

Garbage Can Wash Facility

A 3'X3' concrete slab with 6" curbing, sloped to a center drain and supplied with hot and cold water must be provided for the cleaning of garbage cans and mop buckets. A backflow prevention device must be installed at the can wash facility.



Solid Waste Disposal

Garbage shall be collected and stored in water-tight garbage cans with tight fitting lids. Where containerized systems are used for garbage storage, facilities shall be provided for cleaning. A contract for off-site cleaning shall constitute compliance with this provision. The contract shall be made available to the Health Department.

Premises

The premises under the control of the management shall be kept free of items which provide fly or mosquito breeding places or rodent harborage.

Food Safety Education

The Food & Lodging section offers a 16 hour Serving Safe Food course for managers and an 8 hour food safety course if offered for foodservice personnel.



"Handwashing is the single most important means to prevent the spread of infection". - CDC

CRAVEN COUNTY HEALTH DEPARTMENT



Steps to Opening a Restaurant

CRAVEN COUNTY HEALTH DEPARTMENT

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Division of Environmental Health
Food & Lodging Section

Getting Started

Before you begin, contact the Craven County Health Department, Building Inspections, Fire Dept. and Zoning for applications and guidelines.

Standards and Approval of Plans

Submit an application and scale drawing of your establishment including menu to the Departments listed above. The cost of the plan review process at the Craven County Health Department is **\$125.00** for non-franchise establishments. Plans for "franchise or chain facilities shall be submitted to the Division of Environmental Health, Raleigh, NC and to the Craven County Health Department. Construction shall comply with reviewed and approved plans.



Permits

For new establishments, an evaluation is conducted 2 to 3 days prior to opening to determine compliance with requirements and recommendations. For existing establishments or establishments closed for less than one year, an evaluation will be conducted. If the non-compliant items are construction or equipment problems, a TRANSITIONAL PERMIT may be issued, which allows 180 days to correct these problems.

Equipment & Utensils

All equipment shall meet National Sanitation Foundation standards (NSF). All surfaces which comes in contact with food or drink shall be smooth, non-toxic and free from cracks.

Refrigeration

All potentially hazardous foods requiring refrigeration shall be kept at 40°F or below. Potentially hazardous foods that have been cooked and then refrigerated shall be reheated rapidly to 165°F or above before being served or placed in hot holding units. A metal stem thermometer shall be available to check food temperatures.

Cleaning of Equipment & Utensils

Hand dishwashing shall consist of a NSF approved 3 compartment sink with compartments of at least 18"X24"X14", with rounded corners and 2' drainboards that are an integral part of and continuous with the sink. When dishmachines are used, the machines shall be approved on the basis of size, capacity and type. Separate sinks shall be provided for the washing of vegetables, poultry or fish.

Water Supply & Waste Disposal

The water supplied to your establishment must be from an approved water system and all waste water shall be disposed in a public sewer system or an approved on-site septic tank system. A grease trap may also be required.

Toilets

Toilets must comply with NC Building Code. Floors and walls shall be washable. Doors shall be self-closing.

Hand wash Lavatory

Hand washing sinks must be provided in the food preparation area and in the utensil washing area. Soap and single use towels shall be provided at all hand wash sinks. Utensil-washing sink and food prep sink shall not be used for hand washing.

Lighting

All areas in which food is prepared or utensils washed shall be provided with 50 foot-candles of light.

Floors, Walls & Ceilings

Floors, walls and ceiling in the food preparation area must be smooth, light-colored and easy to clean.