



Grayson County Health Department
Environmental Services
124 E. White Oak Street
270-259-8046
Graysonhealthcenter.org

Congratulations on your decision to consider a new business venture! The Grayson County Health Department is ready to assist you through the permitting and regulating process for your new food establishment. Our goal is to work to achieve the highest level of health and safety for all citizens of Grayson Co. and its annual visitors. We are a resource to ensure your new business operates within the requirements of the Kentucky Food Code.

Checklist:

- **Plumbing is up to date.** If completing renovations and altering existing plumbing, a Licensed Plumber is required to complete the work. All Food establishments are required to have a 3 compartment sink with drainboards, a mop sink, and a hand sink.
- **License /Permits required.** Documentation and Prices vary depending on type of operation you are opening. Permits can be completed in the Environmental Office of the Health Department. This documentation needs to be completed prior to opening inspection. Please bring a check or money order made payable to Grayson County Environmental, as we do NOT accept cash or credit/debit cards at this time. Some basic information to know when you apply for permit includes the establishment's seating capacity, if drive thru window will be utilized, catering operations (if applicable), and square footage of a retail food store. Proposed menu must accompany application.
- **Survey Consultation.** This is an optional service. We will set up a time to meet you at your location to make sure you are on the right track prior to opening. We will offer guidance on regulation compliance.
- **Opening Inspection.** This is mandatory prior to opening your food establishment to the public. Call to set up a scheduled time the inspector can meet someone at the establishment for completion of this inspection. Please allow 5-7 working days when calling for an opening inspection. You will not be allowed to operate until final approval from the health department is given.
- **If you are a new owner taking over an established business a new permit, with updated information, and payment for new permit is required.** Permits are address specific and non-transferable to the new owner. An Opening inspection is also required when taking over ownership of an establishment.

**** All applications, with accompanying documentation, must be submitted prior to Opening inspections.**

Requirements for Food Service

- All surfaces smooth and easily cleanable, nonabsorbent, nontoxic material. No raw wood
- All equipment NSF approved or equivalent
- Adequate lighting – lights shielded
- All surfaces clean and free of debris and dust
- Interior and exterior of all equipment clean
- Hanging thermometers in all coolers, refrigeration units, and freezers
- Probe thermometers to measure food temperatures
- Food contact equipment and utensils are maintained in good condition (pots/pans/cutting boards, storage containers, drink machines, ice machines, etc.)
- Disposable gloves available
- Handwashing signs at all hand sinks along with soap, individually dispensed paper towels, trash can
- All chemicals properly labeled
- 3 compartment sink with drainboards and/or designated areas for soiled dishes and clean dishes, mop sink with approved backflow device (if applicable), and designated handwashing sink
- Sanitizer for 3rd compartment of 3-compartment sink and appropriate test strips required
- Dumpster area clean and receptacle with a tight-fitting lid
- Covered trash can in ladies room
- Self-closing doors in public restrooms
- Adequate storage space for food/single service items (must be 6 inches off the floor)
- Pest control methods are working and approved – building is insect/rodent proof. Pest control has to be completed by a licensed exterminator
- Keep all chemicals SEPARATE from food, single service articles, etc.
- All equipment in good repair
- Food Manager Training / Person In Charge Training required. At least 1 person certified in food safety management required to be in the building at all times during open hours and during prep/cooking.
- Consumer advisory on menu if serving raw or undercooked products
- Permit to operate food service to be posted in view of customers
- Vomit/diarrheal kit present with response procedures for clean up
- Plumbing maintained, with hot and cold water available, adequate pressure and proper backflow devices (when applicable)

**We wish you the best of luck and
success in your venture!**

*Please note this is not an all-inclusive list. Contact our office with any further questions or concerns @ 270-259-8046.