

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.** 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, easily cleanable and light in color.
3. **Exhaust System:** Hoods shall be installed at or above all cooking appliances used for commercial purposes. Makeup air is required for all kitchen exhaust systems.

A **Type I** hood is required above all gas or electric fryers, ranges, broilers, woks, conveyor pizza ovens, griddles, skillets, rotisseries, or any appliance where the cooking process will produce grease-laden vapors. Type I hoods are also required over all solid fueled appliances. Type I hoods require 18' clearance to all combustible construction, unless the hood is UL listed for reduced clearance to combustibles. The exhaust duct for Type I hoods is required to be welded liquid-tight and is required to be enclosed in a non-combustible drywall shaft or a UL listed grease duct enclosure such as a listed fire wrap.

A **Type II** hood is required for over cooking appliances where the cooking process produces heat and/or steam but not grease, including counter top dishwashers. Electric only appliances that produce heat/steam may not require a hood if the heat and steam load is accounted for in the building's HVAC system sizing. All gas appliances require a hood to exhaust products of combustions.

Hoods and ventilation systems must be installed by a licensed mechanical contractor and comply 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. Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing solid doors which shall be closed except during cleaning and maintenance.
 - b. 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.
 - c. 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.
12. **Electrical:** All electrical wiring in the kitchen area shall be installed in accordance with the 2017 National Electrical Code. All receptacles installed in the kitchen areas shall have ground fault protection as required by 210.8 (B) of the 2017 National Electrical Code. .
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.