



2023 Food Code - Chapter 3717-1-06 Reference Guide: Physical Facilities

“Physical facilities” means the structure and interior surfaces of a food service operation (FSO) or retail food establishment (RFE), including accessories such as soap and towel dispensers, and attachments such as light fixtures and heating or air conditioning system vents.

Materials for Construction and Repair

Surface Characteristics		
Indoor Areas	Outdoor Areas	Temporary FSO/RFE
<ul style="list-style-type: none">• Smooth.• Durable.• Cleanable.• Non-absorbent for areas subject to moisture.• Closely woven, easily cleanable carpet in areas where carpeting is permitted.	<ul style="list-style-type: none">• Walking/driving surfaces: concrete, asphalt, gravel, or material to minimize dust and facilitate maintenance.• Weather resistant exterior surfaces.	<ul style="list-style-type: none">• Graded floor may be concrete or asphalt.• Gravel or dirt floor is covered with approved material to control dust/mud.• Walls and ceilings of a material to protect from weather, dust, debris.

Design, Construction, and Installation		
Floors	Walls	Ceilings
<ul style="list-style-type: none">• Smooth; anti-slip permitted.• Carpeting prohibited in areas subject to moisture.• Easily cleanable.• Floor/wall juncture coved, enclosed, or sealed.• Floor graded and drain provided if water flush cleaning is used.• Outdoor walking/driving surfaces graded.• Outdoor refuse area curbed and graded.	<ul style="list-style-type: none">• Smooth.• Easily cleanable.• Exceptions for exclusively dry storage.• Exterior walls are weather and animal proof.	<ul style="list-style-type: none">• Smooth.• Easily cleanable.• Exceptions for exclusively dry storage.• Exterior roofs are weather and animal proof.• Overhead protection for outdoor vending areas.
HVAC/Insect Control Devices	Lightbulbs/Utility Lines	Areas
<ul style="list-style-type: none">• HVAC system designed and installed per the Ohio Building Code.• Wall and ceiling attachments easily cleanable.• Insect control device that stuns insects must retain insects in the device and must not be located over a food preparation area.	<ul style="list-style-type: none">• Utility lines not unnecessarily exposed.• Utility lines do not obstruct cleaning.• No exposed, horizontal utility lines on floors.• Light bulbs shielded or shatter-resistant in specified areas.• Heat/infrared lamp shield extends so only bulb face is exposed.	<ul style="list-style-type: none">• Studs, joists, and rafters may not be exposed if subject to moisture.• Enclosed toilet room.• Outer openings protected against insect and rodent entry.• FSO/RFE prohibited in private home, living or sleep quarters with specific exceptions.

Numbers and Capacities		
Handwashing Aids	Toilets	Light Intensities
<ul style="list-style-type: none"> • Soap available at handwashing sinks. • Disposable towels, continuous towel system, heated-air drying, or air knife system available for hand drying. • Handwashing signage at handwashing sinks. 	<ul style="list-style-type: none"> • Available toilet tissue. • Covered receptacle in restrooms used by females. 	<ul style="list-style-type: none"> • 10 foot candles (108 lux) of light in dry food storage areas, walk-in refrigeration, and in other areas during cleaning. • 20 foot candles (215 lux) of light at consumer self-service areas, in reach-in coolers and at handwashing and warewashing areas, in equipment and utensil storage areas, and in toilet rooms. • 50 foot candles (540 lux) on surfaces where a food employee works with food, utensils or equipment.
Handwashing Aid Prohibition	Ventilation	Dressing Areas and Lockers
<ul style="list-style-type: none"> • Food preparation, utensil washing and service sinks may not be equipped with handwashing aids. 	<ul style="list-style-type: none"> • Sufficient mechanical ventilation provided if necessary to remove excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes. 	<ul style="list-style-type: none"> • Dressing area provided if employees routinely change clothes. • Lockers or other facilities provided for employee personal items storage.

Location and Placement		
Toilet Rooms	Employee Accommodations	Distressed Merchandise
<ul style="list-style-type: none"> • Conveniently located; and • Accessible to employees during hours of operation. 	<ul style="list-style-type: none"> • Designated areas for employees to eat, drink, or use tobacco so that food, utensils, single-service/single-use articles and equipment contamination does not occur. 	<ul style="list-style-type: none"> • Distressed merchandise shall be segregated and held in designated areas separate from food, equipment, utensils, linens, single-service articles, and single-use articles.

Maintenance and Operation		
Repairing	Cleaning	Maintenance Tools Dressing Rooms and Lockers
<ul style="list-style-type: none"> • Facilities maintained in good repair. 	<ul style="list-style-type: none"> • Cleaned as often as necessary to keep clean. • Cleaned when least amount of food is exposed. • Dustless floor cleaning methods for spot cleaning. • Absorbent materials may only be used for spot cleaning. • Ventilation systems cleaned so they are not a source of contamination. • Ventilation system may not create a hazard or nuisance. • Plumbing fixtures cleaned as often as necessary to keep clean 	<ul style="list-style-type: none"> • Maintenance tools shall not be cleaned in the food preparation sink, handwashing sink, or warewashing sink. • Waste water shall not be disposed of in the food preparation sink, handwashing sink, or warewashing sink. • Maintenance tools stored so they do not contaminate food, equipment, utensils, linens, single-service articles, and single-use articles. • Mops placed in a position to allow them to air dry and not contaminate walls, equipment or supplies.
Unnecessary Items	Pests	Animals
<ul style="list-style-type: none"> • Premises free of items unnecessary for the operation or maintenance of the facility. 	<ul style="list-style-type: none"> • Minimize presence of pest by inspection of food containers upon receipt, and inspecting premises; • Protect outer openings by filling gaps or holes, and use closed, tight-fitting doors and windows; • Open windows/doors must be covered with screens, air curtains or other effective means; • Eliminate pest harborage conditions; and • Dead or trapped pests shall be removed. 	<ul style="list-style-type: none"> • Live animals may not be allowed on the premises. <p><i>Exceptions if contamination of food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles cannot result:</i></p> <ul style="list-style-type: none"> • Edible or decorative fish; • Patrol and sentry dogs; • Service animals in customer areas; • Pets in common dining areas of institutional care facilities during non-meal times; • Caged animals in specified areas; and • Storage of live or dead fish bait.