

Minimum Food Service Equipment Requirements

Please be advised that this is a **GENERIC** listing of minimum requirements for a food facility. A facility layout and plan review is required **PRIOR** to construction. For additional information, please refer to the **CT DPH** website for Food Regulations, **19-13-B42**.

1. Toilet facilities: required for all food establishments, including retail operations. However, if seating is offered you must provide separate facilities for male/female if 16 or more seats are proposed (must be handicap accessible).
2. Separate hand sink required in all areas of food preparation, dispensing and warewashing areas.
3. Dishwashing: 3 bay with 2 drain boards; or 1 drain 24" drain board with wire rack; commercial machine with sanitizing cycle.
4. All equipment must be commercial grade.
5. All areas in food preparation, toilets and warewashing must be non-absorbent, easily cleanable, smooth and durable.
6. Qualified Food Operator required for service of all **HOT** food items (**CLASS 3 & 4**).
7. Separate food prep with indirect drain line for all facilities preparing large volumes of food.
8. A grease trap is required for all establishments preparing/serving food. Contact the Wlfd Sewer Dept at (203) 949-2672 for sizing information.
9. A separate Baking License is required for **ALL** types of bread and cake mixing, including pizza dough. Contact the CT Dept. of Consumer Protection at 860-713-6160 for more information.

Please consult with Health Department staff for specific facility needs.