

FACILITY EQUIPMENT REQUIREMENTS 2021

Program Code	Operation Type	Fixtures Required	Food Allowed	Time Limitations	Inspection Rate	Plan Review	Plumbing Inspection Approval	Permit Type	Fee
603	Restrictive Food	Hand wash 3 container sink if not plumbed- Not required to have a continuous water supply - but potable must water be available	Hot Dogs and hot dog like products, NO Sauce, NO Chili Nacho cheese sauce ,pork rinds, roasted nuts without shell, cotton candy, shaved ice, prepackaged snacks, soft drinks, commercially prepared sandwiches	Permanent facility generally operated seasonally	At opening and one more time during year	Yes	No Unless directly connected to water supply and has plumbing on the interior. Plumbing Code Enforced	Profile sheet and annual permit	Permit fee \$125
603	Mobile Restricted Food Concession	Hand wash 3 container sink, restrooms readily accessible	Hot Dogs and hot dog like products, NO Sauce, NO Chili Nacho cheese sauce ,pork rinds, roasted nuts without shell, cotton candy, shaved ice, prepackaged snacks, soft drinks, commercially prepared sandwiches	No Limit	At opening and one more time during year- Can travel County/County	Yes	No Unless directly connected to water supply and has plumbing on the interior. Plumbing Code Enforced	Profile sheet and annual permit	Permit fee \$125

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604	Temporary Food Establishment	3 container sink Hand wash facility (spigot container & catch basin) Overhead protection	Cook & serve foods (minimal prep) assemble, slice, serve, or package food on site. Food from approved sources and prepared in approved facilities.	14 consecutive days at one location (must leave premises for 30 days before set-up again	Prior to opening and again as necessary	No	No	Temporary Application & Temporary permit Menu Review	1-3 days \$60 4-7days \$90 8- 14 days \$125 (exempt 1 day charity from permit fee not application or inspection)
605	Statewide Mobile - a permanently contained single unit	Hot and cold water under pressure 3 compartment sink, hand wash sink, wastewater retention tank 50% larger than fresh water supply Hot water heater must be independently controlled. (plumbing approval)	Limited only by equipment. Complex food preparation shall not be performed in a statewide mobile. Statewide shall not serve as a catering operation unless it meets additional permitting requirements.	No Limit	Prior to opening and again as necessary. Inspected at first county or home county. At least one additional inspection annually conducted by any county.	Yes	Yes	Profile sheet and annual permit (permitted at initial county inspected at least one additional time or as needed at any county)	Permit fee: \$200 annually

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605	Pushcarts NOT self contained	Hand wash facility or hand wash setup (water container with flip spigot and catch basin)	Hot Dogs and similar menu items, condiments (NO chili or meat sauce), individual non potentially hazardous food and drinks Commercially packaged sandwiches	Must return to commissary daily	Prior to opening and again as necessary	No	No	Operate under verified commissary or food service establishment permit (must have letter from commissary that facilities are available for proper food storage, cleaning and waste removal and will be available to pushcart on a daily basis)	No fee - operates under food service permit
603	Pushcarts self contained (potable water supply, waste water tank, hot and cold running water)	Hand washing sink, three compartment sink Overhead protection	Hot dogs and hot dog type items, (NO chili or meat sauce) nacho cheese sauce, commercially packaged snacks, drinks, and sandwiches	NA	Prior to opening and again as necessary. Can travel County/County	Yes	No	Must have proper storage for foods and single service (covered under the permit) or purchase supplies daily. Must have location designated for cleaning unit	Permit fee \$125

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605	Food Service Establishment (permanent) Any preparation or service of food for a customer	3 compartment sink with drain boards , utility sink, hand wash sink, approved plumbing, grease trap, and waste water disposal dishwasher optional	Limited only by equipment and/ or facility	None	Twice annually after opening	Yes	Yes	Profile sheet, annual permit (expires 12/31 after permit issued)	Inspection fee = \$125 Seat fee: 0-25= \$75 26-50= \$125 51-100= \$155 101-200= \$185 >200= \$215 Drive through- \$155 Catering- \$135 (apply all applicable fees)

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606	Vending Machines	Delivery vehicles and machines with adequate refrigeration to transport, store, and sell TCS/ PHF food	Commercially prepared, pre-packaged foods (packaged and labeled for individual sale)- whole fruit	No Limit	Once every three years	No		Profile sheet and annual permit for commissary (individual machines locations are charge a permit fee)	Permit fee \$125 plus number of machines- 1-25 = \$60 26-50 = \$90 50-100 = \$125 101-150=\$155 151+ = \$250
607	Food Service combined with a retail store	3 compartment sink with drain boards or dishwasher, utility sink, hand wash sink, approved plumbing and waste water disposal	Limited only by equipment and/ or facility	No Limit	Twice annually after opening	Yes	Yes	Profile sheet annual permit (expires 12/31 after permit issued)	Based on square footage 0-1,000= \$90 1001-10,000= \$155 10,001- 20,000=\$215 20,001-30,000 = \$250 30,000 or more= \$375
608	Bed and Breakfast- Guest Rooms NOT to exceed nine (9). Guest NOT to exceed eighteen (18).	None	Breakfast and other meals are served	No Limit	No Inspection- Guest shall be informed by placards at the registration that food is prepared in a kitchen that is NOT regulated or inspected by the Regulatory Authority.	No	No	None	No Fee

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608	Bed and Breakfast Guest Rooms exceed nine (9) and above. Guest exceed eighteen (18) and above.	3compartment sink , utility sink, hand wash sink, approved plumbing, grease trap, and waste water disposal dishwasher optional	Limited only by equipment and/ or facility	No Limit	Twice annually after opening	Yes	Yes	Profile sheet, annual permit	Inspection fee = \$125 Seat fee: 0-25= \$75 26-50= \$125 51-100= \$155 101-200= \$185 >200= \$215
610	Pre-packaged Retail Store	Hand wash	None (a microwave may be provided for consumers to heat their own food), all food is prepackaged and sold to the consumer in the same packaging it was received	No Limits	Once annually	Yes	Yes	Profile sheet annual permit (expires 12/31 after permit issued)	Based on square footage 0-1000 =\$90 1001-10,000 =\$155 10,001-20,000 =\$215 20,001-30,000 =\$250 >30,001 =\$375
610	Prepackaged Retail Store Processor	Existing- two compartment sink New - 3 compartment sink w/ DBs, hand wash sink, utility sink	Slicing deli meats and cheeses for sandwiches, grinding ground beef, meat cutting, (all other food is prepackaged) NO heating or preparing of food for consumer	No Limits	Twice annually after opening	Yes	Yes	Profile sheet annual permit (expires 12/31 after permit issued)	Based on square footage 0-1000 =\$90 1001-10,000 =\$155 10,001-20,000 =\$215 20,001-30,000 =\$250 >30,001 =\$375

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610	Mobile Retail	Vehicle must be properly equipped to transport food items in a manner described by Code	ONLY commercially prepared, pre-packaged foods (packaged and labeled for individual sale- ice cream novelties, commercial sandwiches) May provide a microwave unit to customers to heat their own food.	NA	Once annually and as necessary, Can travel County by County	NA	No	Independent operator-permitted with a retail permit (profile sheet & annual permit) If owned by a retail market or food manufacturer no additional permit but must carry copy of establishment's permit	\$60 Inspection fee
615	Food Processing, Manufacturing or storage	Hand wash sink, adequate method of cleaning and sanitizing equipment and facility (3-C, service sink, restrooms, CIP equipment)	Limited to equipment and facility	No Limits	Once annually	Yes	Yes	Profile sheet and annual permit	Square Ft. 0-1000= \$120 1001-5000=\$160 5001-20,000 =\$200 20,001-40,000 =\$300 40,001- 80,000=\$400 80,001-150,000 =\$500 150,001> =\$600

***Restroom requirements for establishments are determined by the Kentucky Plumbing Code**