells will be required for storage of ice cream scoops or in-use dispensing utensils.**
11. **Restrooms:**
 - a. The number of restroom facilities shall comply with Chapter 29 of the International Building Code.
 - b. Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing solid doors which shall be closed except during cleaning and maintenance.
 - c. Each restroom must be provided with exhaust ventilation which discharges to the outside. Separate hand lavatories shall be provided. A covered waste receptacle shall be provided in the restrooms.
 - d. Hot and cold running water through a mixing faucet must be provided at each lavatory. Also hand cleanser and either paper towels, single-use roll cloth towels, or a hand-drying device must be provided near the lavatories.
 - e. The design and construction of accessible building elements shall be in accordance with Chapter 11 of the International Building Code and ANSI A117.1—1998.
12. **Electrical:** All electrical wiring in the kitchen area shall be installed in accordance with the 2002 National Electrical Code. Electrical outlets with Ground Fault Interrupters should be provided around utensil washing, food preparation, and hand sinks.
13. **General Premises:** Perimeter walls and roof of a food establishment must effectively protect the establishment from the weather and entry of insects, rodents, or other vermin. All openings to the building must be protected against entry of rodents and insects. Windows or doors kept open for ventilation or other purposes, must be protected against the entry of insects and rodents by use of 16-mesh screens, properly designed and installed air curtains, or other effective means. All entry or exit openings must be equipped with solid self-closing, tight-fitting doors.