



# Fact Sheet

Department of Public Health and Environment  
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Equal Employment Opportunity/Affirmative Action

## **BED & BREAKFAST BASIC REQUIREMENTS**

1. Proper zoning for the Bed & Breakfast must be demonstrated prior to receiving a plan review from this department.
2. Bed & Breakfast facilities using a septic system may need further inspection.
3. Bed & Breakfast facilities using a private well shall have a certified water sample tested for coliform bacteria and nitrate-nitrogen prior to licensing. The water supply must be safe for consumption.
4. The Minnesota Department of Health, Water Supply Section, (651) 215-0836, must be contacted for a plumbing review.
5. If the capacity is 10 or less, domestic equipment will be allowed. If the capacity is more than 10, all of the requirements of the Washington County Food Code Ordinance #145 must be met.
6. A copy of the menu must be submitted.
7. The service of home canned food is prohibited.
8. No frying is allowed on the stove top unless a commercial hood and fire suppression system is installed.
9. Preparation of bacon in the microwave oven is approved.
10. No children or animals are allowed in the kitchen during food preparation for guests.
11. Hair restraints must be worn while preparing food.
12. Provide a metal stem food thermometer with a range of 0°F to 220°F.
13. Personal food must be separated from guest food as much as possible in the refrigerator and in the dry storage areas.
14. Label all bulk food containers if ingredients are used in the preparation of guest food.
15. A handwashing sink in the food preparation area must be designated. Provide soap, single use towels and a nailbrush at the hand sink.

16. Dishes and utensils must be cleaned by using a dishmachine with a sanicycle or by the following:
  - a. Washing in clean, soapy water.
  - b. Rinse in clear water.
  - c. Immerse in a sanitizing solution.
17. Wooden kitchen floors shall be sealed to facilitate cleaning.
18. Food preparation counters with seams shall have the seams sealed with a food-grade silicone.
19. A thermometer shall be conspicuously located in the warmest part of the refrigerator. The correct operating temperature is 40°F or less.
20. Exterior garbage service must be on an impervious base.
21. Provide an ABC rated fire extinguisher.
22. Smoke detectors must be provided in each sleeping room and on every level.
23. Windows that open shall be screened.
24. Mechanical or window ventilation is required in all bathrooms.
25. Hot water shall be at 130°F or less.
26. Bathroom fixtures may not terminate below the flood rim.
27. Toilet seats must be of a sanitary design with an open front.