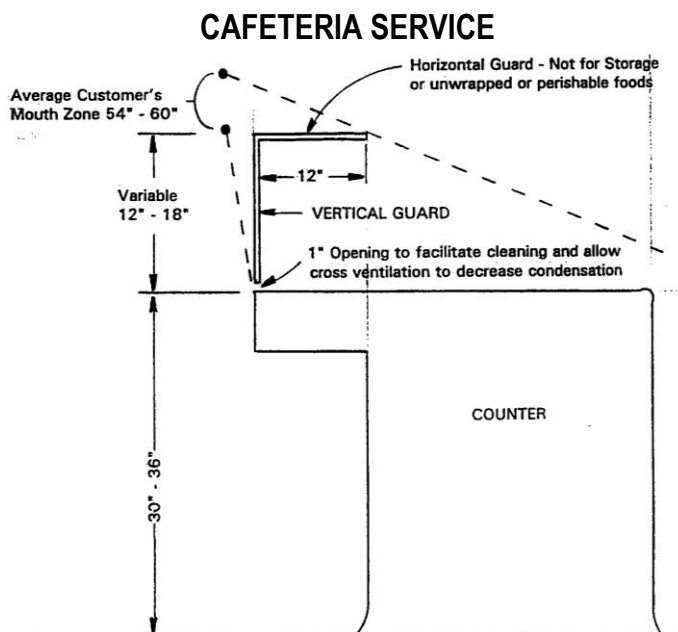


CUSTOMER SELF-SERVE EQUIPMENT

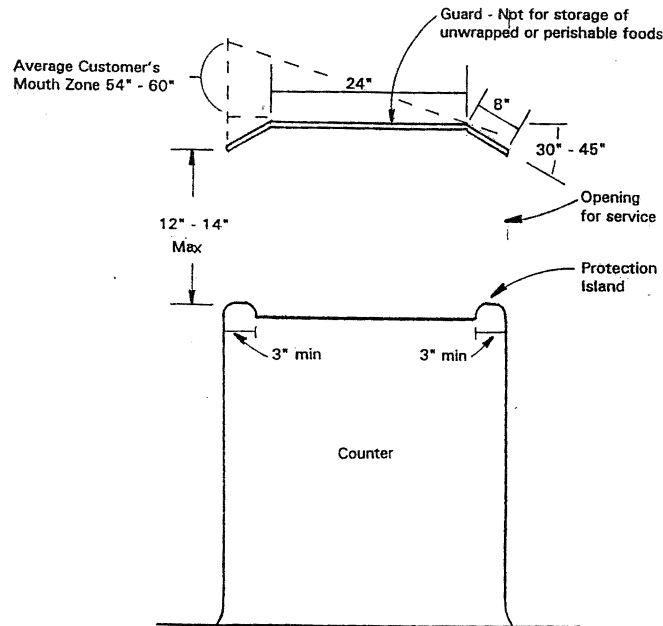
Customer self-serve equipment includes salad bars, buffets, bulk-food dispensers, self-serve beverage units, unpackaged pastry cases, etc. Displays and service of unpackaged foods, utensils, and food contact surfaces must be protected from contamination during all anticipated operating conditions. This includes shielding so as to intercept a direct line between the customer's mouth and the food, utensils, and food contact surfaces. Another option is display or dispensing from approved, sealed, self-serve dispensers. Other requirements include:

- Customer self-serve containers must be designed to minimize the degree of customer handling and exposure.
- Approved sneeze guards must protect utensils, food preparation equipment, and food preparation areas at cafeterias, buffets, salad bars, etc.
- Self-serve machines that dispense ice or beverages must be designed with extended angled levers or push buttons.
- Typically, customer self-serve areas are considered food-preparation areas and must have acceptable wall, floor, and ceiling finishes, and suitable equipment meeting applicable NSF and Health & Safety Code standards. Self-serve counters must have legs, casters, or an integrally coved base.
- Where lids are proposed for protection rather than sneeze guards, the lids themselves must function as approved sneeze guards during all anticipated operating conditions.
- Sneeze-guards must be constructed to NSF standards (e.g., no exposed, painted, or varnished wood can be used).



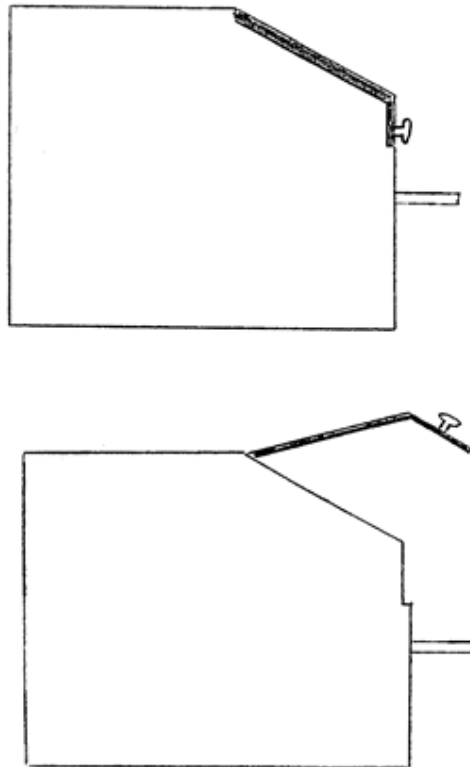
For lower table heights, the vertical guard should be higher and the horizontal guard should be widened.

SELF-SERVICE AT BOTH SIDES



The elimination of tray slides increases the service opening by allowing closer customer contact.

SELF-SERVE CONTAINER FOR READY-TO-EAT FOODS



The container must have a securely attached tight-fitting lid.

Equipment Approved for Self-Service Soda Dispensers

Section 114065 of California Retail Food Code requires that food be protected from contamination while being served. The self-service beverage dispensing equipment or mechanism and filling device of consumer self-service beverage dispensing equipment shall be designed to prevent contact with the lip-contact surface of glasses or cups that are to be refilled.

Two methods of sanitary self-service dispensing of soda have been approved and found to be in full compliance with the requirements of California Retail Food Code.

Push Button Type

The customer places the container under a nozzle and presses a button to dispense product. The container does not contact the dispenser in the “lip contact surface” during the filling.

Approved Lever Type

The customer places the container under a nozzle and pushes a specially designed lever behind the nozzle with the container to begin dispensing. The lever is designed to extend down the length of the container, coming in contact with a spot well below the “lip contact surface”.

