

## **FOOD FACILITY PLAN REVIEW GUIDE**

# **FACILITIES TO PROTECT FOOD DURING DISPLAY AND SERVICE**

All food displayed, served, or held must be adequately protected from contamination by the use of: packaging; serving line, storage or salad bar protector devices; display cases; or by other effective means including dispensers.

### **FOOD DISPLAY AND SERVICE EQUIPMENT**

Salad bars and sneeze guards must comply with the standards of an ANSI accredited certification program. The food shield should intercept the direct line between the customer's mouth and the food on display. On the average, the vertical distance from the customer's mouth to the floor is 4'6" to 5'. This average must be adjusted for children in educational institutions and for other special installations in order to accommodate the wheel chair bound. See Figures 1 thru 3.

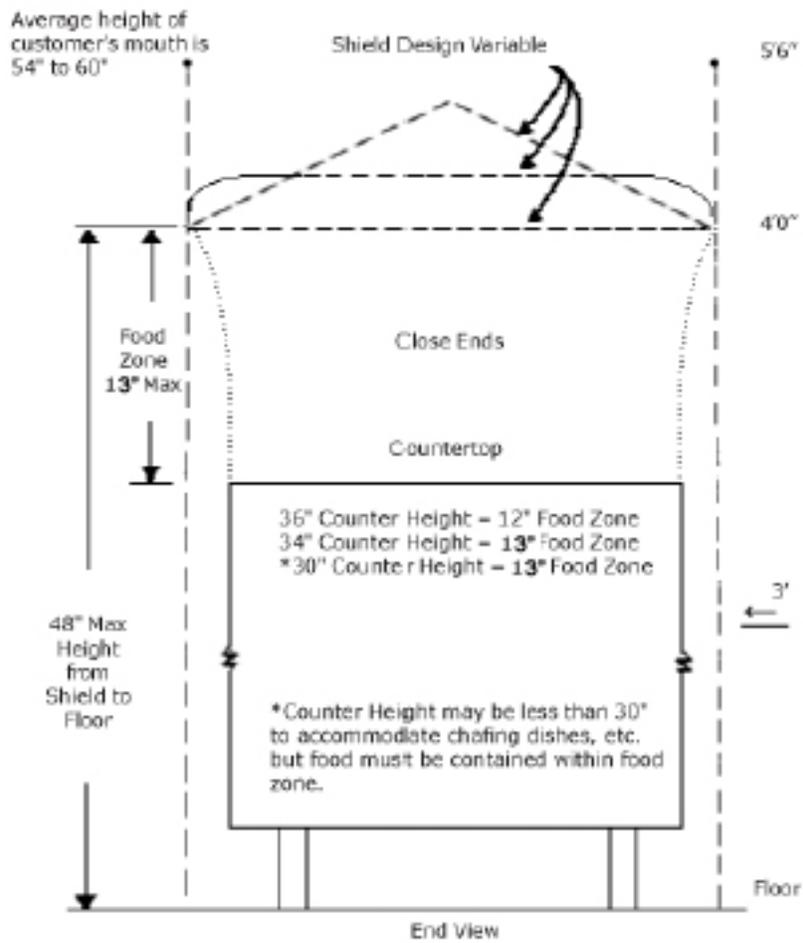
The food shield should be designed to minimize contamination through unnecessary handling by customers. Placement of product being displayed can be critical. The customer's reach for food should be limited. A barrier placed through the center of the unit may be of assistance in reducing the reach-across situation.

Exposed edges of glass shelves or shields should have a safety edge of parent material, or be trimmed with protective channels.

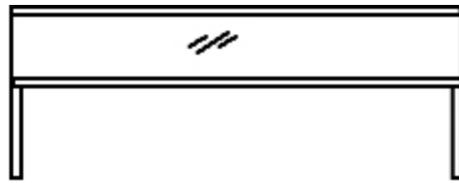
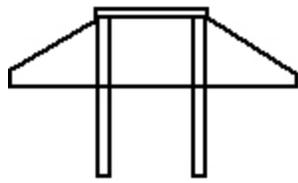
A tray rail will alter the location of shields. If a tray rail is present, the shield will need to be extended. Plan the location of the shield relative to the leading edge of the unit or the tray rail, whichever is greatest.

Properly enclose the ends of the unit if the customer can access it from the sides. In many instances, it may also be necessary to cover the top in order to accomplish proper interception. The top must be covered if it is located in the customer area, accessed from both sides, and self-service.

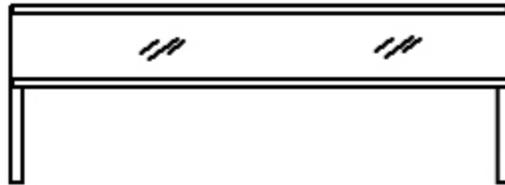
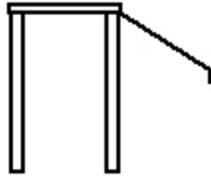
Many mechanically refrigerated cold pans in display units are intended to retain ice for holding cold foods, NOT for directly holding cold foods. Containers should be designed so that they can be adequately submerged in the ice.



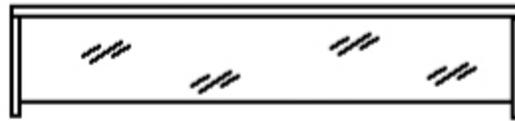
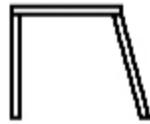
**Figure 1**  
**Food Shield Design**



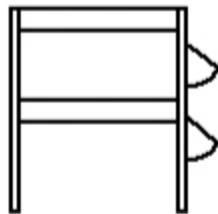
Double Buffet Service



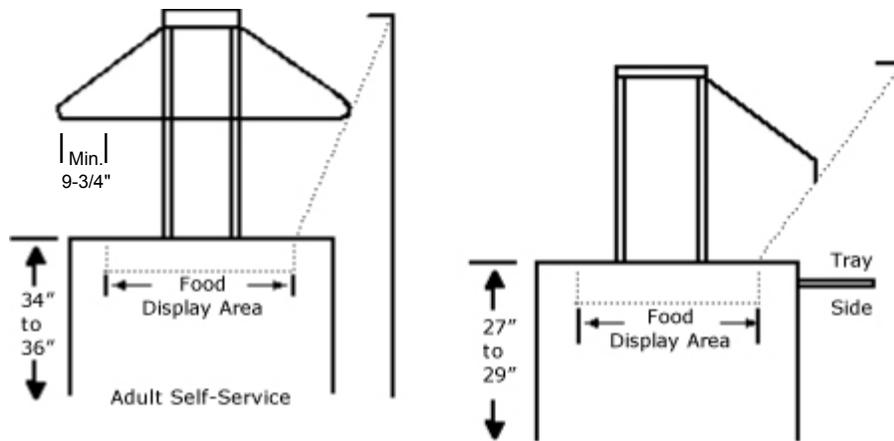
Single Buffet Service



Cafeteria Service



**Figure 2**  
**Food Shield Examples**



**Figure 3**  
**Buffet-type Shield**

### **FLATWARE DISPENSERS**

Containers for dispensing flatware must be readily removable and constructed for easy cleaning. Flatware dispensers should be designed so that the customers can pick up flatware only by the handles.

### **SERVING UTENSILS**

Serving utensils must be of such size and length so as to minimize manual contact of employees or customers with the food. Between uses during service, store serving utensils as follows:

- a. in the food with the serving utensil handle extending out of the food;
- b. in running water; or
- c. clean and dry.

### **CONDIMENTS**

Condiments, seasonings, and dressings for table or counter service must be provided in individual packages or in pour-type dispensers. Pour-type dispensers should be equipped with self-closing lids. Catsup and other sauces may be served in the original container.

### **ICE DISPENSING**

Ice for consumer use must be dispensed by employees with scoops, tongs, or other ice dispensing utensils or, by automatic, self-service, ice dispensing equipment. The utensils must be stored on a clean surface or in the ice, with the utensil's handle extending out of the ice. Between uses, ice transport and transfer receptacles must be stored to protect them from contamination. Ice storage bins must be drained through an air gap.

### **RE-SERVICE OF FOOD**

Leftover portions of food served to a consumer shall not be served again. However, packaged food (other than potentially hazardous packaged food) that remains packaged and in sound condition, may be re-served except in institutions that serve high-risk populations.

## **RE-USE OF TABLEWARE**

Consumers should not reuse soiled tableware when returning to a self-service area for additional food. For example, the consumer should not use the same plate when returning to a salad bar. Beverage cups and glasses are exempt from this requirement and may be reused if the dispensing mechanism does not cause contamination.

**Based on information from the U.S. [Food and Drug Administration and Conference for Food Protection Food Establishment Plan Review Guide, 2000](#) and the [US Food and Drug Administration Food Code – 2005](#).**