



Food Service Establishment Requirements

Not every requirement listed shall apply to every food service establishment. Plans shall be reviewed on a case-by-case basis

All new vendors submitting initial applications must include the following:

- Plans or blueprints showing the proposed layout of their setup
- Equipment list, to include all equipment anticipated
- Proposed menu

Facility					
All plumbing, electrical work and construction must be conducted with appropriate permits	YES	NO	Floors, walls and ceilings shall be light in color, nonabsorbent, smooth and easily cleanable, no carpet shall be present in food preparation or storage areas	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Special Processes (sushi, curing, etc.) reviewed and HACCP included in application	YES	NO	All floor-wall junctions must have a cove base	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Fats, Oils and Grease (FOG) management plan	YES	NO	Trashcans must have liners and lids/covers	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Licensed Pest Control Company contracted for regular maintenance	YES	NO	Dumpsters shall be kept on asphalt or on concrete	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Restroom(s) shall be equipped with hot and cold running water, a self-closing door, soap and paper towel or other hand drying device	YES	NO	Food preparation surfaces shall be smooth, easily cleanable, properly sealed and made of stainless steel, Formica or other acceptable materials	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Equipment					
NSF or Commercial Equivalent	YES	NO	Hot holding capable of maintaining food at or above 140°F	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Temperature Monitoring Devices	YES	NO	Refrigeration capable of maintaining food at or below 41°F	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Refrigeration Capable of maintaining food at or below 41° F	YES	NO	Freezers capable of maintaining food at or below freezing temperatures	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Sanitizer, including appropriate test strips	YES	NO	Hood system, ansul and ventilation must meet Fire Department Requirements	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Chlorine sanitizer must be 50-100 ppm, quaternary ammonium sanitizer (“quats”) must be at least 200ppm, and hot water as a sanitizing step in any ware-washing machine must meet or exceed 180° F

Sinks					
Hand Sink(s)	Hot & Cold Running Water			YES	NO
				<input type="checkbox"/>	<input type="checkbox"/>
3-Bay/Pot Sink	Large enough to accommodate largest piece of equipment, with drain boards			YES	NO
				<input type="checkbox"/>	<input type="checkbox"/>
Mop Sink	Backflow preventer			YES	NO
				<input type="checkbox"/>	<input type="checkbox"/>
Hot Water Heater	Capable of Reaching 110° F			YES	NO
				<input type="checkbox"/>	<input type="checkbox"/>
Food Prep Sink(s)	Cold Running Water, Air Gap & Drain Boards			YES	NO
				<input type="checkbox"/>	<input type="checkbox"/>
Dump Sink(s)	For Bars Making Mixed Drinks, Including Coffee Drinks			YES	NO
				<input type="checkbox"/>	<input type="checkbox"/>

See Second Page For Additional Requirements

Employees/Staff		
ServeSafe Certified (minimum of 1)	YES <input type="checkbox"/>	NO <input type="checkbox"/> #:
Hair Restraints or Hats	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Powder free rubber or vinyl gloves, OR Tongs or other utensils	YES <input type="checkbox"/>	NO <input type="checkbox"/>

The following are requirements specific to Mobile and Special Event Vendors, and are not intended to exclude requirements listed above. Mobile and Special Event Vendors not licensed with the City of Concord are required to submit a copy of their last inspection, their current license from their licensing jurisdiction, a Temporary Peddler/Vendor's License application and a Temporary Food Service License application, in addition to the following requirements:

Special Event Food Vendors					
Method of cooking, if on location, must meet Fire Department Requirements	YES <input type="checkbox"/>	NO <input type="checkbox"/>	Tents shall be compliant with Fire Department Regulations	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Method of cooking must be protected from customers	YES <input type="checkbox"/>	NO <input type="checkbox"/>	Sufficient potable water and ice shall be available at the event	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Food protected from customers	YES <input type="checkbox"/>	NO <input type="checkbox"/>	Hand washing capability, to include temporary handwashing setup with soap and paper towel	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Copy of State Peddler's License	YES <input type="checkbox"/>	NO <input type="checkbox"/>			

Mobile Vendors					
Potable water sufficient capacity for operations	YES <input type="checkbox"/>	NO <input type="checkbox"/>	Grey water holding tank of 15% greater capacity than potable water tank	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Hand sink required, food prep and 3 bay sink as needed	YES <input type="checkbox"/>	NO <input type="checkbox"/>	Commissary agreement, or "home" restaurant	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Peddler/Vendor's License	YES <input type="checkbox"/>	NO <input type="checkbox"/>			