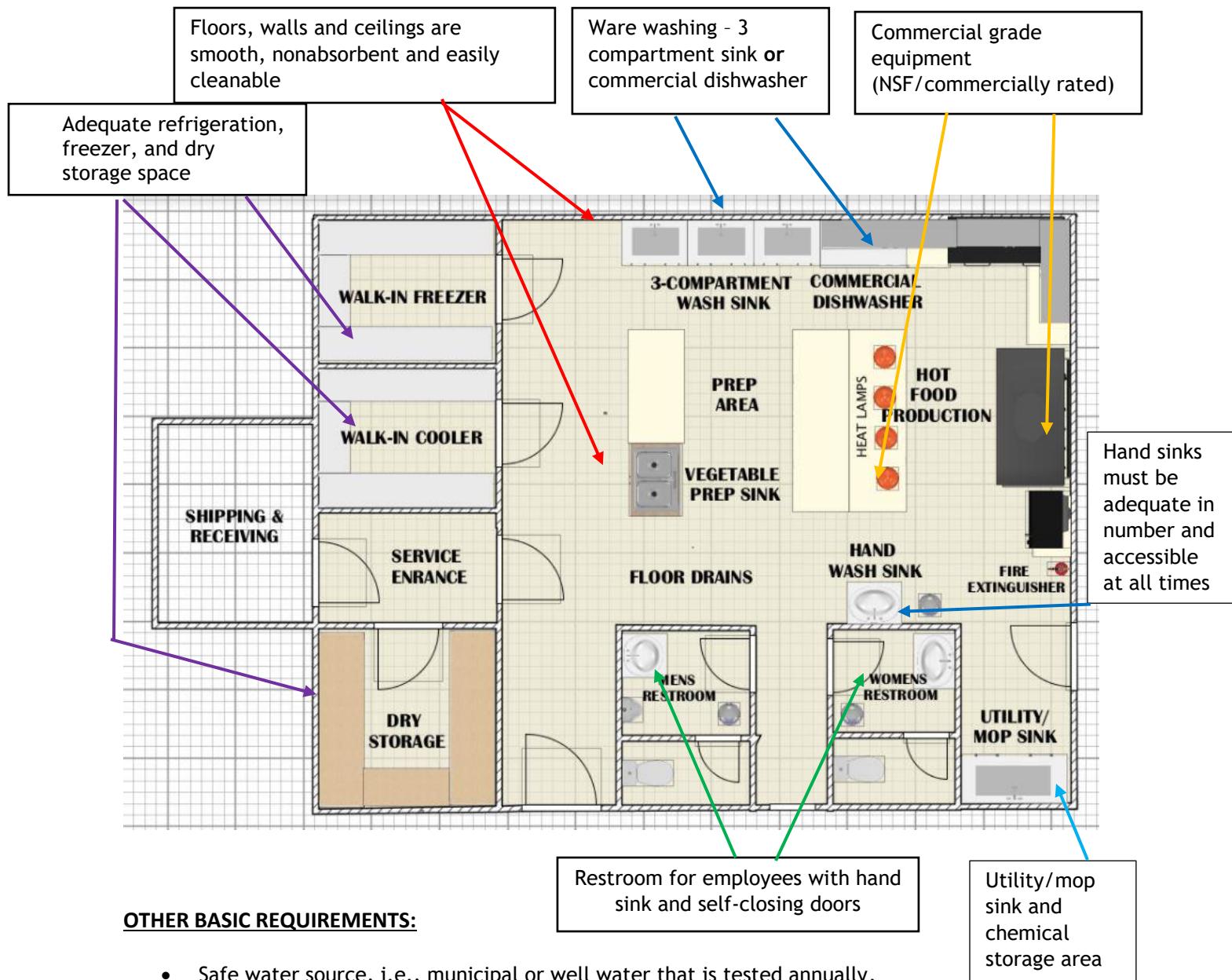




## COMMERCIAL KITCHEN REQUIREMENTS



### OTHER BASIC REQUIREMENTS:

- Safe water source, i.e., municipal or well water that is tested annually.
- All sinks shall be dedicated for their intended purpose/use.
- All exterior dock and pedestrian doors shall be adequately screened and have no gapping to prevent entry of pests.
- Lighting must be shielded or shatterproof where there is exposed food.
- Indirect drainage of sinks and equipment where needed, i.e., ware washing sinks, steam tables, or other production equipment that may require drains.
- Monitor for pests or contract with a third party to ensure pest control throughout the facility.
- Ventilation hoods where needed (check with the local jurisdiction or health department).
- Ensure the property is zoned for a commercial facility (check with the local jurisdiction or health department).