



Facility Requirements for Food Establishments




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Bingham County Office
326 Poplar
Blackfoot, Id 83221
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Oneida County Office
175 South 300 East
Malad, Id 83252
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Butte County Office
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Southeastern Idaho
Public Health

The tables below describe the type of food establishments and the minimum equipment needed for operation. To use the table below, look at what type of establishment you have, then look to the right and see which items you will need to have by referring to the table on the next page. Whenever a food establishment is constructed or remodeled in any way, please submit plans to the local public health agency for review and approval before any work is started (Idaho Food Code Part 8-2). When submitting plans to the regulatory agency, please allow twenty (20) working days for the plan review and the applicant will be notified of the decision. Due to the fact that the regulatory agency needs to inspect the establishment, meeting these requirements does not guarantee that you will be granted a food license. The establishment should contact the regulatory agency at least fifteen (15) days before planning to open. This is to schedule the pre-opening inspection. Please plan on applying and paying the fees for the food license at least fifteen (15) days before planning to open. Be prepared to pay any fees that might be required when plans are submitted for review. This information is just a general list and does not go into detail for the individual types of food establishments.

For assistance and more specific information, please contact your local public health agency.

List of Minimum Equipment and Structural Requirements for Food Establishments	
<i>Type of Establishment</i>	<i>Item Number & Minimum Requirements (Depending on Menu Items)</i>
Bakery	1-4 and 7-18
Cart (see Requirements for mobile food units)	1+ Requirements for Mobile Food Units
Catering Kitchen	1-18
Catering Truck	1 - 19+ Requirements for Mobile Food Units
Commissary	1-18
Convenience Store (limited food service)	1-4 and 6-17
Delicatessen	1-17
Food Processing/Manufacturing	1-19
Meat Market	1-4 and 7-18
Mobile Unit	1 - 19+
Restaurant	1-18

Requirements for Mobile Food Units:

Mobile food units or similar operations must meet the same requirements of the Idaho Food Code as does a food establishment that operates in a fixed location. In addition Parts 5-3 and 5-4 of the Idaho Food Code discuss mobile food establishment potable water and wastewater storage tank requirements. In addition, the following definitions are applicable to mobile food units:

Full Service Mobile Food Unit - A self-contained mobile food unit constructed as a food service establishment in full compliance with the requirements of the Idaho Food Code. This type of mobile unit has all of the necessary equipment to provide a stand alone operation. Potable water tanks and wastewater storage tanks are required.

Limited Service Mobile Food Unit - A mobile food unit that has all of the necessary equipment to provide limited food service when operated in conjunction with a licensed food establishment or commissary.

Pushcart - A limited service mobile food unit intended to be propelled by the operator to the sale and service location. The term does not include “motorized” vehicles, except that operator-propelled units that have been provided with small engines to assist operators in moving the units are included.

Vehicles - Any “motorized” conveyance (car, truck, van, bus, motorcycle, motor homes, etc.) utilized as a mobile food unit upon which prepackaged food or approved unpackaged food is sold or served.

Commissary - A commissary shall be the base of operation for all mobile food units or operations. Such commissary, its operations, food and employees shall meet the requirements of the Idaho Food Code in its entirety. Mobile food units shall report to the commissary at least once each operating day for cleaning and servicing operations except:

- 1) Full-service mobile food units need not report to the commissary each operating day, but as often as necessary to maintain the unit in a sanitary condition; or
- 2) As otherwise approved by the regulatory agency.

Description of Minimum Requirement Item Numbers	
Item Number	Description
1	*Hand wash sink in food preparation area
2	*Janitorial mop sink requires 2-inch drain: maximum of 28 inches between rim height and floor.
3	*Employee toilet room with hand wash sink
4	*Three compartment sink: For utensil washing
5	*Commercial dish washing machine with pre-rinse sink may be substituted for the 3 or 4 compartment sink
6	Vegetable washing/ Food preparation sink
7	Indirect drains (such as open hub, floor sink)
8	Other hand wash sinks (depends on layout, facility size)
9	Storage areas (as needed)
10	Equipment: Must be certified by an American National Standards Institute (ANSI) accredited certification program
11	Refrigeration: Adequate, commercial quality
12	Water source: Approved by the regulatory agency
13	Sewer source: Approved by the regulatory agency
14	Building: Rodent proof and in good repair
15	Walls, Ceiling: Smooth, non-absorbent, easy to clean, finished in all food preparation and utensil washing area
16	Floors: Smooth, non-absorbent, coved at walls in all food preparation and utensil washing area rooms, walk-in refrigerators, locker rooms, and toilet rooms
17	Exhaust hood(s) for grease vapors/steam
18	Transportation facilities/equipment/vehicles
19	Approved waste water dump site (mobile units)

*At least one of each of these items shall be installed

Note: None of the operations connected with a food establishment shall be conducted in any room used as living or sleeping quarters (Idaho Food Code, Section 6-202.112)