

Service Sink

At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.



Solid Waste Disposal

Receptacles and waste handling units for REFUSE, recyclables, and returnable used with materials containing FOOD residue and used outside the FOOD ESTABLISHMENT shall be designed and constructed to have tight-fitting lids,

Food Safety Education

The Food & Lodging section offers an 8-hour ServSafe Course. ServSafe Course and Exam Registration can be found on our website.



Craven County Health Department

THINK BIGGER

Steps to Opening a Restaurant



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.

Contact

Human Service Complex
2818 Neuse Blvd
P.O. Drawer 12610
New Bern, NC 28561
Phone: (252) 636-4936
envhealth@cravencountync.gov

(252) 636-4936

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 \$250.00 for non-franchise establishments. Plans for franchise or chain facilities shall be submitted to the Division of Environmental Health, Raleigh, NC. 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.

Refrigeration

All potentially hazardous foods requiring refrigeration shall be kept at 41°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 dish machines 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.



Equipment & Utensils

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

Water Supply & Waste Disposal

The water supplies to your establishment must be from an approved water system and all wastewater 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 wall shall be washable. Doors shall be self-closing.

Handwashing 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 handwashing sinks. Utensil washing sink and food prep sink shall not be used for handwashing.

Lighting

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

Floors, Walls & Ceiling

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