

The plans should include the following:

- The location and, when requested, elevated drawings of all food service equipment. Each piece of equipment shall be clearly labeled on the plan with its common name. Submit drawings of self-service hot and cold holding units with sneeze guards.
- Facilities for adequate rapid cooling, including ice baths and refrigeration; and hot-holding facilities for potentially hazardous foods. These pieces of equipment shall be labeled clearly.
- Labeled and correctly located, separate raw and ready-to-eat food preparation sinks when menu dictates to preclude contamination and cross-contamination.
- Adequate handwashing facilities for each toilet facility, dishwashing area, and in the immediate area of food preparation.
- The room size, aisle space, space between and behind equipment and the placement of the equipment on the floor.
- On the plan, represent auxiliary areas such as storage rooms, garbage rooms, toilets, basements and/or cellars, used for storage or food preparation and show all features of these rooms.
- Include on the plan and specifications for:
 1. Entrances, exits, loading/unloading areas and docks.
 2. Complete finish schedules for each room to include floors, walls, ceilings and coved juncture bases.
 3. Plumbing schedule to include location of floor drains, floor sinks and water supply lines, overhead waste waterlines, hot water generating equipment with capacity and recovery rate, backflow prevention, wastewater line connections.
 4. Lighting schedule with protectors; food contact surfaces = 50 foot-candles (540 lux); all other areas = 20 foot-candles (220 lux); during periods of cleaning, walk-in coolers, dry storage = 10 foot-candles (110 lux).
 5. Equipment schedule to include make and model numbers of all food service equipment.
 6. Source of water supply and method of sewage disposal. Provide the location of these facilities and submit evidence that state and local regulations are complied with.
 7. Ventilation Schedule for each room.
 8. Mop sink with facilities for hanging wet mops.
 9. Garbage can washing area/facility.
 10. Cabinets for storing toxic chemicals.
 11. Dressing rooms, locker areas, employee rest areas, and/or coat rack as required.
 12. Site plan (plot plan).

In the following table fill in materials used (i.e. quarry tile, stainless steel, 4" coved molding, etc.):

Room/Area	Floor	Coving	Walls	Ceiling
Kitchen				
Bar				
Food Storage				
Other Storage				
Toilet Rooms				
Dressing Rooms				
Garbage & Refuse Storage				
Mop Service Basin				

Dishwashing Area				
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Insect and Rodent Harborage:

Please check appropriate boxes in the following tables:

Question	Yes	No	N/A
Are all outside doors self-closing with rodent proof flashing?			
Are screen doors provided on all outside entrances?			
Do all windows that open have a minimum of #16 mesh screening?			
Are all pipes & electrical conduit chases sealed; ventilation systems exhaust and intakes protected?			
Is area around building clear of unnecessary brush, litter, boxes and other harborage?			
Are air curtains used? If so, where? _____			

Plumbing:

Fixtures	Air-gap	Air break	Integral trap	“P” Trap	Vacuum Breaker	Condensate pump
Water closets (Toilets)						
Urinals						
Dishwasher						
Garbage grinder						
Ice machine						
Ice storage bin (no cold plate inserts, drink ice may not contact cold plate)						
Sinks						
Mop						
Handwash						
3 - Compartment						
2 - Compartment						
1 - Compartment						
Water Station						
Steam tables						
Dipper Wells						
Refrigeration condensate/drain lines						
Hose connection						
Others (ex. potato peeler)						

Are floor drains provided & easily cleanable? If so, indicate locations:

Water Supply:

Is water supply public or private? _____

If private, has source been approved? _____ Attach a copy of written approval and/or permit.

Is ice made on premises or purchased commercially? _____

If made on premises, are specifications of machine provided? _____

Sewage Disposal:

Is building connected to a municipal sewer? _____ (In most cases, private disposal systems are **not** allowed for restaurants in Johnson County.)

Dressing Rooms:

Are separate dressings rooms provided? _____

Describe storage facilities for employees' personal belongings (i.e., purse, coats, boots, umbrellas, etc.)

General:

Are laundry facilities located on the premises? _____ If yes, what will be laundered? _____

Is a laundry dryer available? _____

Indicate all areas where exhaust hoods are installed: _____

What equipment is to be put under the hood(s)? _____

Sinks: Note: chemical dispensing units requiring water should have their own dedicated water line.

Is a separate mop sink present? _____

If the menu dictates, is a separate food preparation sink present? _____

Hand sinks are required in these areas: 1) food preparation; 2) food dispensing and; 3) warewashing. Are hand washing sinks present in these areas? _____ Note: minimum hot water temperature 100°F

Do all handwashing sinks, including those in the restrooms, have a mixing valve or combination faucet?

Do self-closing metering faucets provide a flow of water for at least 20 seconds without the need to reactivate the faucet? _____

Is hot and cold running water under pressure available at each hand washing sink? _____

Are soap dispensers (wall mounted, individual free standing pump dispensers) available at all handwashing sinks? _____

Are hand drying facilities (paper towels, air blower, etc.) available at all handwashing sinks? _____

Dishwashing Facilities: minimum hot water temperature 110°F for manual warewashing (3 vat sink)

Will an automatic dishwasher be used for warewashing? _____ (If yes, a three compartment sink will also be required.)

What type of sanitization will be used by the dishwasher? (hot water, chemical) _____

Is ventilation provided for the dishwasher? _____

Do all dish machines have temperature/pressure gauges as required that are accurately working? _____

Is hot water generation sufficient for the needs of the establishment? This will be calculated on the basis of sinks, **minimum storage capacity will be 50 gallons.** Hot water tank capacity in gallons = _____

Does the largest pot and pan fit into each compartment of the 3-compartment sink? _____

Sink compartment size (in inches): Length _____ Width _____ Depth _____

Are there drain boards on both ends of the 3-compartment sink – minimum of eighteen inch width on each end? _____

Note: 3-compartment sink vats will have rounded corners at the bottoms of the vats.

Restrooms:

Are covered waste receptacles available in the women’s restrooms? _____

Are all toilet room doors self-closing? _____

Are all toilet rooms equipped with adequate ventilation? _____

STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from Johnson County Environmental Department may nullify the approval.

Signature(s) _____

Owner(s) or responsible representative(s)

Date: _____

Approval of these plans and specifications by the Johnson County Environmental Department 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 will be necessary to determine if it complies with the local and state laws governing food service establishments.

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