

## **Basic Requirements for a Food Establishment**

1. Submit floor plans and anticipated menu to the Siouxland District Health Department for review and approval at least 30 days in advance.
2. Complete and submit the application and fee for a food establishment license to the Siouxland District Health Department.
3. Pre-operational inspection and approval is required before opening for business.
4. All food items must be obtained from a licensed or approved source.
5. All equipment must be properly constructed, located, and installed, and must be easily cleanable.
6. All cooling units/refrigerators used in the facility must be capable of maintaining 41°F or below.
7. Proper and approved equipment for cooking, storing, displaying, and serving hot foods.
8. Adequate lighting with shielded fixtures in food preparation, dishwashing, service and storage areas.
9. Bars and taverns need a three-compartment glasswashing sink, hot and cold running water, and a drainboard.
10. Kitchen areas must have a three-compartment warewashing sink or a properly equipped automatic dishwasher of an approved commercial type with either a booster heater or chemical rinse.
11. Handwashing sink with mixing faucet and hot and cold running water is required in food preparation areas and behind each bar area.
12. Utility/mop sink for mop and waste water equipped with hot and cold running water. A dual-use mop/handsink is not allowed.
13. Restrooms: required number, properly located and equipped, power vented and with self-closing doors is required.
14. Approved light-colored walls and ceilings with smooth, easily cleanable surfaces in the food preparation areas.
15. Approved floor coverings: no carpet in the kitchen, food prep areas, behind bars, or in the restrooms.
16. Self-service operations must be provided with proper sneeze guards over the serving lines and all ice bins must be covered to prevent contamination.
17. All outer openings must be protected (screens) and all doors tightly closing (insect and rodent proof).
18. Outside garbage and storage areas must be properly located, equipped, and maintained.
19. Outside premises must be properly maintained at all times (no weeds, junk, litter, etc...).
20. Proper storage area for all toxic items (cleaning and caustic items, insecticides, rodenticides, etc...).
21. Provide proper storage area for personal clothing, belongings, medicines, etc...
22. Provide proper storage area for maintenance and cleaning equipment (mops, brooms, mop bucket, etc...).
23. Provide storage facilities for clean and soiled linens, etc...
24. Comply with all building, electrical, and plumbing codes (air gaps, traps, vacuum breakers, etc...).
25. Provide accurate, conspicuously located thermometers in all refrigerated units.
26. Provide an adequate ventilation and exhaust system (hoods, canopies, make-up air, etc...).
27. Provide proper sanitizers and test strips for three-compartment sinks.
28. Provide proper sanitizer and container for storage of wiping cloths in use.
29. Provide proper dispensers for soda/pop machines. Correctly installed and maintained.
30. Food establishments shall be separated from any living or sleeping quarters by complete partitioning and solid, self-closing doors.
31. Each time a licensed operation changes ownership, the establishment must be brought into compliance with current regulations.
32. All licensed facilities must comply with State and Local Fire and Building Code regulations. If you have any questions, feel free to contact their office at 515-281-5821.

**Siouxland District Health Department – Environmental Health Division**  
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