

4660.4910 FOOD SERVICE EQUIPMENT.

Subpart 1. **In general, new construction.** All food service equipment, including icemakers, drinking fountains and dishwashers, shall be of a type equal to the standards established by the National Sanitation Foundation (NSF); see part 4660.8610. Sufficient separation shall be provided between each piece of equipment and between equipment and walls to permit easy and effective cleaning, or the equipment shall be placed with a tight fit and the joints sealed. Equipment which is not sealed at the floor shall be installed on sanitary legs providing at least six inches clearance between the equipment and the floor, or it shall be provided with casters. Aisles between equipment shall have a minimum width of four feet to allow room for traffic in work areas and to permit movement of mobile equipment.

Subp. 2. **Food carts, new construction.** Food carts shall be enclosed when used for the transport of uncovered food trays or containers through nondietary areas. Floor storage shall be provided for the storage of all carts.

Subp. 3. **Cutting boards, new construction.** Cutting boards or similar use table tops shall be constructed of hard rubber, high-pressure laminate, or of similar nonporous, smooth, and cleanable material, and be free of cracks, crevices, and open seams.

Subp. 4. **Scullery sink, new construction.** A three-compartment scullery sink shall be provided for the complete hand washing of pots and pans. A drainboard, at least 30 inches long, shall be provided on each end of the sink. Each compartment shall be of a size and depth which will accommodate utensils, pots, and pans. The sanitizing compartment shall be at least 14 inches deep, permit the introduction of long-handled wire baskets for small utensils, and shall be equipped with a unit heater capable of maintaining a water temperature of at least 170 degrees Fahrenheit. If the mechanical dishwasher or a mechanical utensil washer is used for the sanitizing of pots and pans, a sanitizing compartment may not be required and a two-compartment scullery sink may be acceptable.

Subp. 5. **Existing facilities.** All food service equipment when it is being replaced shall be of a type equal to the standards established by the National Sanitation Foundation (NSF), see part 4660.8610.

Statutory Authority: *MS s 144.56; 144A.02 to 144A.08*

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