



**SNEEZE GUARD SUPPLEMENT TO CONSTRUCTION PLAN APPROVAL  
PROCEDURES FOR FOOD FACILITIES**

Displays of unpackaged food or utensils shall be shielded so as to intercept a direct line between the customer's mouth and the food or utensils being displayed or shall be dispensed from approved self-service dispensers.

- a. Cafeteria, buffet and salad bar self-service, food preparation equipment and food preparation areas etc., shall be protected by approved sneeze guards.
- b. Cleaned and sanitized glasses, plates, cups and stemware that are displayed or stored in bars over customer service areas, cafeteria, buffet or salad bar serving areas shall be protected by approved sneeze guards.

Design and construction of food protective devices (SNEEZE GUARDS) should be based on the NSF Standard No. 2, sections of which are included below.

1. Location

Guards shall be mounted so as to intercept a direct line between the customer's mouth and the food display area on all sides of the display. The vertical distance from the average customer's mouth to the floor shall be considered to be 4 feet 6 inches to 5 feet for public eating establishments. Special requirements must be considered if conditions such as tray rails are present (See example 3 on attached pages). Facilities, such as schools, where the average patron may be shorter, must revise the height of the protected area.

2. Clearances

Serving openings for food below sneeze guards shall be no greater than 14 inches in height. Certain types of sneeze guards may necessitate a narrower opening, as shown on attachments.

Self-Service open food displays shall be so designed and constructed that no food containers are located more than 22 inches from the outer-most edge of an open side. Salad bars or buffet which are self-service from either side shall have the center line of the display area no more than 22 (horizontal) inches from the outer-most edges on either side. Where tray rails are used, they must be included in the 22 inches indicated above.

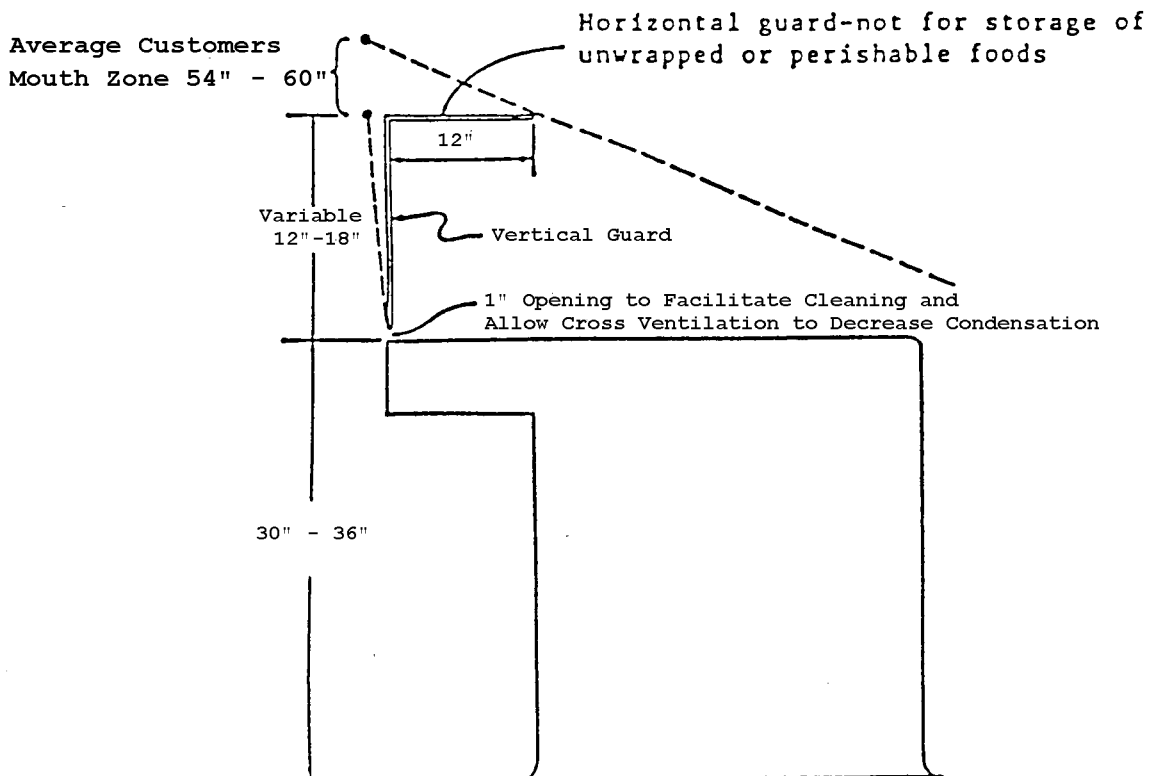
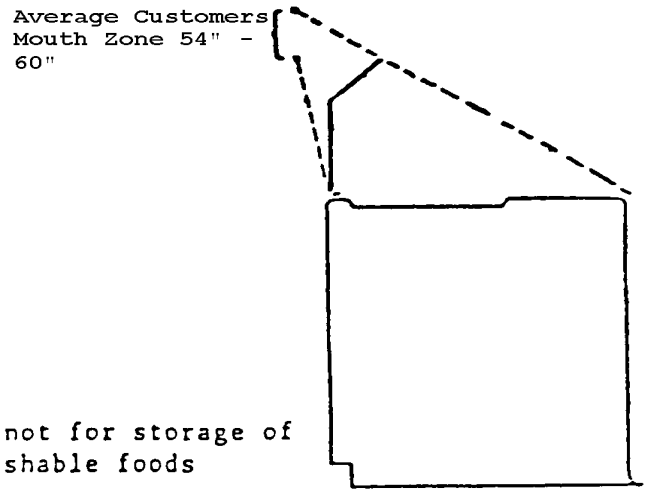
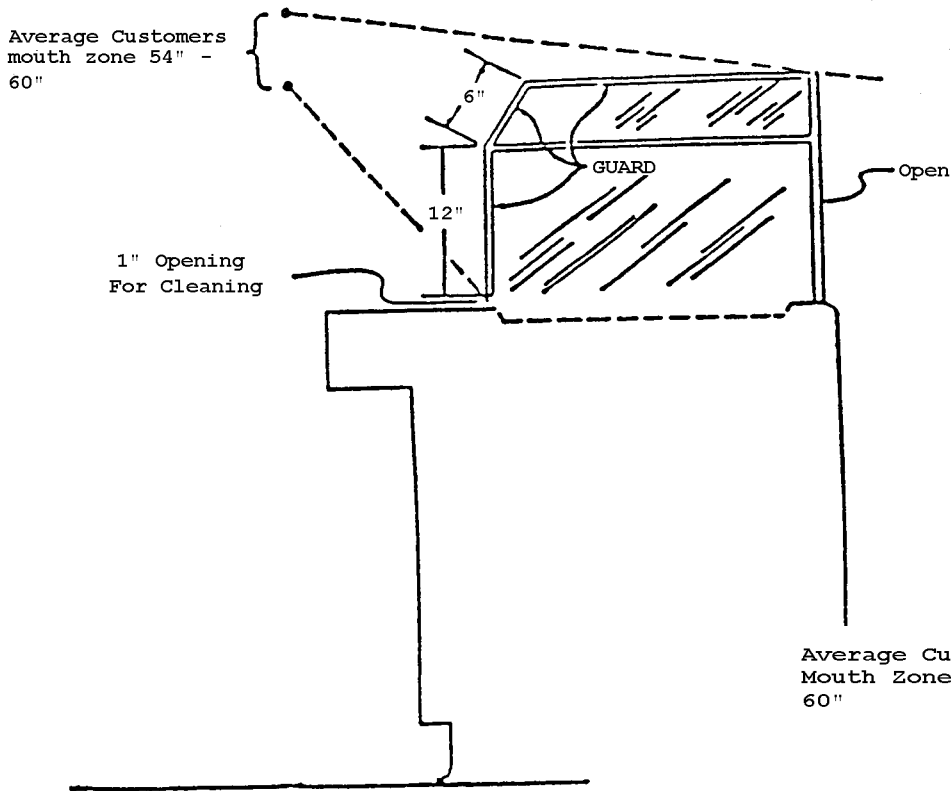
### 3. Construction

Guards are to be fabricated of easily-cleanable, non-toxic materials and so constructed and installed as to withstand normal wear and to be easily cleanable. Food and splash contact surfaces shall be smooth, and of an easily cleanable and corrosion-resistant material such as stainless steel, glass or plexiglass. Exposed nuts, bolts, or screws should be eliminated, and all joints sealed with an approved sealer.

The examples on the following pages are provided to indicate possible sneeze guard placement or to furnish basic ideas for design. Plans submitted to this office must include adequate drawings and elevations to indicate compliance with clearance standards and sufficient additional information to show compliance with construction and materials standards. Detailed information for submission of plans and related information such as temperature requirements overhead protection and the disposal of condensate waste may be found in the CONSTRUCTION PLAN APPROVAL PROCEDURES FOR FOOD FACILITIES (available from this office).

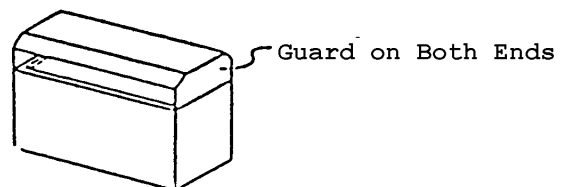
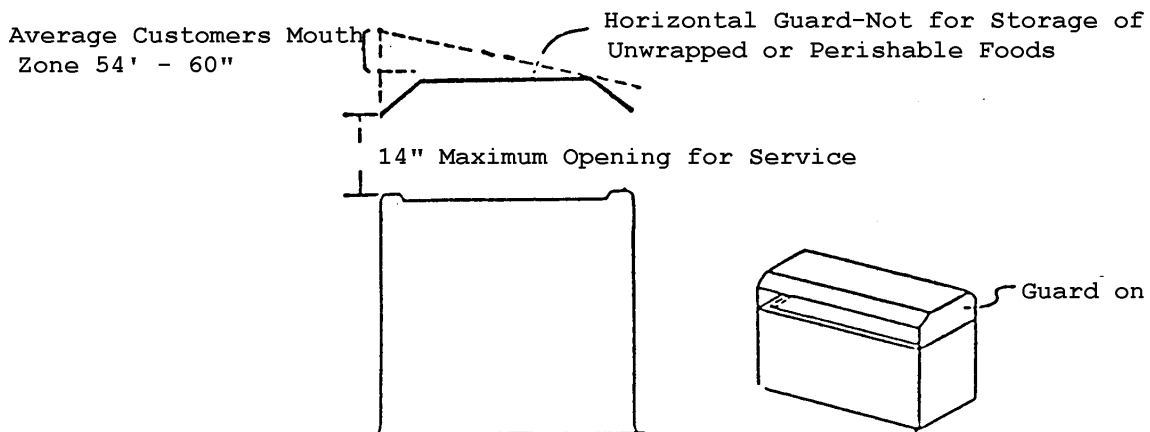
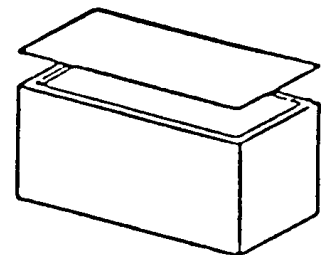
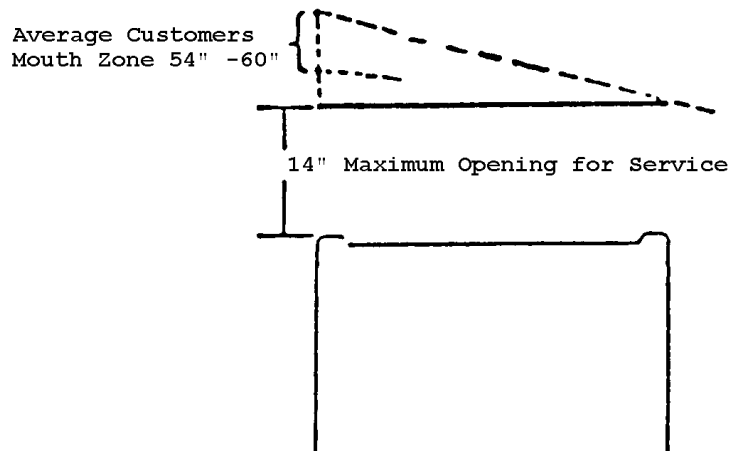
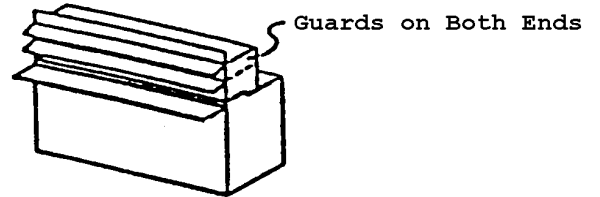
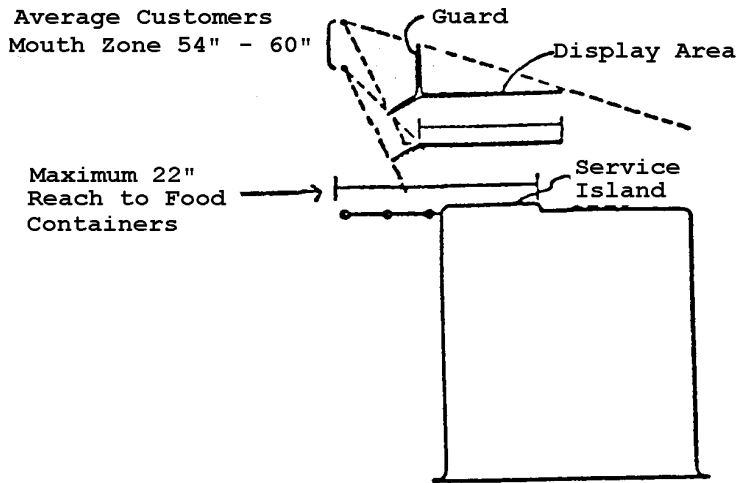
# Example Page #1

The Examples on this page are for Buffet Style Displays served by Employees



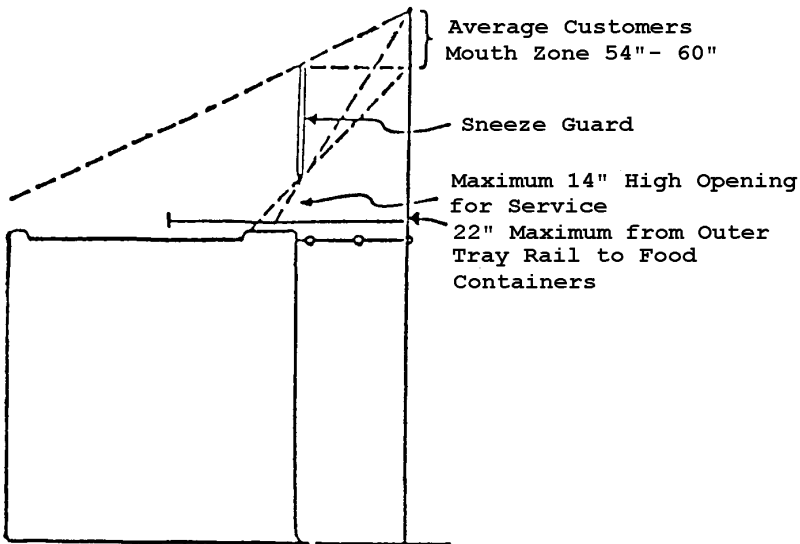
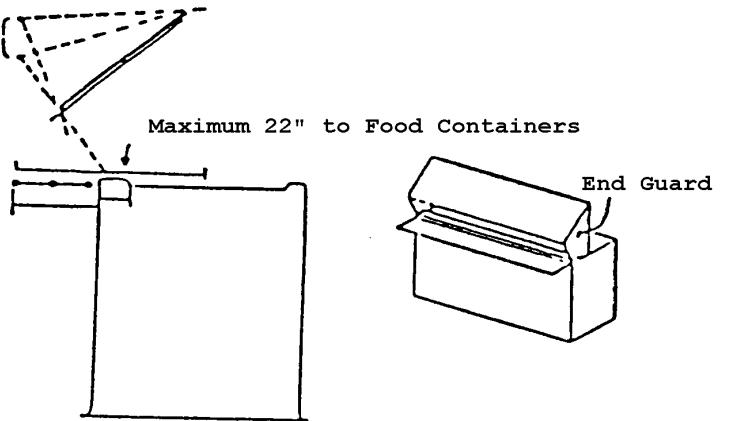
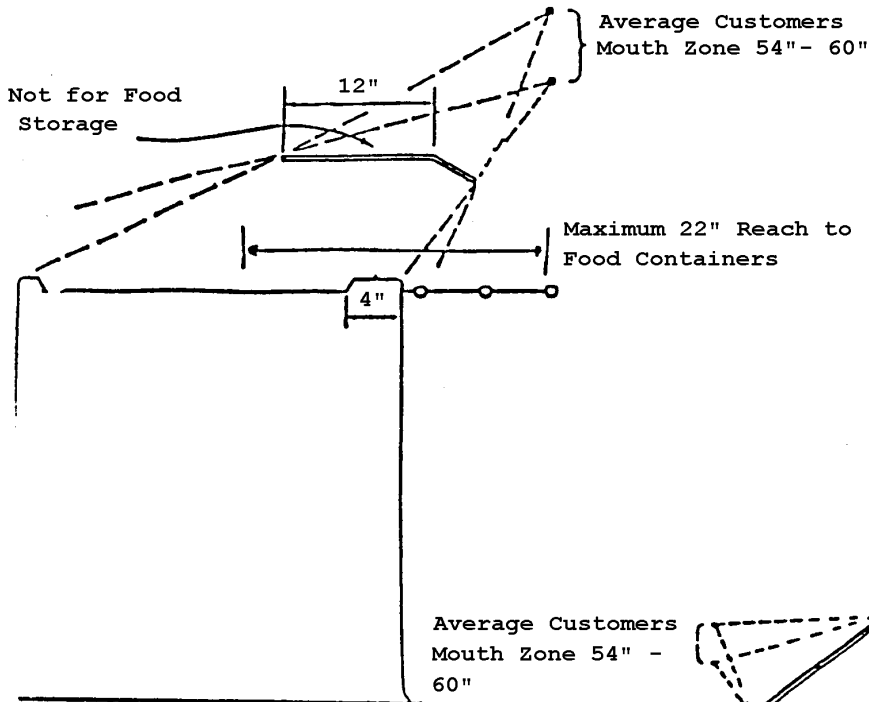
## Example Page #2

### CUSTOMER SELF SERVICE DISPLAYS



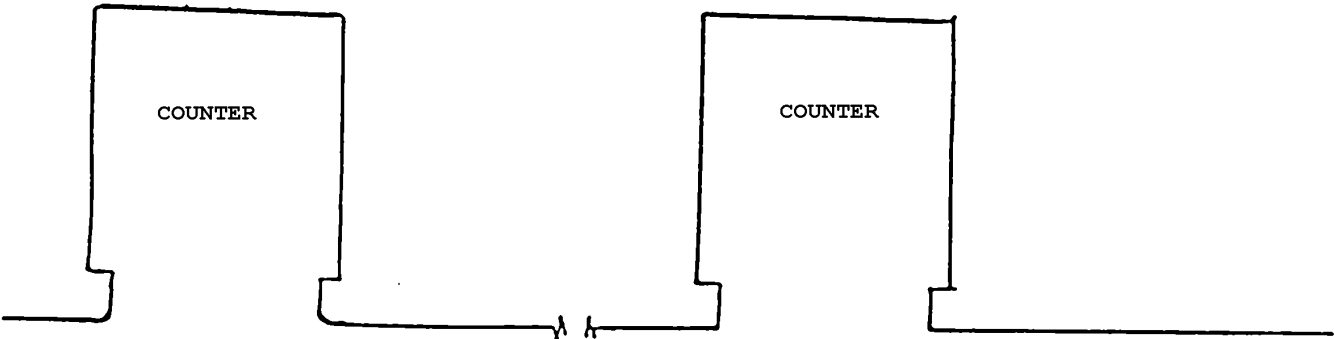
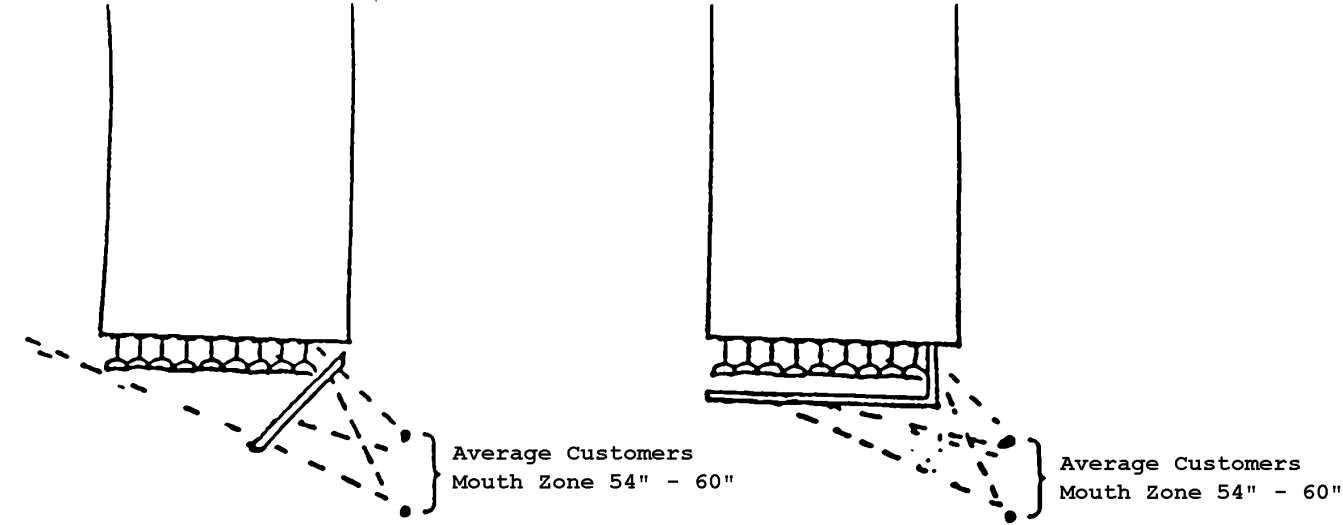
# Example Page #3

## CUSTOMER SELF SERVICE DISPLAYS



NOTE: 22" Maximum Reach from Outermost Edge to Food Containers

Example Page #4



Height of Bar Stools if Present  
May Require Adjustment of  
"Average Mouth Zone"

