

## Requirements for Small Processing Facility

- Approved Water Source:** Moberly Public Water  
Thomas Hill Rural Water  
Macon Rural Water
- Approved Sewage Treatment:** Public Sewage Treatment system  
Health Dept. approved On-site Sewage Treatment system
- Separate Food Processing Facility:** Cleanable floors, walls, and ceilings-sealed concrete is ok on floor; sealed concrete block or Fiberglass Reinforced Panels ok for walls, ceilings. No rafters open.
- Shielded light fixtures. Shatter resistant fluorescent bulbs available at electric supply, or plastic sleeves may be used.
- Sink required for handwashing-1 (used for no other purpose)
- Sink required for fruit/vegetable preparation-1
- 3-compartment sink with 2 drain boards or drop-in sinks with adequate counter space on each side for dirty/clean dishes. Sinks must be large enough for largest piece of equipment.
- Range-easily cleanable-smooth top preferred.  
Ventilation
- Refrigerators-Large enough to hold produce/fruits.
- Processing Requirements:** Methods must be as per the National Center for Home Food Preservation Canning Guidelines. No open kettle methods approved. Web address:  
[www.uga.edu/nchfp/publications/publications\\_usda](http://www.uga.edu/nchfp/publications/publications_usda)

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