

Food Plan Review Packet - Mobile

Wahkiakum County Health Department

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INTRODUCTION

The Mobile Food Plan Review document has been developed for the purpose of assisting both regulatory and industry personnel in achieving greater uniformity in the plan review process.

A good review of plans helps to avoid future problems. By listing and locating equipment on floor plans and diagramming specifications for electrical, mechanical and plumbing systems, potential problems can be spotted while still on paper and modifications made BEFORE costly purchases, installation and construction.

Food plan reviews are recognized as an important food program component that allows:

- Regulatory agencies to ensure that food establishments are built or renovated according to current regulations or rules.
- Industry to establish an organized and efficient flow of food.
- Regulatory agencies to eliminate code violations prior to construction.

Items to Consider:

1. Will the menu offer food that requires extensive preparation (washing, cutting, mixing, etc.)?

The number and placement of hand sinks becomes more important with more complex food preparation. A culinary sink is needed for washing fruits and vegetables and for other preparation.

2. What hours will the food service be open? lunch and dinner?

Increased equipment capacity and storage space should be considered for establishments with extended hours of operation. Highly durable floor, wall and ceiling finishes should be considered.

3. Will I be doing a route or only doing events? Do I have restrooms within 200' of where I will be?

Restrooms are required to be within 200' of any location that you operate more than 1 hour. If on a route, make arrangements with businesses to use their restroom. A Commissary Agreement will need to be submitted as verification that you have access to restrooms at all hours of operation.
WAC 246-215-09150

Portable toilets are restricted to only approved temporary events.

4. How much food will be cooked and immediately served, or prepared in advance for later service?

Preparing food in advance requires more refrigeration space for thawing foods, and storing of cold foods. Mobile food units are not allowed to cool foods. Cooling may be approved in a licensed/permitted commissary kitchen. WAC 246-215-09130

5. What is my menu? Will I be cooking on the unit or will I need a commissary kitchen?

In general, food is to be prepared/cooked in a permitted commissary kitchen. If food is prepared on the truck the processes should be kept simple.

- Menus are restricted on mobile food units.

- No raw meats thicker than 1” can be cooked on a mobile food unit. WAC 246-215-09130
- Cooling is not allowed on the Mobile Food Unit. Food must be discarded at the end of service each day. WAC 246-215-09125 (1)

6. What is a commissary? And WHY do I need one?

A commissary location can be the place the food is cooked and stored. It is the location where the mobile is stored when not in use and where the mobile is cleaned every night. Mobile food units are required to have a commissary location.

7. When does the commissary kitchen need a permit?

A commissary kitchen will need a separate operating permit if there is any food preparation and/or food storage that requires temperature control.

8. What is a service site?

- A service site for example is where you will dump your grey water or fill your potable water tank.
- This may or may not be the same location that the commissary kitchen is located.

9. Where will I be dumping my grey water tanks and refilling my fresh water tanks? How will I clean the fresh water tanks and how often?

At the end of service each day the mobile will be required to return to its commissary location. If the location of grey water disposal/fresh water refill is at a different location, the service site location must be specified. Provide detailed SOP's of how this will be done.

10. What are Standard Operating Procedures? Do I need them?

You will be required to submit Standard Operating Procedures that pertain to the operation of the unit. This can include but not limited to cleaning, start up, tear down, if you have hooks ups/no hook ups, where will the food be located when the truck is not in use, how will temperatures be maintained during down time, etc.

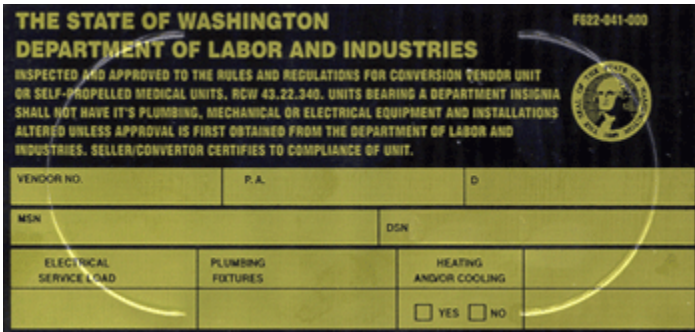
11. How often will supplies be delivered?

The delivery frequency is important in determining the amount of refrigerated, frozen and dry food storage space.

12. All mobile food units must get approval from Labor and Industries. Have you received approval from them yet? Have you submitted to them?

Whether new, used or remodeled, all occupied mobile food units must obtain approval from Labor and Industries, which governs portable structures for such things as electrical wiring, plumbing, and any mechanical systems, such as gas piping, heating, cooling equipment, and fire safety. **Labor and Industries is considered the “building department” for mobile food units.** The applicant/owner

shall provide documentation that Labor and Industries has approved and inspected your Mobile Food Unit before the health department's final approval. A decal from Labor and Industries shall be affixed outside the Mobile Food Unit.



<http://www.lni.wa.gov/TradesLicensing/FAS/Types/VendMed/default.asp>

13. Will I be operating within city limits?

If you will be operating in city limits, you will need to discuss with each city to confirm local ordinances for mobile units. There maybe be zoning issues, parking restrictions and possible issues with water/septic hook ups. IF the hook ups are located outside of the city limits you will need to contact Wahkiakum County Health Department Environmental Health Unit.

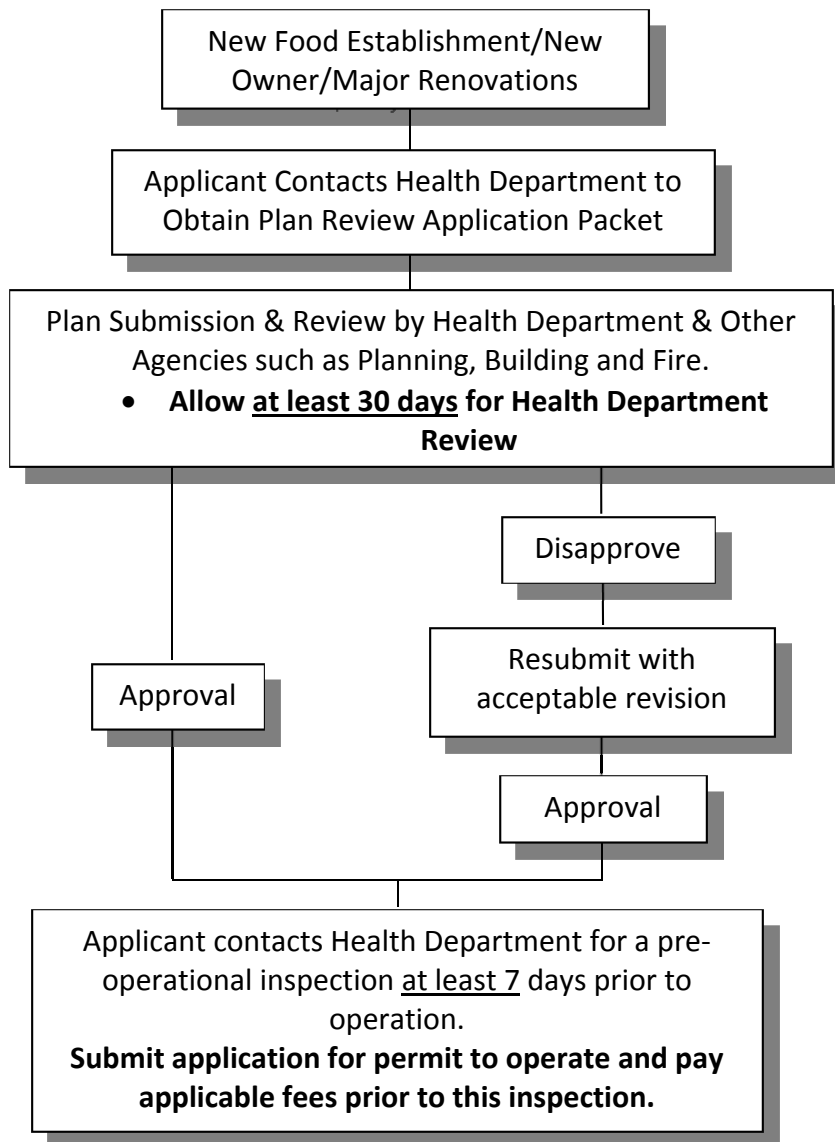
Town of Cathlamet

<http://www.townofcathlamet.com/zoningplanninginsp.shtml>

Specific Instructions to Applicants:

1. Fill out Proposal Description (pg. 9), Checklist (pgs.10 – 13), and Plan Review Receipt (pg.17).
2. Provide blueprints & equipment specification sheets. See Appendices for examples.
3. Include proposed menu and food processes. See Appendices for examples.
4. Provide site plan.
5. Keep copy for personal records.
6. Submit to Health Department for review. Contact jurisdictional Planning/Building/Fire regarding their requirements.

PLAN REVIEW PROCESS FLOW CHART



FREQUENTLY ASKED QUESTIONS

❖ *When do I need to do Plan Review? WAC 246-215-08200 and 246-215-09110*

A plan review is required when the following occur:

- BEFORE new construction or remodel of a food mobile unit
- BEFORE menu of the mobile unit is changed
- BEFORE method of food preparation is changed
- BEFORE vehicle is changed
- BEFORE commissary location is changed

❖ *What is a Plan Review?*

A Plan Review is the process by which we ensure that your plans and equipment meet the state and local health requirements before you begin construction of your project. By communicating with you early, we hope to prevent costly mistakes, while ensuring that your food service establishment is built in compliance with the minimum standards and in the best interest of the public's health. The process of opening, remodeling or repairing a food establishment/mobile may also require the approval of other departments such as the Department of Labor and Industries, and local building, planning and fire departments.

❖ ***What is a Mobile Food Unit? WAC 246-215-01115 (73) and WAC 246-215-09100 (3)***

A mobile food unit is used to transport, assemble, and serve food to the public:

- Vehicle
- Trailer
- Pushcart

Mobile food units shall be moveable at all times during operation, and:

- shall have inflated tires
- be operable
- have no permanent connections to any public utility service during the service hours

A Mobile Food Unit must be able to return to its commissary location/service area at the end of service each night.

Hook ups like a RV hook up can be easily unhooked so the unit can disconnect, and move to another location, or return to its commissary location; may be approved if submitted as part of the plan review process.

Unless otherwise approved the Mobile Food Unit shall be seen as one integral part. No outside equipment or accessories.

Examples of what is **not** a mobile food unit: these facilities are restricted to approved temporary events with a valid temporary permit

- Knock down set ups. Such as canopy with equipment setup hauled to each site
- Set up on the back of a pickup truck
- Parked overnight, must be able to return to commissary at end of service each day

❖ ***What is required to be submitted in a Plan Review? WAC 246-215-08205, 246-215-09115 and -09120***

A Plan Review must include the following items:

- Site plan (shows property boundaries, building location(s), roads, parking, garbage storage, etc.) Digital Copies are required if available
- Proposed menu and food processes
- Commissary Agreement if the facility is permitted by another operator.
- Route information or approved temporary events of operation
- Labor and Industries plan approvals and a tag has been attached to the unit
- Anticipated volume of food to be stored, prepared and served

- Sources of water and specifications of the on-board plumbing
- Site of sewage disposal
- Proposed floor plans (layout), mechanical schematics, construction materials and finish schedules (floor, wall, and ceiling finishes). Digital Copies are required if available
- Proposed equipment types, manufacturers, model numbers, locations, dimensions, performance capacities and installation specifications
- Standard Operating Procedures “SOP’s” ensuring compliance with the requirements of Food Code are developed
- Cleaning schedule include cleaning and sanitization of potable water tank
- Site of restrooms for employees. Required to be within 200’ of the mobile food unit or if on a route for stops that are 1 hour or longer. A commissary agreement(s) will need to be submitted and these locations will need to be identified.
- Other information that may be required by the regulatory authority for the proper review of the proposed construction, conversion or modification of a facility and procedures for operating a food establishment
- Applicable Plan Review Fee must be paid at time of Plan submittal.

This packet includes examples and verification questions to help ensure that all information necessary for review of the plans are submitted.

❖ ***Can my home kitchen be licensed as a Food Establishment? WAC 246-215-01115(48)(c)(viii) and 06290***

No, home kitchens cannot qualify for a Food Service Operation Permit from the Wahkiakum County Health Department(WCHD). Unless it has a separate kitchen that has been reviewed and approved by WCHD

Storage of the mobile unit at home is only allowed if there is verification that the unit is completely segregated from the home. It cannot be stored in a private garage. Submit processes for keeping the unit safe from possible sources of contamination.

❖ ***How long does the Plan Review process take?***

The standard response time for the Plan Review process is approximately 4 weeks depending on size and complexity of proposal and when the plans are submitted. The clarity and completeness of the plans submitted may affect the length of time to review the plans. You may get a better idea of your project timeline at the time of submittal.

❖ ***What if the Wahkiakum County Health Department (WCHD) requires plan revisions?***

The applicant will be notified during the plan review if revisions are required. Revised plans indicating all of the required changes must be submitted before review of plans are continued.

❖ ***What will happen if I revise my plans after the original plans have been approved?***

Plan resubmittal is required if changes are made after WCHD has approved the original plans. An additional Plan Review fee may be assessed for this service. Failing to resubmit plans when changes have been made, after original plan approval, may delay permitting for the facility.

❖ ***How will I be notified of my project status?***

Emails are sent if there is additional information required to be submitted. Please provide an email address that is checked often.

If there is no response to requested documentation a letter will be sent informing you that the plan review has stopped and will not be approved until those items are submitted.

A letter will be sent to the applicant indicating approval, disapproval or additional information needed to complete the plan review.

❖ ***Can I open for business immediately after construction is completed?***

A preoperational inspection is required before the food establishment may open. This inspection must be scheduled by the applicant at least **seven** days in advance of the proposed date to minimize delays in opening.

You may also need to obtain final approvals from other city, county and state agencies as required. A permit is not issued until occupancy is issued by the jurisdictional building department.

❖ ***What will the inspector be looking for during the preoperational inspection?***

The inspector will be ensuring the following items have been satisfactorily completed:

- The facility was constructed as indicated on the WCHD approved plans
- The facility has obtained final approval from all other applicable agencies, such as the Department of Labor and Industries and the local building, planning and fire departments
- The utilities such as water, gas, electric and wastewater disposal are provided
- All equipment is in working order

Note: If additional visits are required to finalize pre-opening additional fees may be assessed.

❖ ***I have completed everything listed in the pre-opening inspection. Now can I open for business?***

Once you have passed your final pre-opening inspection and received your operating permit from WCHD and received approval for occupancy from other jurisdictional entities such as the fire Marshall, building department, etc. you are ready to begin serving your first customers.

❖ ***What if I am purchasing or taking over a current mobile food unit?***

Permits and plan reviews are non-transferable. A new application with applicable permit fees will need to be submitted along with a menu and an existing floor plan.

A plan review will be required. Each operator of a food mobile unit will need to do a separate plan review based on their menu and commissary locations. Commissary agreements will need to be signed and submitted with the plan review. A permit will not be issued until plans have been submitted and approved.

Please contact the WCHD to obtain a permit application for a Food Service Operating Permit.

❖ ***What kind of equipment can I purchase for my food establishment? WAC 246-215-04272***

All equipment must meet certification or classification for sanitation by an American National Standards Institute (ANSI)-accredited certification program. One way to ensure this is to purchase equipment that is NSF or equivalently certified.

❖ ***How do I find the food regulations that explain the Health Department requirements?***

The Food Code and other resources can be found at the following sites:

Washington State Retail Food Code

<http://www.doh.wa.gov/Portals/1/Documents/Pubs/332-033.pdf>

FDA Food Code 2009

<http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM189448.pdf>

Labor and Industries Vendor/Concession Requirements

<http://www.lni.wa.gov/TradesLicensing/FAS/Types/VendMed/default.asp>

PROPOSAL DESCRIPTION

FOOD ESTABLISHMENT INFORMATION

➤ Describe type of facility: (Example: Menu type and daily route or list of specific events.) _____

FOOD PREPARATION INFORMATION

➤ Please check all boxes that apply to the facility and regarding how potentially hazardous foods are prepared and served in the establishment

- Single Events Daily Route Food Court
- Food prepared to order only upon consumer request
- Food prepared in advance and discarded at the end of the day
- Food prepared in advance with 2 or more of the following steps:
 Cooking, hot or cold holding, freezing or thawing
- Food is prepared in an approved Commissary Kitchen
 Facility Location: _____
- Foods prepared and served to a highly susceptible population (elderly and/or young children)
- ONLY NON-POTENTIALLY hazardous foods prepared, served, or sold

WATER AND SEWAGE INFORMATION

Where will you get water? _____
Where will you dispose of sewage? _____
Will you have onsite sewer and water hook-ups? _____

POWER SOURCE

What type of power will be used during operating hours? _____
What type of power will be used during non-operating hours? _____

FOOD ESTABLISHMENT CHECKLIST

Note: As you prepare your submittal please remember your attention to detail will help the processing of your proposal. Below is a detailed outline of the information our office will need to complete our review. Please answer each question and submit applicable documentation. If anything is missing this could delay the processing of your plan review.

This information is a guideline to assist you in preparing your plans for review. You will be responsible for meeting all the requirements of the Washington State Retail Food Code, Jurisdictional Building, Plumbing, Mechanical and Fire Codes. (WAC 246-215)

1. Have you completed a Plan Review Receipt? Yes No

2. Have you submitted a complete menu? Yes No
WAC 246-215-09115

3. Is your name clearly marked on the mobile unit? Yes No
WAC 246-215-09160

4. Will the unit be returned to the commissary location every night? REQUIRED WAC 246-215-09100 (B)
Commissary Location: _____ Yes No

5. Did you describe the preparation process for EACH menu item? (See Appendix A Examples 1 & 2) Yes No
No Cooling allowed on mobile unit. Separate procedures are required if any food preparation occurs in a commissary location WAC 246-215-09125 (1)

6. Have you added the Consumer Advisory to your menu for any undercooked or raw products? WAC 246-215-03620 Yes No N/A
List the foods that will be served raw or undercooked: _____

7. Will there be a condiment station available? How will it be set up? Will the items be in squeeze bottles individual packets WAC 246-215-03366 Yes No

8. Have you prepared a scaled drawing showing the entire establishment and all existing and proposed new equipment and facilities? These plans do not have to be professionally designed. They do need to be to scale. (See Appendix B Example 1) Digital copies are required if available WAC 216-215-09115 Yes No

9. Have you provided copies of specification sheets for Yes No
 ALL equipment that includes equipment type, manufacturer, model numbers, locations on floor plan dimensions, performance capacities and installation specifications? WAC 246-215-09115(3) (Equipment is NSF or equivalent?) WAC 246-215-04272 If there is more than one model on the specification sheet mark the model you are purchasing.
10. All equipment/cabinets should be permanently attached Yes No
 to walls or floors, if not; they should be easily moved for cleaning. If the equipment/cabinets are permanently attached there should be a gap of at least 6” between the floor and the bottom shelf or between equipment and shelf -or- the equipment/cabinets should be flush with appropriate coving for easy cleaning. Does your equipment/cabinetry meet these requirements? WAC 246-215-04405 and 04410
11. Have you submitted plans to Labor and Industries? Yes No
 Once L&I has approved your plans they will give you a tag to post on the mobile unit. This will need to be verified at time of pre-opening inspection. WAC 246-215-09100 (2)
12. Surfaces of **walls, floors, ceilings, counters, shelves and equipment** throughout the establishment must be **smooth, non-absorbent, durable and easily cleanable**. Have you included a finish schedule (list types of surface materials used (i.e. counter finishes, tile, enamel paint, stainless steel) with the plans? Yes No
 WAC 246-215-06200
13. Surfaces of all food preparation/storage/service areas must be **smooth, durable, non absorbent and easily cleanable**. Have you included a finish schedule with the plans? (See Example 5 Appendix B) Yes No
 WAC 246-215-06100 (1)
14. All floor-wall junctures and permanent floor junctures Yes No
 must be coved. Are all floor-wall junctures coved? WAC 246-215-06210
15. Are all wood and concrete surface sealed? Yes No
 WAC 246-215-04100
16. Handwashing sinks must be provided in **all** food preparation and service areas. More than one may be required. Do you have handwashing sinks in these areas? Yes No
 WAC 246-215-05230 and 05255
17. Handwashing instructional signs are required at each handwashing sink. Will signs or posters be provided? Yes No
 WAC 246-215-06320
18. Handwashing sinks must be provided with water at a 100°F minimum. WAC 246-215-05210 (1) Yes No

19. Soap and paper towel dispensers are required to be installed at all handwashing sinks. Have you provided soap and paper towel dispensers? WAC 246-215-06320 and 09140 Yes No
20. Dish/utensil washing sinks and dishwashers in all food preparation/service areas large enough to wash, rinse and sanitize all utensils, dishes and cookware used in the establishment. A three compartment sink is required for all facilities. Does your dishwashing equipment meet these requirements? WAC 246-215-04305 and 09155 Yes No
21. Do you have drain boards on both sides of the Dish washing sinks? WAC 246-215-04310 Yes No
22. Is a utility/mop sink provided at the commissary location? WAC 246-215-05240 Yes No
23. A food preparation sink or sinks may be required. You cannot use the three compartment sink, mop or hand washing sink for food preparation. Do you have the necessary food preparation sinks? There must be a separate sink for produce and raw protein. Check which you will provide. WAC 246-215-04325
 Produce Sink Raw Protein Sink Yes No NA
24. Have you provided indirect drains for the following items: WAC 246-215-05215 and 05410 Yes No NA
- a. Food Preparation Sinks
 - b. Ice Machines
 - c. Condensate from refrigeration units
 - d. Dishwasher
 - e. Espresso machines
 - f. Other Explain _____
25. Have you provided vacuum breakers on all faucets with threaded hose bibs? (Specific plumbing questions should be directed to your local building department) Yes No
26. Will you be providing power to the unit and equipment while at the commissary? If no, where will the food be stored during the downtime? _____
 This cannot be generator power while it is unsupervised and must be protected from anyone interrupting the power. Yes No

27. Have you contacted the city of jurisdiction that you will be operating in? Each city will have specific requirements as well as zoning issues that you will need to address. Which City(s): _____ Yes No
28. Have you provided employee restrooms that are within 200' of unit, or at a site that the unit is stopped for more than 1 hour WAC 246-215-09150 Yes No
29. Public restrooms must be provided if you are providing seating for on-site consumption. Have you provided public restroom(s)? Within 200' WAC 246-215-05235 Yes No
30. Do the restrooms have hand washing sinks equipped with hot and cold water and are they provided with soap and single service towel dispensers or air hand drying devices? WAC 246-215-05210 Yes No
31. Are the restroom doors self-closing? WAC 246-215-05210(3) Yes No
32. Is there ventilation in the restroom? WAC 246-215-06345 Yes No
33. All food, utensil and single service items storage must be a minimum of 6" above the floor and no storage can be under sewer and water lines. A separate storage area must be provided for chemicals such as cleaners, lubricants, pest control materials and other poisonous, toxic items. Does your storage facility meet these requirements? WAC 246-215-03351 Yes No
34. Have you indicated the proposed exhaust ventilation system on the plans? (Contact Labor and Industries. Exhaust hoods may be required.) WAC 246-215-04315 Yes No
35. Are filters and grease extracting equipment easily removable for cleaning? WAC 246-215-05415 Yes No N/A
36. Do you have provisions for the exclusion of insect and rodents (screened, self-closing doors, down draft fans, weather stripping, etc.)? If you have a ramp, rollup or cargo doors these must remain closed or be properly screen during hours of operation. WAC 246-215-06260 Yes No
37. Lighting must be adequate in all food preparation, service, storage, restroom and equipment and utensil washing areas. Lighting must be at least 50 foot candle strength in the mobile unit. Does your lighting meet these requirements? WAC 246-215-06340 (3) Yes No

38. Have you indicated a refuse storage location with an area for container and equipment washing on your plans? WAC 246-215-06285 Yes No
39. Lights in food preparation areas must be shielded or use shatter Resistant bulbs. Have you done this? WAC 246-215-06240
Shatter resistant bulbs Light Shields
40. Have you provided a floor plan? WAC 246-215-09115 Yes No
41. How will your sanitizing towels and other material be washed? Yes No
WAC 246-215 Part 4 Subpart H
Will you be installing a washer/dryer?
If not? How will these items be washed? _____
42. Have you provided plumbing information? Yes No
Provide detailed layouts of fresh water lines and wastewater drainage.
Provide tank sizes, and label where they are located. Connections from the wastewater tank must be easy to connect/disconnect and must not leak. Fresh water tanks must be large enough to fill all sinks (twice) and still have plenty for hand washing (minimum of 5 gallons) during the entire service period. WAC 246-215 Part 5 Subpart C
43. What size is the potable water tank? _____
44. What size is the grey water tank (must be 15% bigger than potable water tank)? _____ WAC 246-215-05400
45. Is your hose used for potable tank refill a potable water hose? Yes No
WAC 246-215-05330
46. Where is the hose stored when not in use? _____
47. How is the hose sanitized? _____
48. How is the tank sanitized and how often? _____

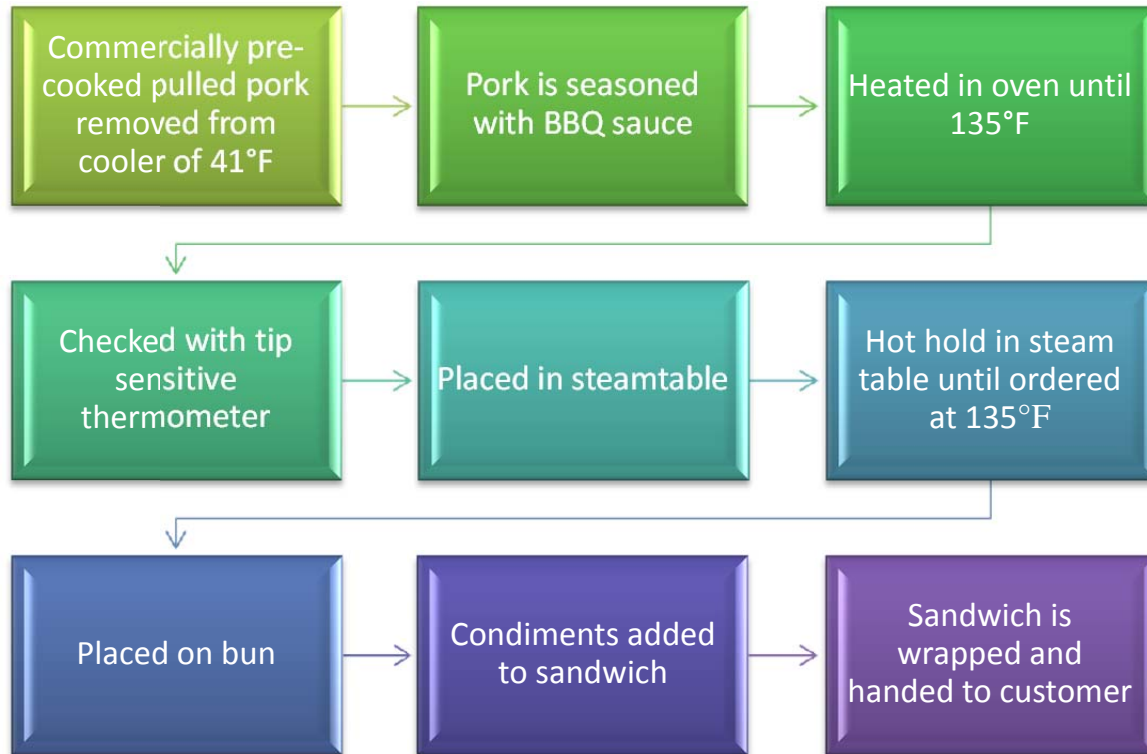
49. Provide a Standard Operating Procedures (SOP) manual. Include but not limited to: WAC 246-215-09120

- Set up
- Sanitizing tanks
- Produce washing
- Ware washing
- Cleaning of mobile unit
- Storage of mobile unit
- Food storage when unit isn't in use
- If power, water or septic is available on site – how you will hook up
- If no power, water or septic is available on site- how will you operate

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APPENDIX A EXAMPLE1: FOOD FLOW CHART

The following table is for example purposes only. Flow charts will vary depending on menu.



EXAMPLE 2: DESCRIPTION OF FOOD PREPARATION PROCESS

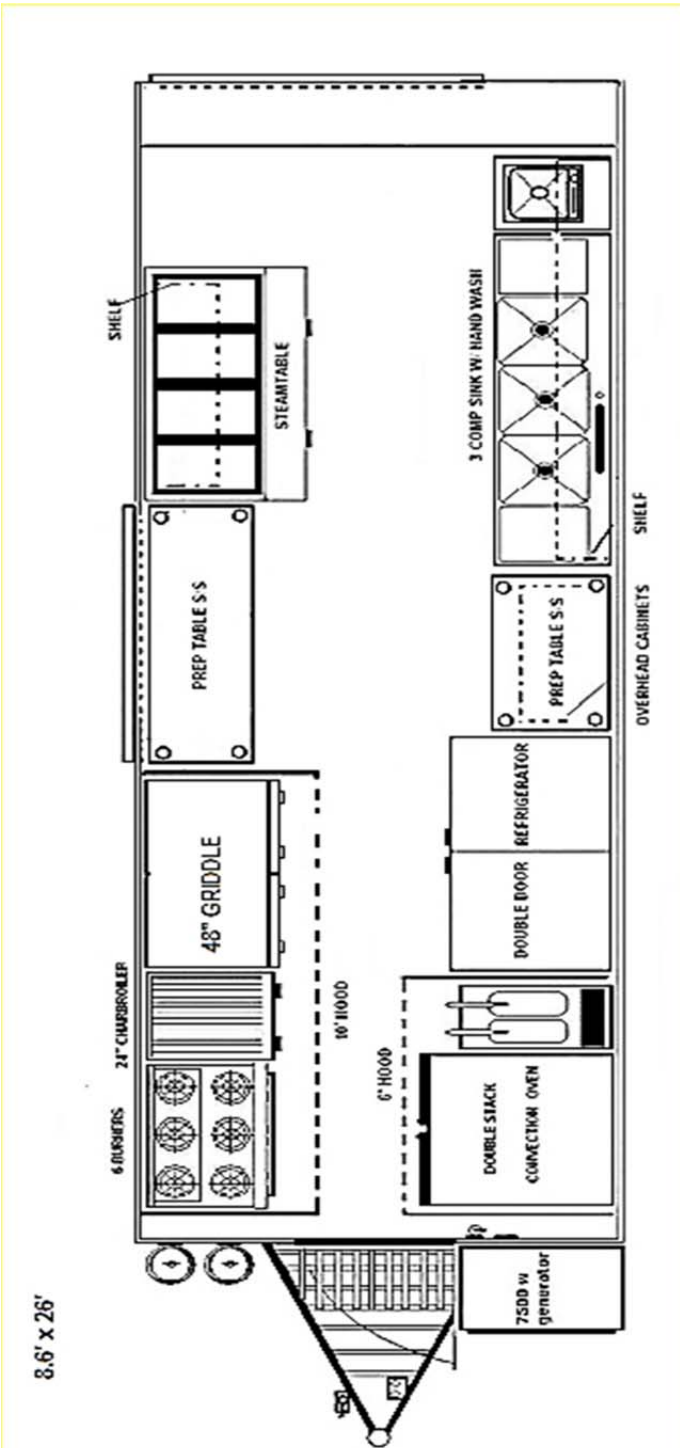
The following is for example purposes only. Food processes will vary depending on menu and requirements. Menu items can be grouped together if the process are the same. Listing the differences at the end.

- Hamburgers (all will be cooked the same way. Toppings will be different)
- See attached processes for produce washing and condiments listing
- Raw commercially formed hamburger patty cases will be delivered frozen from Foods R Us
 - About 5 cases of 80 patties
 - 2 times per week
- Delivery temperatures will be verified (by thermometer) before order is accepted.
- Cases will be stacked in the freezer
- 1 case of patties will be moved to the mobile truck and placed in cooler
- 10 patties will be moved to the prep fridge by the grill as needed
 - Cold held at a maximum of 41°F
- Hamburgers will be cooked to order (no undercooked burgers will be offered)
 - Minimum of 155°F
 - Temperature to be verified by tip sensitive thermometer
- Burgers will be assembled as ordered. Depending on which burger was ordered
 - The Asian Veggie
 - Mixed greens, carrot strings, red onion, grilled pineapple, roasted red peppers, scallions, sesame ginger dressing and Thai peanut sauce
 - The Backyard BBQ
 - Lettuce blend, Irish red cheddar, Irish baked ham, red onion, coleslaw, crispy onion strings, scallions, tomatoes, country buttermilk ranch and hickory BBQ sauce

APPENDIX B

EXAMPLE 1: FLOOR PLAN WITH EQUIPMENT AND FINISH SCHEDULES

The following is for example purposes only. Floor plans will vary depending on the needs of each individual food service facility.



Tank Sizes

3 Compartment sink size:	12" x 10" x 14"
Gallons of water to fill 2x:	44 gallons
Hand sink:	14" x 10" x 5.25"
Gallons of water needed:	min 5 gallons
Potable Water Tank:	50 gallons
Waste Water Tank (+15%):	58 gallons

Finishing Schedule

Floor:	Diamond Plate Aluminum 4" Coving Base Board
Walls:	FRP (Fiber Reinforced Plastic) Stainless Steel (Cooking Area)
Ceiling:	FRP (Fiber Reinforced Plastic)
Note: Exposed wood is not allowed. If wood has to be used it must be sealed and maintained.	

Light Fixtures

Lighting:	50 foot candles
Shielding:	Tube lights shatterproof bulbs All other lights with covers

EXAMPLE 2: FOOD ESTABLISHMENT PLAN REVIEW SCHEDULE EXAMPLES

Equipment Schedule Example

The following table is for example purposes only. Equipment lists will vary depending on the needs of each individual food service facility. Manufacturer names and model numbers shown are fictitious and for example purposes only.

Item	Equipment	Manufacturer/Model #	Notes
#1	Handwashing Sink	Clean Hands Inc #HS1	
#2	Food Prep Sink	Sinks for Veggies #VS1	With one drainboard
#3	Dish Sink	Clean Products Ltd. #DS1	3-compartment with 2 drainboards
#4	Mop Sink	Clean Products Ltd. #MS1	
#5	Prep Refrigerator	Keep It Cold Co. #PR1	NSF, Sandwich pretable-6 well
#6	Walk-in	Keep It Cold Co. #WI2	Prefab stainless panels
#7	Oven/Range	Hot Stuff Now #O-R2	Combination unit

Plumbing Schedule Example

The following table is for example purposes only. Plumbing schedules will vary depending on the needs of each individual food service facility.

Item	Fixture	Drain	Cold Water	Hot Water	Notes
#1	Hand Sink	Direct	Yes	Yes	
#2	Prep Sink	Indirect	Yes	Yes	To floor sink
#3	Dish Sink	Indirect	Yes	Yes	To floor sink
#4	Dishwasher	Indirect	Yes	Yes	To floor sink
#5	Mop Sink	Direct	Yes	Yes	
#6	Walk-in condensate line	Indirect			To floor drain
#7	Steam table	Indirect	Yes	Yes	To bell drain

Examples of Plumbing Fixtures Requiring Indirect Drain (drainage buckets not allowed)

The following list is for example purposes only. Plumbing schedules will vary depending on the needs of each individual food service facility.

- Food preparation sinks
- Ware washing sinks (verify with jurisdictional plumbing authority)
- Dishwashers
- Refrigerators and freezers including walk-in refrigerators
- Ice machines and ice storage bins
- Steam tables and kettles
- Dipper wells
- Espresso machines and fountain beverage machines
- Any other equipment which holds food and requires a drain

Example 3: Finish Schedule

The following table is for example purposes only. Finish schedules will vary depending on the needs of each individual food service facility.

Area	Floor	Wall	Ceiling
Kitchen	Quarry tile, poured seamless sealed concrete, sheet vinyl	Stainless steel, tile with sealed grout, FRP board	Vinyl clad, non-perforated tiles, plastic laminate panels, drywall with gloss enamel finish
Food Prep and Ware Washing	Quarry tile, poured seamless sealed concrete, sheet vinyl	Stainless steel, tile with sealed grout, FRP board	Vinyl clad, non-perforated tiles, plastic laminate panels, drywall with gloss enamel finish
Dry storage	Quarry tile, poured seamless sealed concrete, sheet vinyl	Stainless steel, tile with sealed grout, FRP board, drywall with gloss enamel finish	Vinyl clad, plastic laminate panels, drywall with gloss enamel finish
Wait and Serving Stations	Quarry tile, poured seamless sealed concrete, sheet vinyl	Stainless steel, tile with sealed grout, FRP board, drywall with gloss enamel finish	Vinyl clad, plastic laminate panels, drywall with gloss enamel finish
Restrooms	Quarry tile, poured seamless sealed concrete, sheet vinyl	Stainless steel, tile with sealed grout, FRP board, drywall with gloss enamel finish	Vinyl clad, plastic laminate panels, drywall with gloss enamel finish
Janitor Closet	Quarry tile, poured seamless sealed concrete, sheet vinyl	Stainless steel, tile with sealed grout, FRP board	Vinyl clad, plastic laminate panels, drywall with gloss enamel finish
Walk-ins	Quarry tile, poured seamless sealed concrete, aluminum, stainless steel	Aluminum, stainless steel, FRP board	Aluminum, stainless steel, FRP board

Example 4: Sink Examples

The following is for example purposes only. Sink requirements will vary depending on the needs of each individual food service facility.

Hand sink:



3-Compartment Sink:



Food Prep Sink:



Floor Mounted Mop Sink:



Light Shields:
Tube Guards



Wraps



Shatter Proof Bulbs



