

CONSTRUCTION GUIDELINES FOR RETAIL FOOD FACILITIES

Hours for Initial Plan Submittals: Monday - Friday 8:00 a.m. to 4:30 p.m.



County of Orange Health Care Agency Public Health Services, Environmental Health

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Introduction

This construction guide is for any person wanting to construct or remodel a permanent retail food facility handling unpackaged food in Orange County. This guide provides an overview of the plan check process and an outline of the structural requirements that the California Retail Food Code requires for all retail food facilities. A separate guide is available for retail food facilities which will handle only prepackaged food. Please visit our website at http://ocfoodinfo.com/plancheck or contact our office at (714) 433-6074 for additional assistance.

First, let's take an overview of the Environmental Health Plan Check Process from beginning to your grand opening.

Plan Check Process Overview

Plan Submittal

Before beginning any construction or remodeling work, you must submit three (3) copies of detailed plans/blueprints and specifications to the Environmental Health office (see below for plan specifications). The plans may be prepared by an architect, draftsperson, contractor, or owner. All plans must be drawn to scale in a professional manner encompassing all applicable requirements of this construction guide. Approvals may also be required by the local building and fire authorities prior to construction. All plans are prescreened. The purpose of this screening is to ensure that basic information required to review the plans has been included. A copy of the Plan Submittal Checklist is attached to this Construction Guide.

Plan Check Fee

When it has been determined that your plans may be submitted, a plan check fee must be paid. Fees vary depending on the type of facility, seating capacity when applicable, square footage, and if construction is considered new construction or a remodel. Current fee schedules are available on our website at www.ocfoodinfo.com and by request.

New Construction

Construction of a food facility in a new or existing building or unit that was not previously a permitted as a food facility is considered *new*. For example, converting a shoe store into a coffee shop is considered new construction. Existing food facilities that have had their health permit permanently inactivated due to prolonged inactivity will also be considered *new construction*.

Remodel

Re-construction of an existing active-permitted food facility also requires plan review and submittal of the associated fee. A remodel is any construction, building, alteration, or repair to an existing retail food facility. Remodeling also includes the installation of equipment or repairs to a food facility which alters its configuration or method of operation.

Initial Plan Review

The initial plan review may take up to 20 working days. Plans are reviewed in the order in which they are received by OCEH. Plans that are submitted will be reviewed and approved as submitted, approved with corrections, or issued a correction report. In order for plans to be approved, they must include all the information regarding structural requirements that are listed in this guide. Your plans shall include:

- Complete floor plan with plumbing and electrical outlets and electrical panels.
- Complete equipment layout, including elevations of equipment and equipment specifications.
- Complete exhaust ventilation plans, (if applicable) including make-up air. Indicate the type of comfort cooling in the building (e.g. "building is cooled by refrigerated air conditioning," "evaporative cooling" or "no cooling system is installed").
- Finish schedule for walls, ceilings, floors, and base coves that indicates the type of material and surface finish. Samples of proposed finish materials should be submitted with the plans.
- Remodel plans must identify all proposed changes to existing structures, spaces, and equipment.
- ✓ A site plan showing the proposed refuse area, common restrooms, or remote storage.
- ✓ A statement of the proposed customer seating capacity, when applicable.

Correction & Approval

If plans lack necessary information, a correction report will be provided as a guide for getting that plan approved. Review of plan revisions may take between 5-7 working days. When all correction items have been properly addressed, the plan will be stamped and a list of approval conditions will be attached to the front page of the plan. You will be issued two sets of the approved plans. One of these copies must be kept at the jobsite until the end of the construction/remodel project. It is only after you receive plan approval that you can begin construction/work at your facility, granted other involved agencies have given appropriate approvals as well.

Modification of Plans

If any changes are proposed to the plans *after* approval, they must be reviewed and re-approved by this Agency prior to being implemented.

Preliminary Inspection

When construction is approximately 75% to 80% completed, with plumbing, rough ventilation, and rough equipment installed, you must call your Plan Checker (the person indicated on your approved plans) for a *preliminary construction inspection*. Requests should be made at least five (5) working days prior to the date of inspection requested. The preliminary inspection is usually scheduled at least two weeks prior to the proposed opening of the food facility. Note that approved materials and approved workmanship are significant factors in the evaluation and field approval of food facility construction and equipment installation.

Final Inspection

Upon completion of 100% of the construction, including all finishing work, you must call your Plan Checker to arrange for a *final construction inspection*. Contact your Plan Checker at least five (5) working days in advance for an appointment for the final inspection.

Issuance of Permit

Once your facility has passed the final inspection, you will be issued a Health Permit and you are then able to open for business or begin using the newly remodeled areas of your business.

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RETAIL FOOD FACILITY GENERAL STRUCTURAL REQUIREMENTS

1. ENCLOSURE

- a. **Permanent Food Facilities** shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure. In facilities with open-air dining, all kitchen food preparation areas shall be segregated from the open-air environment.
- b. **Satellite Food Service/Outdoor Beverage Bars** during hours of nonoperation or inclement weather, shall fully enclose, be equipped with food compartments such that food, food contact surfaces, and utensils are protected from contamination at all times, or be moved to a fully enclosed permanent food facility.

2. WINDOW SCREENS

All operable windows, such as restroom windows, shall be screened. Sixteen (16) mesh screening is sufficient to prevent the entrance of insects.

3. PASS-THROUGH WINDOWS

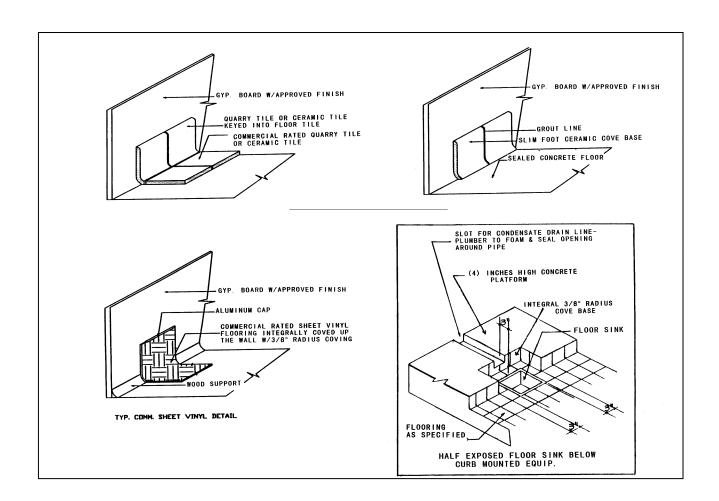
- a. Pass-through window service openings shall be limited to 216 square inches each. Multiple service openings shall not be closer than 18 inches.
- b. Each opening shall be provided with a solid or screened window and equipped with a **self-closing device**. Screening shall be at least 16 mesh per square inch. Pass through windows of up to 432 square inches are approved if equipped with an air curtain device.
- c. The counter surface of the service openings shall be smooth and easily cleanable.

4. WALLS / CEILINGS

- a. Walls and ceilings in all rooms shall be of a durable, smooth, nonabsorbent, and easily cleanable surface. This requirement does not apply to dining and sales areas, offices, alcohol beverage bars (except areas adjacent to sinks or food preparation).
- b. Wall materials other than smooth plaster or putty coat plaster, drywall with sealed and taped joints, or plywood with properly sealed joints require submission of a sample.
- c. Conduits of all types shall be installed within the walls as practicable. When installed otherwise, it shall be mounted or enclosed so as to facilitate cleaning.
- d. All wall surfaces shall be sealed with a cleanable paint such as: gloss or semi-gloss enamel, epoxy, varnish or other equivalent washable finish.

5. FLOORS

- a. Floors in food facilities shall be smooth and impervious to water, grease and acid, and be made of easily cleanable construction. Floor surfaces in all areas where food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, where there is customer self-service of unpackaged foods, and in all toilet and handwashing, shall be an approved type that continues up the wall or toe-kicks at least four (4) inches, in a seamless manner, with a 3/8 inch minimum radius cove. An approved slim foot ceramic, integral quarry, or metal topset base is generally acceptable.
- b. Floor drains are required in floors that are water-flushed for cleaning including those where pressure spray methods for cleaning equipment are used. Trench drains may be used in doorways or when the amount of water used for cleaning will be excessive. High pressure hot water cleaning systems are recommended in addition to floor drains when the degree of roughness of the slip resistant agent is excessive as determined upon evaluation by this Agency.
- c. Flooring under equipment and on the coved bases shall be completely smooth. Floor surfaces which contain slip resistant agents shall be restricted to traffic areas only.



6. DOORS

- a. All food facilities must be constructed and equipped to prevent the entrance and harborage of animals, birds, and vermin including, but not limited to rodents and insects. To prevent entrance of vermin all dedicated delivery doors leading to the outside shall be self-closing, and should be provided with an overhead air curtain device. The device shall activate (turn on) automatically when the door is opened.
- b. All combination customer entrance/delivery doors leading to the outside should open outward, be self-closing, and provide an effective means to prevent the entrance of insects. Refrigerated, positive pressure air conditioning with all doors self-closing is an acceptable method. The need for an air curtain device at a customer/delivery door will be determined on a case-by-case basis. An electrical outlet should be provided near the door in the event an air curtain must be installed at a later date.
- c. Large cargo-type doors shall not open directly into a food preparation area.
- d. Multiple door installations, such as French-style doors, that "open up" the proposed food establishment are not permitted unless the entire kitchen area is enclosed.

7. EQUIPMENT & UTENSILS

- a. All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. (Some of these include but are not limited to NSF, Intertek ETL, CSA International, UL, and IAPMO R&T)
- b. All new and replacement electrical appliances shall meet applicable Underwriters Laboratories standards for electrical equipment as determined by an ANSI accredited certification program.
- c. All equipment shall be placed on minimum six (6) inch high, easily cleanable legs; on a four (4) inch high continuously coved curb; on approved casters; or cantilevered from the wall in an approved manner.

8. ICE MACHINES

All ice machines shall be located within the building in an easily cleanable, well-ventilated area, and shall drain indirectly to a floor sink.

9. EXHAUST HOODS AND DUCTS

- a. Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required so as to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. All mechanical exhaust shall be installed and maintained in accordance with the California Mechanical Code.
- b. All hoods, ducts, and exhaust outlets shall be installed and maintained in accordance with the current edition of the California Mechanical Code as adopted by the local building department. All joints and seams shall be tight or soldered for ease of cleaning. Riveted seams are not considered easily cleanable.
- c. Food heating or warming devices, salamander broiler, etc., that are installed above other equipment beneath an exhaust hood, may create an air flow obstruction to proper ventilation of the equipment for which the hood ventilation system is designed. The design, construction, and installation of such warming devices under a hood are subject to evaluation and approval by this Agency prior to installation.
- d. Canopy type hoods: The lower lip of canopy-type hoods should not be more than seven (7) feet above the floor and should not be more than four (4) feet above the cooking surface. The hood shall overhang or extend at a horizontal distance not less than six (6) inches beyond the outer edges of the cooking surfaces on all open sides. It shall have grease troughs and drip pans that are easily cleanable.
- e. Non-canopy type hoods: Non-canopy type hoods will be approved providing they are constructed to be easily cleanable and they comply with the minimum exhaust air velocity requirements. Shielding at the ends of the hood may be necessary to prevent interference from cross drafts.
- f. Make-up air: Make-up air shall be provided at least equal to that amount which is mechanically exhausted. Windows and doors shall not be used for the purpose of providing make-up air.
- g. Fire extinguishing systems may be required by local fire department codes. They shall be installed so as to allow easy cleaning of the hood and duct systems and, whenever possible, shall not be installed above food or utensil handling areas.
- h. Mechanical exhaust shall not be required for cooking equipment that has been submitted to the local enforcement agency for evaluation, and the local enforcement agency has found that the equipment does not produce toxic gases, smoke, grease, vapors, or heat when operated under conditions recommended by the manufacturer. OCEH may recognize a testing organization to perform any necessary evaluations.

10. REFRIGERATION

- a. All refrigeration units shall be adequate in capacity to the needs of the proposed operation and shall comply with the following requirements:
 - i. Be capable of operating so as to maintain the refrigerated, potentially hazardous foods at or below 41° Fahrenheit at all times.
 - ii. Be specifically constructed for commercial use. Domestic model refrigeration units do not meet the American National Standard Institute (ANSI) certified sanitation standards, such as National Sanitation Foundation (NSF) International Food Service Equipment.
 - iii. Be provided with an accurate, readily visible thermometer.
 - iv. Have smooth, nonabsorbent, and easily cleanable interior and exterior surfaces.
 - v. Condensate waste from reach-in refrigeration units may be drained into a floor sink or an approved evaporator unit.
 - vi. Cooling coils and related electrical, drainage, and refrigerant lines shall be installed in a safe and easily cleanable manner. Drainage and refrigerant lines shall be constructed of nontoxic materials or properly insulated and covered with an approved, easily cleanable, and nontoxic material.
- b. Walk-in Refrigeration Units shall also:
 - i. Have a coved base with a radius of at least 3/8 inch at the floor/wall juncture; the floor material shall extend up to a height of at least four (4) inches on the walls. Four (4) inch approved metal topset coving with a minimum 3/8 inch radius is acceptable against metal wall surfaces of walk-in refrigeration units.
 - ii. Open into an area with approved finishes within the facility. Refrigeration units may not open into the customer area or directly outside, with the exception of customer self-serve prepackaged refrigeration units.
 - iii. Have condensate waste drained into a floor sink. The floor sink is not to be located inside the walk-in refrigeration unit.
 - iv. If cement, plywood, or other similar absorbent materials are used, the surfaces and joints must be sealed.
 - v. Flashed to the wall and ceiling.

11. GENERAL PURPOSE HOT WATER

- a. Provide a water heater, which is capable of constantly supplying hot water at a temperature of at least 120° Fahrenheit to all sinks, and other cleanup facilities. In sizing the water heater, the peak hourly demands for all sinks, etc., are added together to determine the minimum required recovery rate.
- b. Hand sinks can be constructed to supply warm water at a minimum temperature of 100° Fahrenheit by using a mixing valve or combination faucet.
- c. A water heater should not be purchased until this Agency determines the minimum required energy input for the water heater.

12. WATER AND SEWAGE DISPOSAL

All liquid waste, including sewage, generated by a food facility, shall be disposed of through the approved plumbing system and shall into the public sewerage or into an approved private sewage disposal system.

13. GARBAGE DISPOSALS

This Agency does not regulate the installation of garbage disposals. Most building departments and/or sanitation agencies prohibit them. Contact your local building and your local sanitation agency for limitations within your area.

14. FLOOR SINKS

- a. All condensate and similar liquid waste shall be drained by means of indirect waste pipes into an open floor sink or approved receptacle.
- b. Drain lines must be installed, constructed, and maintained to be easily cleanable and prevent the harborage of insects. Installing horizontal runs of drain lines at least 1/2 inch from the wall and six (6) inches off the floor will accomplish this task. All drain lines must terminate at least one (1) inch above the overflow rim of the floor sink to provide an air gap.
- c. Floor sinks shall be located so that they are readily accessible for inspection, cleaning, and repair. The floor sink must be located close enough to the equipment being drained to facilitate proper drainage. Typically, this distance is within 15 feet.
- d. Waste lines may not cross any aisle, traffic area, or door opening.
- e. Floor sinks or floor drains are not permitted inside walk-in refrigeration units. See section 5-Floors diagram for proper half exposed installation.

15. UTENSIL SINK

- a. Where multiservice utensils, i.e., pots, pans, etc., are utilized, there shall be provided at least a three (3)-compartment stainless steel sink with dual, integrally installed stainless steel drainboards.
- b. A separate, approved three (3)-compartment sink must be installed within each department in a grocery store which handles unpackaged foods, i.e., deli, meat, bakery, etc., and remote food service operations in restaurants, including but not limited to liquor, sushi, espresso, and oyster bars, etc.
- c. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils and the drainboards shall be as large as the largest sink compartment. Typical dimensions are at least 18" x 18" x 12" deep with minimum 18" x 18" drainboards, or 16" x 20" x 12" deep with 16" x 20" drainboards. These sizes are generally sufficient to accommodate most food service operations.
- d. Utensil washing sinks shall drain indirectly to a floor sink unless otherwise required by the local plumbing codes or sanitation districts.

16. JANITORIAL SINK

- a. A single compartment, non-porous janitorial sink or mop basin with hot and cold running water shall be installed for general cleanup activities.
- b. A curbed area properly sloped to a drain, that is provided with hot and cold running water, a mixing faucet, and an approved backflow prevention device, is also acceptable. All curbed area surfaces shall be non-porous.

17. HANDWASHING SINKS

- a. Hand washing sink(s) shall be provided in all food preparation areas.
- b. Soap and sanitary towels shall be provided in single-service dispensers at all hand washing sinks.
- c. A separate, approved hand washing sink should be installed within each department in a grocery store which handles unpackaged food, i.e., deli, meat, bakery, etc., and remote food service operations in restaurants, i.e., sushi bars, espresso bars, oyster bars, etc.

18. FOOD PREPARATION SINKS

Food facilities that wash, rinse, soak, thaw or similarly prepare food are required to have a food preparation sink in the food preparation area. The sink compartment must be 18" x 18" x 12" deep with an integral drainboard or adjacent table that is a minimum of 18" x 18". This sink shall drain indirectly to a floor sink. The sink shall be supplied with an adequate supply of hot and cold running water through a mixing valve. Food facilities that were approved for operation without a food prep sink need not provide a food preparation sink unless the food facility makes a menu change or changes their method of operation.

19. BAR SINK

Where alcoholic beverages are served, the facility must provide an approved three (3) compartment bar sink large enough to accommodate the largest utensil. Typically, the largest utensil is a blender which can be washed in the standard size bar sinks that are a minimum of 10" x 14" x 10" deep compartments with 18" or 12" long dual, integrally installed stainless steel drain boards and backsplash. This sink shall have an indirect connection to a floor sink. A bar sink equipped with a fourth dumping compartment is strongly recommended.

20. BACKFLOW PREVENTION

An approved backflow prevention device shall be properly installed in accordance with all applicable plumbing codes upstream of any potential hazard between the potable water source system and a source of contamination. Carbonated beverage systems require vented dual check valves at a minimum or a reduced pressure backflow preventer. Rethermalizers require a pressure vacuum breaker and warewashing machines require atmospheric vacuum breakers. All testable devices must be tested upon installation by a Certified Orange County Backflow Tester upon installation and the test reports sent to the appropriate water district and this Agency. If you have any questions regarding the appropriate backflow prevention for equipment please contact the Water Quality Backflow and Cross Connection Program section at 714-433-6286.

21. AUTOMATIC DISHWASHER/GLASSWASHER

- a. Operators my use automatic dishwasher/glass washers in addition to the required three-compartment kitchen utensil sink, this does not substitute the sink requirement.
- b. High temp dish machines may require type II mechanical exhaust.
- c. In-line machines are to be equipped with two (2) integral stainless steel drainboards at least 24 inches long.
- d. Under counter glass washers installed adjacent to an approved three (3) compartment utensil sink may designate the sinks drainboards to satisfy (c.) in this section.

22. GREASE TRAPS AND GREASE INTERCEPTORS

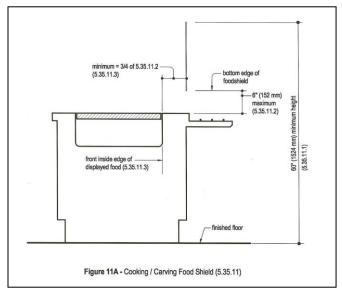
- a. Grease traps or interceptors are not required by this agency. If provided a grease trap or grease interceptor shall not be located in a food or utensil handling area unless specifically approved by the enforcement agency. If required by your local sewer enforcement agency, provide the type, size, and location of the device on the plan.
- b. Grease traps and grease interceptors shall be easily accessible for servicing.
- c. Hydro-mechanical Grease Interceptors (HGI) and other Grease Removal Devices (GRD) will be evaluated on a case-by-case basis.

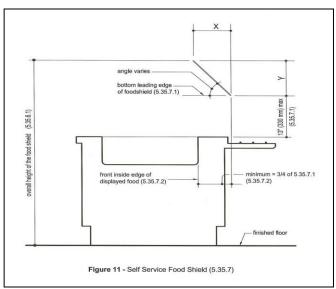
23. IN-USE UTENSILS

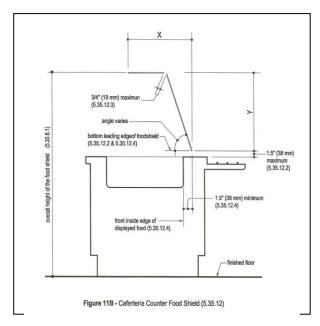
- a. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes. A dipper well is commonly used for this purpose.
- b. A dipper well shall be drained by an indirect connection to a floor sink.

24. SERVICE OF UNPACKAGED FOODS DIRECTLY TO OR BY THE CUSTOMER

Displays of unpackaged foods such as buffets, salad bars, and prep areas shall be shielded so as to intercept a direct line between the customer's mouth and the food being displayed, **or** shall be dispensed from approved self-service containers. All sneeze guard must be constructed in accordance with the diagram in this document.







25. BACK-UP DRY FOOD & BEVERAGE STORAGE

- a. Adequate and suitable floor space shall be provided for the storage of food, beverages, and related products. In addition to working storage and refrigeration storage, additional backup storage must be provided. Working storage is considered to be cabinets over and under food handling equipment and wall mounted shelves which are located in and used in conjunction with food preparation areas. Reference the following to determine the minimum amount of backup storage space:
 - i. Within food facilities that have food preparation areas which total 400 square feet or less and have 100 customer seats or less, typically 32 linear feet of approved shelving units is sufficient.
 - ii. Within food facilities that have food preparation areas which total **more** than 400 square feet, **or more** than 100 customer seats, the typical floor space needed for backup dry food storage can be determined by seating capacity or by the square footage of the food preparation area. The quantity of shelving units to be installed should be based upon whichever of the following formulas provides the greater amount of shelving: 32 X Seating Capacity ÷ 100 **or** 32 X preparation area Sq Ft ÷ 400.
 - iii. Each department in a grocery store which handles unpackaged foods, i.e., deli, meat, bakery, etc., must provide sufficient shelving units for food and utensil storage. In most cases 32 linear feet of shelving units will meet the storage demand.
 - iv. Food service operations within a restaurant, such as sushi bars, espresso bars, or bars and taverns must provide shelving units for food and utensil storage within the remote area. Generally, 16 linear feet of approved shelving units is a sufficient amount of storage.
 - v. Approved shelving units are readily available and are sold with a minimum depth of 18 inches and are three tiers high. To assist you in calculating shelving units, eight shelving units, each of which is four feet long and three tiers high, would equal 32 linear feet of shelving.
 - vi. Shelving is required to be constructed in an easily cleanable design of smooth metal or wood which has been finished and sealed. Shelves installed on a wall should have at least one (1) inch of open space between the back edge of the shelf and the wall surface, otherwise, the back edge of the shelf shall be sealed to the wall with silicone sealant or equivalent. This will prevent food waste from accumulating in cracks and eliminate insect harborage areas. The lowest shelf is required to be at least six (6) inches above the floor, with a clear unobstructed area below or be the upper surface of a completely sealed continuously coved base, with a minimum height of six (6) inches. The clearance under the shelving units allows for easy access for cleaning the floor and monitoring for rodent or insect activity.

26. RESTROOMS

- a. Toilet facilities are required within each food facility for use by the employees.
- b. In food facilities constructed on or after January 1, 2004, at least one public accessible restroom must be provided when there is onsite consumption of food or beverages. Patrons may not access the restroom by passing through food preparation, food storage, or utensil washing areas.
- c. Handwashing sinks shall be provided within or adjacent to each toilet room. The sink shall provide water of at least 100° Fahrenheit through a mixing valve or combination faucet. Soap and sanitary towels in single-service dispensers shall be provided at the handwashing sink. Heated-air hand drying devices may be used in lieu of sanitary towels.
- d. Toilet tissue shall be provided in a permanently installed dispenser at each toilet.
- e. The restrooms shall be provided with well-fitting, self-closing doors.
- f. All toilet rooms shall be provided with ventilation. If adequate ventilation cannot be provided by an operable, screened window, mechanical ventilation will be required.
- g. Common restrooms must be within 200 ft. and may be permitted with the presence of onsite property management.

27. CLOTHING CHANGE ROOMS / DESIGNATED AREAS

a. Change Rooms

- i. If employees regularly change their clothes in the facility, a room or enclosure, separated from toilet, food storage, and food preparation areas, shall be provided where employees may change and store their outer garments and personal belongings.
- ii. The clothing change room or designated area must be accessible to employees at all times.

b. Designated Areas

- i. A designated area may be substituted for a change room when employees do not change their clothes at the facility.
- ii. The designated area must be physically segregated from toilet rooms, food storage areas, food preparation areas, and utensil washing areas by approved partitions or walls.
- iii. Within the designated area, provide lockers or similar enclosures for the storage of employee personal items. Lockers that are 12" x 12" x 18" are sufficient in size to store large items such as jackets and large purses or backpacks.

28. GARBAGE AND TRASH AREA

Each food facility shall be provided with any facilities and equipment necessary to store or dispose of all waste material. Waste receptacle shall be provided for use by consumers. A receptacle shall be provided in each area of the food facility where refuse is commonly discarded. Areas designated for refuse shall be located so that it is separate from food, food equipment, or utensils and shall not interfere with the cleaning of the adjacent space.

If provided, an outdoor storage area or enclosure used for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be easily cleanable, durable, and sloped to a drain.

29. LIGHTING

In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity, while the area is in use: (light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is non-prepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped loose articles.

- a. At least 10-foot candles at the following:
 - I. At distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.
 - II. At a working surface on which alcoholic beverages are prepared or where utensils used in the preparation or service of alcoholic beverages are cleaned.
 - III. Inside equipment, such as a reach-in or under-the-counter refrigerators.
- b. At least 20-foot candles for the following:
 - I. At a surface where food is provided for consumer self-service or where fresh produce or prepackaged foods are sold or offered for consumption.
 - II. In server stations where food is prepared.
 - III. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms.
 - IV. In all areas and rooms during periods of cleaning.
- c. At least 50-foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.



Plan Submittal Checklist

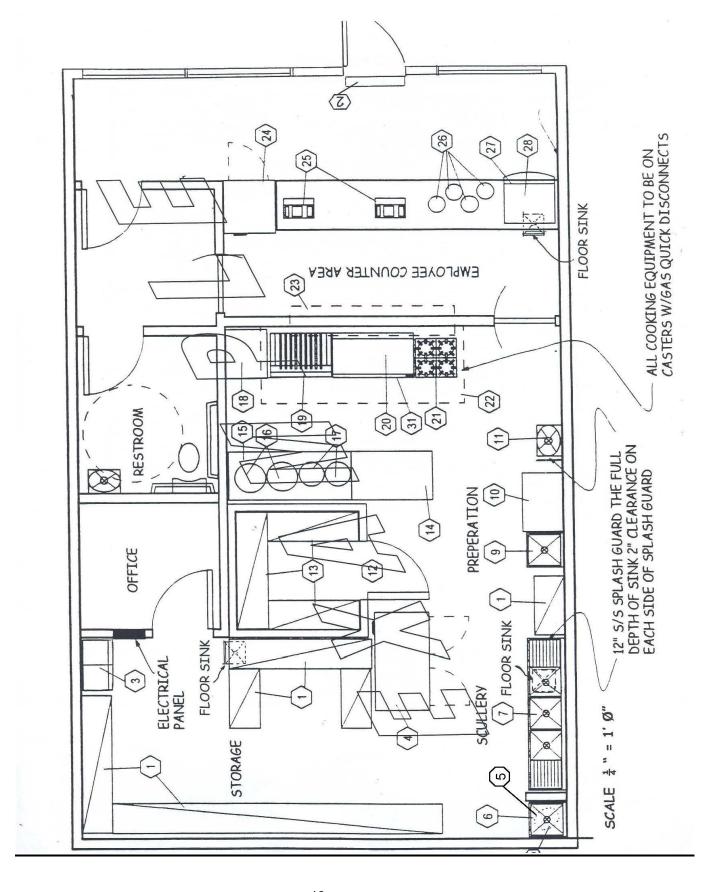
County of Orange, Health Care Agency, Environmental Health 1241 E. Dyer Rd., Ste. 120, Santa Ana, CA 92705 (714) 433-6074

The intent of this form is to assist in determining the acceptability of the proposed plans for official review and is NOT a substitute for a full and detailed review by a Plan Check Specialist.

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	П	Ī	7	Three identical sets of plans
		Ī	1	Floor plan drawn to scale, readable, and in ink
		Ī		Previous floor plan (remodels only)
		Ī		All equipment drawn on floor plan
		ĪĒ		Equipment schedule with make and model numbers of all equipment
				Complete finish schedule for all areas
				Menu (For new construction and large remodels only)
				Storage – 32 linear feet of 3-tier ANSI certified shelving units. Based on
				size and type of operation, additional shelving may be required.
				Change room or lockers
				Detailed exhaust hood drawings, including elevations and CFMs
				3-Compartment sink with dual integral drainboards and floor sink
				Handwash sink
				Prep sink with floor sink (For new construction and when applicable)
				Mop sink
				Water heater location and proposed energy input
				Employee restroom(s)
				Public restroom(s)
kaged Fo				
Y	N	N.	<u>/A</u>	Criteria
		<u> </u>		Three identical sets of plans.
		<u> </u>	<u>_</u>	Floor plan drawn to scale, readable, and in ink
		ļĻ	<u> </u>	Previous floor plan (remodels only)
	닏ᆜ	ĻĻ	<u> </u>	All equipment drawn on floor plan
	닏	ĻĻ	<u> </u>	Equipment schedule with make and model numbers of all equipment
		<u> </u>	<u> </u>	Finish schedule
		<u> </u>	<u> </u>	Storage – 16 linear feet of 3-tier shelving units.
		 	_	Mop sink
		<u> </u>	_	Water heater location and proposed energy input
	1 1 1	1	- 1	Employee restroom(s)

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SAMPLE FLOORPLAN



SAMPLE EQUIPMENT SCHEDULE

ITEM	QUANTITY	DESCRIPTION	MAKE AND MODEL#
1	1LOT	STORAGE SHELVING 3 TIER, 18" DEEP	
2	1	AIR CURTAIN	
3	2LOT	EMPLOYEE LOCKERS 12"X18"X36"	
4	1	2 DOOR REACH IN FREEZER	
5	1	WATER HEATER 30,000 BTU'S	
6	1	MOP SINK WITH CHEMICAL RACK & MOP RACK	
7	1	3-TUB S/S SCULLARY SINK	
8			
9	1	1-TUB S/S FOOD PREP SINK	
10	1	3'X30" S/S WORKTABLE WITH UNDERSHELF	
11	1	S/S HANDSINK WITH SOAP & TOWEL DISPENSER	
12	1	6'10"X6'10" WALK-IN COOLER	
13	1LOT	STORAGE SHELVING UNITS	
14	1	4'X30" S/S WORKTABLE WITH UNDERSHELF	
15	1	6'x30" S/S WORKTABLE WITH UNDERSHELF	
16	2	RICE COOKERS	
17	2	RICE WARMERS	
18	1	2'X30" S/S WORKTABLE WITH UNDERSHELF	
19	1	RADIANT BROILER	
20	1	MANUAL CONTROL GRIDDLE	
21	1	4 BURNER STOVE	
22	1	10'X4' UL LISTED EXHAUST HOOD	
23	1	8'X2' S/S PASS THRU SHELF	
24	1	1-DOOR MERCHANDISE REF	
25	1	CASH REGISTER	
26	4	SAUCE DISPENSER WITH SEALED HAND PUMPS	
27	1	COUNTER TOP BEVERAGE DISPENSER	
28	1	ICE MAKER ABOVE SODA MACHINE	
29	1LOT	COUNTER	
30	1	TRASH CONTAINER	