Interested in opening a restaurant? Below are some of the key points to consider.
See the Regulation and other DHEC resources for complete requirements.

**Pre-Purchase Considerations:**

A previously posted “A” grade on a closed facility does not constitute guaranteed approval when this facility is re-opened.

**Non-DHEC Approvals**
Depending on your location, you may need to get approval from building code inspectors, zoning officials, code enforcement, the fire marshal, and/or a business licensing agency. Additionally, facilities wishing to serve alcohol will need to contact the S.C. Department of Revenue for an alcohol license.

**“Food Trucks” 9-1**
Mobile food establishments (food trucks, trailers and carts) must be permitted and have a separately permitted base facility that the mobile unit is returned to daily.

**Facility Surfaces 6-101.11, 6-201.11**
Floors, walls, and ceilings must be smooth, durable, and easily cleanable in food preparation and/or storage areas.

**Hot Water Supply 4-501.19, 4-501.110-112, 5-103.11**
Water heater(s) must be of sufficient capacity to provide water at the temperature required by your method of dishwashing.

**Equipment 4-205.10**
All food service equipment must be NSF/ANSI-certified except the items listed as exempt in 4-205.10, and mop sinks, hand sinks, counter tops, tables, sneeze guards, and mobile push carts; these items must still meet the requirements of 4-1 and 4-2.

**Sufficient Hot and Cold Holding 3-501.16, 4-301.11**
Adequate cooler/freezer space and hot holding units are required to maintain all food items at the required temperatures.

**Warewashing Sink 4-301.12**
At least one three-compartment sink is required; these sinks are used for washing, rinsing, and sanitizing, and must be deep enough to accommodate immersion of the largest equipment and utensils. Alternatives are available in 4-301.12 (C) and (D) with approval from DHEC.

**Service Sink 5-203.13**
At least one service sink, mop sink, or curbed cleaning facility with a floor drain is required; these sinks must be located conveniently for disposal of mop water.

**Other Considerations:**

**Approved Food Sources 3-201.11**
Only food obtained from approved sources will be acceptable for sale to the public; some of the prohibited items include: food prepared in a private home or un-permitted facility, recreationally caught molluscan shellfish, and un-inspected wild picked mushrooms.

**Lighting 6-303.11**
Required lighting intensities vary from 50 foot candles for food preparation areas, 20 foot candles for areas such as reach-in coolers and self-serve areas, and 10 foot candles in storage areas.

---

Interested in opening a restaurant? Below are some of the key points to consider. See the Regulation and other DHEC resources for complete requirements.