

- 1.Clean Dish Table
- 2.Freezer
- 3.Refrigerator
- 4.Mixer /Can opener/Slicing machine
- 5.Counter with Storage
- 6.Walk in Chiller
- 7.Meat prep table
- 8.Meat prep sink
- 9.Janitor closet/utility sink
- 10.Dry Storeroom
- 11.Deep Fat Fryer
- 12.Stove
- 13.Exhaust Hood
- 14.Prepared food table
- 15.Steam table
- 16.Soiled Dish Table
- 17.Three compartment sink with cupboards below
- 18.Handwashing sink
- 19.Work preparation table
- 20.Vegetable prep Sink



Standing Electrical Hot Box



Chiller

Ministry of Health Central Board of Health




Bain Marie

Please note that this layout is subject to change from time to time depending on size & type of food service operation.

Central Board of Health
Lower All Saints Road
St. John's, Antigua
Tel#: (268) 462-2936
Fax#: (268) 460-5992

Email: chi_cbheh@yahoo.com

 [centralboardofhealthantiguaandbarbuda](https://www.facebook.com/centralboardofhealthantiguaandbarbuda)



Hot Box



Stainless Steel Table



Hand Washing Sink



Three Compartment
Dish Washing Sink

KITCHEN FLOOR PLAN