

## Food Establishment Licenses for Medical Marijuana Dispensary Infusion Kitchens

### Construction Guidelines

This document has been developed to serve as a guide in facilitating uniformity and ease in the construction of a new infusion kitchen, the remodeling of an existing food service establishment or the conversion of an existing building into an infusion kitchen.

REMINDER: As per A.R.S. § 36-2806(G), a nonprofit medical marijuana dispensary shall not permit any person to consume marijuana on the property of the nonprofit medical marijuana dispensary.

#### **Plans Specifications**

1. Provide plans that include the layout of the floor plan accurately drawn to a minimum scale of  $\frac{1}{4}$  inch = 1 foot. This is to allow for ease in reading plans.
2. Include the following items with your plans:
  - a. Intended menu
  - b. Anticipated volume of food to be stored, prepared, and sold or served
3. Show the location of all food equipment. Each piece of equipment must be clearly labeled on the plan with its common name.
4. Designate clearly on the plan, equipment for adequate rapid cooling, including refrigeration, and for hot-holding potentially hazardous food.
5. Label and locate separate food preparation sinks when the menu dictates to preclude contamination and cross-contamination of raw and ready-to-eat foods.

#### **Construction Guidelines:**

The construction and alteration of buildings and structures shall be done so in accordance with the rules, regulations, ordinances, and codes of the local municipality with jurisdiction over the site.

#### GENERAL

1. All masonry or cement foundations shall be rodent proof.
2. Openings into the foundation and exterior walls, including openings & penetrations around wall and ceiling penetrations shall be effectively sealed.
3. Outer openings of a food establishment shall be protected against the entry of insects and rodents by installing closed, tight-fitting windows and solid, self-closing, tight-fitting doors.
4. Where necessary, air curtains shall be installed over the outside entrance doors leading to the kitchen or food processing areas.
5. Areas designated for Employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.



6. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles cannot occur.

### WALLS

1. Provide a smooth, nonabsorbent, easily cleanable wall surface.
2. Heavy textured skip trowel finishes and raw wood or unfinished studded walls are not permitted.
3. All splash areas must be finished smooth with durable and waterproof materials.
4. Painted wall surfaces in all food service and ware washing, storage and restroom areas should be smooth. Semi-gloss or high gloss type paint is recommended.
5. Wall finishes should be light in color.
6. Wall finishes behind heavy-duty cooking appliances and under vent hoods should be of stainless steel, aluminum, ceramic tile or an equivalent heat resistant material.
7. Except in areas used only for dry storage, construction masonry units (CMU), brick and other masonry units installed as a finish material should be free of pits, voids, cracks, depressions, and shall be smooth, adequately sealed, and easily cleanable.
8. Fiberglass Reinforced Panels (FRP) should be light in color and easily cleanable (Pebble surface or Smooth surface).

### FLOORS

1. Floor finishes shall be commercial grade, durable, smooth, non-slip, nonabsorbent, grease-resistant, and easily cleanable.
2. Carpet is not allowed in any food prep, storage, service, refuse, restrooms or utensil washing areas.
3. Concrete floors shall be finished smooth, sealed, and have all expansion joints, saw cuts, and cracks properly filled.
4. Grout (where present) shall be smooth and finished flush with the surface of all tile.
5. Grouting should be non-absorbent and impregnated with epoxy, silicone, polyurethane or equivalent compound.

### BASE JUNCTURES

1. Coving should be provided at base junctures that is compatible with both wall and floor coverings.
2. The base juncture in food establishments in which water flush cleaning methods are used shall be covered and sealed.

### CEILINGS

1. Provide smooth durable, non-absorbent, easily cleanable, and light-colored ceiling surfaces that can withstand frequent cleaning.
2. Joists, studs or other support structures should not be exposed.
3. Acoustical fissured/perforated ceiling tiles shall not be used in restrooms, food preparation areas, mop sink areas, or high moisture related areas.



### SHELVING, WOODWORK, MILLWORK & COUNTERTOPS

1. All wood shelving or millwork shall be sanded smooth, free of open gaps, cracks, joints and sealed or painted to a smooth, final finish.
2. All wood edges shall be smooth and easily cleanable.
3. Countertops shall be smooth and durable, solid surface type materials, easily cleanable, impervious to moisture, and free of cracks or crevices.
4. Food contact surfaces should be stainless steel or ANSI/NSF approved cutting surfaces.
5. Formica, Melamine, and other laminated counter top surfaces should not be installed in ice, food preparation, storage, production, hand wash or ware washing areas.

### WATER SOURCE AND SEWAGE SYSTEM

1. Enough potable water for the needs of the food service establishment shall be provided from a source constructed and operated according to law.
2. Where non-municipal water supply and sewage disposal are utilized, the location of these facilities should be noted on the plans and certification of compliance with state and local regulations shall be provided. The pumping and storage capacities, as well as the frequency of testing of a non-municipal water supply must be specified.
3. A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.
4. A water filter, screen, and other water conditioning device installed on water lines shall be designed to facilitate disassembly for periodic servicing and cleaning. A water filter element shall be of the replaceable type.
5. Sewage, including liquid waste, shall be disposed of through an approved facility such as a public sewage treatment plant or an individual sewage disposal system that is sized, constructed, maintained, and operated according to law.
6. Where required, grease traps should be located in a manner providing easy access for cleaning.

### LIGHTING

1. Provide 10 foot candles of light in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning.
2. Provide a minimum of 20 foot candles of light inside equipment such as reach-in and under-counter refrigerators, in toilet rooms, and in areas used for hand washing, ware-washing, and equipment and utensil storage.
3. Provide a minimum of 50 foot candles of light at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.
4. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

### HAND WASHING FACILITIES

1. Provide a minimum of 1 hand washing sink, or a number of hand washing sinks necessary for their convenient use by employees in food preparation, food dispensing, and ware-washing areas.  
(Not fewer than the number of hand washing sinks required by law shall be provided.)



2. A hand washing sink shall be equipped to provide water at a temperature of at least 43°C (110°F) through a mixing valve or combination faucet.
3. If equipped, a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
4. A hand washing sink shall be supplied with an approved hand drying device(s) or disposable paper towels; hand cleaning compound; and a waste receptacle.
5. A hand washing sink shall be equipped with a splashguard, baffle, or similar protective barrier if spacing to adjoining food, food preparation, food contact surfaces, utensil storage areas, and utensil washing area surfaces (including drain-boards) is insufficient to prevent contamination.

Note: The presence of a hand washing sink is a minimum requirement. In addition, sink compartments designated for food preparation or for washing equipment or utensils shall not be utilized for hand washing. Likewise, a hand washing facility may not be designated for purposes other than hand washing.

#### WAREWASHING FACILITIES - MANUAL

1. Provide a stainless steel sink with no fewer than three (3) compartments for manually washing, rinsing, and sanitizing equipment and utensils. (Integral drain-boards are recommended.)
2. The sink compartments should be large enough to accommodate immersion of the largest equipment and utensils by at least 50-percent.
3. Each compartment shall be supplied with adequate hot and cold potable running water (faucet necks must reach all compartments.).
4. Drain boards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.
5. Adequate facilities shall be provided to air dry washed utensils and equipment.

Note: The presence of a manual ware washing sink (3-compartment sink) is a minimum requirement. The presence of mechanical ware washing equipment does not invalidate this requirement.

#### WAREWASHING FACILITIES – MECHANICAL

1. Hot water & chemical sanitizing mechanical ware-washing equipment shall meet nationally recognized standards and be certified or classified by an ANSI accredited certification program.
2. The installation of such equipment shall conform to applicable code requirements.
3. Refer to Arizona FC § 4-501 for temperature and pressure requirements specific to mechanical ware washing equipment.

#### PLUMBING

1. Plumbing shall be sized and installed according to applicable codes.
2. There shall be no cross connections between the potable water supply and any non-potable water supply.
3. The potable water system shall be installed to preclude the possibility of back flow and backsiphonage.



4. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.
5. Devices should be installed to protect against backflow and backsiphonage at all fixtures and equipment unless an air gap is provided.
6. An air gap, where present, must be at least twice the diameter of the water supply inlet, but not less than 1", between the water supply inlet and the fixture's flood level rim.
7. A direct connection may not exist between the sewerage system and any drains originating from equipment in which food, portable equipment, or utensils are placed, except if otherwise required by local plumbing codes.
8. Garbage grinders shall be connected and trapped separately from any other fixtures or sink compartments.
9. The piping of any non-potable water system shall be durably identified so that it is readily distinguishable from piping that carries potable water.
10. The floors in food establishments in which water flush cleaning methods are used shall be provided with floor drains and be graded to drain.
11. Provide water under adequate pressure for all sinks and lavatories.

#### REFRIGERATION

1. Sufficient refrigerated storage and cooling capacities, capable of rapidly chilling and storing potentially hazardous foods at or below 41 °F shall be provided.
2. Refrigeration units (including freezers) shall be commercial grade and meet ANSI/NSF standards.
3. Cold holding equipment used for the storage of potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

#### UTILITY LINES

1. Utility service lines and pipes shall not be unnecessarily exposed.
2. Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.
3. Exposed horizontal utility service lines and pipes should not be installed on the floor.
4. Conduits and raceways shall be protected against the entrance of condensate, floor drainage, other materials or vectors through installing such above the floor surface.

#### SANTIZER

1. Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 21 CFR 178.1010 - Sanitizing Solutions.
2. An approved chemical test kit for determining the chemical sanitizer concentration is required for each type of chemical sanitizer utilized on food-contact surfaces.
3. Where hot water is utilized as a sanitizer, an irreversible temperature registering thermometer or temperature papers shall be provided.
4. Refer to Arizona FC § 4-501.111 & 4-501.112 for hot water sanitizing temperature requirements.



5. Refer to Arizona FC § 4-501.114 for chemical sanitizer concentration requirements.

### REFUSE STORAGE FACILITIES

1. Garbage and refuse containers, dumpsters, and compactor systems located outside shall be stored on or above a smooth surface made of, or constructed of nonabsorbent material.
2. Indoor and outdoor garbage and refuse containers shall be equipped with tight-fitting lids or covers.

### UTILITY/SERVICE FACILITIES

1. Provide at least one (1) utility sink or curbed cleaning facility with a floor drain for cleaning mops and for the disposal of mop water or similar liquid wastes.
2. The water supply must be properly protected against backsiphonage.
3. A properly sized mop and broom rack may be necessary.

### TOILET FACILITIES

1. Provide at least 1 toilet and not fewer than the number of toilets required by law. If authorized by law and urinals are substituted for toilets, the substitution shall be done as specified by law.
2. A toilet room located on the *premises* shall be completely enclosed and provided with a tight-fitting and self-closing door.
3. Hand washing facilities, separate from those provided in the food preparation area(s), shall be provided in toilet rooms.
4. Public access to toilet rooms shall not pass through any part of the kitchen, food preparation, or ware-washing area.

Note: Employees shall have access to a toilet room. The toilet room is not required to be an integral component of the kitchen but shall be reasonably located on the premises.

### EQUIPMENT

1. Equipment in the food establishment should be certified or classified for sanitation by an ANSI accredited certification program.
2. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: safe; durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated ware-washing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

### EQUIPMENT LOCATION & PLACEMENT

1. Equipment including ice makers and ice storage equipment shall not be located under exposed or unprotected sewer lines, open stairwells or other sources of contamination.
2. Counter and table-mounted equipment must be portable, sealed to the counter or table, or elevated on legs with at least 4-inch clearance to facilitate cleaning.



3. Floor-mounted equipment must be readily-moveable, sealed to the floor, or installed on raised platform of concrete or other smooth masonry that meets all requirements for sealing, or elevated on legs with at least 6-inch clearance.
4. Equipment that has a utility connection that does not disconnect quickly, or is too large to move easily and has a space exceeding 1 millimeter or 1/32-inch between adjoining equipment, walls, or ceilings must be installed in such a manner that permits easy cleaning between, behind, and above each unit, or must be sealed to adjoining equipment, adjacent wall or ceilings.

### HOT WATER SUPPLY

1. Hot (and cold) water under adequate pressure shall be provided at all sinks and lavatories.
2. A water heater of adequate capacity and recovery rate shall be provided to ensure a continuous supply of hot water is available at all hand sinks, dish, and utensil washing fixtures.

### MECHANICAL VENTILATION

1. If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.
2. Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.
3. Exhaust hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.
4. Exhaust hood systems in food preparation and ware-washing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.
5. Exhaust hoods shall comply with the standards of an ANSI accredited certification program and be designed, constructed and installed in conformance with the National Fire Protection Association Bulletin #96 (The Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations), and other applicable fire safety codes.
6. The canopy of an exhaust hood shall provide at least 6 inches of overlap on all open sides beyond the edge of the cooking equipment, or an approved non-canopy hood.
7. The integral filters (where present) of an exhaust hood shall be easily removable for cleaning.
8. The amount of air to be exhausted must be in accordance with the mechanical code adopted by the local jurisdiction, where make-up air shall be balanced, tempered, and in the proximity of the exhaust system.
9. The installation of fire suppression system piping in the unfiltered air space of exhaust hoods should be limited to vertical runs as much as possible to minimize grease collection. Fire suppression tanks must not be located over food storage or preparation areas.
10. All hood systems shall be tested & air balanced as well as inspected and tagged for approval by the local municipality prior to a final inspection by the Department.