



VENDING MACHINE PLAN REVIEW PACKET

Summary

Food and beverage vending machine operators are required to follow specific regulatory requirements based upon Oregon Revised Statute 624 and Oregon Administrative Rule 333-150. This document focuses on reviewing the plans for the design and operation of your machine. Approval and licensing from the Local Public Health Authority must be obtained prior to the operation of your unit.

Licensing

The Oregon Health Authority (OHA) statutes require vending machine operators that vend nonexempt foods to obtain a license from the local public health authority. Additional licensing is required if the operator stores food or beverages at a commissary or warehouse. Vending machines dispensing only ball chewing gum, nutmeats and the following prepackaged foods: Candy, chewing gum, nutmeats, potato chips, pretzels, popcorn, cookies, crackers and bottled or canned soft drink beverages are exempt from licensing requirements of ORS 624.320 and 624.430.

Plan Review of the Design & Operation

Vending equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program or from the National Automatic Merchandizing Association (NAMA) documenting the equipment is NSF/ANSI approved will be deemed to comply with Parts 4-1 and 4-2 of chapter four (OAR 333-150, section 4-205.10); however, rules regarding construction and operation outside of Parts 4-1 and 4-2 are still applicable.

Please complete this form and submit a complete set of plans and specifications with the required plan review fee to the Local Public Health Authority Environmental Health Food Safety Program.

<https://www.oregon.gov/oha/PH/PROVIDERPARTNERRESOURCES/LOCALHEALTHDEPARTMENTRESOURCES/Pages/lhd.aspx>

Include the following in your Plan Review Submission:

A. Vending Machine Plan Review Application (this form)

B. Vending Machine License Application Form (see link below)

https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/mulicens_eapp.pdf

C. Menu – Attach a complete list of all food that will be dispensed

D. Equipment Layout or Mechanical Schematics

- Complete plans of the machine drawn to scale, including equipment in unit
- Type/model of refrigeration and freezer
- Heating and hot holding equipment
- Ice production and storage
- Auto shut off
- Water pump and hot water heater
- Fresh water intake or storage container size
- Wastewater drainage or size of waste receptacle for liquid inside unit

- Ambient thermometer
- Cutting piercing, door closure

E. Commissary License Application (if needed, see link below)

F. Warehouse License Application (if needed, see link below)

https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/mulicens_eapp.pdf

General Requirements and Limitations

- Potentially hazardous food (time/temperature control for safety food) dispensed through a vending machine shall be in the packaged in which it was placed at the food establishment or food processing plant at which it was prepared (OAR 3-305.13)
- Condiments at a vending machine location shall be in individual packages or provided in dispensers that are filled at an approved location, such as the food establishment that provides food to the vending machine location, a food processing plant that is regulated by the agency that has jurisdiction over the operation, or a properly equipped and licensed facility that is located on the site of the vending machine (OAR 3-306.12(B))
- The dispensing compartment of the vending machine including a machine that is designed to vend prepackaged food that is not potentially hazardous (time/temperature control for safety food) shall be equipped with a self-closing door or cover if the machine is:
 - Located in an outside area that does not otherwise afford the protection of an enclosure against the rain, windblown debris, insects, rodents and other contaminants that are present in the environment; or
 - Available for self-service during hours when it is not under the full-time supervision of a food employee (OAR 4-204.14)
- Cutting or piercing parts of can openers on vending machines shall be protected from manual contact, dust, insects, rodents and other contamination (OAR 4-204.19)
- A machine vending potentially hazardous food (time/temperature control for safety food) shall have an automatic control that prevents the machine from vending food under the following circumstances:
 - If power failure occurs, mechanical failure, or other condition that results in an internal machine temperature that cannot maintain food temperatures as specified under OAR Chapter 3; and
 - Until the machine is serviced and restocked with food that has been maintained at temperatures specified under OAR Chapter 3 (OAR 4-204.111(A)).

- When the automatic shutoff within a machine vending potentially hazardous food is activated:
 - In a refrigerated vending machine, the ambient temperature may not exceed refrigeration temperatures of 41°F for more than 30 minutes immediately after the machine is filled, serviced or restocked; or
 - In a hot holding vending machine, the ambient temperature may not be less than 135°F for more than 120 minutes (2 hours) immediately after the machine is filled, serviced or restocked. (OAR 4-204.111(B))

- Vending machines designed to store beverages that are packaged in containers made from paper products shall be equipped with diversion devices and retention pans or drains for container leakage (4-204.121(A))

- Vending machines that dispense liquid food in bulk shall be:
 - Provided with an internally mounted waste receptacle for the collection of drip, spillage, overflow, or other internal wastes; and
 - Equipped with an automatic shutoff device that will place the machine out of operation before the waste receptacle overflows.
 - Shutoff devices specified above shall prevent water or liquid food from continuously running if there is a failure of a flow control device in the water or liquid food system or waste accumulation that could lead to overflow of the waste receptacle. (4-204.121 (B) & (C))

- Vending machines with surfaces that contact a water supply system that dispense soda or other carbonated beverages must be made of materials that preclude the production of toxic substances that might result from interaction with carbon dioxide or carbonated water. These surfaces cannot be made of materials such as copper, lead, zinc, or cadmium. Water used in vending machines must be from an approved source and be safe and sanitary. All wastes must be properly disposed of and until then be kept in suitable containers to prevent creating a nuisance (OAR 333-150, sections 4-204.120, 4-204.121).

- Vending machine doors and access opening covers to food and container storage spaces shall be tight-fitting so that the space along the entire interface between the doors or covers and the cabinet of the machine, if the doors or covers are in a closed position, is no greater than one-sixteenth inch (OAR 4-204.123 (A))

- The requirement above shall be accomplished by ensuring that vending machine doors and access opening covers to food and container storage spaces:
 - Are covered with louvers, screens, or materials that provide an equivalent opening of not greater than one-sixteenth of an inch. Screening of 12 or more mesh to one inch meets this requirement
 - Have effective gaskets
 - Have interface surfaces that are at least one-half inch wide or
 - Have jambs or surfaces used to form a L-shaped entry path to the interface. (OAR 4-204.123 (A))

- Vending machine service connection openings through an exterior wall of a machine shall be closed by sealants, clamps, or grommets so that the openings are no larger than one sixteenth inch. (OAR 4-204.123 (B))
- Vending equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program will be deemed to comply with Parts 4-1 and 4-2 of this chapter (OAR 4-205.10).
- A refuse receptacle may not be located within a vending machine, except for a beverage bottle crown closure receptacle may be located within a vending machine (OAR 5-501.14)
- If located outside, a machine used to vend food shall be provided with overhead protection except that machines vending canned beverages need not meet this requirement (OAR 6-202.17).
- A warehouse is used for storage of only intact packaged foods, single service articles, utensils and equipment. Activities such as handling of unpackaged food, dishwashing and ice making are prohibited in a warehouse.

Finally, while this document contains some detailed information about the rules for the construction and operation of vending machines, it does not contain all the requirements for your unit. Please refer to the Food Sanitation OAR 333-150 www.healthoregon.org/foodsafety and Food Service Facilities ORS 624 <https://www.oregonlaws.org/ors/chapter/624>

Definitions:

"Vending machine" means a self-service device that, upon insertion of a coin, paper currency, token, card, or key, or by optional manual operation, dispenses unit servings of food in bulk or in packages without the necessity of replenishing the device between each vending operation.

"Vending machine location" means the room, enclosure, space, or area where one or more vending machines are installed and operated and includes the storage areas and areas on the premises that are used to service and maintain the vending machines.