

To ensure your kava bar in Brevard County, Florida, complies with health codes, you'll need to equip your establishment according to the standards set by the Florida Department of Health (DOH) and the Florida Department of Agriculture and Consumer Services (FDACS). Here's a structured overview of the essential equipment and facility requirements:

Sinks and Sanitation

Handwashing Sink:

Warewashing Facilities:

Mop Sink:

Food and Beverage Equipment

Refrigeration Units:

Storage Shelving:

Ice Machines:

Plumbing and Water Supply

Water Supply:

Sewage and Wastewater Disposal:

Backflow Prevention:

Facility Construction and Layout

Floors, Walls, and Ceilings:

Lighting:

Ventilation:

Pest Control:

Documentation and Plan Review

Plan Submission:

Sanitation Certificate:

Staff Training and Certification

Certified Food Manager:

Employee Training:

For comprehensive guidance and to access necessary forms, visit the DOH-Brevard Food Safety and Sanitation page. If you need assistance with specific applications or further information on compliance requirements, feel free to ask.