Alabama Department of Public Health

Requirements for Direct Marketing of Seafood

Retail Food Sales
Retail Food Sales

- **Retail** – product is sold to the final consumer.

- **Processing** – product is sold to a business for further sale – wholesale.
Combination Establishments:

- Processing in one part of the establishment and Retail in another – generally go under the processing regulatory authority.
Retail Food Sales

What are the Health Department requirements for Retail Food Sale?

- You must obtain a Food Permit from the local county health department.

How Do I obtain a Food Permit?

- You must fill out an application and submit a set of plans.
Retail Food Sales

- Floor plans are required to be reviewed and approved by the County Health Department prior to beginning construction.

- This will protect you from buying equipment or installing an item that does not meet County Health Department requirements.
Retail Food Sales

- A plan review is done by the county health department to verify the proposed establishment meets the requirements of the Food Establishment Sanitation Rules.

- Note: Check with your county health department about requirements for an architect’s seal on the plans.
Retail Basic Requirements

A Set of Plans

- Show the proposed location of all equipment, sinks, restrooms, storage areas, plumbing, lighting, etc.

- The plans should include a site plan showing your entire lot, garbage storage area, and other significant items (example: grease trap).
Retail Basic Requirements

- Plumbing/Water Supply
  - The water supply must be from a source approved by the Health Department.
  - Must be installed according to local plumbing code standards.
    - Enough hot water must be provided to meet peak demands for operation and cleaning.
    - Provide a vacuum-breaker at each hose connection.
    - Provide hot and cold tempered water to all sinks through a mixing valve.
    - Provide indirect drains for all equipment requiring drainage (ice machine, dishwashers, etc.)
Sewage Disposal

- All sewage, including mop water and wastewater, must be disposed into a sanitary sewer or a Health Department-approved septic tank system.
  - No sewage, including used grease, mop water or wastewater shall be deposited onto the ground or to any area accessible to insects or vermin.

- The Health Department's environmentalist can give you specific requirements for grease traps and septic tanks.
Retail Basic Requirements

- Floors, Walls, and Ceilings
  - Constructed of durable, smooth, easily cleanable material.

- Restrooms
  - The number of restrooms required by the local Plumbing Code, but at least one.
Storage
  ◦ Provide enough dry storage area for the intended operation.

Lighting
  ◦ Minimum 50 foot candles where employee is working with food, equipment, and utensils.
  ◦ The lighting in food handling, food storage, and equipment cleaning/storage areas are to be shielded.
Retail Basic Requirements

- Garbage
  - Outside garbage containers (including dumpsters) must be stored on a substantial pad of sealed concrete or machine-laid asphalt.
  - Provide hot water, and wastewater disposal facilities, for cleaning containers. Also check with local plumbing officials about water requirements.
Retail Basic Requirements

Ventilation

• All rooms, including storage rooms, are to have sufficient ventilation to keep them free of excessive heat, steam, obnoxious odors, smoke and fumes.
  • Cooking equipment must be installed under a ventilation hood, with removable filters, power-vented to the outside.
  • If a water condensate problem will be created with a mechanical dishwasher, it must be vented to the outside.

• The hood and installation must be approved by the Fire Marshal where applicable.
Sinks

- At least one handwashing sink must be convenient to each restroom, food handling and warewashing area. These sinks are for handwashing only.

- A three-compartment sink, adequate size for the intended operation, commercial type with drain boards must be provided.

- A curbed floor sink or other approved garbage can-wash area must be provided on premises.
Retail Basic Requirements

- **Lockers/Dressing Rooms**
  - Provide enough lockers or other suitable facilities to store employee clothing and other personal belongings (for example, purses).

- **Premises**
  - The walking and driving surface of the exterior area must be surfaced with concrete, asphalt, gravel or a similar material effectively treated to minimize dust.
Retail Basic Requirements

Refraction Equipment

- Adequate for the intended operation;
  - capable of maintaining a product temperature of 41°F or below.
  - Refrigerators should be commercial-type with an air-flow fan.
  - Freezers must be capable of maintaining food frozen and should hold the product at an air temperature of 0°F or below.
- Each cooler or freezer must have a conspicuous thermometer for periodic (at least daily) temperature checks.
Retail Basic Requirements

- Hot Holding
  - If food is intended to be held hot for an extended period of time, then the holding equipment must be capable of maintaining a product temperature of 135°F or above.
Retail Basic Requirements

- Food Safety Certification
  - A permit holder or their designee shall possess a valid certification from an accredited program or shall have verification of attendance.

- Four Accredited Programs
  - ServSafe
  - Learn2Serve
  - The National Registry
  - Prometric
Retail Basic Requirements

- Approval Process:
  - At least one and possibly several inspections are conducted during construction to make sure the construction matches the approved plan.
  - If the construction matches the approved plan and the equipment functions as required, the Food Permit is issued.
Retail Basic Requirements

- Other agencies to contact BEFORE you begin construction:
  - The Fire Department/Fire Marshal's Office;
  - Your insurance company;
  - Building and Plumbing Inspector's office (city and county if applicable);
  - Zoning board.
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