

- Facilities conform to approved plans, including presence of—at minimum:
 - Hand sink(s)
 - Mop sink
 - Three-compartment sink
- Light intensity is:
 - At least 50 foot candles at a surface where employees work with food, or where employee safety is a factor.
 - At least 20 foot candles in areas used for hand washing, ware washing, equipment and utensil storage, and in toilet rooms.
 - At least 10 foot candles in walk-in refrigeration units, dry storage and all other areas.
- All light fixtures above areas of exposed food or food equipment are equipped with light shields or shatterproof bulbs.
- All conduit, equipment drain lines, and supply lines are spaced above the floor at a minimum distance of 4 inches to facilitate floor cleaning.
- Any shelf or cabinet used for storing food, equipment, or utensils is a minimum distance of 6 inches above the floor to facilitate cleaning.
- All surfaces are smooth, durable, and easily cleanable.
- The void spaces surrounding pipes, conduits, and other utility line penetrations through floors, walls, ceilings, and equipment are sealed and finished to be smooth, cleanable, and nonabsorbent. This includes holes cut through the bottom of cabinets for floor-sink access such as with soda-dispensing stations.
- Any wall that is subject to splash from sinks or warewashing machines is finished with a durable waterproof material such as FRP, tile, or equivalent. For sinks, the wall finish material should extend from the floor to at least 18 inches above the faucet. For warewashing machines, the wall finish material should extend from the floor to at least 18 inches above the top of the machine.
- Surfaces on which dumpsters and other waste containers are placed are made of smooth concrete or asphalt.
- All water-supplied equipment is properly located and drained (air gap, air break, etc.)
- Chemical dispensers are not connected to mop sink faucets that are equipped with an atmospheric vacuum breaker (AVB). The health department recommends a separate tap to supply water for chemical dispensers.
- There is an adequate number of toilets and toilet rooms, as determined by building inspector.
- All refrigerators/freezers are maintaining proper temperatures.
- All appropriate equipment meets ANSI/NSF standards or is of equivalent construction and is installed according to code.
- Hot water is available at all fixtures where required:
 - 110° F at three-compartment sink
 - 100° F at hand sinks
- Thermometers (food and ambient air) are present and accurate
- Appropriate signage is posted (hand washing, Utah Indoor Clean Air Act/No Smoking, etc.)
- Chemical test papers are available.
- Certified Food Safety Manager is registered with the health department
- Establishment has documentation of ALL staff members' food handler training