

Note: This document is intended as a guide to get you started. After reading, make a list of questions and concerns, and contact the Whatcom County Health Dept. before making changes to your kitchen.

Whatcom County Health Dept. Facility Requirements for Schools Preparing Fresh Produce -- January 2012				
Activity	Washing whole produce such as apples, pears, plums, grapes, berries, carrots, snap peas.	Washing and cutting produce such as cut leafy greens and herbs, or serving melons or sprouts.	Processing produce into potentially hazardous foods that are served the same day (e.g., smoothies)	Processing produce into potentially hazardous foods that will be cooked, cooled and reheated for another day (e.g., soup)
Drinking Water	School must be served by an approved public drinking water system. Private wells are not considered an approved drinking water system.			
Sewage Disposal	School must be connected to a approved sewage disposal system. If the school is connected to an on-site septic system, the system needs to be functioning and designed for food establishment use. A Report of System Status (ROSS) is required before any expansion of the food service can be approved.			
Food Worker Card	Required that at least one person with a valid Food Worker card supervise food preparation if under a temporary food establishment permit. Required for all workers if working under a retail food establishment permit.			
Food Establishment Permit	Required prior to operation. Annual permit fees may be waived for non-profit groups. Produce washing activities may be allowed under an existing school kitchen permit with permission of the School District and the Health Department.	Required prior to operation. Annual permit fees may be waived for non-profit groups.		
Hand Washing Sink	Required. For schools built prior to 2005 the first compartment of a three compartment sink can be used as a hand washing sink with prior approval from WCHD.	Required.		
Refrigeration	Not required.	Required if produce includes sprouts and melon. Must be commercial (NSF seal) and be able to hold potentially hazardous foods at 41F or less.	Required. Must be commercial (NSF seal) and be able to hold potentially hazardous foods at 41F or less.	Required. Must be commercial (NSF seal) and be able to hold potentially hazardous foods at 41F or less. Must be enough refrigeration to properly cool and cold hold foods.
Dishwashing Facilities	Required. 3-compartment sink for utensil cleaning. For schools built prior to 2005, this requirement may be waived.	Required. 3-compartment sink for utensil cleaning.	Required. 3-compartment sink with drain board for cleaning of food equipment.	Required. 3-compartment sink with drain board for cleaning of food equipment. Sink size needs to accommodate largest piece of equipment at least halfway.
Food Preparation Sink	Required. For schools built prior to 2005, the requirement may be modified.	Required. A food preparation sink designated for produce washing only.		
Cooking Equipment	N/A	N/A	May be required. Non-commercial equipment allowed.	Required. Non-commercial equipment allowed. Must be able to reheat foods to 165F or more in 2 hours or less.
Hot Holding Equipment	N/A	N/A	Required if food is to be held hot for service. Must be able to maintain 140F or more.	
Food Contact Surfaces	Smooth, durable, non-toxic and easily cleanable such as stainless steel , food grade plastic, laminate, hard wood			
Structural Requirements	Floors: Sheet vinyl, tile or smooth sealed concrete. Walls: Smooth, durable, non-absorbent (FRP installed behind sinks). Ceilings: Easily cleanable.			
Mop Sink	Required. Mop water cannot be dumped in a dishwashing sink, food sink or outside.			