PLAN REVIEW CHECKLIST

1. The plan should be a minimum of 11 x 14 inches, accurately drawn to a minimum scale of 1/4 inch = 1 foot.

2. The plan should include:
   (a) Location of all food equipment with each piece of equipment clearly labeled.
   (b) Handwashing sinks in food preparation, food dispensing, and warewashing areas.
   (c) Finish schedule for floors, walls, ceilings for each area of the food establishment.
   (d) Plumbing plan showing:
       1. water supply and waste lines
       2. location of floor drains and floor sinks
       3. hot water generating equipment
       4. location of grease interceptor
   (e) Electrical plan showing location of light fixtures, electrical outlets, and electrical panels.
   (f) Ventilation plan showing location hoods and diffusers.
   (g) Site plan showing location of dumpster pad (if applicable).
   (h) Any auxiliary areas such as storage rooms, refuse rooms, and toilet rooms.

3. Information accompanying the plans should include:
   (a) Proposed menu
   (b) Food Establishment Plan Review Application
   (c) Specification sheets for each piece of equipment

Note the following:

- Food equipment shall be used in accordance with the manufacturer’s intended use and be certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. If the equipment is not certified or classified for sanitation, the equipment shall meet Parts 4-1 and 4-2 of the Food Code.

- Lighting requirements:
  - 108 lux (10 foot-candles) 30 inches above the floor in walk-in refrigeration units, dry food storage areas, and other areas during periods of cleaning.
  - 215 lux (20 foot-candles):
    - At a surface where food is provided for consumer self-service
    - Inside equipment such as reach-in and under-counter refrigerators
    - At 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage
    - In toilet rooms
  - 540 lux (50 foot-candles) at a surface where a food employee is working with food or working with utensils or equipment.