

BASIC REQUIREMENTS FOR A FOOD SERVICE ESTABLISHMENT IN PLATTE COUNTY, MISSOURI*



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www.plattecountyhealthdept.com

1. Pre-operational plan review by the Platte County Health Department is required prior to construction activities.
2. Any person desiring to operate a food establishment shall make a written application for a permit on forms provided by the Platte County Health Department.
3. A proposed menu must be attached to the application for a food establishment permit. If animal-derived foods are cooked or offered "to order" (i.e. hamburgers, eggs, fish, seafood, poultry, etc.) the menu must include a disclosure statement (see page 5 of this document).
4. All food establishments, except for temporary food establishments and mobile food units, must have one Platte County Registered Food Handler on the premises for every five persons on duty at all times that potentially hazardous food is being prepared or served. Registration must be achieved by successfully completing a course provided by or approved by the Platte County Health Department and payment of applicable fees to the Platte County Health Department.
5. All equipment must be properly constructed, located, and installed to allow for easy cleaning. Covering shelves with shelf paper, contact paper or aluminum foil is not acceptable.
6. Approved, light-colored walls and ceiling are required. These surfaces must be smooth and easily washable.
7. Approved floor coverings are required. No carpets or rugs are allowed in food preparation or storage areas and restrooms.
8. The facility floors and wall junctures must be sealed with baseboards or coved.

9. Carpet in dining areas must be tightly woven and easily cleanable.
10. The facility should not have exposed studs, joists or rafters unless it is part of the building's design and architecture, and properly cleaned and maintained.
11. The facility should not have exposed utility pipes, service lines and any horizontal pipes and service lines on the floor.
12. If smoking is permitted, the facility must have an area separate from the food preparation area for employees to eat, drink and smoke.
13. The facility must be equipped with storage lockers or an appropriate area separate from food prep/storage areas for employee personal belongings.
14. Adequate lighting with shielded fixtures or Teflon-coated bulbs in food preparation, dishwashing, service and storage areas is required.
15. Handwashing sinks with mixing faucets and hot and cold running water must be provided in bar and food preparation areas. The handwashing sinks must be equipped with soap and disposable paper towels.
16. Mop sink or curbed floor drain equipped with hot and cold running water must be in place for mop and other wastewater.
17. Air gaps or back-flow prevention devices must be provided as needed.
18. The facility shall have a conveniently located employee restroom that is adequately ventilated, equipped with a self-closing door, a properly equipped hand sink, and covered trash can.
19. Public restrooms, if present, must be properly located and equipped.
20. Sufficient refrigerated units capable of maintaining 41 degrees Fahrenheit must be present for proper storage of cold foods. The refrigerated units must have affixed thermometers accurate to + or - 2 degrees Fahrenheit. Commercial style refrigeration is highly recommended.
21. Sufficient equipment for cooking, storing, displaying and serving hot foods is required. Crock pots are not considered approved equipment. The food preparation area must be provided with an adequate number of accurate food thermometers or thermocouples.
22. Dishwashing must be done with one of two methods: hand dishwashing is done with a three-compartment sink with drainboards on either side of the sink, and mechanical dishwashing is done with a commercial dishwasher that is capable

of sanitizing in the final rinse with either a chemical or hot water. Chemical test devices must be available to check sanitizer concentrations.

23. Ice machines must be installed so that bins are sloped to drain, with no cross-connections and no cold plates in direct contact with ice. The ice machines must be equipped with ice scoops that are properly stored.
24. Self-service operations must provide proper sneeze guards over serving lines.
25. All outer openings must be insect or rodent proof. Windows that open must be screened and all doors must be tight-fitting.
26. The facility must not have insect protection devices installed in such a way as to contaminate food prep or storage areas.
27. Outside garbage areas must be located on a non-absorbent material such as asphalt or concrete, and kept clean of litter and debris. Dumpsters must be equipped with lids that are kept closed at all times. Facilities generating used cooking oils will require an approved grease collection container (not 55-gallon drums).
28. Outdoor areas such as parking lots, dumpster pads, walkways, and driving areas must be graded to drain and constructed to prevent dust, mud, and water accumulation.
29. Chemicals and other toxic items must be stored properly and separately from foods.
30. Proper storage areas for cleaning and maintenance equipment must be provided.
31. Separate storage facilities for clean and soiled linens must be provided.
32. Adequate ventilation and exhaust systems must be provided.
33. In-use sanitizer solutions with wiping cloths at select areas for cleaning food contact and non-food contact surfaces must be provided.
34. All food items must be obtained from a licensed or approved source.
35. Proper dispensers for milk and other beverages must be provided.
36. All local building, electrical, and plumbing codes must be complied with.
37. Water must meet current drinking water standards or come from a Public or Community source.

38. Wastewater disposal must be to a sanitary sewer or to an on-site sewage disposal system that is in compliance with Platte County Regulations and Standards Governing Onsite Sewage Disposal Systems. High strength organic waste consisting of fats, oils and grease will require an approved grease trap in the plumbing network prior to entering the sewage disposal system.
39. Food service operations shall be separated from living or sleeping quarters by complete partitioning and solid, self-closing doors. Washers and dryers used in the food service operation must also be separated from food preparation areas.
40. Each time a food service establishment changes ownership, the facility must be brought into compliance with current laws and regulations. Approval to operate will be granted following the completion of all work.

This list is designed to serve as a general guideline for individuals attempting to open a food establishment or retail food operation in Platte County, Missouri*. It is not intended as an all-inclusive list and does not represent the complete and total requirements of the Missouri Food Code. The Missouri Food Code contains details regarding food service and retail food operation, health and safety issues, personnel, sanitation and equipment standards as well as storage requirements for food, paper and toxic items. The Platte County Food Protection Ordinance may be viewed at <http://plattecountyhealth.municipalcms.com/files/documents/document1318034410111016.pdf>. The Missouri Food Code may be viewed at <http://health.mo.gov/safety/foodsafety/pdf/missourifoodcode.pdf>. Both should be referred to prior to opening.

Please contact the Platte County Health Department at least two weeks prior to opening to schedule a pre-opening inspection. The Health Department's phone number is (816) 858-2412.

Contact the Missouri Department of Economic Development for information on starting a business at <http://www.ded.mo.gov/>. Please visit the Missouri Division of Alcohol and Tobacco Control website at <https://atc.dps.mo.gov/> for information regarding license approval requirements or by phone at (816) 743-8888

*** Food service establishments in Kansas City, Missouri are not regulated by the Platte County Health Department. For information regarding those establishments, visit the Kansas City Health Department's Food Protection website at <http://www.kcmo.org/health.nsf/web/food1?OpenDocument>.**

Menu Disclosure for Food Products Offered to Order (i.e. hamburgers, eggs, fish, seafood, poultry, etc.)

○ **Disclosure must:**

- be on the *menu* or, in the absence of a *menu*, be presented in writing to consumers, and
- identify the food items that require *disclosure*, and
- Specify that those food items are, or contain, raw or undercooked animal-derived foods.

○ **Methods of compliance.**

- *Disclosure* by description: Items are described, such as:
 - Oysters on the half-shell (raw oysters),
 - Raw-egg Caesar salad, and
 - Hamburgers (can be cooked to order); or
- *Disclosure* by asterisking the food items to a footnote that states, depending on the situation, that the items:
 - "*Are served raw or undercooked,*" or
 - "*Contain (or may contain) raw or undercooked ingredients*"; and
- When a *menu* is used:
 - Modify the *menu* through the use of permanent adhesive stickers; or
 - Reprint the *menu*; or
 - Present a separate written *disclosure* notice to the consumer in conjunction with the *menu*; or
- In the absence of a menu:
 - Present a written *disclosure* notice to the consumer.
- Use one of the two *reminder* statements containing the actual advisory:
 - "*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*"; or
 - "*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*"

Platte County Health Department provides all services on a non-discriminatory basis, without regard to race, sex, color, national origin, handicap, age or religion.