

Food Service Plan Review Application #1

Please read carefully and submit all required information. Failure to do so will delay the plan review process.

Allow for a minimum of 30 days from the receipt of a completed application for processing. Submittals are retained by this department as part of the permanent record. Please note that plans are not forwarded to this department by any other agency.

- New Construction
 Remodel
 Materially Altered (COMAR 10.15.03.33)

****If the proposed food service operation is for a mobile unit, please complete & submit Food Service Plan Review Application #2**

Proposed Facility Name: _____

Former Facility Name: _____

Facility (911) Address: _____

Facility Phone: _____ Facility Property Tax ID (Found on Tax Bill): _____

Applicant Name: _____

Mailing Address: _____

Daytime Phone: _____ Fax: _____

Email: _____

Property Owner Name: _____ Phone: _____

Days and Hours of Operation: _____

Master Plumber: _____ Master Electrician: _____

Number of seats: _____ Number of staff (total): _____

-----Health Department Use Only-----

Date Received:	Receipt#:	Amount:	Reviewed By:	Priority:

Maryland Health-General Code Annotated, §21-321, requires that properly prepared plans be submitted and approved before a person constructs a food establishment, remodels or alters a food establishment, or converts or remodels an existing building for use as a food establishment.

Plan Review Fee

Plan review fees are based on the type of facility that is proposed.

The proposed facility plan review fee is:

\$120.00 for the following types of facilities:

- Only commercially packaged potentially hazardous foods are sold.
- Only limited open foods are offered such as: hand dipped ice cream; fountain soda; hot dogs from a mobile cart (with a base of operations); snowballs; non-potentially hazardous food that is cut, assembled, or packaged on the premises; and/or coffee.

\$500.00 for any facility that does not strictly fall into one of the above categories.

When submitting this application, include the following documents that pertain to the proposed operation:

- Entire Application
- \$120.00 or \$500.00 plan review fee
- Scaled site plan showing location of building on site, dumpsters, well, and septic system
- Scaled floor plan showing location of equipment
- List of equipment
- Manufacturer specification sheets for each piece of equipment
- Shop drawings for any custom built equipment
- Finish schedule for floors, walls, ceilings, & junctures
- Plumbing schedule
- Lighting schedule
- Ventilation plans
- Proposed menu(s), including seasonal, off-site and banquet menus
- HACCP plan (as applicable)

I have submitted plans/applications to (or obtained permits from) the necessary or appropriate authorities including zoning, planning, building, plumbing, incorporated towns, and fire marshal. Yes

No

Submitting incomplete plans will delay the plan review process. Please address every item that applies to your food service operation.

Utilities (COMAR 10.15.03.18)

1. Water Supply

Public water supply from: _____

Private water supply

● Private water must be sampled for a minimum of total coliform bacteria and nitrates. The sampling frequency is dependent on the type of facility that is proposed and on an evaluation of the well. Results must be evaluated by this department for compliance. Depending on the type of facility proposed, the water supply may be required to be monitored under the Transient Non Community Public Water Supply program at an additional fee.

● Is there a treatment device proposed or present for the water supply? Yes No

● If yes, list type of treatment: _____

2. Sewage Disposal

Public Sewer: _____

Private Sewer

● Contact this department prior to submitting plans to discuss the appropriate course of action for evaluation of the sewage disposal. Please be aware that additional applications and fees may apply.

Menu (COMAR 10.15.03.11F &.33)

1. Submit proposed menu; to include seasonal dishes, off-site, and banquet menus. 2. Refer to COMAR 10.15.03.11(F) for details regarding undercooked and raw animal food products.

Type of Service (COMAR 10.15.03.33)

1. Check all of the food systems that you propose to utilize:

Cook and Serve

Cook, Hold Hot and Serve

Cook, Cool, Reheat, Hold Hot and Serve

Cold Hold and Serve

Commercially prepackaged foods

Open foods including:

Fountain soda machine

Hand dipped ice cream

Coffee

Hot dogs

Snow balls

Hazard Analysis Critical Control Point (HACCP) Plan* (COMAR 10.15.03.33&.34) · HACCP guidelines and examples are available on our [website](#)

**This applies to high and moderate priority facilities only*

Please provide a sample menu with the HACCP plan.

For Service of Raw or Undercooked Foods:

If any animal foods will be served raw or undercooked, please include this in the HACCP plan.

Please note that a consumer advisory is required for these items in accordance with COMAR 10.15.03.10F (a copy of this regulation can be provided upon request).

For raw fish that will be used in sushi, lox, or ceviche: parasite destruction must be done by the supplier. Please provide the name of the supplier along with documentation to show parasite destruction.

For Catering Operations:

The proposed catering operation must be described in writing. The proposal must address transport and on-site procedures for hand washing, food storage, how foods will be served, and how utensils & equipment will be cleaned and sanitized while on-site, etc.

All aspects of the catering operation must be included in the HACCP plan.

Please include a list of all of the proposed equipment to be utilized for transport, holding, and serving food.

For Special Processing:

If any foods will be processed within the facility, please include a written description for each process (as applicable). A few examples of special processing include: curing meats, sous vide, Reduced Oxygen Packaging (ROP), dehydration, sushi, fermentation, etc.

If you are unsure whether a specific process you would like to do qualifies as a special process, please include any information related to the proposed process for further evaluation by this office.

*****Please keep in mind that a separate HACCP plan is required for each special process.**

Required Format and Specifications for Scaled Floor Plans (COMAR 10.15.03.33)

The scaled drawing of the proposed facility must identify the layout and arrangement of work areas and the location of all equipment.

1. Accurately draw floor plan to a minimum scale of 1 inch = 4 feet.
2. Locate all seating.
3. Locate and label each piece of equipment with its common name.
4. Locate exterior doors.
5. Locate all shelving, including in walk-in units, dry storage areas, and custodial areas.
6. Locate all hand sinks, including in the *restroom*, utensil wash areas, & food preparation areas.
7. Locate all food preparation sinks and 3 compartment sinks.
8. Locate toxic chemical storage area.
9. Locate personal storage area.
10. Locate mop sink & custodial storage areas.
11. Locate all open site drains and water heater. Indicate if open site drain is a floor drain.
12. Locate all indoor garbage & refuse storage containers.
13. Locate all restrooms.

Required Format and Specifications for Scaled Site Plans

1. Accurately draw site plan to a minimum scale of 1 inch = 40 feet.
2. If applicable, locate any private wells, septic systems, and grease traps.
3. Locate exterior garbage & refuse storage containers.
4. Locate building.
5. Locate driveways and parking areas.
6. Locate the main road.

Interior Finishes/Surfaces (COMAR 10.15.03.21&.33)

1. Submit a finish schedule (template provided on page 6) for all areas of the facility for all floors, walls, ceilings, and junctures. Please be advised that samples may be required.
2. In general, all finishes must be smooth, easily cleanable, non-absorbent, and durable.
3. Finishes must be grease resistant in grease producing areas.
4. All floor/wall junctures must be closed.
5. A coved base is required in all food preparation areas.
6. Drop ceiling panels should be non-perforated and not backed with fiberglass.
7. Piping, conduit and other similar construction that is located outside of the wall must be installed so that there is a minimum of $\frac{3}{4}$ of an inch space between the piping, conduit or other similar construction and the wall.
8. If water cleaning is proposed for any floor, including walk-in units, the floor must be graded at not less than $\frac{1}{8}$ of an inch per foot to direct waste water to the floor drain.
9. Materials cannot be installed prior to reviewing installation procedures with this department.

FINISH SCHEDULE

Food Facility: _____ Date Reviewed _____

Area	Floors	Walls	Base Coving	Ceiling

Lighting (COMAR 10.15.03.22 & .33)

1. All lights in food preparation areas and in utensil wash areas must be shielded.
2. Indicate the proposed type of lighting for each area (i.e. fluorescent, incandescent, strip, etc.)
3. Indicate the proposed type of light shields for each area.
4. Light in all food preparation areas must be a minimum of 50 foot candles at the work surface.
5. Light in all other areas must be a minimum of 20 foot candles at 30 inches above the floor.

Ventilation (COMAR 10.15.03.22 & .33)

1. Submit shop drawings for all cooking ventilation.
2. Include filter placement type, plenum air chamber, duct openings, cfm of fan, gauge of materials, etc.
3. Specify sources of make-up air.
4. Specify the minimum overhang required for the proposed type of hood.
5. If a char-broiler surface is 5 square feet or greater, approval must be obtained from Air Management Administration.
6. If a char-broiler is proposed, a minimum of 18 inches is required for an overhang.
7. A hood is required for any open cooking, high temperature sanitization dish machines, and for some heat producing equipment, such as a large pizza oven.
8. Grease hoods must be NSF approved and if UL tested, must provide at least the minimum exhaust according to the UL 710 listing.

Plumbing (COMAR 10.15.03.18)

1. All plumbing must meet the Maryland State Plumbing Code.
2. The water heater must be sufficiently sized to accommodate the facility. Contact a Master Plumber for assistance in determining adequacy of the water heater.
3. All faucets, including outside spigots and mop sinks, must be installed in a manner that prevents backflow or back-siphonage.
4. Shut-off valves are not permitted on salad bar drain lines.
5. Sewer lines are not approved over food preparation areas or over food storage areas.
6. An indirect waste line is required where foods or food contact equipment is placed. The following will require an indirect drain: 3 compartment sink, preparation sinks, ice machines, steam kettles, potato peelers, condensate line, hand sink located in a food preparation counter, etc.
7. A grease trap is required when grease is generated. If there is not a grease trap currently installed, a separate permit will be required by the appropriate agency to install. If there is a grease trap existing, contact this department or other applicable agency to determine if the existing grease trap will be adequate for your proposal.
8. Dishwashers require a pressure gauge immediately upstream from the final rinse control valve.

Doors (COMAR 10.15.03.20)

1. All exterior doors must be self closing and tight fitting.
2. Any opening into the building must be less than ¼ inch.
3. Screens must be a minimum of 16-mesh to the inch.

Equipment (COMAR 10.15.03.15 & .33)

1. Identify each piece of equipment indicated on the corresponding floor plan.
2. An equipment list template is included on page 9 for your convenience.
3. All equipment must be NSF certified or equivalent.
4. Submit manufacturer and model number for each piece of equipment.
5. Submit corresponding manufacturer sheets for each piece of equipment.
6. Include shop drawings for custom built equipment.
7. Identify if equipment is new or used. **Used equipment must be inspected for compliance.**
8. Identify if equipment is on NSF approved casters, 4 inch legs (table top equipment), 6 inch legs, or sealed to all adjacent surfaces.
9. Equipment which weighs in excess of 80 lbs or equipment that is not installed on casters must be spaced from adjacent surfaces as follows:
 - Equipment Length Minimum Spacing
 - < 2 feet 6 inches
 - 2-4 feet 8 inches
 - 4-6 feet 12 inches
 - > 6 feet 18 inchesIf the minimum spacing cannot be met, then the equipment must be sealed to all adjacent surfaces or installed on NSF approved casters.
10. Aisles or working spaces between equipment and between equipment and walls are spaced as follows:
 - A minimum width of 3 feet where food preparation occurs on only one side of the aisle
 - A minimum width of 4 feet where food preparation occurs on both sides of the aisle and employees work back to back
 - A minimum width of 5 feet where food preparation occurs on both sides of the aisle, employees work back to back, and other employees must pass through the area.
11. Shelving must be constructed of a non-corrosive material in all moisture producing areas such as in walk-in units. It is recommended that a material such as vinyl coating is utilized.
12. Shelving intended to hold exposed foods or food contact items must be a minimum of 18 inches above the floor, all other shelving must be a minimum of 6 inches above the floor.

Toilet Facilities (COMAR 10.15.03.18)

1. Must provide public restrooms if the facility prepares food and provides seating or is a carry out with indoor tables used for dining.
2. Public restrooms must be accessible without entering food preparation, storage, or utensil washing areas.
3. The amount of fixtures required is dependent on the number of seats proposed. Refer to the State Plumbing Code for guidelines.
4. Restroom doors must be self closing.
5. Must provide mechanical ventilation (minimum of 2 cfm per square foot area), that is exhausted directly to the outside of the building.
6. Must provide an easily cleanable, covered trash receptacle for the women's restroom.

Equipment List

Item	Equipment	Make	Model	New or Used	Legs, Casters, or Sealed	For H.D. use only (approved, disapproved, accepted)

Storage Areas

1. Must provide sufficient dry storage area.
2. Must provide shelving in the dry storage area.

Hand Washing Stations (COMAR 10.15.03.18)

1. Hand sinks are required in the following areas: restrooms, food preparation, and utensil wash areas.
2. All hand washing stations must be accessible.
3. Hand sinks must be located greater than 18 inches from any area of potential contamination or a splash guard must be installed.
4. Must provide soap, hand drying device (e.g. paper towels) and trash receptacle at each hand sink.
5. Posting hand washing signs at all hand sinks is recommended.

Mop Sink (COMAR 10.15.03.23)

1. Must provide a mop sink or curbed cleaning facility.
2. Must provide a sufficient method to allow mops to thoroughly dry.
3. Must provide sufficient space to store all custodial equipment.

Chemical Storage (COMAR 10.15.03.13)

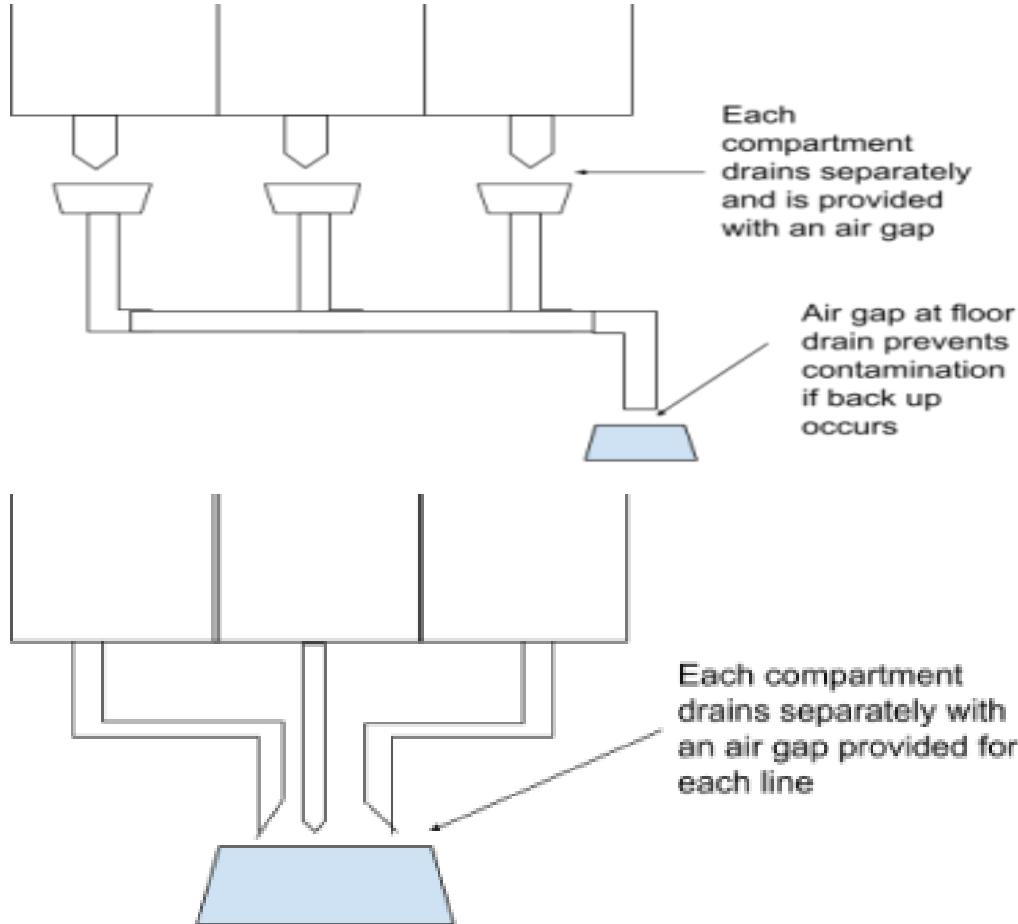
1. Toxic materials must be stored in a cabinet used for no other purpose or in a room that is not used for food storage, food preparation or equipment and utensil washing or storage.

Personal Items & Dressing Rooms (COMAR 10.15.03.23)

1. Must provide sufficient area to store personal items.
2. Specify how personal items will be stored.

Utensil Washing (COMAR 10.15.03.16)

1. A NSF approved 3 compartment sink with covered basins and integral dual drainboards is required.
2. All discharge lines on a 3 compartment sink must be indirectly drained. (**Circle one below that indicates what your facility will be provided with**)



3. The 3 compartment sink must be adequately sized to accommodate the largest piece of equipment.
4. If a dish machine is proposed, specify the method of sanitization (ex: chemical or high temperature). Please note that high temperature sanitization requires a ventilation hood.

Garbage & Refuse Storage (COMAR 10.15.03.19 & .33)

1. Must provide sufficient amount of containers to store refuse & garbage.
2. Exterior containers must be rodent proof.
3. Exterior containers must be located on a grease resistant, cleanable surface.
4. Containers cannot leak.

COMAR 10.15.03 Regulations Governing Food Service Facilities

You are responsible for all of the material covered under COMAR 10.15.03, Regulations governing "Food Service Facilities"

Do you have a copy of COMAR 10.15.03, Regulations governing "Food Service Facilities"? Yes No

COMAR 10.15.03, Regulations governing "Food Service Facilities" are also available on the web at: http://www.dsd.state.md.us/COMAR/SubtitleSearch.aspx?search=10.15.03.*

Do you know how to locate specific information in the regulations?

- Yes
 No

Statement: I hereby certify that the above information is correct and I fully understand that any deviation from the above without prior permission from Caroline County Health Department may nullify final approval.

Signature(s) of Owner(s) or responsible representative(s):

Date: _____
Date: _____
Date: _____

Approval of these plans and specifications by the Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required -- federal, state or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with COMAR 10.15.03 Regulations Governing "Food Service Facilities".

Do not begin construction nor purchase any equipment until final approval is granted. Failure to comply may result in disapproval & removal of purchased equipment and/or materials.

Changes made after submitting the original plans will delay the plan review process. Changes made after an approval is granted may void the approval.

Upon approval of the final plans and a satisfactory final preopening inspection, you may apply for a food service facility permit.

If you need this information in an alternate format, please call 410-479-8045.