



Plan Review Application

Environmental Health

Food Safety and Sanitation Program

\$100.00

Purpose (check one) New Construction Remodel of Existing Structure Reopening of Closed Facility

General Information	Establishment Name:		Date
	Plan Review Contact Name		
	Phone Number	Email	
	Address		

If you are proposing to build a new food establishment or remodeling of an existing food establishment in the Southeastern Idaho Public Health District you must submit Plan Review Packet 15 working days prior to construction.

Please Note: Failure to provide all the required information will delay the plan review process and permit issuance.

REQUIRED DOCUMENTATION (Include the following in your packet)

- | | |
|---|---|
| <input type="checkbox"/> Food Establishment Application | <input type="checkbox"/> Plumbing Schematic |
| <input type="checkbox"/> Fees | <input type="checkbox"/> Complete list of equipment (including manufacturer's specifications) |
| <input type="checkbox"/> Plan Review Checklist | <input type="checkbox"/> Menu |
| <input type="checkbox"/> Plot Plan | <input type="checkbox"/> Plan Review Form |
| <input type="checkbox"/> Floor Plan | |

Other Agencies. It is your responsibility to contact the local or state Fire Marshall and/or the local Building Dept. or Mechanical Inspectors. Have you contacted the appropriate agencies?

Yes No

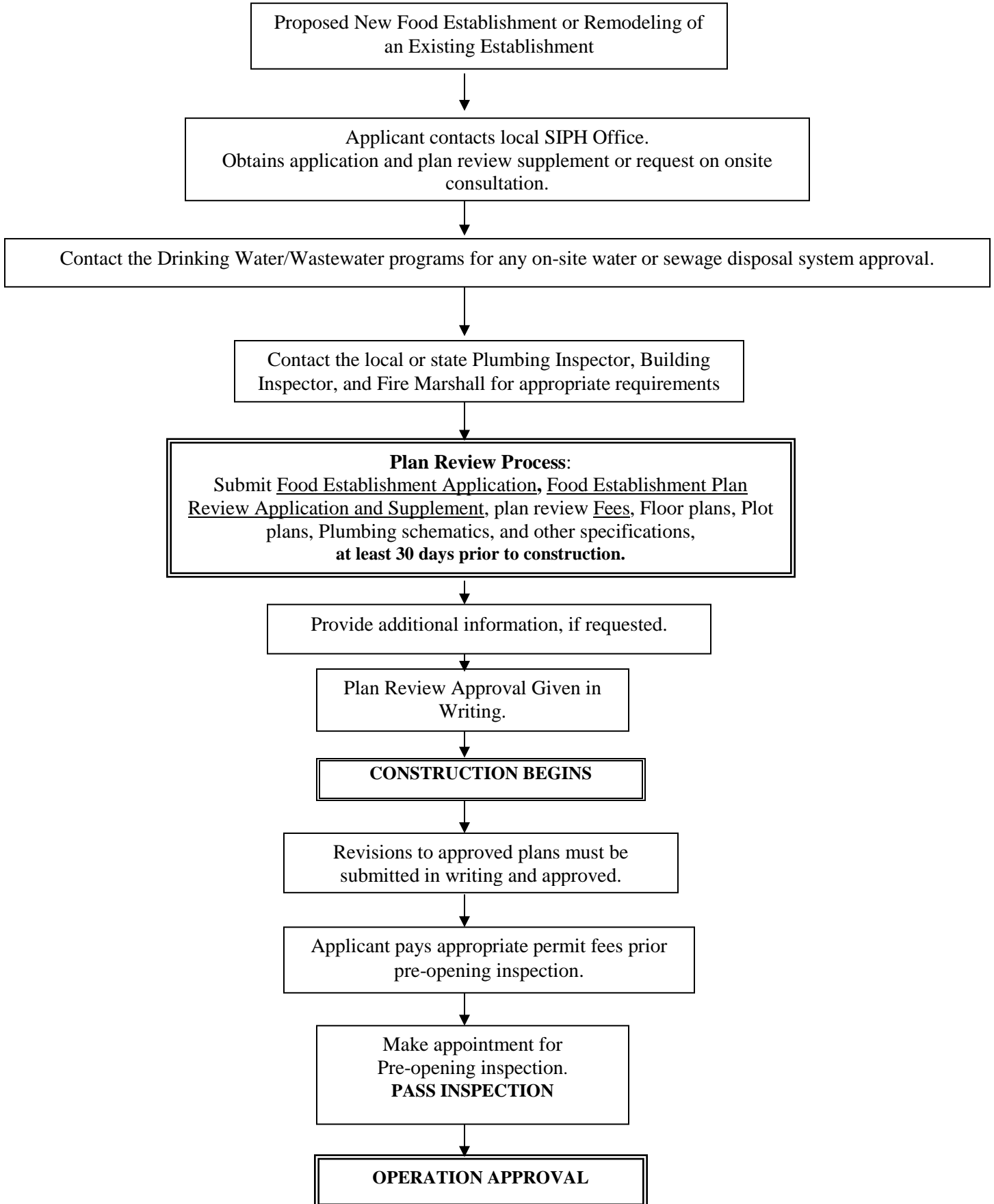
I declare, under penalty of unsworn falsification, that this application (including any accompanying statements) has been examined by me and to the best of my knowledge and belief is true, correct, and complete. I agree to pay all fees before operating.

Applicant's Signature:	Date:
Applicant's Printed Name:	Title

Environmental Health Specialist Signature
Date
Receipt #

***The EHS staff that has completed this review will contact the facility above formally with the status of; Approved, Disapproved or Pending.**

Food Establishment Plan Review Process



Check sheet

*This document is meant to be used as a quick check sheet used by the Environmental Health Specialist at Southeastern Idaho Public Health when performing a plan review and also by industry. It is in no way a complete document of all of the requirements a facility must comply with in order to obtain a food license. The facility is ultimately responsible to comply with all current Laws, Statutes, Codes, Rules and Regulations at the time of review and licensure. A pre-opening inspection will determine compliance.

EHS: use the X box to verify items are seen on plans or other documentation.

Facilities: please use sheet # column to identify where information can be located on blue prints.

A - FOOD PROTECTION

SHEET #

	1. Adequate dry food storage provided in a clean, dry location, and not located in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines, under open stairwells. (3-305.11 and 12)	
	2. Sneeze guards properly designed on self-serve hot/cold buffets/bars. (Measure 54" to 60" from floor to represent customer mouth height. Guard must block line between mouth and food on display, including end plates) (3-306.11)	
	3. Dipper wells provided running water of sufficient velocity to flush particulates to the drain. (3-304.12(D))	
	4. All used or existing equipment requires approval prior to installation and be in good repair and capable of being maintained in a sanitary condition. (8-101.10)	
	5. Raw food prep table and food preparation sink provided (if applicable per menu). Prep sinks must be indirectly wasted to sewer. (3-302.11)	
	6. Adequately sized multi-use utensil and pot wash sinks for manual dishwashing. Example would be a 3 - Comp sink. (4-301.12)	
	7. Properly designed drain boards or dish tables provided for soiled and clean utensils. (4-301.13)	
	8. Dish machine type: Low temperature, chemical feed <input type="checkbox"/> ; or High temperature <input type="checkbox"/> Equipped to automatically dispense detergents and sanitizers, with low level alarm. (4-204.117) Pressure gauge required on the hot water supply line for the hot water sanitizing rinse. (4-204.118)	

B - WATER SUPPLIES AND SEWAGE DISPOSAL

SHEET #

	1. Public water supply (Name of approved supplier/system.) _____ (5-101.11)	
	2. Non-municipal supply type: _____ Treatment: _____ PLANS AND SAMPLE MUST BE SUBMITTED AND APPROVED PRIOR TO FINAL INSPECTION. (5-101.11)	
	3. Hot and cold water provided under pressure to all fixtures, and hot water system sufficient to meet the peak hot water demands throughout the food establishment. (5-103.12)	
	4. Hot water capacity sufficient to meet the peak water demands of the food establishment and able to be distributed throughout facility. _____ GPM @ _____ ^o Rise (5-103.11)	
	5. 180°F water and/or booster heater for high temp dish machines. (4-501.112)	
	6. Public sewer - name: _____ (5-403.11)	

	7. Septic system or other type disposal. PLANS MUST BE SUBMITTED AND APPROVED PRIOR TO FINAL INSPECTION. (Rules for Subsurface Disposal call for AIR COOLED ice making equipment, refrigeration equipment and wok ranges.) (5-403.11, 12)	
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C – PLUMBING

SHEET #

	1. Water flushed walk-in box floor sloped to proper drain. Drain outside walk-in box. Condensate wastes to floor sink or approved hub drain outside walk-ins.	
	2. Floor sinks and drains must be accessible for cleaning and maintenance.	
	3. Dipper wells: air gap supply line: open (indirect) drain.	
	4. Dishwasher: air gap fill, vacuum breaker rinse line; open (indirect) drain. (5-402.11) (No direct drain unless in compliance with 5-402.11B)	
	5. Food sinks for draining/washing/ thawing food: air-gapped indirect drain.	
	6. Garbage grinder/disposal/drain board scupper: vacuum breaker supply water.	
	7. Ice bin and other machines: open (indirect) drain; air gap supply line to reservoir.	
	8. Janitorial faucets/hose bibs/threaded faucets: vacuum breaker required if threaded faucet for hoses.	
	9. Soap and sanitizer dispensers when located on approved faucet have an approved backflow preventer. (3-comp sinks and/or service sinks)	
	10. Soda fountain water line to carbonator: Reduced pressure device required, installed upstream from a carbonating device and downstream from any copper in the water supply line. (5-203.15)	
	11. Hood, self-clean type: Approved backflow protection required.	

D - TOILET AND HAND-WASHING FACILITIES FOR PATRONS AND EMPLOYEES

SHEET #

	1. Toilet rooms located so that customers do not pass through food preparation, ware-washing or food storage areas, and are conveniently located and accessible for employee use. (6.402.11) (2-103.11).	
	2. Fully enclosed toilet rooms, self-closing doors. (6-202.14)	
	3. Adequate ventilation - ____ Window ____ Mechanical (6.304.11)	
	4. Handwashing lavatory sinks with hot and cold water through mixing faucets. (5-202.12) (15-second water flow required if faucet has automatic shut-off)	
	5. Waste receptacles provided. (5-501.16) Covered waste receptacles required for disposal of sanitary napkins in toilet rooms used by females. (5-501.17)	
	6. Handwashing cleanser, paper towels, hand dryers or continuous towel rollers provided for hand sinks. (6-301.11, 12)	
	7. A number of handwashing lavatories necessary for their convenient use shall be provided. (5-203.11) (Required in food preparation area; dishwashing area; wait stations; restrooms)	

E - GARBAGE AND REFUSE

SHEET #

	1. Floor, wall and ceiling in garbage storage areas must be smooth, durable and easily cleanable. (6-101.11)	
	2. At least one mop sink or service sink or curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for cleaning of mops and for the disposal of mop water or similar liquid waste. (5-203.13)	
	3. Mop/broom storage provided, rack or hooks for hanging mops to dry. (6-501.16)	

F- STRUCTURAL DESIGN AND MATERIALS

SHEET #

	AREA	FLOOR*	WALL***	CEILING***
	Dining Area			
	Kitchen			
	Walk-in Refrigerator and Freezer			
	Ware-washing Area			
	Food Storage Areas			
	Mop/Service Area		4 foot wainscot	

G - LIGHTING

SHEET #

	1. All surfaces where food employees are working with food or with utensils such as knives, slicers, grinders or saws - 50 ft. Candles (6-303.11)	
	2. Light shielding or shatter resistant bulbs provided in all food handling, ware-washing, open food storage, utensil storage, single service storage areas, hoods, and heat lamps. (6-202.11)	

H – VENTILATION

SHEET #

	1. Sufficient ventilation to all rooms to keep them free of excessive heat, steam, grease, vapors, condensation, obnoxious odors and fumes which are a result of the food operation. (6-304.11) Commercial kitchen hoods shall be designed, constructed and installed according to the Uniform Mechanical and Building Codes.	
	2. Type of hood: ___ Type I (Grease filters/fire suppression) ___ Type II (No grease produced)	

I - MISC.

SHEET #

	1. Living or sleeping quarters located on the premises of a food establishment shall be separated from rooms and areas used for food establishment operation by complete partitioning and solid self-closing doors. (6-202.111 and 112)	
	2. Laundry equipment (washer/dryer) not located in area with exposed food, clean equipment, utensils, or unwrapped single-service and single-use articles (4-401.11.C)	
	3. Utility service lines and pipes not installed on the floors, nor unnecessarily exposed on walls or ceilings; those that are exposed shall not obstruct or prevent cleaning of the floors, walls or ceilings. (6-201.12)	

Plans reviewed (date): _____

by: _____
 Environmental Health Specialist