



## ENVIRONMENTAL HEALTH DIVISION

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### **DOORS, WINDOWS, LIGHTING & SIGNS / ENCLOSED FACILITY / VERMIN EXCLUSION**

#### **General**

Exterior doors must be self-closing (except for large cargo doors used exclusively for delivery) and well fitted to prevent the entrance of insects and vermin. To prevent rodent entry, eliminate gaps large enough to accommodate a pencil's thickness.

#### **Delivery Doors**

Delivery doors must open outward. They must be provided with an overhead air curtain or when required by EHD to exclude insects. The air curtain must provide a downward-outward flow not less than 8-inches wide at the nozzle and an airflow not less than 1600 feet per minute across the entire opening at a point measured 3 feet above the floor. The air curtain must turn on automatically when the door is opened.

Large cargo-type doors must not open directly into a food preparation area. Cargo-type doors that open into a food warehouse may only be open during deliveries. An air curtain is not meant to allow doors to remain open when the doors are not in use.

#### **Customer Entry Doors**

Entrance doors leading to the outside should open outward and must be self-closing.

### **WINDOWS**

#### **General**

All windows must be tight fitting. Openable windows must be covered with 16 or finer mesh screen.

#### **Pass-through Windows**

Pass-through window service openings shall be limited to 216 square inches each. The service openings shall not be closer together than 18 inches. Each opening shall be provided with a solid or screened window, equipped with a self-closing device. Screening shall be at least 16 mesh per square inch. Pass-through windows of up to 432 square inches are approved if equipped with an air curtain device. The counter surface of the service openings shall be smooth and easily cleanable.

If an air curtain is used, it must produce at least an 8-inch wide airflow across the entire window opening, with an air velocity of at least 600 feet per minute (as measured 3 feet below the air curtain). Window openings must be kept closed when not passing items through.

## **LIGHTING**

### **General Requirements**

Light of at least 20 foot-candle (ftc) intensity must be provided during hours of operation in the kitchen, other food handling areas, customer self-serve areas, restrooms, utensil washing and storage areas, and inside reach-in and under-counter refrigeration units. Light of at least 50 ftc intensity must be provided in areas where employees use knives, grinders, slicers, saws, or similar type equipment, and in all areas during cleaning operations. Other areas (including walk-in refrigerator and freezer units) may operate with a light intensity of at least 10 ftc.

### **Shatter-proof Covers**

Shatter-proof light covers are to be provided in areas where food is prepared, stored (except those areas used exclusively for the storage of food in the original unopened containers), or where utensils are washed.

## **SIGNS**

Food establishments are required to maintain the following signage:

- *Hand-washing*: Signs directing employees to wash their hands must be posted in restrooms and at all other hand washing sinks.
- *No Smoking*: Must be placed in food preparation, food storage, and utensil cleaning and utensil storage areas.
- Other signs as necessary for food safety and sanitation (e.g., National Pollutant Discharge Elimination System posters).
- Sign informing the customer that the most recent inspection report is available on-site for review.

If a facility has sit-down dining, it is recommended to post a choking first aid sign in a location readily accessible to employees.

## **ENCLOSED FACILITY**

Food establishments must be fully enclosed. Walk-in refrigeration and freezer units, storage areas, must open directly into the establishment. Outside areas used exclusively for dining are allowed if separated from an enclosed facility.

## **VERMIN EXCLUSION**

Since rodents and insects can spread many diseases by contaminating food or utensils, particular care must be taken to exclude vermin from a facility and eliminate areas that might provide harborage. Suitable equipment elevations, spacing conduit from walls, sealing conduit chases, full vermin-proof enclosure, well-organized storage, etc., all contribute to an integrated pest control program.

Approved flytraps must be located at least 3 feet horizontally from food, food handling areas, food equipment, or utensils. Flytraps that do not retain the insects are not allowed (i.e., no bug zapper-type units).