



Plan Check Fees for Food Facilities

All fees effective until 6/30/2023

New construction includes but is not limited to:

- If the location has never had a health permit with OCHCA as a food facility.
- If the facility was previously operated/occupied by a non-food facility (e.g. retail), and is being converted into a food facility.
- If the building is currently vacant (e.g. no food related equipment, or is a shell), and is being converted into a food facility.
- If the building was a prior food facility, but has not been in operation as a food facility for an extended period of time (please contact the Plan Check phone line for clarification).
- If the operator or owner is changing the layout of the facility (e.g. adding walls in the kitchen, adding new equipment, updating all new finishes).
- If the facility has a change of operations (e.g. going from Party City to Ralphs; from Burger King to Starbucks).
- Any remodel with a change in ownership is reviewed as new construction. The entire facility is evaluated regardless of scope of work or existing condition; contact the Plan Check phone line for clarification.

Remodel includes but is not limited to:

- An existing and previously approved and permitted food facility that is being remodeled.
- A change of ownership of an approved and permitted food facility that is accompanied with a change of menu or change in equipment or facility layout.
- If there are changes to be made to a facility with an existing approved health permit with no change of ownership. Changes can include: countertop equipment, equipment under the hood, addition or removal of walk-in units, addition of dishwashing machines, replacement of water heaters. (please contact the Plan Check phone line for clarification). This section does not apply to replacing like-for-like equipment (e.g. no plans are required if you are replacing your approved two door upright Traulsen cooler with the same make and model number).
- When a continuous renter changes at a permitted food hall, food incubator kitchen, rental kitchen, or ghost kitchen. These types of remodels will be charged \$844.00 (remodel 101 sq. ft. - 1000 sq. ft.) upon submittal.

New Construction - Plan Check Fees

Food establishments/restaurants, bars, school cafeterias, hospital kitchens:

Square footage of facility	Fee amount
Under 2,000 sq. ft.	\$1,500.00
2,000 – 5,999 sq. ft.	\$1,905.00
6,000 – 29,999 sq. ft.	\$2,032.00
30,000 sq. ft. and over	\$2,482.00

Food processing establishments, retail unpackaged food stores, wholesale/retail bakeries, unpackaged food commissaries:

Square footage of facility	Fee amount
Under 2,000 sq. ft.	\$1,529.00
2,000 – 5,999 sq. ft.	\$1,756.00
6,000 – 29,999 sq. ft.	\$2,317.00
30,000 sq. ft. and over	\$2,499.00

Pre-packaged retail food stores, food warehouses:

Square footage of facility	Fee amount
Under 2,000 sq. ft.	\$832.00
2,000 – 5,999 sq. ft.	\$894.00
6,000 – 29,999 sq. ft.	\$1,021.00
30,000 sq. ft. and over	\$1,141.00

Satellite food distribution facilities, food vehicles/carts:

Facility type	Fee amount
Pre-packaged food	\$355.00
Unpackaged food	\$816.00
Food vehicles/carts	\$281.00

Remodel - Plan Check Fees

All types of food establishments/facilities:

Facility type	Fee amount
Under 101 sq. ft.	\$345.00
101 – 1,000 sq. ft.	\$844.00
1,001 sq. ft. and over	\$1,681.00

Additional Fees

Hourly rate fees **apply to 2nd or greater revisions after initial submittal and to all plans submitted after approval**

Type	Fee amount
Hourly rate for food facility plan revisions	\$133.00 per hour