



REQUIREMENTS FOR FOOD PLANS

REQUIREMENTS

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 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	\$192.50	\$68.00	\$96.25
Risk Level II	\$151.00	\$203.00	\$75.50	\$101.50
Risk Level III	\$288.00	\$724.00	\$144.00	\$362.00
Risk Level IV	\$365.00	\$767.50	\$182.75	\$383.75

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

PLUMBING

All plumbing shall be installed according to the Ohio Plumbing Code. Applicable plumbing permits must be obtained prior to installation.

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. 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.
4. **Utility or curbed cleaning area** with a properly trapped and vented floor drain.

Approval shall also be obtained from the following agencies:

PLUMBING

Delaware County
Contact Delaware General Health District
(740) 368-1700

CODE COMPLIANCE

City of Delaware
Contact Jerry Warner
(740) 203-1600

Liberty Township | Powell
Contact City of Powell
(614) 885-5380

Delaware County
Contact Delaware County Building Department
(740) 833-2201

LOCAL FIRE AUTHORITY

Contact the appropriate city
or township fire station

OHIO EPA, SEWAGE

Contact Mike Sapp
(614) 728-3848

OHIO EPA, WATER

Contact Susan Hampton
(614) 728-5033

DIVISION OF LIQUOR CONTROL

(if applicable)
Contact (614) 644-2360

EQUIPMENT INSTALLATION

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 moveable 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.

If not easily moveable, equipment shall sit at least four inches from the wall or be sealed directly to the wall.