

FOOD ESTABLISHMENTS FAQ's

Do I need a food handler's card to work in a restaurant?

Yes. A food worker card may be obtained at the Apache County Public Health Services District (ACPHSD) offices in Saint Johns or Springerville. The cost is \$10.00. There is a booklet for review and a thirty (30) question quiz. The card is good for one (1) year. Food worker classes may be scheduled by calling 928-337-7607. The minimum class size is five (5) food workers. ACPHSD also accepts food worker cards obtained online.

Do I need a permit to operate a food establishment in Apache County?

The Arizona Food Code defines a "food establishment" in part as "an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption" and "an operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food." The Arizona Food Code defines "food" as a raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum." "Beverage" is defined in the Arizona Food Code as "a liquid for drinking, including water." Most likely you will need a permit to operate a food establishment in Apache County. Please check with Apache County Public Health Services District.

Can I prepare food in my home kitchen for the public?

If you are registered with the Arizona Department of Health Services (ACPHSD) you may prepare certain foods for the public. Those foods are primarily bakery goods that do not have cream or cream cheese frosting or fillings such as breads, rolls, cakes and cookies. Please check the following website for more information:

<http://azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/home-baked-confectionery-goods/index.php>

Contact ACPHSD for permit exceptions.

Are online marketing and sales of home prepared food legal?

Only those foods approved by the Arizona Department of Health Services for home preparation by a registered person can be marketed and sold online.

Any food prepared at home for public consumption and marketed online that consists of meat, meat products, fish, poultry, milk and milk products or any food that needs temperature control to prevent the rapid and progressive growth of bacteria is illegal to be prepared in a home kitchen and sold online or elsewhere.

Do I need a permit for a mobile food unit?

Yes. Please contact ACPHSD for information on the procedure for obtaining a permit.

Do I need a permit for a food booth?

Yes. Please contact ACPHSD for information on the procedure for obtaining a permit.

Do I need a permit for a food cart?

Yes. Please contact ACPHSD for information on the procedure for obtaining a permit.

I am remodeling a building to be a restaurant. What do I need to do?

A plan review application must be submitted to ACPSD for review and approval **BEFORE** construction is started. Submitted with the plan review application the following must be submitted: the intended menu; anticipated volume of food to be stored, prepared, and sold or served; proposed layout, mechanical schematics, construction materials, and finish schedules; proposed equipment types, equipment manufacturers, model numbers, locations of equipment in the food establishment; written standard operating procedures specific for your establishment; other information required by ACPHSD.

I am thinking of building a restaurant. What do I need to do?

A plan review application must be submitted to ACPSD for review and approval **BEFORE** construction is started. Submitted with the plan review application the following must be submitted: the intended menu; anticipated volume of food to be stored, prepared, and sold or served; proposed layout, mechanical schematics, construction materials, and finish schedules; proposed equipment types, equipment manufacturers, model numbers, locations of equipment in the food establishment; written standard operating procedures specific for your establishment; other information required by ACPHSD.

Do I need to submit plans for a mobile food unit?

Yes. A plan review application must be submitted to ACPSD for review and approval **BEFORE** construction is started. Submitted with the plan review application the following must be included: the intended menu; anticipated volume of food to be stored, prepared, and sold or served; proposed layout, mechanical schematics, construction materials, and finish schedules; proposed equipment types, equipment manufacturers, model numbers, locations of equipment in the food establishment; written standard operating procedures specific for your establishment; other information required by ACPHSD.