



Basic Requirements for a Home Food Establishment

1. Food preparation and sales are limited to bakery products only and include:
 - a. Any potentially hazardous bakery products.
 - b. Any non-potentially hazardous bakery products that are sold on a wholesale basis.
2. Annual gross sales must be under \$20,000.
3. Complete and submit an application and fee (\$33.75) for a home food establishment license to this agency.
4. A pre-opening inspection and approval by this agency are required before opening for business.
5. A separate kitchen is not required.
6. All ingredients must come from a commercial source. No home canned foods or unpasteurized milk can be used.
7. All food containers must be labeled as to their ingredients.
8. All food must be stored at least 6 inches off the floor and the storage areas kept clean.
9. All food must be in sound condition without any spoilage or filth.
10. All potentially hazardous foods must be kept at/or below 41° F. or above 135° F to inhibit bacterial growth.
11. A domestic refrigerator can be used if it maintains the proper temperature. All refrigerators shall have a thermometer.
12. A metal stem thermometer shall be provided to check the internal temperature of both hot and cold food. Thermometers must be accurate and have a range from 0° F to 220° F.
13. All food contact surfaces must be kept clean, smooth, nonabsorbent, and free of cracks and open seams.
14. The floors, walls, ceilings, utensils, machinery, equipment must be kept clean.
15. The kitchen facilities must be protected against insects and rodents. Outside doors, windows and other openings must have screens and self-closing doors.
16. No dogs, cats or other pets are allowed in the kitchen area.
17. All garbage and refuse must be kept in durable containers and removed from the premise regularly.
18. All food handlers must keep themselves clean; have clean outer garments, aprons and effective hair restraints.
19. Smoking and eating are not permitted while preparing food. All beverages must have a lid and a straw.
20. Except when washing fruits and vegetables, food employees shall avoid direct contact with ready-to-eat foods with their bare hands.
21. The use of single-use gloves, utensils, deli tissue, spatulas, tongs or dispensing equipment shall be used to avoid bare hand contact.

22. A hand-sink is required in the kitchen with hot and cold water. This sink shall have anti-bacterial soap and single use paper towels.
23. All utensils and equipment used in the preparation of the food must be washed, rinsed, and sanitized. This can consist of a domestic dishwasher where bleach is added in the final rinse or the use of three (3) sinks or tubs. The use of three sinks or tubs is recommended over the use of a domestic dishwasher.
24. A sanitizer shall be provided for warewashing and wiping cloths. Approved sanitizers are: Chlorine (50-100 ppm), iodine (12.5 ppm), or quaternary ammonium (200 ppm). An appropriate test kit shall be provided to check the concentration of the sanitizer used.
25. The facility must have an adequate supply of hot and cold water under pressure from an approved source.
26. If the facility is not served by a public water system, the water must be tested annually for nitrates and coliform bacteria. Records of the water tests must be maintained at the site and available to the regulatory authority upon request.
27. The operator will provide to the regulatory, upon request, verification of the gross sales for the operation. If the establishment exceeds gross sales of \$20,000 per year, it will be required that the operation obtain a Food Processor License.

Food Temperature Guidelines

Cold Foods (holding)	$\leq 41^{\circ}$
Hot Foods (holding)	$\geq 135^{\circ}$
Reheating	165°
Microwave	165°
Ground Beef	155°
Poultry	165°
Pork	155°
Fish	145°