

Requirements by Food Facility Classification

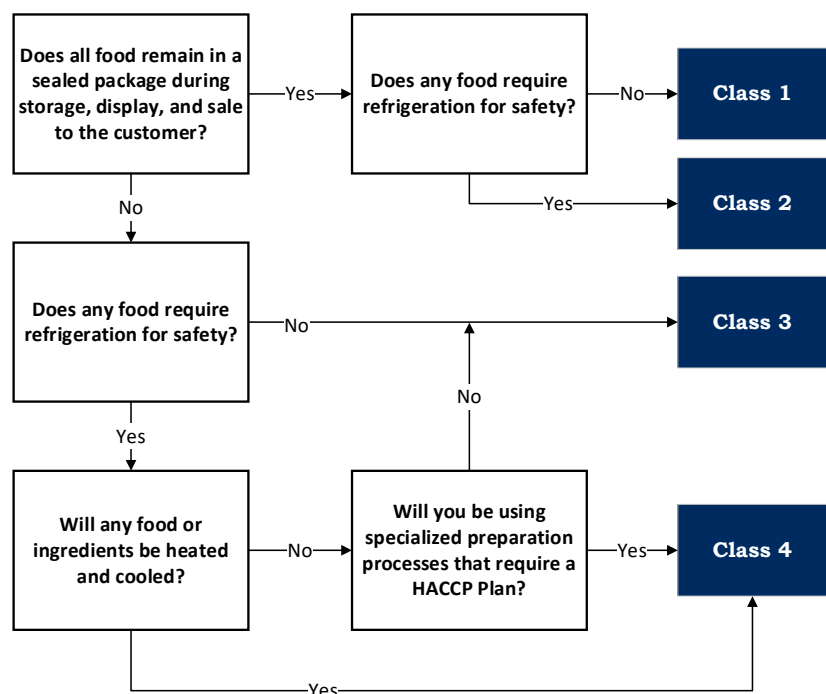
Food facilities in Allegheny County are registered or permitted based on classification as outlined below.

Food Facility Classification	
Class I (1)	Food facilities which handle only commercially pre-packaged food not requiring temperature control for safety (shelf stable) Examples: clothing retailers selling candy, theater selling only packaged snacks, beer store not selling slushies, etc.
Class II (2)	Food facility that handles only commercially prepackaged food & beverages remaining in sealed packaging, which include time and temperature control for safety (TCS) food Examples: Grocery or convenience store not selling prepared foods.
Class III (3)	Facility that prepare and handle food that has been removed from packaging and a) food/beverages that are not TCS, or b) food/beverages that are TCS, ready-to-eat food and/or cooked food which will be served on same day as preparation without cooling step Examples: Restaurant or bar with a menu that does not require cooling of prepared foods; bakery, bulk candy store; theater selling prepared popcorn; beer store selling slushies, etc.
Class IV (4)	Food facility that handles TCS food, some of which will require complex food preparation steps, such as cooling or specialized food processes requiring a Hazard Analysis and Critical Control Points (HACCP) plan Examples: Restaurant or bar with a menu that requires cooling prepared foods; manufacturer; preparing food using specialized processes such as rendering food non-TCS, pasteurizing, curing, smoking, packaging in reduced oxygen, or displaying live molluscan shellfish.

This flow chart can help determine your food facilities classification.

Basic construction, design, and equipment requirements apply to all food facilities, but differences in classification and business models may start to require more specific equipment or construction.

The following page lists general food facility requirements for different classes.



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Food Safety Rules and Regulations, [Article III](#), contains the detailed requirements. The below chart is general guidance for construction and equipment requirements indicated with an 'X.'

Minimum Construction and Equipment Requirements				
Requirement	Class 4	Class 3	Class 2	Class 1
Approved plumbing*	X	X	X	X
Approved water supply	X	X	X	X
Approved sewage disposal	X	X	X	X
Mop (service) sink	X	X	X	X
3-compartment sink	X	X	-	-
Grease interceptor (trap)	X	X	-	-
Food preparation sink	Operation dependent		-	-
Handwashing facilities**	X	X	-	-
Employee toilet room***	X	X	X	X
Public toilet room	Required if customer seating is provided			
Garbage storage	X	X	X	X
Grease waste disposal	Operation dependent		-	-
Pest protection	X	X	X	X
Refrigerated storage	X	X	X	-
Freezer storage	Operation dependent			-
Hot food storage	Operation dependent			-
Ventilation	Operation dependent		-	-
Cooking equipment	Operation dependent			-
Dry storage	X	X	X	X
Floors – smooth, easily cleanable	X	X	X	X
Walls – smooth, easily cleanable	X	X	X	X
Ceiling – smooth, easily cleanable	X	X	X	X
Protected lighting	X	X	X	X

* A final plumbing inspection is required for food facilities undergoing plumbing changes.

** Handwashing facilities are required in all food preparation and ware washing areas separate from handwashing facilities in toilet rooms.

*** A public toilet room can serve as the employee toilet room.

For more details, see the equipment requirements most closely related to your food business. If your food business doesn't clearly match one of the models below, please contact the Food Safety Program.

- [Restaurant, Bar, or Club](#)
- [Caterer](#)
- [Retail Sales](#)
- Boarding Home/Nursing Home – see the [Restaurant, Bar, or Club Minimum Requirements](#)
- Public Service/School – see the [Restaurant, Bar, or Club Minimum Requirements](#)
- [Food Processor](#)
- [Wholesale Warehouse Sales](#)

If you plan to offer open air style dining, such as large garage doors or unscreened windows, your plan must meet the [Open Air Style Dining Requirements](#) to help protect against pest infestations.



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