

Guidelines for Floor and Table Mounted Equipment

All equipment in food facilities is recommended to be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (NSF International, Underwriters Laboratory [UL EPH], ETL Sanitation Listed, CSA Group [SA]), or 3-A - 3-A Sanitary Standards. ANSI accredited program certifications comply to ACHD Food Safety Rules & Regulations, Article III, Sections 307 and 308.

It is important to think about where a piece of equipment is going to be installed before construction. For example, food service equipment, including ice makers and ice storage equipment should not be located under exposed or unprotected sewer lines, open stairwells, or other sources of contamination.

Spacing and sealing must be considered to ensure easy and adequate cleaning. The full requirements about equipment installation and location are found in Article III, Section 309. The following provides guidance for those considerations.

Floor Mounted Equipment

Whenever possible, equipment should be mounted on approved casters or wheels to facilitate easy moving, cleaning, and flexibility of operation (*Figure 1*).



Figure 1 - Kitchen Equipment Mounted on Casters

Wheeled equipment requiring utility services should be provided with easily accessible quick-disconnects or the utility service lines should be flexible and of sufficient length to permit moving the equipment for cleaning. Check with local fire safety and building codes to ensure that such installations are acceptable (*Figures 2 and 3*).

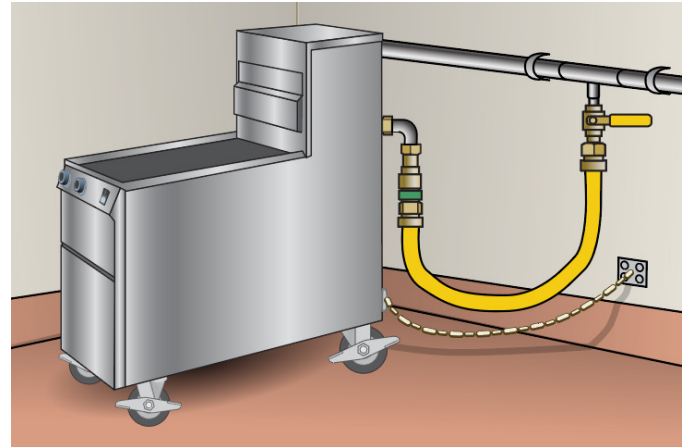


Figure 2 - Flexible Gas Connector with Keeper Chain

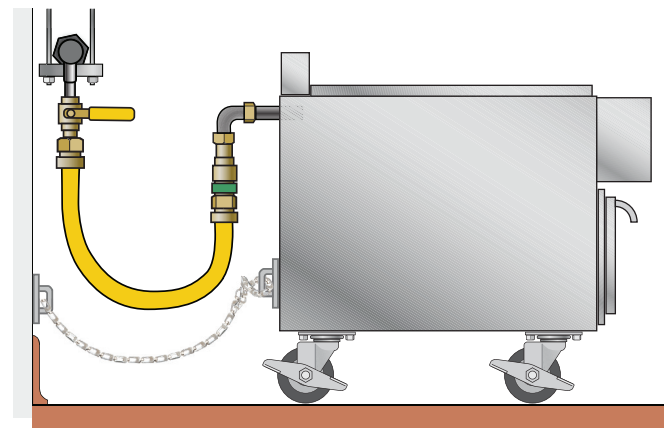


Figure 3 - Flexible Gas Connector with Keeper Chain

Floor-mounted equipment not mounted on wheels or casters with the proper utility connections should be either:

Sealed to the floor around the entire perimeter of the equipment. The sealing compound used should be pliable (but not gummy or sticky), non-shrinking, able to retain elasticity, and provide a water and vermin-tight seal.

OR

Elevated on legs to provide at least a 6 inches of clearance between the floor and equipment. The legs should not be hollow with open ends.

Display refrigeration units and display freezers may be exempt from the above.

continued on back

Guidelines for Floor and Table Mounted Equipment

For equipment not readily moveable by one person, spacing between and behind equipment must be sufficient to permit cleaning.

If there is not enough space to allow employee access for cleaning along the side, behind, and above a unit of fixed equipment, the space between the equipment, other equipment, walls, and ceilings must be sealed if that space is greater than 1/32 inch (Figure 4).

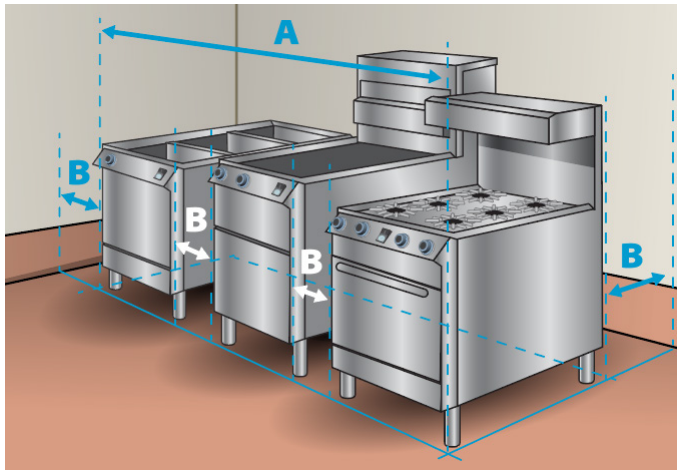


Figure 4 - Equipment Spacing

Recommended Equipment Spacing from Walls, Provided Access is Available from Both Ends

Equipment Length (A)	Space from Walls and Equipment (B)
4' or less	6"
4' - 8'	12"
8' or more	18"

If all the equipment butts against a wall, it must be joined to the wall and/or sealed in a manner to prevent liquid waste, dust, and debris from collecting between the wall and the equipment.

When equipment is abutted together, or spreader plates are used, the resultant joint must prevent the accumulation of spillage and debris in order to facilitate cleaning.

You must provide aisles and working spaces between units of equipment that are unobstructed and functional. A minimum 36 inch width is recommended.

Utility and service line penetrations and openings in the floor, walls, or ceiling must be adequately sealed. Exposed vertical and horizontal pipes and lines must be kept to a minimum. The installation of exposed horizontal utility lines and pipes along the floor is prohibited. Any insulation materials used on utility pipes or lines must be smooth, nonabsorbent, and easy to clean.

It is desirable that switch boxes, electrical control panels, wall mounted cabinets, etc. be installed out of the cooking and dishwashing areas. Electrical units which are installed in areas subject to splash from necessary cleaning operations or food preparation should be water-tight and washable.

Equipment that is open underneath, such as drain boards, dish tables, and other tables should be installed 4 inches away from the wall or sealed to the wall. Metal legs and undershelves of all tables and sinks in food preparation and dishwashing areas should be made of stainless steel.

Table Mounted Equipment

Equipment mounted on a table or counter must be: Sealed to the table or counter.

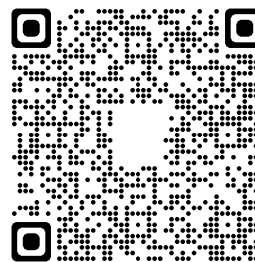
OR

Elevated on approved legs to provide at least a 4 inch clearance between the table or counter and equipment, and installed to facilitate cleaning.

OR

Portable: 30 pounds or less, no dimensions exceeding 36", and without a fixed utility connection.

If you need further assistance, please call us at **412-578-8044**.



Check out ACHD's Food Safety Library to find helpful information to make sure you're being food safe. Make sure your thermometer is reading the right temperature, figure out what to do in case of a power outage, and more.



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