



DEPARTMENT OF ENVIRONMENTAL HEALTH County of Riverside

INFORMATIONAL BULLETIN NO. 100-17-DES

DISTRICT ENVIRONMENTAL SERVICES DIVISION

Retail Market Conversions for Fresh Produce



The Department of Environmental Health (DEH) regulates all retail food facilities in the County of Riverside, including retail food markets. If you currently own a retail convenience store/market and would like to add more variety of food choices to your store, such as fresh produce (whole or cut), you need to contact the Department of Environmental Health for approval.

Whole Produce

Contact your local DEH office to schedule an on-site inspection with an Environmental Health Specialist if you plan to add whole uncut produce, eggs or dairy cases. If the produce sales are limited to prepackaged, or whole produce not requiring cutting, then no additional food processing sinks would be required. Any proposed equipment (refrigeration units, etc.) must be certified by an American National Standards Institute (ANSI) accredited certification program. Some examples of the certification programs are National Sanitation Foundation (NSF), ETL Sanitation, and UL Sanitation. Refrigerators and other equipment not bearing one of these sanitation standard marks are for domestic use and not approved for use in food facilities.

Cut Produce (food preparation)

If you plan to provide cut produce (food preparation) contact the local DEH office Plan Check Specialist to submit plans prior to any construction or additions to your facility. The Plan Check Specialist will verify that the necessary food processing, storage and display equipment for the proposed food sales are provided. Cutting of produce will require sinks with an ANSI certification, dedicated to washing produce, and for washing utensils. A separate handwashing sink will also be needed for food handlers in the processing area. The installation of these sinks will require submission of plans to this Department and to the local building department for plumbing installations. All plan submission requirements can be found in the [Food Facility Plan Check Guide](#) posted on the DEH website.

www.rivcoeh.org

OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS

For more information call (888) 722-4234

Department Web Site – www.rivcoeh.org

For a preliminary self-appraisal of your facility, this checklist may be used with the [Food Facility Plan Check Guide](#) to ensure your market meets requirements.

Plan Check Inspection Checklist

ENCLOSURE

- Vermin proof: no gaps around doors, windows, and penetrations into walls

EXTERIOR DOORS

- Self-closing and well-fitted
- Air curtain

RESTROOM

- Self-closing and well-fitted door
- Stocked with soap and single service paper towels
- Provided with ventilation (exhaust fan, operable screened window)

MOP SINK

- Floor-mounted and fitted with an approved backflow prevention device

PLUMBING

- Lavatories and hand sinks have warm water between 100°F to 108°F through a mixing valve or combination faucet

WATER HEATER

- Provides 120°F water supply to all sinks
- Adequate capacity, minimum 40 gal/9kW

BUILDING PERMIT FINAL (if applicable)

- Mechanical, plumbing and electrical requirements met

FINISH SCHEDULE

- Restroom, mop sink, storage, and food processing areas have approved wall, floor and ceiling finishes

FLOORS

- Approved material (durable, cleanable)
- Approved cove base material-same as floor material or sample submitted
- Cove base must be 4-6 inches up the walls with a minimum 3/8" radius

CEILINGS

- Durable, smooth, non-absorbent, and easily cleanable

WALLS

- Approved water resistant material
- Durable, smooth, non-absorbent, and easily cleanable
- Mop and utility sinks: 8 feet high; restroom: 4 feet high

REFRIGERATION UNIT

- ANSI certified and in good repair
- Maintaining 41°F if used to store potentially hazardous foods
- Provided with floor sink if not self-contained

*Document available in an alternate format upon request.

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