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## Basic Ice Cream Shop Requirements

- ❖ A three compartment sink that is large enough to accommodate the largest piece of equipment being washed allowing it to be fully immersed in water.
- ❖ A hand washing sink equipped with mounted (dispensed) paper towels and hand soap.
- ❖ A mop sink.
- ❖ Floor drains if required by the plumbing code. Speak with your local plumbing inspector (LPI) to find out if your establishment is required to have floor drains.
- ❖ Establishments that scoop hard serve ice cream must provide a dip well or other Maine Food Code compliant method of storing in-use equipment. Dip wells must be provided with running water and be plumbed on an indirect drain with a minimum one inch air gap in the waste drain plumbing.
- ❖ An employee toilet room with exhaust vent and a self-closing door. Customers may not access this if access is through the kitchen.
- ❖ A customer toilet room if required by the Maine Internal Plumbing Code with exhaust vent and a self-closing door. Speak to your LPI to determine if this is required. This can meet the requirement for an employee toilet room as well.
- ❖ All surfaces (floors, walls, ceilings, counter tops and shelving) must be smooth and easily cleanable with no cracks or crevices. No unfinished wood surfaces are allowed.
- ❖ Screened windows and doors. Outside doors should be self-closing. Service windows must be screened and closed when product is not being passed through. Air screens may also be used.
- ❖ Adequate refrigeration to maintain potentially hazardous foods at 41°F or below.
- ❖ All shelving must be at least 6" off the floor. No food or equipment including single service items may be stored on the floor.
- ❖ All lighting in food prep/service/storage areas must be shatter proof or shielded.
- ❖ A potable water source that has been approved and tested (if from a private well).
- ❖ Adequate hot water to fill two sink compartments of the three compartment sink for washing and rinsing with 110°F water and one sink compartment with at least 75°F water for sanitizing while maintaining a continuous supply of 100°F hot water to the hand washing sink.
- ❖ An approved septic system if business is not connected to a municipal sewer system.