

EQUIPMENT INSTALLATION

The main goals of installing equipment are to allow easy cleaning and to eliminate hiding and breeding places for pests.

Floor-mounted equipment that is not easily movable shall be:

1. Sealed to the floor with a nontoxic sealant; OR
2. Installed on a raised platform of concrete or other smooth masonry in a way that meets all of the requirements for sealing or floor clearance; OR
3. Elevated on legs to provide at least a six-inch clearance.

Counter top equipment that is not easily movable shall be:

1. Sealed to the table or counter top with a nontoxic food grade sealant; OR
2. Elevated on legs that provide at least a four-inch clearance between that table or counter and the equipment.

Easily movable equipment means:

1. Mounted on wheels or casters; OR
2. The equipment has no utility connection, has a utility connection line that disconnects quickly, or has a flexible utility connection line of sufficient length to allow the equipment to be moved for easy cleaning.

Please note that unless sufficient space is provided for easy cleaning between, behind, and above fixed equipment, then the equipment shall be sealed to the adjoining equipment or adjacent walls or ceilings.

Ohio Department of Health's recommendations for sufficient space are as follows:

Length	Distance from wall or other equipment when both ends are open (inches)	Distance from wall or other equipment when one end is open (inches)
0 to 24 inches	8	8
25 to 48 inches	10	10
49 to 72 inches	12	18
73 to 96 inches	14	24
97-120 inches	16	24
121 + inches	18	24

FOOD PLAN REVIEW



**THE SUCCESS OF A FOOD OPERATION
DEPENDS UPON
A CLEAN AND WELL-MAINTAINED FACILITY
WITH A GOOD FLOW OF FOOD,
WELL-TRAINED EMPLOYEES,
AND QUALITY FOODS.**



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The Delaware General Health District operates in accordance with Title VI of the Civil Rights Act of 1964.



REQUIREMENTS FOR FOOD PLANS

All food plans and specifications shall be legible, drawn reasonably to scale, and shall include the following:

1. The type of operation proposed (i.e., food service operation or retail food establishment) and the foods to be prepared and served (i.e., a sample menu).
2. A floor plan that shows the general layout of fixtures and other equipment.
3. All portions of the premises in which the food operations are to be conducted.
4. The total area to be used for the operation.
5. Building materials and surface finishes to be used (i.e., floors, walls, and ceiling materials).
6. An equipment list with manufacturers and model numbers. Please note that only **COMMERCIALLY DESIGNED** equipment that is approved by an acceptable agency shall be installed in food preparation areas.
7. Location, number, and type of plumbing fixtures, including all water supply facilities.
8. Lighting, both natural and artificial, with foot candles indicated for critical surfaces (i.e., food preparation surfaces and equipment or utensil washing).
9. Size and type (i.e., electric or gas) of hot water heater.
10. Entrance and exit locations.

****Please also submit a generic copy of your operation's menu.****

Please submit the following fee with your food plan review:

Category	Commercial ≤25,000 ft ²	Commercial ≥25,000 ft ²	Non- Commercial ≤25,000 ft ²	Non- Commercial ≥25,000 ft ²
Risk Level I	\$136.00	\$184.50	\$68.00	\$92.25
Risk Level II	\$151.00	\$189.50	\$75.50	\$94.75
Risk Level III	\$277.00	\$649.00	\$138.50	\$324.50
Risk Level IV	\$343.00	\$686.00	\$171.50	\$343.00

Remodel (To be determined by Food Unit Manager) \$50.00

REQUIREMENTS FOR EQUIPMENT

All new and extensively remodeled food service operations shall be equipped with the following:

1. **Handwash sinks** shall be installed in the restrooms, food preparation, and warewashing areas. The placement of the sinks needs to be convenient to encourage frequent handwashing.
2. A **three-compartment sink** with separate drain boards and grease interceptor, shall be installed to sanitize equipment and utensils. According to the Ohio Plumbing Code, all grease interceptors are to be installed outside the operation, unless impractical. Please note that it is **PROHIBITED** to install a garbage disposal on a three-compartment sink. A **dishwasher** can be installed in place of a three-compartment sink, provided that it shall reach the appropriate sanitizing temperature (greater than 180°F) or use an approved chemical sanitizer. If the dishwasher does not have a pre-wash cycle, then a **pre-wash sink** shall be installed in order to scrape or soak utensils.
3. A **food preparation sink** with an indirect drain connection to the soil or waste system. Please note that if a two-compartment sink is used for food preparation, then both compartments shall have an indirect drain connection. Also, it is **PROHIBITED** to install a garbage disposal on a food preparation sink.
4. **Utility or curbed cleaning area** with a properly trapped and vented floor drain.

Approval shall also be obtained from the following agencies:

Agency	Location of Operation	Contact	Telephone
Plumbing	Liberty Twp./Powell	Powell	(614) 885-5380
	Elsewhere in Delaware County	Delaware General Health District	(740) 368-1700
Building	Delaware City	Jerry Warner	(740) 203-1600
	Liberty Twp./Powell	Powell	(614) 885-5380
	Elsewhere in Delaware County	Delaware County Building Department	(740) 833-2201
Zoning	Delaware City	Jerry Warner	(740) 203-1600
	Delaware County	Appropriate Township Zoning Inspector	(740) 833-2200
Local Fire Authority	Please contact the appropriate city or township fire station.		
Ohio EPA, Sewage	Mike Sapp		(614) 728-3848
Ohio EPA, Water	Susan Hampton		(614) 728-5033
Division of Liquor Control (if applicable)			(614) 644-2360