Transylvania County Environmental Health
98 East Morgan St., Brevard, NC 28712
(828) 884-3139 Fax (828) 884-3259

Public Health
Prevent. Promote. Protect.

**Transylvania County
Department of Public Health**

MINIMUM REQUIREMENTS FOR FOOD SERVICE FACILITIES

A permit from Transylvania County Department of Public Health is required **prior** to operating a food service business. A business that prepares or serves *food* (defined as "cooks, puts together, portions, sets out, or hands out food for human consumption") or *regulated drinks* (beverages made from raw apples or other raw fruits or vegetables) or any drink not sold in disposable containers including Private Clubs with ABC licenses must be permitted.

No permit or inspection by the Health Department is required for establishments that serve only dip ice cream, popcorn, candied apples, or cotton candy and establishments that sell uncooked cured country ham or uncooked cured salted pork with minimal preparation such as slicing, weighing, or wrapping. Some establishments, though exempted from Health Department inspection and permitting, may require a license or inspection by the North Carolina Department of Agriculture (919-733-7366).

Prior to beginning construction, all proposed food service facilities must submit a plan to the Health Department for approval. *This plan must include a floor plan drawn to scale, a finish schedule, a listing of all equipment by manufacturer and model number, a menu and a $250 fee.* Additional agencies must be contacted for review: Fire Marshall (884-3108), Building Permitting Office (884-3209), City of Brevard (Planning 885-5630; Privilege/Business License 885-5614), County Planning/Zoning Office (884-3205), County Finance-Room Occupancy Tax (884-3104).

ON-SITE WATER AND SEWAGE: Any on-site water and sewage systems must be approved by the health department for the proposed use. A separate application and/or inspection application is required.

FOOD SERVICE EQUIPMENT: Food service equipment must meet or be listed by the following agencies as meeting National Sanitation Foundation (NSF)/American National Standards Institute (ANSI) standards. (Equipment exempted from these standards are hoods, hot water heaters, microwaves, toasters, and mixers.)
- (a) NSF (National Sanitation Foundation) listed...blue & silver sticker.
- (b) ETL (ETL Testing Laboratories, Inc.) seal with "sanitation listed" around outside of circle.
- (c) UL (Underwriters Laboratories, Inc.) sanitation classified...blue & white/silver sticker, or green triangle & white letters "EPH".

Minimum Equipment
- (1) Refrigerated food storage.
- (2) Frozen food storage.
- (3) Storage areas and shelving for equipment, food stock, disposables, toxic compounds, employee belongings, clean and dirty linen.
- (4) Dishwashing facility:
  - (a) 3-compartment sink[1].
  - (b) Automatic dishwasher, 2- or 3-compartment sink[1,2] and pre-wash sink.
    - [1] Drainboards (must be self-draining), utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing. Recommended minimum drainboard length is 24 inches.
    - [2] When only a 2-compartment sink is provided, the restaurant must apply for a variance and the restaurant is required to close whenever the dishmachine is not operating correctly. A 3-compartment sink is strongly recommended.
- (5) Can wash facility for garbage cans and mops.
- (6) Separate handwashing sink (one or more required).
- (7) Restroom(s) for employees and customers.
- (8) Storage of wastes (garbage, recyclables, etc.) inside and outside.
- (9) Construction must meet requirements (floors, walls, ceilings, lighting, plumbing, etc.).
- (10) Adequate hot water heating facilities.

Additional equipment that may be required depending on planned operation:
- (1) Hot holding equipment.
- (2) Cooking and/or reheating equipment.
- (3) Food preparation sink(s).
- (4) Ice maker.
- (5) Mechanical ventilation/hood.

On-line construction guidelines: http://ehs.ncpublichealth.com/faf/food/planreview/docs/FoodEstablishmentGuidelines-2002.pdf
On-line rules and NC Food Code: http://health.transylvaniacounty.org/Environmental%20Health/Food%20Code.htm