

What is an “Approved Kitchen”?

A kitchen that meets all the criteria of the NS Department of Agriculture *Planning for Foodservice* document located on our website and either (a) holds a food establishment permit issued by NS Agriculture or (b) is inspected by a Food Safety Specialist and considered acceptable for food preparation of items to be sold at public markets.

Components of an Approved Kitchen

Water

- Must ensure potability
- Microbial safety to be determine by a total coliform/*E. coli* presence/absence test
- If kitchen plumbing is connected to a municipal water supply, a water sample is not required
- Kitchen may be a registered water supply with NS Environment
- Requires adequate pressure of hot and cold water

Sewage

- Kitchen may be connected to a municipal sewage treatment system
- Kitchen may have an on-site system installed, as approved by NS Environment
- Must ensure that additional flow resulting from new usage does not lead to system malfunction
- Plumbing compliant with the present building codes



Layout

- The kitchen must be completely separate from living area
 - The kitchen requires a separate entry to allow access without crossing a domestic living space
- Ample refrigeration and storage space for the volume of food being handled
- Adequate dishwashing must be available
 - There is the option between a commercial dishwasher or a three compartment sink with the capacity large enough to immerse dishware, pots, and pans
- Separate sinks for hand washing, produce preparation/washing, and dishwashing
- Proper exhaust canopies and mechanical ventilation
- Smooth, tight, and non-absorbent materials are required for surfaces, walls, and equipment to prevent microbial growth and/or harbourage

For more information on *Planning for Food Service*, contact your local Food Safety Specialist, or visit our website at www.gov.ns.ca/agri/foodsafety

For more information pertaining to water quality and sewage, visit Nova Scotia Environment's website at www.gov.ns.ca/nse