



CONSTRUCTION GUIDELINES FOR RETAIL FOOD FACILITIES

Hours for Initial Plan Submittals: 8:00 a.m. to 4:30 p.m.



**County of Orange Health Care Agency
Public Health Services, Environmental Health**
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Phone (714) 433-6074 • Fax (714) 433-6424

Introduction

This construction guide is for any person wanting to construct or remodel a retail food facility handling unpackaged food in Orange County. This guide provides an overview of the plan check process, a checklist, and an outline of all the structural details that the State of California Health and Safety Code require for retail food facilities. A separate guide is available for retail food facilities which will handle only prepackaged food. Please contact us at the number listed on the cover page if you have questions about your particular type of facility.

First, let's take an overview of the Environmental Health Plan Check process from the beginning to your grand opening:

Plan Check Process Overview

Plan Submittal

Before beginning any construction or remodeling work, you must submit three (3) copies of detailed plans/blueprints and specifications to the Environmental Health office (see below for plan specifics). The plans may be prepared by an architect, draftsman, contractor, or owner. All plans must be drawn in a professional manner encompassing all applicable requirements of this construction guide. In addition, you must obtain all approvals from your local building and fire authorities prior to construction. Prior to accepting your plans for submittal, a preliminary check will be conducted. The purpose of this check is to ensure that basic information required to review the plans has been included. A copy of the Plan Submittal Checklist is attached to this Construction Guide.

Plan Check Fee

When it has been determined that your plans may be submitted, a plan check fee must be paid. The fee is based upon seating capacity when applicable or square footage and whether it is new construction or a remodel. Current fee schedules are available on our website at www.ocfoodinfo.com and by request.

Remodels of retail food facilities also require plan review and submittal of the associated fee. A remodel is any construction or alteration to an existing retail food facility. Remodeling also includes the installation of equipment or repairs to a food facility which alters its configuration or method of operation. Installing a food facility in a new structure or in an empty building is new construction. Also, installing a food facility in a former non-food related facility, such as a shoe store, falls under the new construction category. If you are starting from a former food facility

where all or most of the equipment and interior structures have been removed, that also is considered new construction.

Initial Plan Review

Plans that are submitted will be reviewed and approved as submitted, approved with corrections, or denied. In order for plans to be approved, they must include all the information regarding structural requirements that are listed in this guide, and the plans themselves must be drawn to scale (e.g., $\frac{1}{4}'' = 1'$), using non-erasable ink or print (no pencil). Your plans must include:

- ✓ Complete floor plan with plumbing and electrical outlets and electrical panels.
- ✓ Complete equipment layout, including elevations of equipment and equipment specifications.
- ✓ Complete exhaust ventilation plans, including make-up air. Indicate the type of comfort cooling in the building (e.g. "building is cooled by refrigerated air conditioning," "evaporative cooling" or "no cooling system is installed").
- ✓ Finish schedule for walls, ceilings, floors, and base coves that indicates the type of material and surface finish. Samples of proposed finish materials should be submitted with the plans.
- ✓ Remodel plans must identify all proposed changes to existing structures, spaces, and equipment.
- ✓ A site plan showing the proposed rubbish and food waste storage receptacle location.
- ✓ A statement of the proposed customer seating capacity, when applicable.

Approval or Denial

If the plans do not contain all the information in order to meet the requirements, additional information will be needed and the plans may have to be revised before approval is granted. If your plans do meet all the requirements, your plans will be marked with approval stamps and you will be given back two sets of the originals that you submitted. One of these copies must be kept at the jobsite until the end of the construction/remodel project. It is only after you receive the approval of your plans that you can begin construction/work at your facility.

Modification of Plans If any changes are proposed to the plans *after* approval, they must be reviewed and re-approved by this Agency prior to being implemented.

Preliminary Inspection When construction is approximately 75% to 80% completed, with plumbing, rough ventilation, and rough equipment installed, you must call your Plan Checker (the person indicated on your approved plans) for a *preliminary construction inspection*. Requests should be made at least two (2) working days prior to the date of inspection requested. The preliminary inspection is usually scheduled at least two weeks prior to the proposed opening of the food facility. Note that approved materials and approved workmanship are significant factors in the evaluation and field approval of food facility construction and equipment installation.

Final Inspection Upon completion of 100% of the construction, including all finishing work, you must call your Plan Checker to arrange for a *final construction inspection*. Contact your Plan Checker at least two (2) working days in advance for an appointment for the final inspection.

Issuance of Permit Once your facility has passed the final inspection, you will be issued a Health Permit and you are then able to open for business or begin using the newly remodeled areas of your business.

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RETAIL FOOD FACILITY GENERAL STRUCTURAL REQUIREMENTS

1. FLOORS

- a. Floors in food facilities shall be smooth and impervious to water, grease and acid, and be made of easily cleanable construction. Floor surfaces in all areas where food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas, shall be an approved type that continues up the wall or toe-kicks at least four (4) inches, in a seamless manner, with a 3/8 inch minimum radius cove. An approved slim foot ceramic, integral quarry, or metal topset base is generally acceptable.
- b. Floor drains are required in floors that are water-flushed for cleaning including those where pressure spray methods for cleaning equipment are used. Trench drains may be used in doorways or when the amount of water used for cleaning will be excessive. High pressure hot water cleaning systems are recommended in addition to floor drains when the degree of roughness of the slip resistant agent is excessive as determined upon evaluation by this Agency.
- c. Flooring under equipment and on the coved bases shall be completely smooth. Floor surfaces which contain slip resistant agents shall be restricted to traffic areas only.

2. WALLS / CEILINGS

- a. Walls and ceilings in all rooms shall be smooth and nonabsorbent with a washable finish. This requirement does not apply to some areas, such as dining and sales areas.
- b. Wall materials other than smooth plaster or putty coat plaster, drywall with sealed and taped joints, or plywood with properly sealed joints require submission of a sample.
- c. All wall surfaces shall be sealed with a cleanable paint such as: gloss or semi gloss enamel, epoxy, varnish or other equivalent washable finish.

3. EXHAUST HOODS AND DUCTS

- a. Mechanical exhaust ventilation shall be required at or above all cooking equipment such as ranges, griddles, ovens, deep fat fryers, barbecues, and rotisseries to effectively remove cooking odors, smoke, steam, grease and vapors.
- b. All hoods, ducts, and exhaust outlets shall be installed in accordance with the current edition of the Uniform Mechanical Code as adopted by the local building department. All joints and seams shall be tight or soldered for ease of cleaning. Riveted seams are not considered easily cleanable.
- c. Food heating or warming devices, cheese melters, etc., that are installed above other equipment beneath an exhaust hood, may create an air flow obstruction to proper ventilation of the equipment for which the hood ventilation system is designed. The design, construction, and installation of such warming devices under a hood are subject to evaluation and approval by this Agency prior to installation.
- d. Canopy-type hoods:
The lower lip of canopy-type hoods should not be more than seven (7) feet above the floor and should not be more than four (4) feet above the cooking surface. The hood shall overhang or extend at a horizontal distance not less than six (6) inches beyond the outer edges of the cooking surfaces on all open sides. It shall have grease troughs and drip pans that are easily cleanable.
- e. Noncanopy-type hoods:
Noncanopy-type hoods will be approved providing they are constructed to be easily cleanable and they comply with the minimum exhaust air velocity requirements. Shielding at the ends of the hood may be necessary to prevent interference from cross drafts.
- f. Make-up air:
Make-up air shall be provided at least equal to that amount which is mechanically exhausted. Windows and doors shall not be used for the purpose of providing make-up air.
- g. Fire extinguishing systems may be required by local fire department codes. They shall be installed so as to allow easy cleanability of the hood and duct systems and, whenever possible, shall not be installed above food or utensil handling areas.

4. REFRIGERATION

- a. All refrigeration units shall be adequate in capacity to the needs of the proposed operation and shall comply with the following requirements:
- (1) Be capable of operating so as to maintain the refrigerated, potentially hazardous foods at or below 41° Fahrenheit at all times.
 - (2) Be specifically constructed for commercial use. Domestic model refrigeration units do not meet the American National Standard Institute (ANSI) certified sanitation standards, such as National Sanitation Foundation (NSF) International Food Service Equipment.
 - (3) Be provided with an accurate, readily visible thermometer.
 - (4) Have smooth, nonabsorbent, and easily cleanable interior and exterior surfaces.
 - (5) Condensate waste from reach-in refrigeration units may be drained into a floor sink or an approved evaporator unit.
 - (6) Cooling coils and related electrical, drainage, and refrigerant lines shall be installed in a safe and easily cleanable manner. Drainage and refrigerant lines shall be constructed of nontoxic materials or properly insulated and covered with an approved, easily cleanable, and nontoxic material.
- b. Walk-in Refrigeration Units shall also:
- (1) Have a coved base with a radius of at least 3/8 inch at the floor/wall juncture; the floor material shall extend up to a height of at least four (4) inches on the walls. Four (4) inch approved metal topset coving with a minimum 3/8 inch radius is acceptable against metal wall surfaces of walk-in refrigeration units.
 - (2) Open into an area with approved finishes within the facility. Refrigeration units may not open into the customer area or directly outside, with the exception of customer self-serve prepackaged refrigeration units.
 - (3) Have condensate waste drained into a floor sink. The floor sink is not to be located inside the walk-in refrigeration unit.
 - (4) If cement, plywood, or other similar absorbent materials are used, the surfaces and joints must be sealed.

5. ICE MACHINES

All ice machines shall be located within the building in an easily cleanable, well ventilated area, and shall be drained to a floor sink.

6. FLOOR SINKS

- a. All condensate and similar liquid waste shall be drained by means of indirect waste pipes into an open floor sink or approved receptacle.
- b. Drain lines must be installed, constructed, and maintained to be easily cleanable and prevent the harborage of insects. Installing horizontal runs of drain lines at least 1/2 inch from the wall and six (6) inches off the floor will accomplish this task. All drain lines must terminate at least one (1) inch above the overflow rim of the floor sink to provide an air gap.
- c. Floor sinks shall be located so that they are readily accessible for inspection, cleaning, and repair. The floor sink must be located close enough to the equipment being drained to facilitate proper drainage. Typically, this distance is within 15 feet.
- d. Waste lines may not cross any aisle, traffic area, or door opening.
- e. Floor sinks or floor drains are not permitted inside walk-in refrigeration units.

7. UTENSIL SINK

- a. Where multiservice utensils, i.e., pots, pans, etc., are utilized, there shall be provided at least a three (3)-compartment stainless steel sink with dual, integrally installed stainless steel drainboards.
- b. A separate, approved three (3)-compartment sink must be installed within each department in a grocery store which handles unpackaged foods, i.e., deli, meat, bakery, etc., and remote food service operations in restaurants, i.e., sushi bars, espresso bars, oyster bars, etc.
- c. The sink must be capable of accommodating the largest utensil to be washed, and the drainboards shall be as large as the largest sink compartment. Typical dimensions are at least 18" x 18" x 12" deep with minimum 18" x 18" drainboards, or 16" x 20" x 12" deep with 16" x 20" drainboards. These sizes are generally sufficient to accommodate most food service operations.

8. BAR SINK

Where alcoholic beverages are served, the facility must provide an approved three (3) compartment bar sink large enough to accommodate the largest utensil. Typically, the largest utensil is a blender which can be washed in the standard size bar sinks that are a minimum of 10" x 14" x 10" deep compartments with 18" or 12" long dual, integrally installed stainless steel drainboards and backsplash. This sink should have an indirect connection to a floor sink. A bar sink equipped with a fourth dumping compartment is strongly recommended.

9. GARBAGE DISPOSALS

This Agency does not regulate the installation of garbage disposals. Most building departments and/or sanitation agencies prohibit them. Contact your local building and your local sanitation agency for limitations within your area.

10. GREASE TRAPS AND GREASE INTERCEPTORS

Grease traps or interceptors are not required by this agency. If required by your local sewer enforcement agency, provide the type, size, and location of the device on the plan. California Retail Food Code prohibits the installation of these types of devices in areas where food is handled or prepared unless otherwise approved by this enforcement agency. Hydromechanical Grease Interceptors (HGI) and other Grease Removal Devices (GRD) will be evaluated on a case by case basis. Grease traps and grease interceptors shall be installed so that they are easily accessible for servicing.

11. JANITORIAL SINK

- a. A one-compartment, non-porous janitorial sink or mop basin with hot and cold running water shall be installed for general cleanup activities.
- b. A curbed area properly sloped to a drain, that is provided with hot and cold running water, a mixing faucet, and an approved backflow prevention device, is also acceptable. All curbed area surfaces shall be non-porous.

12. HANDWASHING SINKS

- a. Handwashing sink(s) shall be provided in all food preparation areas.
- b. Soap and sanitary towels shall be provided in single-service dispensers at all handwashing sinks.

- c. A separate, approved handwashing sink should be installed within each department in a grocery store which handles unpackaged food, i.e., deli, meat, bakery, etc., and remote food service operations in restaurants, i.e., sushi bars, espresso bars, oyster bars, etc.

13. FOOD PREPARATION SINKS

Food facilities that wash, rinse, soak, or thaw food are required to have a food preparation sink in the food preparation area. The sink must be 18" x 18" x 12" deep with an integral drainboard or adjacent table that is 18" x 18". Also, this sink must have an indirect connection to a floor sink.

14. GENERAL PURPOSE HOT WATER

- a. Provide a water heater, which is capable of constantly supplying hot water at a temperature of at least 120° Fahrenheit to all sinks, and other cleanup facilities. In sizing the water heater, the peak hourly demands for all sinks, etc., are added together to determine the minimum required recovery rate.
- b. Hand sinks can be constructed to supply warm water at a minimum temperature of 100° Fahrenheit by using a mixing valve or combination faucet.
- c. A water heater should not be purchased until this Agency determines the minimum required energy input for the water heater.

15. DIPPER WELL

A running water dipper well should be provided if scoops are used for dipping ice cream. The dipper well shall be drained by an indirect connection to a floor sink.

16. WINDOW SCREENS

All openable windows, such as restroom windows, shall be screened. Sixteen (16) mesh screening is sufficient to prevent the entrance of insects.

17. SERVICE OF UNPACKAGED FOODS DIRECTLY TO OR BY THE CUSTOMER

Displays of unpackaged foods shall be shielded so as to intercept a direct line between the customer's mouth and the food being displayed, **or** shall be dispensed from approved self-service containers.

18. BACK-UP DRY FOOD AND BEVERAGE STORAGE

- a. Adequate and suitable floor space shall be provided for the storage of food, beverages, and related products. In addition to working storage and refrigeration storage, additional backup storage must be provided. Working storage is considered to be cabinets over and under food handling equipment and wall mounted shelves which are located in and used in conjunction with food preparation areas. Reference the following to determine the minimum amount of backup storage space:
- (1) Within food facilities that have food preparation areas which total 400 square feet or less **and** have 100 customer seats or less, typically 32 linear feet of approved shelving units is sufficient.
 - (2) Within food facilities that have food preparation areas which total **more** than 400 square feet, **or more** than 100 customer seats, the typical floor space needed for backup dry food storage can be determined by seating capacity or by the square footage of the food preparation area. The quantity of shelving units to be installed should be *based upon whichever of the following formulas provides the greater amount of shelving*:
 - (a) Linear footage of shelving units =
$$\frac{32 \times (\text{seating capacity})}{100}$$
 - (b) Linear footage of shelving units =
$$\frac{32 \times (\text{sq. ft. of preparation areas})}{400}$$
 - (3) Each department in a grocery store which handles unpackaged foods, i.e., deli, meat, bakery, etc., must provide sufficient shelving units for food and utensil storage. In most cases 32 linear feet of shelving units will meet the storage demand.
 - (4) Food service operations within a restaurant, such as sushi bars, espresso bars, or bars and taverns must provide shelving units for food and utensil storage within the remote area. Generally, 16 linear feet of approved shelving units is a sufficient amount of storage.
- b. Approved shelving units are readily available and are sold with a minimum depth of 18 inches and are three tiers high. To assist you in calculating shelving units, eight shelving units, each of which is four feet long and three tiers high, would equal 32 linear feet of shelving.
- c. Shelving is required to be constructed in an easily cleanable design of smooth metal or wood which has been finished and sealed. Shelves installed on a wall should have at least one (1) inch of open space between the back edge of the shelf and the wall surface, otherwise, the back edge of the shelf shall be sealed

to the wall with silicone sealant or equivalent. This will prevent food waste from accumulating in cracks and eliminate insect harborage areas. The lowest shelf is required to be at least six (6) inches above the floor, with a clear unobstructed area below or be the upper surface of a completely sealed continuously covered base, with a minimum height of six (6) inches. The clearance under the shelving units allows for easy access for cleaning the floor and monitoring for rodent or insect activity.

19. RESTROOMS

- a. Toilet facilities are required within each food facility for use by the employees.
- b. In food facilities constructed on or after January 1, 2004, at least one public accessible restroom must be provided when there is onsite consumption of food or beverages. Patrons may not access the restroom by passing through food preparation, food storage, or utensil washing areas.
- c. Handwashing sinks shall be provided within or adjacent to each toilet room. The sink shall provide water of at least 100° Fahrenheit through a mixing valve or combination faucet. Soap and sanitary towels in single-service dispensers shall be provided at the handwashing sink. Heated-air hand drying devices may be used in lieu of sanitary towels.
- d. Toilet tissue shall be provided in a permanently installed dispenser at each toilet.
- e. The restrooms shall be provided with well-fitting, self-closing doors.
- f. All toilet rooms shall be provided with ventilation. If adequate ventilation cannot be provided by an openable, screened window, mechanical ventilation will be required.

NOTE: If there are five (5) or more employees, separate toilet facilities for each sex will be required by the local building department.

20. CLOTHING CHANGE ROOMS / DESIGNATED AREAS

- a. Change Rooms
 - (1) If employees regularly change their clothes in the facility, a room or enclosure, separated from toilet, food storage, and food preparation areas, shall be provided where employees may change and store their outer garments and personal belongings
 - (2) The clothing change room or designated area must be accessible to employees at all times.

b. Designated Areas

- (1) A designated area may be substituted for a change room when employees do not change their clothes at the facility.
- (2) The designated area must be physically segregated from toilet rooms, food storage areas, food preparation areas, and utensil washing areas by approved partitions or walls.
- (3) Within the designated area, provide lockers or similar enclosures for the storage of employee personal items. Lockers that are 36" x 18" x 12" are sufficient in size to store large items such as winter jackets and large purses or backpacks.

21. PASS-THROUGH WINDOWS

- a. Pass-through window service openings that are less than 216 square inches are allowed without an air curtain device. Openings from 216 to 432 square inches are allowed if they are equipped with an air curtain device. Openings greater than 432 square inches are not allowed.
- b. All openings must be equipped with a sliding closure device (e.g. glass, screen). This device must be kept closed except when food is being passed out to the customer. If screening is used, it must be at least 16 mesh per square inch.
- c. The counter surface of the pass-through window must be smooth, free of channels and crevices, and be easily cleanable.

22. DOORS

- a. All food facilities must be constructed and equipped to prevent the entrance and harborage of animals, birds, and vermin including, but not limited to rodents and insects. To prevent entrance of vermin all dedicated delivery doors leading to the outside shall be self-closing, and should be provided with an overhead air curtain device. The device shall activate (turn on) automatically when the door is opened.
- b. All combination customer entrance/delivery doors leading to the outside should open outward, be self-closing, and provide an effective means to prevent the entrance of insects. Refrigerated, positive pressure air conditioning with all doors self-closing is an acceptable method. The need for an air curtain device at a customer/delivery door will be determined on a case-by-case basis. An electrical outlet should be provided near the door in the event an air curtain must be installed at a later date.
- c. Large cargo-type doors shall not open directly into a food preparation area.

- d. Multiple door installations, such as French-style doors, that "open up" the proposed food establishment are not permitted unless the entire kitchen area is enclosed.

23. GARBAGE AND TRASH AREA

An area shall be provided for the storage and disposal of all waste material and for the cleaning of garbage and trash containers.

24. LIGHTING

- a. All food preparation areas, all dishwashing areas, and all bar and fountain glass washing sinks (except where alcoholic beverage utensils are washed), shall be provided with at least 20 foot-candles of light, as measured 30 inches above the floor.
- b. Food and utensil storage rooms, refrigeration storage, toilet rooms, and dressing rooms shall be provided with at least 10 foot-candles of light.

25. EQUIPMENT

- a. All show and display cases, counters, shelves, tables, refrigeration equipment, sinks and other equipment used in connection with the preparation, service and display of food, shall be made of nontoxic materials and so constructed and installed as to be easily cleanable. ANSI certified sanitation standards, such as NSF International Food Service Equipment, are required on all equipment.
- b. All equipment shall be placed on minimum six (6) inch high, easily cleanable legs; on a four (4) inch high continuously coved curb; on approved casters; or cantilevered from the wall in an approved manner.

26. WATER AND SEWAGE DISPOSAL

All liquid waste, including sewage, generated by a food facility, shall be disposed of in an approved manner into either a public sewer system or to an approved private on-site sewage disposal system.



Plan Submittal Checklist

County of Orange, Health Care Agency, Environmental Health
 1241 E. Dyer Rd., Ste. 120, Santa Ana, CA 92705
 (714) 433-6074

The intent of this form is to assist in determining the acceptability of the proposed plans for official review and is NOT a substitute for a full and detailed review by a Plan Check Specialist.

- Plans accepted for plan check review. SR _____
- Plans not accepted. Please resubmit three (3) new, complete sets. Provide this form with your next submittal.

Facility Name _____
 Address _____
 Contact Name and Phone Number _____
 Preferred Method to Receive Letters Mail Fax Email _____
 Date _____

Unpackaged Food Facility Criteria:

Y	N	N/A	Criteria
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Three identical sets of plans
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Floor plan drawn to scale, readable, and in ink
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Previous floor plan (remodels only)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	All equipment drawn on floor plan
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment schedule with make and model numbers of all equipment
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Complete finish schedule for all areas
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Menu (For new construction and large remodels only)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Storage – 32 linear feet of 3-tier ANSI certified shelving units. Based on size and type of operation, additional shelving may be required.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Change room or lockers
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Detailed exhaust hood drawings, including elevations and CFMs
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3-Compartment sink with dual integral drainboards and floor sink
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwash sink
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Prep sink with floor sink (For new construction and when applicable)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Mop sink
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water heater location and proposed energy input
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Employee restroom(s)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Public restroom(s)

Packaged Food Facility Criteria:

Y	N	N/A	Criteria
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Three identical sets of plans.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Floor plan drawn to scale, readable, and in ink
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Previous floor plan (remodels only)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	All equipment drawn on floor plan
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment schedule with make and model numbers of all equipment
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Finish schedule
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Storage – 16 linear feet of 3-tier shelving units.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Mop sink
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water heater location and proposed energy input
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Employee restroom(s)

Comments: _____

Preliminary checker _____