

DOH Foodservice and Lodging Webinar – Questions and Answers

- Are there different categories of lodging establishments? Lodging establishments are broken into four categories: Bed and Breakfast, Vacation Home, Specialty Resort and Hotel.
- Are there different categories of food service? Food service is divided into three categories: Food service establishment, Mobile or limited-mobile food service and Temporary food service.
- What are license fees used for? License fees are used to offset the cost of the inspection programs.
- Why can't we schedule inspections? Inspections are typically made on an establishment to determine that the everyday methods of operation are in compliance with the regulations. Generally an unannounced inspection will capture the normal operating conditions with greater frequency.
- What are some of the more frequent violations you see in lodging establishments? The most common violation marked for a lodging establishment involves a dangerous or unsafe condition. There are numerous items or requirements found on the fire/safety forms and a deficiency in one of those items could lead to a violation being marked on the lodging establishment inspection form. The second most common lodging violation involves the water temperature supply of the establishment. A safe and adequate supply is required for guests.

- How many licensed food service establishments are there in SD? How about lodging? There are over 3500 actively licensed food service establishments and over 1500 actively licensed lodging establishments throughout the State.
- How many inspections are done in South Dakota? When factoring in campgrounds and temporary food vendors over 9000 inspections are performed annually by the all the Departments.
- What are the inspection procedures and requirements for a boarding house and a potential Bed and Breakfast? Boarding houses aren't regulated by DOH, Bed and Breakfast establishments are registered and go through a pre-opening inspection. If you have specific questions regarding your operation, please contact one of our regional advisors.
- What is the proper cooking temperature for hot dogs? 145 or 165? Neither, these are typically ready to eat and can be eaten cold. When heated for hot holding, they should be cooked to 140.
- The proper cooking temperature for precooked soup? Again this is a ready to eat product. Heat to 140 for hot holding.
- What is the holding time on Pizza in a Pizza warmer? When held above 140, food safety wise, indefinitely. Quality and sales appeal wise, probably just a couple hours.
- Are air B&B's required to collect state tax? Please contact the SD Department of Revenue – 773-3311