

Food Establishment Construction Guide

OLMSTED COUNTY PUBLIC HEALTH SERVICES

June 2026

OLMSTED COUNTY
MINNESOTA

Food Establishment Construction Guide

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Olmsted County Public Health Services
Environmental Health Services
2100 Campus Drive SE
Rochester MN 55904-4722
507-328-7500
planreview@olmstedcounty.gov
www.olmstedcounty.com

To obtain this information in a different format, call: 507-328-7500. Printed on recycled paper.

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Purpose

This guide can help individuals or groups submit food establishment plans to Olmsted County Public Health Services (OCPHS). Construction, equipment, and physical facility standards outlined in this guide are Minnesota Food Code (www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html) minimum requirements.

In Minnesota, different agencies license food and beverage establishments. The food establishment's menu and location of operation determine which agency is responsible for plan review, licensing and inspection. Please contact us at 507-328-7500 to determine whether your license will be issued by OCPHS or the Minnesota Department of Agriculture (MDA).

Definitions and Restrictions

Food and beverage service establishment

"Food and beverage service establishment" means a building, structure, enclosure, or any part of a building, structure, or enclosure used as, maintained as, advertised as, or held out to be an operation that prepares, serves, or otherwise provides food or beverages, or both, for human consumption. – Minnesota Statutes, section 157.15, subdivision 5

HACCP plan

"Hazard analysis critical control point (HACCP) plan" means a written document that delineates the formal procedures for following the HACCP principles developed by the National Advisory Committee on Microbiological Criteria for Foods. – Minnesota Statutes, section 157.15, subdivision 17

[Specialized processes in retail food establishments](#) require a HACCP plan review.

Food catering

"Food catering" means food that is prepared for service in support of an event with a predetermined guest list such as a reception, party, luncheon, conference, ceremony, or trade show. A food establishment doing catering is responsible for maintaining control of and ensuring the safety of the food from preparation to service to the consumer. – Minnesota Rules, part 4626.0020, subpart 32a

Preparing, storing, transporting, and serving large volumes of food at catered events presents increased food safety risks. Include catering operations in the project description so that equipment needs specific to [catering](#) are considered during the plan review process.

Approved source

Food establishments must not use or serve food that was stored or prepared in a private home. All food prepared, sold or served in a food establishment must come from Approved

Sources for Food Products

(www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf).

Plan Submittal and Review

Projects that require plan review

- New construction: A building that is newly constructed or conversion of an existing building for use as a food establishment.
- Remodel or addition: The remodeling of a food establishment or a change of type of food establishment or food operation if the regulatory authority determines that plans and specifications are necessary to ensure compliance.

Plans must be submitted to OCPHS at least 30 days before beginning construction, remodeling or conversion of an existing structure to a food establishment. Changes to your proposed plan may be required during the plan review process. If you begin work before plans are approved, OCPHS may order work to stop when it determines work may lead to noncompliance. – Minnesota Rules, part 4626.1720, subpart D and F

Please contact OCPHS at 507-328-7500 if you have questions about whether a plan review is needed for your food establishment.

Plan review process

1. Pre-planning and consultation on construction, equipment, and food safety.
 - Submitting and discussing preliminary plans is highly recommended.
 - Onsite assessment of existing facilities is highly recommended.
2. Submit your plan review application and plans to planreview@olmstedcounty.gov. You can pay the appropriate fee over the phone or in person at:

Olmsted County Public Health Services

Environmental Health Services
2100 Campus Drive SE, Suite 100
Rochester, MN 55904-4718

Please contact OCPHS at 507-328-7500 if you have questions about filling out the application.

3. Plan review applications are reviewed in the order they are received. Submit all required information listed in the Required Plan Contents section of this guide. If your application is incomplete, the review process may take longer.
4. Your plan reviewer will notify you when review starts and will contact you to request any missing or additional information.
 - If changes are proposed after plans have been reviewed, submit the revised plan or information
5. When review is complete, you will receive an email reporting the findings of the review with requests for additional information and plan changes needed for code compliance.

6. Wait to begin your project until after plans are approved.

Zoning, Construction or Trade Permits, and Licenses

Applicable zoning, construction or trade permits, and license are required from the appropriate Municipal / County / State departments.

Within the City of Rochester

If the proposed establishment **will be within** the City of Rochester, also present plans to:

Rochester Building Safety Department
2122 Campus Drive SE
Rochester, MN 55904
PHONE: 507-328-2600
Online at: [Building Permits | City of Rochester](#)

Plans to submit to Rochester Building Safety: Building, HVAC, Plumbing, Electrical, and Gas.

Please contact them directly for information on City requirements.

Outside the City of Rochester

If the proposed establishment is **outside** the City of Rochester* present plans to and consult with:

Rochester-Olmsted Consolidated Planning
2122 Campus Drive SE
Rochester, MN 55904
PHONE: 507-328-7100
Online at: [Planning, Land Use, and Zoning](#)

Please contact them directly for information on County requirements.

*Some townships and cities have separate plan review requirements for construction. Many of the townships and small cities within Olmsted County have adopted and are administering their own land use controls. In these townships, permits may be issued by either a township zoning administrator or by the Township Planning Cooperative Association (TPCA):

TPCA
Rochester Township Hall – Room 10
4111 11th Ave SW
Rochester, MN 55902
PHONE: 507-529-0774
FAX: 507-281-6821
Online at: <http://tcpamn.org/> (members tab)

*For individual municipalities other than the City of Rochester contact the applicable authority.

FOOD ESTABLISHMENT CONSTRUCTION GUIDE

- City of Byron

City Hall
680 Byron Main Ct. NE
Byron, MN 55920
Phone: 507-775-3400
Email: cityhall@byronmn.com

- City of Chatfield

City Hall
21 Second Street SE
Chatfield, MN 55923
Phone: 507-867-3810

- City of Dover

City Hall
106 N. Chatfield Street
Dover, MN 55929
Phone: 507-932-4314

- City of Eyota

City Hall
38 South Front St. SW.
Eyota, MN 55934
Phone: 507-545-2135
Email: eyota@cityofeyota.com

- City of Oronoco

City Hall
115 2nd Street NW
PO Box 195
Oronoco, MN 55960
Phone: 507-367-4405

- City of Stewartville

City Hall
105 East 1st Street
Stewartville, MN 55976
Phone: 507-533-4745

Minnesota Department of Labor and Industry (DLI)

Plumbing plan review

Plumbing must be designed, constructed, installed and maintained according to Minnesota Rules, chapter 4714 (www.revisor.mn.gov/rules/4714/), Minnesota plumbing code.

For jurisdictions that do not have their own plumbing authority, present plans to:

Minnesota Department of Labor and Industry
Plumbing and Engineering Unit
443 Lafayette Road North
St. Paul, MN 55155

For further information and plan review applications, visit the DLI Plumbing Plan Review (www.doli.state.mn.us/business/get-licenses-and-permits/plumbing-plan-review) website or contact DLI at 651-284-5063 or 1-800-342-5354.

Local code lookup

Use the DLI Local Code Lookup (<http://workplace.doli.state.mn.us/jurisdiction/>) search tool to find out whom to contact with questions about how building, plumbing, electrical and mechanical codes apply to your project.

Within the City of Rochester

Present plans to Rochester Building Safety:

Rochester Building Safety
2122 Campus Drive SE
Rochester MN 55904
507-328-2600

Outside the City of Rochester

Present plans to either Rochester-Olmsted Consolidated Planning Department or Construction Management Services of Rochester

Rochester-Olmsted Consolidated Planning
2122 Campus Drive SE
Rochester MN 55904
507-328-7100

Construction Management Services of Rochester
1700 Broadway Ave N, Suite 128
Rochester MN 55906
507-282-8206

Required plan contents

Make sure to include all the following when you submit your completed plan review application and the required fees.

- The intended menu.
- A description of the proposed project including the anticipated volume of food to be stored, prepared, sold or served (1-2 paragraph scope statement).
- Site plan showing location of buildings on site, garbage storage areas, any outside seating, etc.
- Easily readable layout drawn to scale indicating the location of all equipment (e.g., cooking equipment, ventilation hood, refrigerators, food prep counters, handwashing sink(s), three-compartment sink, and food prep sink).
- Finish materials for floors, base coves, walls, and ceilings.
- Proposed equipment list that includes types, manufacturers and model numbers.
- Manufacturer's specification sheets for new equipment.
- Counters and cabinetry shop drawings, indicating cabinet construction, and countertop finish.
- The source of water (private or public) for your food establishment. Include unique well number for private systems.
- The method of sewage disposal (public or private) for your food establishment. Include individual sewage treatment system certificate of compliance for individual sewage disposal systems.

HACCP plan review submittals, if required, must include:

- HACCP Plan Review Submittal Form
- All supporting documents relating to your establishment's HACCP plan

Additional information may be requested during the plan review process to allow for a thorough review. For further information, please contact OCPHS at 507-328-7500.

Licensing and preoperational inspections

Once your project is near completion, follow these steps:

1. Have your food establishment inspected.

Contact OCPHS staff listed on the plan review email 14 days before the intended opening date to schedule a final walkthrough inspection. The inspection will cover all aspects of your approved project, including:

- Equipment is present, correctly installed and operational.
- Floor, wall and ceiling finishes are installed as approved.
- Mechanical and plumbing installations are approved by the appropriate authority.
- Food safety procedures are developed and able to control risk.

2. Apply for a license

You will receive a license application following the final walkthrough inspection. If not, contact the OCPHS staff listed in your plan review approval email to request a license application. Submit the completed license application and required license fee prior to operation. **The license fee is separate from the plan review fee.**

3. Post the license in the food establishment.

After a successful preoperational inspection, application submission, and fee payment, OCPHS will issue a license. Prominently post the original license in the food establishment at all times. The license is valid for one year and must be renewed annually.

General Equipment Information

Include specifications, proposed locations and intended use for all new and used equipment in submitted plan. Menu and food processes determine the type of equipment required. Complex food processes may require additional or specialized equipment.

Equipment design and construction

Some equipment must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program for food service equipment and include:

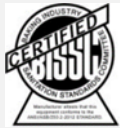
- Manual warewashing sinks
- Mechanical warewashing equipment
- Mechanical refrigeration units except for reach-in or chest freezers
- Walk-in freezers
- Food hot-holding equipment
- Cooking equipment, except for microwave ovens and toasters
- Ice machines
- Mechanical slicers
- Mechanical tenderizers and grinders
- Food preparation surfaces including sinks used for food preparation

If there is no certification or classification for sanitation by an ANSI accredited certification program for a piece of equipment, the equipment must:

- Be designed for commercial use.
- Be durable, smooth, and easily cleanable.
- Be readily accessible for cleaning.
- Have food-contact surfaces that are not toxic.

Used equipment must be evaluated by OCPHS prior to installation.

Most common ANSI accredited certification programs

Certifying Group	Mark
NSF International (NSF)	
Intertek Marked "ETL Sanitation."	
Underwriters Laboratory (UL) Marked "Classified UL EPH."	
Canadian Standards Association (CSA) Marked "CSA Sanitation to NSF/ANSI."	
Baking Industry Sanitation Standards Committee (BISSC) Marked "Certified BISSC."	

Equipment numbers and capacities

Provide mechanical equipment that meets the cooking, cooling, re-heating, ventilation and hot and cold holding needs of the food establishment. Install and use equipment as intended by the manufacturer.

Some common circumstances with special equipment requirements include:

- Walk-in refrigeration units installed outside must be designed for extra structural loads from snow and ice.
- Food guards, display cases or other effective means must be provided to protect unpackaged food from contamination while on display.
- Food grade containers capable of maintaining food at proper hot and cold holding temperatures in a sanitary manner are required for delivery or catering.

Equipment locations and installation

Locate or install equipment so that food and food-contact surfaces are not exposed to contamination and the areas around and beneath the equipment are accessible for cleaning.

If equipment is not easily moveable, seal it to the surface or mount it on legs.

- Four-inch legs are required for table-mounted equipment.
- Six-inch legs are required for floor-mounted equipment.

Examples of equipment and storage locations that are frequently submitted but **not approved** include:

- Under an open stairwell
- In a mechanical room
- In a garbage room
- Under a sewer line that is not shielded
- In a toilet room
- Under piping on which water has condensed
- Above unprotected food, such as beverage dispensing equipment above an ice bin

Sinks

Include specifications, proposed locations and intended use for all sinks in submitted plans.

Handwashing sinks

Install handwashing sinks to provide easy access for all employees who are:

- Preparing or dispensing food and beverages.
- Conducting warewashing.
- Using the toilet room.

Each handwashing sink must be equipped to provide water at a temperature to allow handwashing for at least 15 seconds through a mixing valve or combination faucet. A self-closing, slow-closing, or metering faucet must provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

OCPHS may require splash guards on handwashing sinks to limit contamination of food, clean equipment and utensils, and single-service and single-use articles.

Each handwashing sink must be supplied with liquid soap and either single-use paper towels or a heated-air hand dryer if located in public toilet rooms.

Manual warewashing sink

If your plans do not include a warewashing machine that can accommodate the largest piece of equipment and utensils, provide equipment for manual warewashing.

Provide a sink with at least three compartments and drainboards on each end*. All compartments and the drainboards must be part of the same piece of equipment. You cannot attach drainboards to meet this requirement. Utensil racks or tables may be required for storing all dirty and clean equipment and utensils.

Sink compartments must be large enough to allow immersion of the largest piece of equipment and utensils.

Manual warewashing sinks must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

*Inside Rochester city limits, food service establishments are required, per City ordinance Chapter 76C, to install a grease trap/interceptor to capture any fats, oil or grease entering sewer drains (See Grease Traps/Interceptor section below).

Food preparation sink

Provide a designated food preparation sink if the proposed menu includes a food product that requires washing or thawing in a sink.

Food preparation sinks must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Service sink

Provide one conveniently located service sink or curbed cleaning facility equipped with a floor drain for the cleaning of mops or similar wet floor cleaning tools, and for the disposal of mop water and similar liquid waste. In your plans, include a way to store mops between uses so that they do not soil or damage walls, equipment or supplies.

Other sinks

The sinks listed above have use limitations. Other common sinks used in a food establishment may include:

- Dump sink – for bars, blender drinks and espresso areas.
- Dipper well sink – for in-use utensils such as ice cream scoops.

Warewashing Machines

Include specifications and proposed locations for all warewashing machines. Drainboards, utensil racks, or tables are required for storing dirty and clean equipment and utensils.

Warewashing machines must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Chemical and hot water sanitizing

Component	Chemical sanitizing	Hot water sanitizing
Sanitizer alarm	Audible or visual indicator of low sanitizer level	N/A
Space for air-drying	Minimum of five racks	Minimum of three racks
Pre-cleaning area	Spray sink, garbage disposal or other means for disposal of garbage	Spray sink, garbage disposal or other means for disposal of garbage

Interlocking door device (ventless dish machines)	Prevents the door from opening until the vent cycle operation is complete May be an additional accessory for the machine	Prevents the door from opening until the vent cycle operation is complete May be an additional accessory for the machine
Test kit	Test kit for sanitizer concentration	Test strip or min/max thermometer to check dish surface temperatures

Ventilation Systems

Include specifications and proposed locations for ventilation hoods in submitted plans. Design and install ventilation systems according to Minnesota Rules, chapter 1346 (www.revisor.mn.gov/rules/1346/), Minnesota mechanical and fuel gas code. Minnesota Rules, part 1346.0507 (www.revisor.mn.gov/rules/1346.0507/) provides commercial kitchen hood requirements for some equipment.

Ventilation hood systems and devices must be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. Adequate ventilation and make-up air is required for equipment that produces excessive steam, condensation, vapors, obnoxious or disagreeable odors, smoke and fumes.

Design ventilation systems to prevent grease or condensation from draining or dripping onto food, equipment, utensils, walls, ceiling, linens and single-service articles. Grease filters used in an exhaust ventilation hood or other grease extracting equipment must be designed to be readily removable for cleaning and/or replacing if not designed to be cleaned in place.

Counters, Cabinetry and Tables

Include specifications, proposed locations and intended uses for all counters, cabinetry, tables, and customer self-service areas in submitted plans.

Food-contact surfaces

A food-contact surface is a surface of equipment or utensil that directly contacts food. Food-contact surface also includes a surface of equipment or utensil from which food may drain, drip or splash, such as an interior of a reach-in cooler.

Food-contact surfaces must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Food-contact surfaces must be:

- Safe
- Durable, corrosion-resistant and nonabsorbent
- Sufficient in weight and thickness to withstand repeated warewashing
- Finished to have smooth, easily cleanable surface

- Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition

Examples of activities requiring approved food-contact surfaces include:

- Chopping, cutting or mixing raw foods
- Cooking foods using equipment such as grills, deep fryers, flat tops, or ovens
- Assembling foods such as sandwiches or salads
- Storing equipment before and after warewashing
- Other activities creating splash, food soiling or requiring frequent cleaning.

Non-food-contact surfaces

A non-food contact surface is a surface of equipment that does not directly contact food, such as surfaces of millwork and cabinetry. Non-food-contact surfaces of equipment that are exposed to splash, spillage, other food soiling or that require frequent cleaning must be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Non-food-contact surfaces must be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Examples of areas with non-food contact surfaces include:

- Beverage service areas for beverage dispensers such as espresso or coffee machines, or pop dispensers
- Customer self-service areas such as condiment display stations
- Cashier or ordering areas at bar or wait stations

Unfinished wood is not allowed. All surfaces (e.g., cutouts in millwork, underside of countertops and shelving) must be properly finished.

Hollow enclosed base cabinets are prohibited. Base cabinets must be provided with six-inch stainless-steel legs or a 4-inch solid base.

Floors, Walls and Ceilings

Include proposed finish materials for all floor, wall and ceiling surfaces. Provide smooth, nonabsorbent, durable and easily cleanable floors, walls and ceilings in the following areas:

- Food and beverage preparation areas
- Walk-in refrigerators or freezers
- Warewashing areas
- Toilet rooms
- Servicing areas
- Service sink areas
- Dry storage
- Areas subject to flushing or spray cleaning methods

Prior to selecting floor, wall and ceiling surfaces, owners, design professionals, and others involved in preparing the plans should consider the following factors:

- Type and amount of use
- Type of soil and cleaning methods
- Life span of the surface

Floors

Select and install flooring surfaces that meet the needs of your establishment. Follow all manufacturer's recommendations.

Some specific restrictions are:

- Sealed concrete is not allowed except in garbage rooms, or areas used for closed case lot storage.
- Carpeting is not allowed within three feet of permanently installed bars and salad bars and other food service equipment.
- Mats and duckboards must be designed to be removable and easily cleanable.

Install a coved base at all floor-wall junctions. Select and install coved base according to manufacturer's specifications. Figure 1 shows correct and incorrect positioning of coved base tile relative to flooring surface.

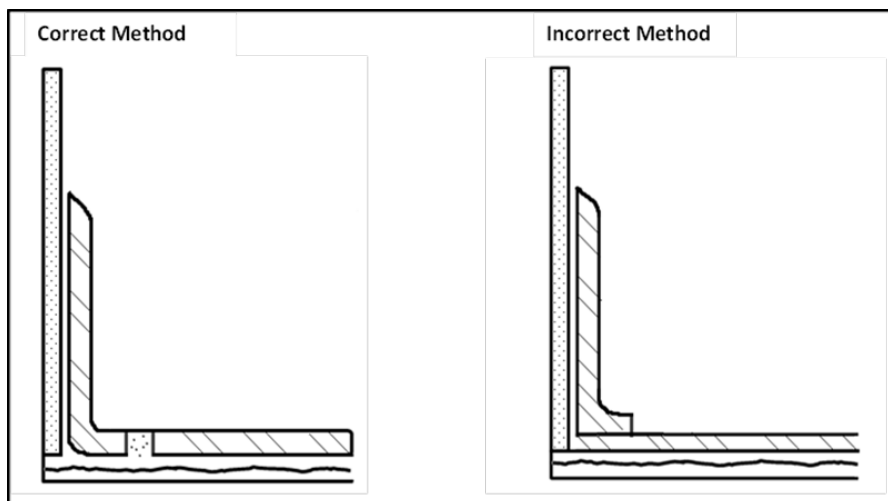


Figure 1

Walls and ceilings

Select and install wall and ceiling surfaces that meet the needs of your establishment. Follow all manufacturer's recommendations.

Some specific restrictions are:

- Unfinished, porous concrete blocks or bricks are not allowed except in dry storage areas.
- Light fixtures, vent covers, fans or other wall and ceiling attachments must be easily cleanable.
- Exposed studs, joists and rafters are not allowed except in areas used only for the storage of unopened packages.

Non-food Areas

Include proposed locations for non-food areas such as toilet rooms, storage of employee personal items, garbage and recyclables and laundry facilities. Provide non-food areas to meet the needs of your establishment.

Toilet rooms

If public toilet rooms are not available, provide at least one toilet and handwashing sink for employee use. Refer to Minnesota Rules, chapter 4714 (www.revisor.mn.gov/rules/4714/), plumbing code, for minimum number of toilets required for your food establishment. Completely enclose the toilet room(s) and provide a tight-fitting and self-closing door.

Garbage and recyclables

Provide an area separate from food preparation and storage areas for collection and storage of garbage and recyclable materials.

Use concrete, asphalt, or other nonabsorbent material for outdoor garbage and recyclable material storage areas. The pad must be smooth, durable and graded to drain.

Personal items

Lockers or other suitable facilities must be used for the orderly storage of employee clothing and other possessions.

Laundry facilities

If laundry facilities are provided on-site, locate the washer and dryer to prevent contamination of food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.

Utilities

Include specific information for water supply, water heaters, sewage disposal system, and other utilities in submitted plans. Provide utilities to meet the needs of your food establishment.

Enclose utility service lines and pipes, including beverage lines. Install utilities so they do not obstruct or prevent cleaning of the floors, walls and ceilings.

Water supply

Identify the source of the water for your establishment in submitted plans.

A safe and adequate supply of water must be provided to meet the needs of your food establishment. Water for your establishment must be obtained from a municipal water supply or a water supply that meets the requirements of Minnesota Rules, chapter 4720

(www.revisor.mn.gov/rules/4720/), Public Water Supplies; and [chapter 4725 \(www.revisor.mn.gov/rules/4725/\)](http://www.revisor.mn.gov/rules/4725/), Wells and Borings.

A water conditioner is recommended.

Water heaters

Include specifications and proposed locations for water heaters in submitted plans. Select and install water heaters (traditional and tankless) that are adequately sized to meet the peak hot water demands of the food establishment.

Sewage disposal

Identify the method of sewage disposal (public or private) for your food establishment in submitted plans. Provide a sewage disposal system that meets the peak sewage needs of your food establishment.

Septic systems must be designed, installed and maintained according to Minnesota Rules, chapter 7080 (www.revisor.mn.gov/rules/7080/), individual subsurface sewage treatment systems (SSTS) and Minnesota Rules, chapter 7081 (www.revisor.mn.gov/rules/7081/), mid-sized subsurface sewage treatment systems.

Individual and mid-sized SSTS requirements are adopted and enforced locally. A copy of the individual sewage treatment system certificate of compliance for individual sewage disposal systems must be provided with plans. **For assistance, contact your Rochester-Olmsted Consolidated Planning Department, 507-328-7100.**

Grease Traps/Interceptors

Within the City of Rochester, grease interceptors, either hydro mechanical or gravity, are required in all new or modified food service establishments. For more information regarding type and size of grease interceptors contact Rochester Building Safety via:

- Phone: 507-328-2600
- Email: cwiegand@rochestermn.gov

Handouts, Ordinance language, and educational information available online at: [Fats, Oils & Grease \(FOG\) Program | City of Rochester](#)

- **Outside** the City of Rochester grease interceptors are recommended and should be installed outdoors with access for maintenance purposes.
- If a grease interceptor is not feasible, install a recessed grease trap that is easily cleanable and accessible, flush with the floor, and away from food preparation and storage areas.
- Check with Rochester Building Safety or the local building authority for sizing and design requirements.

Lighting

Provide adequate lighting to meet the needs of your establishment. Use either shatter-resistant bulbs or shielded light fixtures.

Light intensity is measured 30 inches above the floor. Requirements vary depending on food activities:

- 10 foot-candles – walk-in coolers, walk-in freezers or dry storage areas
 - 20 foot-candles – consumer self-service areas, inside reach-in and under-counter refrigerators, toilet rooms or areas used for handwashing, warewashing, and equipment and utensil storage
 - 50 foot-candles – food preparation areas or where employee safety is a factor
- It is recommended that handwashing sinks be well lighted.

Olmsted County Smoke-Free Workplace Ordinance and Minnesota Clean Air Act (MCIAA)

The entire text of the smoke-free ordinance can be viewed at the Olmsted County website: [Olmsted County Smoke-Free Workplace Ordinance](#)

A link to the entire text of the Minnesota Clean Indoor Air Act with the Freedom to Breathe amendments can be found at the website: [Minnesota Clean Indoor Air Act \(MCIAA\) - MN Dept. of Health](#)

Smoking prohibited in the following locations:

- Public places and places of work (including food and beverage establishments);
- Outdoor dining or bar areas, including sidewalk seating, of any food establishments that provide wait staff or any other staff services to patrons in those areas; and
- Within fifteen (15) feet of entrances, exits, open windows, and ventilation intakes of public places and places of work, to help prevent tobacco smoke from entering public places and places of work and to protect individuals entering such places from being exposed involuntarily to secondhand smoke.

The proprietor or other person in charge of a public place or place of work where smoking is prohibited:

- Shall conspicuously post a sign at all entrances to the public place or place of work stating: "This entire area is smoke-free." The sign shall include the universal "no smoking" symbol. All signs and symbols required by this Ordinance shall be located, and the lettering sized to be readable, consistent with the Minnesota Clean Indoor Air Act, Minnesota [Statutes](#), Sections 144.411 to 144.417, and [Minnesota Clean Indoor Air Act Rules](#), Parts 4620.0100 to 4620.1450, as amended from time to time;
- Shall ensure that no ashtrays, lighters, matchbooks, or other smoking paraphernalia are provided in areas where smoking is prohibited.