



*Working with our community
to ensure a safe and healthy environment*

Plan Review

MINIMUM REQUIREMENTS

for Establishments

• 2022 •

Plan Review Today for Success Tomorrow!

Maricopa County Environmental Services Department
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Build. Serve. Lead.

This document is not all-inclusive and serves only as a guide. Please refer to current applicable health, building, plumbing, and safety codes.

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PREFACE

This guide is made available as a quick reference for the minimum requirements and limitations to conducting operations and to assist in the permitting and regulation of permitted establishments within Maricopa County. All facilities, systems, processes, and menus will be evaluated on an individual basis to determine minimum operational requirements. The regulations and requirements adopted and contained in the guideline indicate the minimum requirements for the protection of the health of the people of Maricopa County and to prevent the creation, or maintenance of unhealthy, or unsanitary conditions. Additional requirements may be required by the Department. For more comprehensive construction requirements, code provision, policies, and regulations please refer to the [Plan Review & Construction Resources](#) and the [Maricopa County Environmental Health Code](#) available on-line, or contact the Plan Review & Construction Program for current requirements.

The Maricopa County Board of Health and Board of Supervisors has adopted several codes, ordinances, and regulations under authority pursuant to the Arizona Revised Statutes to ensure orderly development and quality of life in Maricopa County. Conformance with current codes and similar requirements as adopted must be adhered to for code compliance. Minimum requirements are in accordance with the *Maricopa County Environmental Health Code (MCEHC)*, currently adopted *U.S. Food and Drug Administration's Model Food Code (FC)* and *U.S. Food and Drug Administration's Model Food Code Annex, including Conference for Food Protection: Plan Review for Food Establishments (FC Annex)*, *International Plumbing Code (IPC)*, and the *Maricopa County Environmental Services Department Substantive Policy Statements (SPS)*.

The *MCEHC* is adopted under authority vested in the Maricopa County Board of Health and the Maricopa County Board of Supervisors pursuant to the Arizona Revised Statutes § 36-136, 36-183.02, 36-601, 36-184.B4, 36-187.C, 11-251 paragraphs 17 and 31, 49-106, and 49-107. The provisions of this Code are applicable to the unincorporated areas lying within the boundaries of Maricopa County, and the incorporated areas lying within the boundaries of Maricopa County, and the incorporated cities and towns whose governing bodies specifically request the services of the Maricopa County Environmental Services Department. Conformance with requirements must be adhered to for the determination of *MCEHC* compliance. The current plumbing code, as adopted by the Maricopa County Board of Supervisors and as amended by Section 301 of Chapter 3 of the Maricopa County Planning & Development Department's Local Additions & Addenda must be adhered to for code compliance. This material is on file with the Maricopa County Planning & Development Department and is available at <https://www.maricopa.gov/2271/Ordinances-Regulations-and-Codes>.

Notice: A “grandfather” clause or provision is not provided for in Maricopa County Environmental Health Code. All establishments under new ownership, newly built, or remodeled must meet current construction, equipment, facility, and operational regulations as adopted and provided for in the Maricopa County Environmental Health Code, guidelines, and procedures, and policy statements. A permit will not be issued to a facility for which a permit is required and will not be allowed to operate until the applicant demonstrates to the Department full compliance with applicable provisions of the Maricopa County Environmental Health Code. Any construction, alteration, or addition must be made in accordance with specifications approved by the Department. The owner, operator, or authorized agent must certify in writing that the establishment will comply with these regulations. On-site inspections of the facilities and premises with equipment in place and operating will be necessary to determine compliance with the Maricopa County Environmental Health Code. (*MCEHC §1, Reg.4*)

I. ESTABLISHMENT TYPES

Packaged Food Only (Retail or Wholesale)

Damaged Food, Food Bank, Food Jobber, Retail Food Establishment, Refrigeration Warehouse Locker

1. Pre-packaged foods only, no open TCS food items. Note: Retail Food Establishments dispensing only commercially pre-packaged non-TCS food items are exempt from permitting requirements.
2. Hand sink with splashguards is required if selling cut produce, etc. Hand sinks must be centrally located, visible, and directly accessible within 25-feet of all food and beverage work stations/areas. Waterproof metal splashguards, at least as high and as wide as the hand sink, must be installed between the hand sink and food/ beverage/ utensil related areas within 24-inches of the hand sink.
3. Approved NSF 3-compartment sink with air gaps off the drain lines is required if selling cut produce, etc.
4. At a minimum, a NSF approved 3-compartment sink with approved air gaps off the drain lines will be required. Utensils are limited to tongs, scoops, coffee pots, or similar articles.
5. A separate stainless steel produce prep/rinse sink with an air gap off the drain line is required if selling cut produce.
6. Mop sink/service sink conveniently and readily accessible within 300-feet.
7. Employees must be provided with toilet facilities in all occupancies. Employee facilities must be either separate or combined employee or public toilet facilities.
8. The Department defers customer restroom facility fixture requirements to local jurisdictions. Fixture counts are typically based on currently adopted IPC Chapter 4, Table 403.1 requirements for incorporated areas within Maricopa County. The IPC is also applicable for the unincorporated areas within Maricopa County.
9. Restroom within 300-feet in covered malls, 500-feet in occupancies other than covered malls.
10. Minimum 30-gallon water heater with a 100% recovery rate. Water heater sizes may be adjusted based on the number of sinks and the type of facility.
11. For facilities that only sell prepackaged food and the fixture demand is limited to no more than (1) mop/service sink and two lavatories, a minimum 10-gallon water heater is required.
12. Hot water or tempered water (100°F to 110°F) is required at all sinks.
13. All sinks including mop/service sinks must have mixing faucets or valves.
14. NSF or commercial equivalent equipment only.
15. All finishes, lighting, plumbing, and ventilation must meet current requirements.
16. Bagging ice is permissible if a separate hand sink and at a minimum NSF 3-compartment sink is provided. Ice bags must be of approved materials, design, and meet labeling requirements.
17. Processing of Non-TCS bulk food items is permissible, if a separate hand sink is provided, and at least a NSF 3-compartment sink is provided.

Micro Markets

Means an unattended retail food establishment where commercially prepackaged, time/temperature control for safety foods or ready-to-eat fruits and vegetables are offered for sale. Micro market and vending machine permitting and inspections are overseen by the Mobile Food/Special Events Program.

Micro Market [guidance](#) is available on-line.

1. Provide an intended menu for plan review. A finalized menu is required for the program's office file.
2. Floor, wall, ceiling surfaces must be smooth, durable, and easily cleanable for normal use conditions in areas where food is being stored.
3. Lighting, plumbing, and ventilation must meet current requirements.
4. Mop/Service sink must be provided on the premises. The sink must be equipped with hot/tempered (100°F to 110°F) water and a mixing faucet/valve.
5. Equipment must be certified/classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program, such as NSF or NAMA.
6. Ensure specification "cut" sheets provide details on automatic shutoff for time/temperature controlled for safety equipment.
7. Approved backflow device must be installed on the plumbing system, when required.
8. Each Micro Market location is required to have its own permit to operate. A Vending Machine permit does not cover Micro Market operations.
9. Permits for Micro Markets are not transferable between locations or owners.
10. All new Micro Market owners are required to submit a Reference Plan. This Reference Plan, once approved, can be used to permit additional locations assuming that additional locations are similar in general design.

Open Food Service and Beverage Establishment "Eating & Drinking Establishment (0-9 Seating) (10+Seating)"

Including: Adult Daycare, Assisted Living, Bar, Bakery, Boarding Home, Continental Breakfasts, Daycare Food Service (Child), Food Catering Kitchen, Food Production (Processor), Hospital Food Service, Jail Food Service, Restaurant, School Food Service, Senior Food Service, Nursing Home and Other Similar Food Service Establishments.

1. Provide an intended menu for plan review. A finalized menu is required for the regional/program office file.
2. Properly protected open foods.
3. Mop sink/service sink within 300-feet.
4. Hand sinks must be centrally located, visible, and directly accessible within 25-feet of all food and beverage work stations/areas including all bars. Waterproof metal splashguards, at least as high and as wide as the hand sink, must be installed between the hand sink and food/beverage/utensil related areas within 24-inches of the hand sink.
5. NSF approved 3-compartment sink. The 3-compartment sink drain line must be indirectly plumbed with a minimum 1-inch air gap where permissible.
6. All sinks including mop/service sinks must have mixing faucets or valves.
7. If an NSF approved commercial dishwasher is installed an approved 3-compartment sink is also required.
8. A separate NSF stainless steel food prep/rinse sink indirectly plumbed with an approved minimum 1-inch air gap off the drain line for defrosting food or rinsing food products.
9. Minimum 50-gallon water heater with a 100% recovery rate.
10. Minimum 75-gallon water heater required with a 100% recovery rate is required for an establishment with a mechanical dishwasher.
11. "Tank-less" water heaters may be approved, but require prior review and approval.
12. Hot water or tempered water (100°F to 110°F) is required at all sinks.

13. An audible or visual alarm is required for mechanical sanitizer dishwasher.
14. Employees must be provided with toilet facilities in all occupancies. Employee toilet facilities must be either separate or combined employee or public toilet facilities.
15. Restroom within 300-feet in covered malls, 500 feet in occupancies other than covered malls.
16. The Department defers customer restroom facility fixture requirements to local jurisdictions. Fixture counts are usually based on the currently adopted IPC Chapter 4, Table 403.1 requirements.
17. If the establishment serves carbonated beverages, an approved testable reduced pressure backflow preventer must be properly installed between the water supply line and the carbonator. At this time, we allow ASSE 1022 backflow preventers. ASSE 1032 backflow preventers are not approved.
18. All equipment and fixtures connected to a water supply must be equipped with an approved backflow prevention device or air gap to prevent backflow. Ice machines are typically exempt.
19. Garbage disposals are not permitted on food preparation sinks, 1-compartment, 2-compartment or 3-compartment sinks. Garbage disposals may be allowed on separately plumbed pre-rinse/scraping sinks or dedicated vegetable waste grinders.
20. NSF/ANSI equipment, approved equivalent commercial equipment, or equipment deemed acceptable by the Department.
21. Additional equipment requirements will be determined by proposed menu type.
22. All finishes, lighting, plumbing, and ventilation must meet current requirements.
23. Laminate countertop surfaces and shelving are considered non-durable for kitchen, food preparation, food service, wait station, beverage station, and food storage areas are not approved by the Department in most areas of permitted establishments. Laminate countertops must not be installed in restrooms. Provide approved solid surface type materials for the countertops. In addition, approved millwork must be smooth and sealed. Exterior and toilet room doors must be installed & self-closing. Door sweeps, thresholds and weather stripping are required at all exterior doors.
24. All continuous openings /doors to the exterior must be properly protected with approved air curtains or screens.

Outdoor Bars, Beverage/Service Stations

1. Hand sinks must be installed in all bars and be centrally located, visible, and directly accessible within 25-feet of all food and beverage work stations/areas. Waterproof metal splashguards, at least as high and as wide as the hand sink, must be installed between the hand sink and food/beverage/ utensil related areas within 24-inches of the hand sink.
2. Approved waterproof overhead protection is required above bars, beverage and service station areas.
3. Food preparation is not permitted at outdoor bars or workstations. Beverage service only. Garnish preparation (e.g. limes) must be done in an approved enclosed food preparation area. Garnish containers must have hinged lids. Wait staff may deliver food directly to customers from the kitchen.
4. Warewashing sinks (3-compartment) must not be installed in outdoor bars. Warewashing is limited to approved, enclosed commercial glass-wash machines. Carousel warewashers are not approved for outdoor use.
5. Blended, mixed, and frozen alcoholic drinks are only allowed if an approved enclosed warewashing machine is installed in the outdoor bar, and are approved on a case-by-case basis.

6. All glassware, utensils and portable equipment (e.g. blenders) must be stored in an approved area during non-operational hours of operation.
7. The outdoor bar must be supported by an approved enclosed warewashing/prep area with an approved 3-compartment sink and hand sink that is properly protected for the outdoor environment.
8. Only bottled & canned beverages may be served outside without approved enclosed warewashing. Blended, mixed and frozen alcoholic drinks are allowed with approved small-enclosed portable blenders or machines and if an enclosed ware washing machine is installed at the bar.
9. Only sealed soda gun and beer faucet/tap systems and chases are permitted for outdoor service. Soda towers are prohibited.
10. Soda towers and unapproved ice machines are prohibited in outdoor bars and work station areas. Properly installed remote sealed soda gun or soda faucet systems, sealed soda chases and jockey boxes with closing lids are acceptable.
11. All ice bins and condiment containers must be provided with tight fitting, sliding covers. Ice must be melted off at the end of the day. All ice bins and jockey boxes must be cleaned and sanitized prior to use each day, not just at the close of the business day.
12. It is recommended a hot water hose bib be installed above each ice bin/jockey box to facilitate the burning off ice at close of the business day.
13. Ice machines are prohibited outside unless they are National Automatic Merchandising Association (NAMA) certified for outdoor operation. All exterior ice machines must be approved on a case-by-case basis.
14. Insect and Vermin Control: Insect and rodent control measures must be implemented to ensure adequate protection of the outdoor bar and work stations areas and equipment. The outdoor areas must be properly protected from birds and other animals.

Meat and/or Seafood Markets

Must meet the same requirements as an Open Food Service and Beverage Establishment, including the following requirements:

1. Provide an intended menu for plan review. A finalized menu is required for the regional office file.
2. Means a store or shop at the retail level in which meat, meat products, fish, poultry, game animal, or molluscan shellfish are processed, prepared, sold, or offered for sale. Preparation by means of cooking must be limited to the production of meat, meat products, fish, poultry, game animal, and molluscan shellfish off the premises.
3. A Meat Market permit is issued to establishments selling raw, fresh meat, frozen meat products, fish, poultry, game animals, and molluscan shellfish.
4. Establishments selling only frozen meat, fish, poultry, game animal, and molluscan shellfish are permitted to do so under a Retail Food permit.
5. All processing of raw meat, meat products, fish, poultry, game animals, or molluscan shellfish must be spatially or temporally separated from areas where ready-to-eat food products and/or food service equipment are stored, prepared or held for service.
6. Custom slaughter, including game processing, will require a variance from this Department.
7. Live slaughter of animals, fish and/or birds require a variance from this Department.
8. Mop sink/service sink or can wash area should be located in the back of the establishment. If possible, a mop/service sink should not be located next to 3-compartment sink or in a food prep area. All sinks must be clearly labeled.

9. Hand sinks must be centrally located, visible, and directly accessible within 25-feet of all food and beverage work stations/areas. Waterproof metal splashguards, at least as high and as wide as the hand sink, must be installed between the hand sink and food/ beverage/ utensil related areas within 24-inches of the hand sink.
10. Separate approved stainless steel NSF food prep sink for defrosting food or rinsing food products with an approved air gap.
11. Additional permits & equipment requirements will be determined by proposed food sales (i.e. retail and eating & drinking permits).
12. Note: Meat market and restaurant may share equipment (3-comp. sink, food prep sink, & hand sink) if prior approval has been granted.
13. If a business contains a meat market and a restaurant, there must be physical and/or temporal separation of the activities of these two areas.
14. For general requirements regarding the holding of live aquatic animals in food establishments, please refer to the Plan Review Guideline – Wet Storage of Live Aquatic Animals available upon request.

Food Bank

1. Meet the same requirements as Packaged Food permits as long as the establishment does not re-package foods.
2. Breaking down of bulk food products or repackaging will require a Food Production “Processor” permit.

Bottled Water & Beverage (see section below for specific requirement for breweries and similar operations) Must meet the same requirements as an Open Food Service & Beverage Establishment, including the following requirements:

1. Potable water from an approved source.
2. Hand sinks must be centrally located, visible, and directly accessible within 25-feet of all work stations/areas in the production room or “clean room”. Waterproof metal splashguards, at least as high and as wide as the hand sink, must be installed between the hand sink and food/ beverage/ utensil related areas within 24-inches of the hand sink.
3. An approved NSF 3-compartment sink must be provided in the immediate production area/ “clean room”.
4. NSF, commercial equivalent equipment only, or equipment that meets Department standards.
5. All custom built equipment will be reviewed and must be approved on a case-by-case basis.
6. Bottling room, production room, or production chamber must be an enclosed area separate from other establishment operations, food and beverage service or storage areas by tight walls, ceilings, and self-closing doors to protect from contamination.
7. Public access in the production room or “clean room” must be restricted.
8. Conveyor openings must not exceed the size required to permit passage of containers.
9. All finishes, lighting, plumbing, and ventilation must meet current requirements.
10. Finishes in the production room or “clean room” must be light in color, smooth, durable, washable and highly water resistant.
11. Approved backflow prevention methods must be provided as determined by the Department.
12. Washing and sanitizing of containers for bottled drinking water must be performed in an enclosed “clean room”. The washing and sanitizing operation must be positioned within the room to

minimize any possible post-sanitizing contamination of the containers before they enter the bottling room.

13. Filling, capping, and closing of containers must be done with a “hands free” process, using approved equipment. Must meet current Code of Federal Regulations (21 CFR) and FDA Part 129 Processing and Bottling of Drinking Water requirements.
14. Establishments selling more than water and ice will require additional permits to operate.

Juice Bottling Operations

A pre-plan review courtesy inspection/advisory is required for proposed juice bottling operations. Please contact the Plan Review Program at [602.506.6824](tel:602.506.6824) for the most current requirements and guidelines or view our online juice guidance document.

Microbreweries, Farm Wineries and Craft Distilleries

A.R.S. rule (Arizona Revised Statute) 36-136 H.4.(j), which can be found at <https://www.azleg.gov/ars/36/00136.htm>, exempts from permitting and inspecting the area licensed by the department of liquor licenses and control as a microbrewery, farm winery or craft distiller that is open to the public and serves spirituous liquor and commercially prepackaged Non-TCS food, crackers or pretzels for consumption on the premises.

Ice Manufacturing

1. Meet similar requirements as bottled water & processor permits.
2. Water must be from an approved source.
3. Ice bags must be of approved materials, design, and properly labeled.
4. Dispensed into a sealed package or container.
5. Ice machines and ice production must take place in approved enclosed room.
6. Hand sinks must be centrally located, visible, and directly accessible within 25-feet of all work stations/areas. Waterproof metal splashguards, at least as high and as wide as the hand sink, must be installed between the hand sink and food/ beverage/ utensil related areas within 24-inches of the hand sink.

Service Kitchen, Including School Food Service, Adult Daycare, or Childcare Service Kitchens

Must meet the same requirements as an Open Food Service and Beverage Establishment, including the following requirements:

1. Food service establishment that operates in conjunction with a central kitchen in a permitted food service establishment.
2. Provide an intended menu for plan review. A finalized menu is required for the regional office file.
3. Limited to pre-prepared food. All food requiring extensive preparation, cooking, and cooling, etc. must be produced in a central kitchen.
4. Hand sinks must be centrally located, visible, and directly accessible within 25-feet of all food and beverage work stations/areas. Waterproof metal splashguards, at least as high and as wide as the hand sink, must be installed between the hand sink and food/beverage/utensil related areas within 24-inches of the hand sink.
5. All sinks including mop/service sinks must have mixing faucets or valves.
6. All finishes, lighting, plumbing, and ventilation must meet current requirements.

7. Restricted to the on-site use of utensils only.
8. Cutting, slicing, chopping, etc. must be done in an approved central kitchen. No knives.
9. A NSF approved properly plumbed 3-compartment sink will be required for all utensils and small wares.

Residence Accommodation “Public Accommodation”

Hotel, Motel, Inn, Bed & Breakfast, Motor Hotel, Tourist Camp, Rooming House, Boarding House/Home, and Similar Facilities)

1. Food and beverage service must comply with Chapter VIII of the Maricopa County Health Code. An additional permit is required for food service (i.e. continental breakfasts, café’s, restaurant, banquets and catering operations).
2. If the home (Bed & Breakfast) is owner occupied, the number of available guest bedrooms does not exceed six (6), breakfast is the only meal offered, and the number of guests served does not exceed eighteen (18), a separate food service permit is not required.
3. A Boarding Home is defined as a transient dwelling establishment that also operates a food establishment where food is provided to patrons along with resident accommodations. Both food and residence accommodation inspections must be inspected under the Boarding Home permit. Food and residence accommodations deficiencies and violations will be documented under the Boarding Home food establishment permit.
 - a. Class-2 operations with only limited preparation of menu items.
 - b. Class-5 with advanced preparations or where the consumers specifically include populations, highly susceptible to foodborne illness.
4. Ice machines are prohibited outside unless they are National Automatic Merchandising Association (NAMA) certified for outdoor operation and provided with approved roof and wall protection.
5. Mop sink/service sink supplied with hot water within 300-feet. If an establishment has more than one level there must be at least (1) service/mop sink on each level.
6. Water heater of adequate capacity and recovery to furnish a continuous supply of hot water for all showers & sinks.
7. Rooms or dwelling units must not be less than 100 square feet in floor area exclusive of bathrooms, closets, kitchens, and similar ancillary facilities.
8. Windows capable of being opened must be effectively screened.
9. All units must be adequately heated & cooled.
10. If multi-use glassware is provided for patrons, a centralized and designated approved commercial glass-washing/ware-washing area must be provided on-site with either a three-compartment sink or a commercial glass/dish machine. If a commercial glass/ware-washer is utilized for washing glassware from patron’s rooms, an approved 3-comp sink must be available on-site for backup use in the event the glass/ware-washer is not operating properly within the code requirements.
11. Rooms that include kitchenettes with multi-use dishware, the dishware should be cleaned and sanitized in an approved central location. The Department may allow the installation of residential/domestic type dishwashers in the units, to be used by employees to clean dishware between residents, if a written disclaimer or placard is conspicuously placed and in the guest room kitchenette or kitchen stating the cleaning and sanitizing of all kitchen dishware is not regulated or inspected by the Maricopa County Environmental Services Department and that customers are advised to clean and sanitize the dishware using proper methods. Recommended disclaimer placard verbiage, *“The cleaning and sanitizing of kitchen dishware is not regulated*

or inspected by the Maricopa County Environmental Services Department. Customers are advised to clean and sanitize the dishware using proper cleaning methods.”

12. Any ware washing machine used for washing patron’s glasses must be commercial type, NSF approved, and properly installed with approved plumbing. Domestic-style dishwashers are not allowed to wash any dishware. Ensure a properly installed hand wash sink is provided.
13. All clean glassware and guest sundries must be properly stored to prevent contamination.
14. Clean linens must be provided to each new guest and must be changed at least once a week.
15. All finishes, lighting, plumbing, and ventilation must meet current requirements.

School Grounds

1. Mop sink/service sink supplied with hot water located within 300-feet of areas to be cleaned. If an establishment, has more than one floor level it is required that there be one (1) service/mop sink on each floor level.
2. At least one drinking fountain, water cooler, or bottled water cooler is required on each floor of the school that contains a classroom, regardless of the number of students.
3. Provide hot water or tempered water (85°F to 110°F) under pressure to all hand wash sinks, mop/service sinks, can wash, and shower heads. Hot water or tempered water must be provided within 45-seconds to all hand wash sinks, mop/service sinks, can wash, and shower heads.
4. All sinks including mop/service sinks must have mixing faucets or valves.
5. Provide a water heater of adequate capacity and recovery to furnish a continuous supply of hot water to all hand wash sinks, mop/service sink, can wash, and shower heads.
6. Fixture counts must be based on the currently adopted IPC Chapter 4, Table 403.1 and Arizona State Administrative Code. (Lavatories, water closets, urinals, drinking fountains & showers).
7. The provisions of the Arizona Administrative Code (“A.A.C.”), including all revisions, technical corrections, and supplements published as of March 31, 2010 are incorporated by reference: Title 9, Chapter 8, and Sections 701 through 711.
8. A responsible person must ensure that any animal in a school meets the animal standards set forth in A.A.C. for public schools.
9. Food service must comply with Chapter VIII of the Maricopa County Health Code. An additional permit is required for food service, including concession operations and retail sales at all schools, including public, charter, parochial, and private schools.
10. Ice machines and ice production must take place in approved enclosed room with an approved hand sink.
11. Ice machines for athletic, therapy and other purposes must be labeled “*Not for human consumption.*” For further information and requirements refer to the handout, ["School Hydration Guidance"](#).
12. All finishes, lighting, plumbing, and ventilation must meet current requirements.
13. A responsible person must ensure that indoor classroom and non-classroom areas are kept free of insects and rodents, except when the insects or rodents are being kept as specified in R9-8-709 or are food for animals being kept as specified in Arizona Administrative Code (A.A.C). R9-8-709.
14. School Ground permits are not issued to private schools.

Food Caterer, Including “Adventure Food Service”

A “Caterer” means and refers to a food-catering establishment where a pre-arranged number of meals and/or food products are prepared at one permitted premise for immediate service and consumption at another pre-arranged location. Where the point-of-sale for these meals is to the individual consumer, caterers must only sell individual meals to each consumer at a pre-approved temporary event, approved farmers’ market, swap meet, or school sanctioned event.

1. Must meet all current Open Food and Drink Service Establishment requirements.
2. All catering activities must be conducted from an approved and permitted food establishment/commissary.
3. Equipment used for the transport, storage, and service of food products must be constructed of approved materials and easily cleanable.
4. All food products requiring temperature control must be transported and stored in equipment whose intended use is for such activities.
5. Accessible plumbed hand washing facilities must be located and maintained open at all times. Where suitable facilities are not immediately accessible, a self-contained hand washing station, as defined in Section 3 of this Chapter, is required.
6. Vehicles used in transporting catering equipment and food must be of a closed type, dust, and fly proof. Examples include enclosed trucks, delivery/cargo vans, modified mini-vans, and other vehicles deemed acceptable by the Department.
7. Personal vehicles (passenger cars, sport-utility-vehicles, open bed trucks, station wagons, etc.) are not recommended for use with an approved food catering operation, and are only approved on a case-by-case basis.

“Adventure Food Establishment” means and refers to a food establishment that operates in conjunction with a trail ride or similar type activity that prepares and serves food to participants. Additional Requirements for Adventure Food Establishments:

1. All Adventure Food Establishments must operate in conjunction with an approved commissary.
2. All foods must be prepared for same meal service only. No holdover of heated foods from meal-to-meal or day-to-day is allowed. All leftovers must be disposed of in an approved manner.
3. Only limited cooking and reheating of prepared foods will be allowed at the meal site. All food preparation must be accomplished at the approved commissary.
4. Approved transportation methods, vehicles, and storage of food/beverage and utensils.
5. All time/temperature control for safety (TCS) food products must be transported and stored in insulated equipment whose intended use is for such activities. Transport of hot, TCS food is prohibited without prior written approval from the Department
6. Raw animal products such as meat, poultry, fish, and eggs must be stored in separate containers, away from other foods.
7. All utensils and other packaged food products must be transported and stored in approved dust free containers.
8. Ice for consumption must be maintained separately and not be used to store any food or beverage.
9. All transport and storage equipment must be fabricated to prevent the entrance of insects or animals when overnight use is required.
10. Enough potable water must be made available for food preparation, cleaning and sanitizing utensils and equipment and for hand washing.
11. Defrosting or thawing of any time/temperature control for safety food at the meal site by means other than direct cooking is prohibited.

12. A hand washing facility must be available for employee hand washing while meal preparation and service is occurring. This facility must consist of, at least, tempered running water, biodegradable soap and individual paper towels and an approved 15% larger catch bucket. In addition, a separate hand washing facility must be provided for consumer hand washing prior to and during meal service.
13. Approved sanitizer must be available at all times.
14. Approved ware washing facilities must be provided for all operations where multiple meals are to be served.
15. All wastewater and garbage disposal must be done in accordance with the Maricopa County Environmental Health Code.

Outdoor Food Operations

Means and refers to the cooking, grilling, roasting, and hot/cold holding and or limited service of foods outside the fully enclosed food establishment that does not meet the definitions of a “caterer, adventure food service, mobile food type 1-III, temporary, promotional, annual, or seasonal-food type establishment” and operates in conjunction with a fixed permitted food establishment located on the same premises that will provide “support services.” The minimum permit class requirement for a fixed permitted food establishment to conduct outdoor food operations must be an Eating & Drinking Class-3 permit.

1. The outdoor food site must be located on the “physical premises” of the fixed permitted support food establishment as defined in the Maricopa County Environmental Health Code.
2. The fixed permitted establishment must be adequately equipped and capable of cooking and serving food outside in a safe and sanitary manner.
3. Plan submittal is required for this activity. It must be permitted under an approved existing permit in the establishment.
4. Please refer to the Plan Review and Construction Guideline for additional outdoor food guidance.

II. GENERAL PERMIT REQUIREMENTS/NOTES

Prior to approval of a permit to operate, the establishment and operator must demonstrate sufficient compliance with all applicable regulations. Please review the handout “[Responsibilities-to-Qualify-for-a-Permit](#)” available on-line.

1. Establishments must operate under the currently adopted FDA Food Code Regulations, Maricopa County Environmental Health Code requirements, and all local jurisdictional codes. Failure to comply with permit requirements could result in legal action against your establishment.
2. For establishments undergoing a plan review process - All plumbing must meet at a minimum the currently adopted International Plumbing Code (IPC) if an establishment is located within an incorporated area of Maricopa County. In addition, establishments must meet currently adopted IPC requirements if located in an unincorporated area of Maricopa County. Any requirements not covered by the code and/or are necessary for the strength, stability, or proper operation of an existing or proposed plumbing system or for the public safety, health, and general welfare not specifically covered by this code must be determined by the code official.
3. All equipment and fixtures connected to a water supply must be equipped with an approved backflow prevention assembly, device, or air gap to prevent backflow or cross connection.
4. All construction must meet current Maricopa County Health Code requirements and policies.

5. All equipment must be commercial type, National Sanitation Foundation (NSF) approved or equivalent approved by this Department.
6. Customers, patrons, and visitors must be provided with public toilet facilities in structures and tenant spaces intended for public utilization. The accessible route to public facilities must not pass through kitchens, storage rooms, closets, or similar spaces. Employees must be provided with toilet facilities in all occupancies. Employee toilet facilities must be either separate or combined employee or public toilet facilities. Trough urinals are prohibited. Urinal partitions are required.
7. 3-compartment sink drain lines must be indirectly plumbed with minimum 1-inch air gaps off the drain lines where permissible.
8. Drain lines with the exception of condensate and temperature & pressure (T&P) relief drain lines must not drain into other culinary or warewashing sinks, including mop/service sinks and basins.
9. Hot water must be supplied for culinary purposes, cleansing, laundry, or building maintenance purposes. Hot water or tempered water must be supplied for bathing and washing purposes. Tempered water must be supplied through a water temperature-limiting device that conforms to ASSE 1070 and must limit the tempered water to a maximum of 110°F (43°C). Cold water lines alone are only acceptable at water fill stations or classroom bubbler sinks.
10. Current FDA Food Code requires a minimum water temperature of 100°F where water is provided for hand washing in food related establishments.
11. Current IPC requires a minimum water temperature of 85°F, but no greater than 110°F where tempered water is provided in non-food related establishments, including school grounds.
12. Hot water or tempered water must be provided within 45-seconds to all faucet/fixtures where hot water is supplied.
13. A recirculation pump or point of use water heaters may be necessary to provide hot water to sinks within 45-seconds or if a heater source is more than 60-feet away.
14. All sinks including mop/service/utility sinks/basins must have combination mixing faucets or valves.
15. Provide an additional water line at the mop/service/utility sink to supply water to the chemical dispenser. Do not use the mop sink faucet. Y-valves & downstream shut-off devices are not permitted on sink faucets or chemical dispensers.
16. If the establishment serves carbonated beverages from a post-mixed system, an approved backflow preventer must be properly installed between the water supply line and the carbonator.
17. All equipment and fixtures connected to a water supply must be equipped with an approved backflow prevention device or air gap to prevent backflow.
18. Refer to the Department requirements for the proper installation of icemaker/dispensers at golf courses or at other outside facilities.
19. Food service must comply with the current Maricopa County Environmental Health Code Chapter VIII - Food, Food Products, and Food Handling Establishments. A permit is required for food service. A food and beverage permit subtype class is based on the main food menu items, the degree of food preparation, activities or the amount of pre-packaged food. Additional permits are required for all food service operations (i.e. on school premises, in public accommodations and outdoor cooking operations).
20. For all food establishments/operations, the intended menu (including seasonal, off-site, outdoor, banquet, catering, and multi-menus) must be completed prior to opening. A copy of the intended menu must be provided to the Department at time of plan submittal and a copy of the final menu upon final inspection. The menu type, type of food service, the anticipated volume of food to be stored, prepared and sold or served must be indicated. Consumer advisories are required when

an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served as ready-to-eat in a raw, undercooked or not otherwise processed form to eliminate pathogens. It is also required for raw ingredients in ready-to-eat food items. In addition, all packaged and bulk food items must be labeled as specified in law and must be prominently labeled in plain view.

21. Time/Temperature Control for Safety of Food (TCS) means a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.
22. If you already have a food service permit with our Department and wish to add a Food Catering, Adventure Food, or Food processing permit, please submit a Food Establishment Application to the Department.
23. To obtain a Dog-Friendly Patio permit, please contact your district inspector.

"Food Establishment"

Means an operation that stores, prepares packages, serves, vends, or otherwise provides food for human consumption. A "Food Establishment" includes demonstration-cooking classes that advertise and/or demonstrate the preparation and/or cooking of food and then offer the food to the public for consumption at the conclusion of the demonstration. This also includes kitchenware retail establishments that demonstrate and offer samples to customers and food or beverage sampling offered to the consumer from an open bottle, cup or container.

1. A "Food Establishment" does not include:
 - a) A kitchen in a private home if only food that is not time/temperature control for safety (TCS) foods and is prepared for sale or service at a function such as a religious or charitable organization's bake sale if allowed by law and if the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the Department.
 - b) A kitchen in a private home, such as a small family day-care provider.
 - c) A bed-and-breakfast operation that prepares and offers food to guests if the home is owner occupied, the number of available guest bedrooms does not exceed 6, breakfast is the only meal offered, the number of guests served does not exceed 18, and the consumer is informed by statements contained in published advertisements, mailed brochures, and placards posted at the registration area that the food is prepared in a kitchen that is not regulated and inspected by the Department.
 - d) A private home that receives catered or home-delivered food.
 - e) A home cooking school in which food and/or meals is served at a non-commercial social event, employee conducted function, or prepared at a home cooking school. No more than one meal per day must be served to no more than fifteen students. The students must be informed by a statement contained in a published advertisement, mailed brochure and placard posted at the cooking school's registration that the food is prepared in a kitchen that is not regulated and inspected by the Department or by a local health authority.
 - f) Demonstration culinary cooking schools and home economics classes accredited by the appropriate entity such as an educational institution and all food is prepared and consumed by the student in training. Food may not be purchased by the school or stored on premises.
 - g) A school or business that demonstrates the preparation of food but does not offer samples to the public for consumption.
 - h) A demonstration cooking class in which the public purchases, prepares and/or cooks and consumes their food.

- i) A “Chef for Hire” at a private residence for a private, non-advertised event where fees are paid by the responsible party for this service. Fees cannot be collected from the attendees of the event.
2. Per A.R.S. 36-136, the following are permit exemptions relating to food and drink that is: Except as relating to the beneficial use of wildlife meat by public institutions and charitable organizations pursuant to title 17, prescribe reasonably necessary measures to ensure that all food or drink, including meat and meat products and milk and milk products sold at the retail level, provided for human consumption is free from unwholesome, poisonous or other foreign substances and filth, insects or disease-causing organisms. The rules must prescribe reasonably necessary measures governing the production, processing, labeling, storing, handling, serving and transportation of these products. The rules must prescribe minimum standards for the sanitary facilities and conditions that must be maintained in any warehouse, restaurant or other premises, except a meat packing plant, slaughterhouse, wholesale meat processing plant, dairy product manufacturing plant or trade product manufacturing plant. The rules must prescribe minimum standards for any truck or other vehicle in which food or drink is produced, processed, stored, handled, served or transported. The rules must provide for the inspection and licensing of premises and vehicles so used, and for abatement as public nuisances of any premises or vehicles that do not comply with the rules and minimum standards. The rules must provide an exemption relating to food or drink that is:
 - a) Served at a noncommercial social event such as a potluck.
 - b) Prepared at a cooking school that is conducted in an owner-occupied home.
 - c) Not potentially hazardous and prepared in a kitchen of a private home for occasional sale or distribution for noncommercial purposes.
 - d) Prepared or served at an employee-conducted function that lasts less than four hours and is not regularly scheduled, such as an employee recognition, an employee fundraising or an employee social event.
 - e) Offered at a child care facility and limited to commercially prepackaged food that is not potentially hazardous and whole fruits and vegetables that are washed and cut on-site for immediate consumption.
 - f) Offered at locations that sell only commercially prepackaged food or drink that is not potentially hazardous.
 - g) A cottage food product that is not potentially hazardous or a time or temperature control for safety food and that is prepared in a kitchen of a private home for commercial purposes, including fruit jams and jellies, dry mixes made with ingredients from approved sources, honey, dry pasta and roasted nuts. Cottage food products must be packaged at home with an attached label that clearly states the name and registration number of the food preparer, lists all the ingredients in the product and the product's production date and includes the following statement: "*This product was produced in a home kitchen that may process common food allergens and is not subject to public health inspection.*" If the product was made in a facility for individuals with developmental disabilities, the label must also disclose that fact. The person preparing the food or supervising the food preparation must complete a food handler training course from an accredited program and maintain active certification. The food preparer must register with an online registry established by the department pursuant to paragraph 13 of this subsection. The food preparer must display the preparer's certificate of registration when operating as a temporary food establishment. For the purposes of this subdivision, "not potentially hazardous" means cottage food products that meet the requirements of the food code published by the United States food and drug administration, as modified and incorporated by reference by the department by rule.
 - h) A whole fruit or vegetable grown in a public school garden that is washed and cut on-site for immediate consumption.

- i) Produce in a packing or holding facility that is subject to the United States food and drug administration produce safety rule (21 Code of Federal Regulations part 112) as administered by the Arizona department of agriculture pursuant to title 3, chapter 3, article 4.1. For the purposes of this subdivision, "holding", "packing" and "produce" have the same meanings prescribed in section 3-525.
- j) Spirituous liquor produced on the premises licensed by the department of liquor licenses and control. This exemption includes both of the following:
 - i) The area in which production and manufacturing of spirituous liquor occurs, as defined in an active basic permit on file with the United States alcohol and tobacco tax and trade bureau.
 - ii) The area licensed by the department of liquor licenses and control as a microbrewery, farm winery or craft distiller that is open to the public and serves spirituous liquor and commercially prepackaged food, crackers or pretzels for consumption on the premises. A producer of spirituous liquor may not provide, allow or expose for common use any cup, glass or other receptacle used for drinking purposes. For the purposes of this item, "common use" means the use of a drinking receptacle for drinking purposes by or for more than one person without the receptacle being thoroughly cleansed and sanitized between consecutive uses by methods prescribed by or acceptable to the department.
3. Dispensing Water at Athletic Events and Other Similar Events: There are potential hazards associated with water dispersal. Necessary controls need to be in place to ensure water is dispensed in a safe and sanitary manner. Please see our guidance document for more information regarding drinking water requirements for permitted establishments and recommendations for non-permitted facilities and events.
4. "Variance" means a written approval from The Department for an establishment to conduct operations that are required per the Maricopa County Environmental Health Code or The Department deems necessary. Variances must have written approval before operations can be conducted.

III. PERMITS ISSUED TO CERTAIN ESTABLISHMENTS

Bakery

"Bakery" means any place in which the process of mixing, compounding, cooking, baking, or manufacturing any bakery product. A bakery is a food establishment that exclusively prepares bakery items for immediate service on the premises, directly to a consumer, and/or for resale or redistribution by a retail food establishment.

1. Accepted practice to issue a permit to the bakery department in a grocery store with multiple permits (i.e. grocery store with a retail grocery, meat, eating & drinking, and bakery) to differentiate permits.
2. Issued to an operation that principally conducts retail sales to directly to the consumer and/or wholesale bakery items for redistribution.
3. An Eating & Drinking permit should typically be issued to an establishment that sells bakery and additional food items in-house (i.e. donut shop with coffee drinks and smoothies, etc.) to its customers.

Carnicerias and similar type markets

1. Typically are issued three permits - a Retail Grocery permit, Meat Market permit, and an Eating & Drinking permit.
2. A Bakery permit may not be required if the establishment is not wholesaling bakery items.

Food Bank

1. Meet the same requirements for retail food & refrigeration warehouse/locker permits as long as the establishment does not package foods.
2. Breaking down of bulk food products or repackaging will require a processor permit.

Food Catering

Means and refers to a food establishment where a pre-arranged number of meals and/or food products are prepared at one permitted premise for immediate service and consumption at another pre-arranged location. Where the point-of-sale for these meals is to the individual consumer, caterers must only sell individual meals to each consumer at a pre-approved temporary event, approved farmers' market, swap meet, or school sanctioned event.

Food Bank

1. Meet the same requirements for retail food & refrigeration warehouse/locker permits as long as the establishment does not package foods.
2. Breaking down of bulk food products or repackaging will require a processor permit.

Sampling Kiosks

Located inside retail warehouses or grocery stores that provide only food samples to customers may be permitted under an existing permitted Eating & Drinking permit.

1. Plan Review & Construction Program staff to review these areas on construction plans and during construction inspections.
2. An additional permit will not be issued unless the store desires a separate permit.
3. Store management oversees the sampling support room and sampling conducted by the third party sampling contractor.
4. Construction inspections for the sampling rooms will typically be inspected under a rotisserie/deli support room (E&D permit) located inside the store locations.
5. Regional office staff will inspect the sampling support room under an existing rotisserie/deli support room (E&D permit) that is located nearby.
6. ANSI/NSF approved hand sinks are required at the sampling kiosks.

Mobile Food Operations

Please contact the Mobile Food Program for additional information regarding the following permits:

- “Annual Event Food Establishment” means a food establishment that operates in conjunction with one event that operates for not more than one-hundred twenty (120) consecutive days. Annual Event Food Establishment permits are issued for one (1) year to vendors operating at multiple Department-approved events.
- “Mobile Food Type I” means a food establishment that dispenses commercially processed, individually packaged foods and/or non-time/temperature control for safety (non-TCS) beverages.
- “Mobile Food Type II” means a food establishment that dispenses food that requires limited handling and preparation.

- “Mobile Food Type III” means an enclosed vehicle-mounted food establishment that prepares, cooks, holds and serves food.
- “Seasonal Food Establishment” means a food establishment that operates in conjunction with one event that operates for fifteen (15) to one hundred twenty (120) consecutive days within any permit year.
 - Class 1 – seasonally themed operations in major shopping malls approved by the Department.
 - Class 2 – seasonal operations such as spring training, state fair, etc. or as approved by the Department.
- “Temporary Food Establishment” means a food establishment that operates in conjunction with one event that operates for fourteen (14) days or less.

Outdoor Food Operations

1. Outdoor food at an eating and drinking establishment is considered secondary to the operation of the main, fixed food establishment.
2. Establishments seeking approval for outdoor food operations must submit an application and one (1) complete set of plans to the Department for plan review.
3. The minimum permit class requirement for a fixed permitted food establishment to conduct outdoor food operations must be an Eating & Drinking Class-3 permit.

Retail Warehouse Clubs/Stores

1. Typically are issued multiple permits for the following areas: retail grocery, bakery, meat market, food production/roastisserie deli, and customer pizza/sandwich/ salad café/deli.
2. In-house food sampling, including sampling conducted by third party contractors is conducted under the oversight of store management.
3. Sampling support rooms are not typically not issued an additional permit, unless the warehouse desires a separate permit.
4. The sampling support rooms are inspected under the nearby E&D permit.

School Food Service Operations

1. School cafeterias and school food service operations: Issue the school facilities a School Food Service permit. Home economics and educational cooking classes are typically exempt.
2. School concession stands:
 - a. Open food items (hot dogs, nachos, and chili) - Issue an Eating & Drinking, 0-9 seating permit, Class 2 or Class 3, depending on the extent of the food items.
 - b. Pre-packaged foods only - Issue a Retail Food permit.
3. A School Food Catering permit is a food establishment owned by a school district or similar entity where a pre-arranged amount of food is prepared at one permitted premise for immediate service and consumption at another pre-arranged or satellite location on a school campus/grounds or another location owned by the school district. (E.g. Pre-arranged amount of food prepared in a cafeteria and served to faculty or public during a meeting, similar event, or approved concession stands for a high school athletic events.)

4. School Food Jobber permit is issued to a school, which is a food storage facility, owned by a school district or similar entity where food, not manufactured on the premises, is stored for ultimate human consumption at a school or similar facility.
5. A School Food Production permit is issued to a school that is processing food and is owned by a school district or similar entity. (E.g. School food production in a permitted central kitchen or commissary for the purpose of distribution, cooking and/or service at another permitted school cafeteria or service kitchen.)
 - a. Class 2 – operation with only limited preparation of food items.
 - b. Class 4 – operation with advanced preparation of food items.
6. For more comprehensive guidelines for regulating operations conducted on permitted school premises (i.e. Culinary arts, bake sales, DECA stores, etc.) please refer to the Department's [Permitting Matrix/Guidelines for Schools](#).
7. School Culinary Arts/Home Economics Classroom – If food is prepared and/or stored in the classroom/kitchen and will only be consumed by the students and teachers of the program/class, then no food establishment permit will be required for the classroom/kitchen. If food is being dispensed to students/teachers that are not part of the program/class, a food establishment permit will be required.

Service Kitchen - Means and refers to a food service establishment that operates in conjunction with a permitted food establishment and must be operated and maintained in compliance with the appropriate provisions.

“Adult Care Service Kitchen” means and refers to a service kitchen that operates in conjunction with a permitted food establishment located on-site and must be operated and maintained in compliance with the appropriate provisions. These establishments serve highly susceptible populations. Limited preparation and reheating for immediate service for individual orders is permissible. Adult Care Service Kitchens may not serve a population of 16 or more.

Shared Facility – Means any food establishment that shares food preparation, food storage and/or warewashing facilities with (3) or more permittees under different ownership.

- The shared facility owner must provide each permittee with a designated and labeled space for the storage of supplies and dry goods. All temperature/time control for safety foods must also have a designated and labeled location in the refrigeration unit. The shared facility owner must be able to provide access to all areas upon request by the Department.

Tray-wash rooms inside malls

Typically not issued permits, unless a nearby establishment requires the use of the tray-wash room as a permitted support facility in order to qualify for a permit to operate.

1. Issue an E&D, 0-9 Seating, Class-2 permit.

Water & Ice Stores

1. Issue an Eating & Drinking permit.
2. Eating & Drinking permit – Reverse Osmosis (R.O.) water system, ice cream, shaved ice, snow cones, nachos, pickles, hot dogs, pizza, sandwiched, salads, etc.
3. The establishment may not wash bottles for the customer. All bottle washers must be reviewed and approved prior to use. Approved backflow prevention assemblies are required.
4. A bottled water permit is required to bottle water.

IV. INSTITUTIONAL CARE PROGRAM PERMITS (A.R.S. §36-401)

Note: These facilities may also be inspected by the FDA, USDA, ADHS, etc.

Adult Daycare – A commercial facility that provides adult day health services during a portion of a continuous 24-hour period for compensation on a regular basis for (5) or more adults not related to the proprietor.

- Issue a Class-3 permit.

Assisted Living – A commercial assisted living facility that provides resident rooms or residential units to (11) or more residents.

- Issue a Class-5 permit. Must have (11) or more resident. Level of care includes supervisory, persona, and directed.

Boarding Homes – Means a transient dwelling establishment that also operates a food establishment where food is provided to patrons along with resident accommodations. E.g., Homeless, Domestic Violence*, etc.

** Domestic Violence Shelter's address is to be kept confidential.*

- Class 2 - operations with only limited preparation of menu items.
- Class 5 - operations with advanced preparation or where the consumers specifically include populations highly susceptible to foodborne illness.

Bottled Water & Beverage Plants - Means a food establishment in which is carried on the process of bottling, canning or packaging any beverage for human consumption.

- Issue a Class-2 permit.

Daycare Foodservice - A food establishment that prepares food for immediate service on-site or directly to a consumer where the consumers are facility staff and daycare children.

- Issue a Class-3 permit

Hospice – Means a hospice service agency or the provision of hospice services in an inpatient facility. Hospice service agency means an agency or organization, or a subdivision of that agency or organization that is engaged in providing hospice services at the place of residence of its clients. Facilities with (20) beds or less are exempt.

Hospital Food – Includes Psych hospitals and inpatient behavioral health.

- Issue an E&D Hospital Food Service Class-5 permit.

Ice Manufacturing Plant - Means any food establishment, together with the necessary appurtenances, in which ice is manufactured or processed, and stored, packaged, distributed, or offered for sale for human consumption, or for use in which it may come into contact with food equipment or utensils, or with food or beverage intended for human consumption.

- Issue an Ice Manufacturing Class-2 permit.

Independent Living Populations

- Issue an E&D Class-5 permit

Jail Food

- Issue an E&D Jail Food Service permit.

Jail Complex

- Issue Jail Complex permit. Receives four inspections per year (Hart vs. Hill).

Nursing Home – A health care institution that provides inpatient beds or resident beds and nursing services to persons who need continuous nursing services, but who do not require hospital care or direct daily care from a physician. Also, includes Hospice facilities with (21) beds or more and rehab centers.

Outpatient Behavioral Health Facilities includes Transitional Living

- Issue an E&D Class-3 or Class-4 permits.

Senior Food Service – Typically located within senior centers

- Issue an E&D, Class-3 permit.

Service Kitchens – Means and refers to a food service establishment that operates in conjunction with a permitted food establishment and must be operated and maintained in compliance with the appropriate provisions of this code.

Daycares, Adult Daycare, Assisted Living, Nursing Homes, and Jails.

- Issue an E&D Class-2 permit.

V. FACILITIES NOT DELEGATED TO THE DEPARTMENT

These facilities are not delegated to Maricopa County Environmental Services Department by Arizona Department of Health Services (ADHS), as such, all licensing inquiries are directed to [ADHS](#):

- Adult Day Health Care Services – Monitoring is done in a continuous 24-hour period
- Adult Development Home – Residential Setting
- Assisted Living Homes – (10) or fewer residents
- Behavioral Health – (10) or fewer clients
- Child Care Group Home – Residential setting
- Child Development Foster Home – Residential setting
- Group Home – (6) or fewer residents.
- Hospices – (20) or less inpatient beds are exempt A.A.C.
- Intermediate Care Facility for the mentally challenged
- Children's camps
- State prisons
- Arizona State University

Plan Review & Construction Program

Build. Serve. Lead.

Current Revision November 2016. Updated 4/5/18, 3/3/20, 6/2/22