

*This manual is to be used as a Guidance Document only and does not replace the actual Rules and Regulations as written in Chapter 511-6-1 for food service establishments*

## **SECTION S – DRESSING ROOMS AND LOCKERS**

### **REFERENCES (Chapter 511-6-1)**

- .05 Equipment and Utensils. Amended. (4) Location and Installation (a) Equipment Designated Areas .... 1. & 2.
- .05 Equipment and Utensils. Amended. (10) Protection of Clean Items (f) Prohibitions.
- .07 Physical Facilities. (3) Numbers and Capacities. (h) Dressing Areas and Lockers.
- .07 Physical Facilities. (4) Location and Placement. (b) Designated Areas for Employee Activity, 1 & 2.
- .07 Physical Facilities. (5) Maintenance and Operation. (j) Using Dressing Rooms and Lockers. 1 & 2.

#### ***I. Dressing and Locker Rooms must meet the following criteria:***

1. *Dressing rooms shall be provided if employees will be routinely changing their clothes or putting on uniforms within the establishment. Dressing rooms must be located separate from food preparation, storage or service areas, utensil washing and storage areas, and they must be designated on the food service plans.*
2. *If dressing rooms are not required, separate facilities shall be provided for coats, sweaters and other personal belongings.*
3. *Lockers must be provided to store employee's belongings and clothing. If lockers are not used, another type of area can be designated and identified on the plan for the storage of employee's belongings.*
4. *The layout of food service plans will be designed so that traffic of non-employees or non-essential personnel through the food-preparation and utensil-washing areas is prohibited. Further, the food service operations shall be physically and functionally separated from facilities or areas used for household purposes.*
5. *Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Areas designated for employees' use (or break-area) must be shown on the food service plans submitted for review.*
6. *See Example S-1, S-2 and S-3 as an example of a dressing facility.*

**ILLUSTRATION S-1**  
*Dressing Facility*



*This is an example of a well constructed and equipped locker room.*

**ILLUSTRATION S-2**

*Lockers*



*Sloping tops of lockers provide for the determent of the collection of debris and vermin harborage.*

**ILLUSTRATION S-3**  
*Unacceptable Personal Storage Facilities*



*Personal care items are required to be stored in dressing rooms, lockers or other areas designated for employee item storage. An exception to this is medicines, including refrigerated medicines. Medicines are to be stored in a package or container in a covered, leakproof container identified as “employee medicines” and stored to be inaccessible to children.*

*Food storage and preparation areas, utensil cleaning and sanitizing and storage areas, and single-use/single-service article areas are not to be used as employee personal care storage facilities.*