



SAN BENITO COUNTY

HEALTH & HUMAN SERVICES AGENCY

TRACEY BELTON, DIRECTOR
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Environmental Health
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FOOD FACILITY PLAN CHECK/CONSTRUCTION APPLICATION [California Retail Food Code 114380]

Facility/Business Name: _____

Facility/Business Address: _____

Mailing Address (if different from above): _____

Applicant/Owner Name: _____

Phone #: _____ **Fax #:** _____ **E-mail:** _____

Person to contact regarding plans: _____

Phone #: _____ **Fax #:** _____ **E-mail:** _____

Date Plan Check Submitted: _____

Signature of Applicant/Owner: _____

Section A: To be completed by the applicant/owner

1. These plans are for: New Facility Construction Remodel Existing
(**CRFC 113715.** Any construction, alteration, remodeling, or operation of a food facility shall be approved by the enforcement agency and shall be in accordance with all applicable local, state, and federal statutes, regulations, and ordinances, including but not limited to, fire, building, and zoning codes.)

2. Type of Food Facility (Restaurant/Market/Other): _____
• Single Service or • Multi Service

3. Seating Capacity: _____ Square Footage of Floor Area: _____

4. Submit 3 sets of plans. Plans shall be drawn to scale $\frac{1}{4}" = 1'0"$. Elevation drawings shall be scaled $\frac{1}{2}" = 1'0"$. In addition, include location and name of Local Small Water System or name of municipal water service for this facility.

5. Submit all specification data information ("cut sheets") for all pieces of equipment. Non-commercial home appliances/equipment are not allowed.

6. Completed Section B (food facility general requirements): Yes No

7. Completed Section C (hot water supply calculations): Yes No N/A

8. Completed Section D (exhaust hood calculations): Yes No N/A

9. Plan Check Fee (must be paid in advance, as per schedule A): _____

*** Note:** Effective July 1, 2007, the California Retail Food Code (CRFC or "Cal Code") replaced the California Uniform Retail Food Facilities Law (CURFFL).



San Benito County Environmental Health Food Facility Plan Check

Section B:

1. Floor Surfaces [CRFC 114268]:

- a. Are all floor surface materials durable, easy to clean and commercial grade? Yes No N/A
- b. Are areas in the facility, that are subject to food preparation and equipment washing, coved 4 inches up the wall with the same floor surface material (contiguous)? Yes No N/A

* **Note:** rubber base coving is not allowed in food preparation or dish/utensil washing areas.

c. Please indicate the type of floor material to be installed for the following:

Kitchen and/or Food Preparation Area: _____

Dry Storage: _____

Dish washing Area: _____

Janitorial Area: _____

Restrooms: _____

Walk-in Box: _____

Bar: _____

Garbage/Refuse Area: _____

2. Walls and Ceilings [CRFC 114271]:

- a. Are walls/ceilings in the facility smooth and easily cleanable?
Yes No N/A
- b. Are walls/ceilings in the facility of a contrasting light color?
- c. What colors are the walls and ceiling in the facility? _____
- d. Will acoustical paneling be used? Yes No N/A
- e. Are walls that are next to sinks water resistant? Yes No N/A

3. Lighting [CRFC 114252]:

- a. Is there adequate light in the facility? Yes No N/A
- b. Are lighting fixtures in food preparation areas, food storage areas and dish/utensil washing areas protected by shatterproof shields? Yes No N/A
- c. Are the lighting fixtures UL approved? Yes No N/A

4. Insect and Vermin Control [CRFC 114259]:

- a. Are all windows (that can be opened) screened? Yes No N/A
- b. Are all door entrances screened and/or self-closing? Yes No N/A
- c. Will all openings around conduit and plumbing be sealed? Yes No N/A



SECTION B CONTINUED:

5. Hand Wash and Toilet Facilities [CRFC 113953 and 114250]:
 - a. Are attached soap and paper towel dispensers in all restrooms? Yes No N/A
 - b. Is there adequate hot water at all lavatories? Yes No N/A
 - c. Is there mechanical ventilation in all restrooms? Yes No N/A
 - d. Are doors to restrooms self-closing? Yes No N/A
 - e. Are toilet facilities located within 200 feet of the facility? Yes No N/A
 - f. Are toilet facilities available at all times during operation? Yes No N/A
6. Change Room [CRFC 114256]:
 - a. Is there a room or enclosure to provide privacy (separate from toilets), away from food storage and food preparation areas? Yes No N/A
 - b. Are there lockers or storage areas away from food storage and food preparation areas for employee's personal items/clothing? Yes No N/A
7. Lavatory/Hand Sink in Kitchen/Food Preparation Areas [CRFC 113953,]:
 - a. Are there lavatories in the Kitchen and Food Preparation areas? Yes No N/A
 - b. Are fixed soap/paper towel dispensers available at lavatories? Yes No N/A
8. Equipment and Utensil Requirements [CRFC 114130]:
 - a. Are all equipment and utensils ANSI certified or equivalent? Yes No N/A

***Note:** Home appliances and non-commercial grade equipment are not allowed.
9. Refrigeration [CRFC 114157 and 114193]:
 - a. Do all refrigeration units have accurate thermometers? Yes No N/A
 - b. Are all refrigeration units, which must dispose of wastewater (i.e. ice machines, ice bins, etc.), properly plumbed and indirectly connected to the sewer line or floor sink (air gapped)?
Yes No N/A
10. Food Service [CRFC 114060 and 113996]:
 - a. Are sneeze guards provided as to protect displayed food items? Yes No N/A
 - b. Are steam wells and/or hot holding ovens capable of maintaining hot food items at or above 135 degrees F? Yes No N/A
 - c. Are cold wells and/or self serve refrigeration units capable of maintaining cold food at or below 41 degrees F? Yes No N/A



SECTION B CONTINUED:

11. Food and Utensil Storage [CRFC 114047, 114079]:

- a. Is there adequate storage space for supplies (should equal 25% of all kitchen area)?
Yes No N/A
- b. Are all food items stored items 6 inches off the floor? Yes No N/A
- c. Are all food items protected from contamination? Yes No N/A
- d. Are all shelves smooth and easy to clean? Yes No N/A

12. Janitorial Room [CRFC 114279 and 114281]:

- a. Is there a separate area or room to store cleaning supplies and/or chemical agents that is located away from food preparation, food storage, utensil washing and utensil storage areas?
Yes No N/A
- b. Is there a janitorial sink in the facility? Yes No N/A

13. Plumbing & Waste Disposal [CRFC 114193.1, 114197, 114199, 114201, 114244]:

- a. Is there a waste storage area? Yes No N/A
- b. Are waste containers durable, made of approved material, non-absorbing, non-leaking, and have tight fitting lids? Yes No N/A
- c. Is there an area to clean waste containers? Yes No N/A
- d. Is there an area to clean rubber mats? Yes No N/A
- e. Is all wastewater [generated by this facility] disposed of via an approved sewer connection?
Yes No N/A
- f. Is all waste water plumbing connected to an approved (check one):
Septic Tank_____ or Municipal Sewer System_____
Name of Municipal Sewer System:_____
- g. Is there a grease trap or grease interceptor? Yes No N/A
- h. Do all threaded outlets have a back flow prevention device installed up-stream?
Yes No N/A

14. Dish washing [CRFC 114099 and 114101]:

- a. Is there a 3 compartment sink with dual metal drain boards?
Yes No N/A
- b. Is the largest utensil or pot able to fit inside the compartments of the 3 compartment sink?
Yes No N/A
- c. Is the 3 compartment sink indirectly connected to the sewer?
Yes No N/A
- d. Is there a pre-wash sink? Yes No N/A
- e. Is an integral metal back splash installed and sealed to the wall? Yes No N/A
- f. Is there a dish washing machine? Yes No N/A
- g. Is there a food preparation sink? Yes No N/A

15. Water Supply [CRFC 114189, 114190, 114192, 114195 and UPC]:

- a. Is the water from an approved source? Yes No N/A
- b. Provide a map/site location and name of Local Small Water System or name of municipal water service for this facility:_____



SECTION B CONTINUED:

- c. Complete **Section C** to determine required hot water supply/heater size. The required minimum hot water temperature at all faucets is 120 degrees Fahrenheit (hand wash sinks require a minimum of 110 degrees).
- d. Make and Model# of hot water heater _____
- e. BTU Input of hot water heater _____

16. Mechanical Ventilation [CRFC 114149 and UMC]:

- a. Is any of the cooking equipment capable of generating grease or smoke vapors (i.e. stove/range, grill, griddle, deep fat fryer, oven, etc.)? Yes No N/A
- b. Complete **Section D** if you answered "Yes" to question "a".
- c. Is the hood UL listed? Yes No N/A
- d. Are all cooking appliances under the hood? Yes No N/A
- e. Are all cooking appliances within 6 inches of the hoods inner lip? Yes No N/A
- f. Is there a make-up air system? Yes No N/A
- g. Are the hood and make-up air system interlocked? Yes No N/A
- h. Will the exhaust air from the vents create a nuisance? Yes No N/A

17. Miscellaneous:

- a. The plan check form shall be submitted and approved by Environmental Health prior to any start of construction. Failure to comply may result in fines and/or removal of installed/constructed equipment or structure.
- b. The owner or one employee is required to obtain a valid Food Safety Certificate from an approved provider within 60 days of obtaining the Health Permit [CRFC 113947.1].
- c. All food service workers that prepare food shall obtain a valid Food Handlers Card within 60 days of starting from an approved provider.
- d. Sleeping accommodations shall **not** be maintained or kept in any room where food is prepared, stored, or sold [CRFC 114286].
- e. It is recommended that a licensed pest control operator service your facility annually.
- f. It is the owner's responsibility to adhere to all current Health & Safety/Building/Plumbing/Fire Codes and secure all required permits to start and/or complete any project.
- g. Approval of your project is based on the information submitted to this department. Intentional or unintentional changes to the submitted plans may lead to additional requirements after final approval has been granted.
- h. Upon completion of 100% of the construction, including all finishing work, a final inspection and approval to open is required prior to allowing the facility to stock and store with food/beverage products.
- i. This department reserves the right to enforce additional or new regulations/codes as required by law.



HOT WATER SUPPLY CALCULATION SHEET FORM FFI

SECTION C:

I. Complete the following calculations for hot water demand requirements. The gallons/hour demands per fixture are available on Attachment FFA.

II. List gallons/hour figures for all equipment using hot water. (See Attachment A)

		<u>GPH</u>
a. Pot sinks (3 Compartment)	Number ____	Demand ____
b. Bar /Fountain sinks (3 Compartment)	Number ____	Demand ____
c. Vegetable & Pantry sinks	Number ____	Demand ____
d. Slop or Janitorial sinks	Number ____	Demand ____
e. Hand Wash/Lavatories sinks	Number ____	Demand ____
f. Pre-wash + dish washing machine	Number ____	Demand ____
g. Garbage can wash facility	Number ____	Demand ____
h. Other	Number ____	Demand ____
Total Demand ____		GPH

RECAPITULATION OF TOTAL DEMAND ON DISHWASHING MACHINE HOT WATER SOURCE

- a. Items a. through h. above Total Demand (from above) ____ GPH
- b. Recovery Rate (100% multi-service; 80% single service) GPH x ____ % = ____ GPH
- Final Total Demand** ____ **GPH**

III. Calculate usable hot water from following equation: (Supply cut sheet for hot water heater)

Gas Water Heater:

BTU's/hr. or BTU Input = (GPH) x 8.33 lb./gal H₂O x TEMP RISE

Heater or Thermal Efficiency (75%) *

* Assume thermal efficiency to be 75%

BTU Input = $\frac{\text{GPH (final)} \times 8.33 \times 50}{.75}$

BTU Input = _____

Electric Water Heater:

KW/hr or KW Input = $\frac{\text{GPH} \times \text{Rise} \times \text{lb./gal H}_2\text{O}}{\text{Thermal Efficiency} \times \text{BTU/KW}}$

*Assume thermal efficiency to be 98%

KW Input = $\frac{\text{GPH (final)} \times 50 \times 8.33}{.98 \times 3412}$

KW Input = _____



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SECTION C CONTINUED:

IV. Allowances for hot water storage (total capacity above 100 gallons)

a. $QS = \frac{0.7s}{d}$

QS = Quantity of usable hot water from storage (GPH)

s = Storage capacity of tank

d = Duration of peak hot water demand; hours

* **Note:** If specification sheet indicates hot water has a higher efficiency, that value may be substituted.

b. $Qn = Qt - Qs$

Qn = Net quantity of hot water required from heater: gallons/hr.

Qt = Total quantity of hot water required; gallon/hr.

V. SIZING REQUIREMENTS FOR INSTANTANEOUS WATER HEATERS

A. One of the advantages of an instantaneous water heater is its ability to provide a continuous supply of hot water. However, since the water passes through a heat exchanger, the water must flow through the unit slowly to ensure proper heat transfer. Therefore, the quantity, or rate, at which the hot water is delivered can be significantly less than that provided by a storage water heater. When hot water is utilized at several locations of the food facility at the same time the flow of hot water to each fixture can be severely restricted. As a result of the restricted output of instantaneous water heaters, more than one unit may be required, depending on the numbers and types of sinks and equipment present. Due to the limitations inherent in the design of instantaneous water heaters, some local health agencies may restrict or prohibit their usage. Check with your local health agency prior to installing an instantaneous water heater in order to determine their requirements.

B. Instantaneous water heaters must be sized to provide hot water of at least 120° Fahrenheit, and at a rate of at least two gallons per minute (GPM), to each sink and fixture that utilizes hot water. (Note: Hand lavatories must receive at least 1/2 GPM.) The following example is provided to explain how this sizing criteria is applied:

Assume:

1 18" X 18" three compartment sink	2 GPM
2 hand lavatories	1 GPM (1/2 GP each)
1 janitorial sink	2 GPM
	5 GPM

C. In the example given above, one or more instantaneous water heaters would have to be provided in order to supply a total of at least 5 GPM.

D. Food facilities that install an automatic ware washing machine that utilizes a large quantity of hot water may be required to provide an instantaneous water heater exclusively for the ware washing machine. NSF International listings or listings established by other nationally recognized testing laboratories are used to determine the minimum GPM hot water demand for automatic ware washing machines.

**SECTION C CONTINUED:****COMPUTING HOT WATER DEMANDS FOR FOOD ESTABLISHMENTS****A. General Purpose Water (140° F)**

Fix/Sinks	No. Compartments	Gals. Per Hour
1. Pot Sinks (18"x18"	3	42
2. Bar & Foundation Sinks	3	25
3. Vegetable/Preparation Sinks	1	10
4. Slop or Janitorial Sinks	1	15
5. Hand Wash Sinks (Hand Lavatory)	1	5
6. Pre-Wash (dishwashing):		
a. Hand Spray		45
b. Pre-Flush-Open Type		45
c. Pre-Flush-Recirculating Type		40
d. Pre-Flush-Closed Type		240
e. Pre-Scraper-Open Type		160
7. Garbage Can Wash Facility		15

B. Final Rinse Requirements (180° F) – Machine DishwashersDishwashing Machine Classification (GPH 20 PSI)

Class 1-16 x 16 Single Tank, Hood
Class 2-18 x 18 Single Tank, Door
Class 3-20 x 20 Single Tank, Door
Class 4 – Multiple Tank Conveyor, Inclined
Class 5 – Multiple Tank Conveyor, Flat
Class 6 – Single Tank Conveyor

C. Low Temperature Requirements

<u>Ex. Auto Color</u>		
1. Single Rack	2.5 gal/cycle	100
	1.5 min/cycle	
2. Double Rack	4 gal/cycle	133
	1.8 min/cycle	

**Section D:****COOKING EQUIPMENT AND HOOD**

1. Provided a detailed diagram of all cooking equipment items and hood dimensions in an overhead view? yes _____ no _____
2. Casters & quick disconnects STRONGLY recommended! Specified? yes _____ no _____
3. Hood long enough to allow $\geq 6''$ on sides of equipment? yes _____ no _____
4. Hood wide enough to allow $\geq 6''$ in front & back of equipment? yes _____ no _____
5. Canopy lip $\geq 6.5'$ above floor & $\leq 4'$ above cooking surface? yes _____ no _____
6. Canopy is free of horizontal electrical/ansul lines? yes _____ no _____

CFM

7. Hood opening: _____ ft. X _____ ft. = _____ sq. ft.
(width) (length)
8. _____ sq. ft. X _____ Q factor from UMC = _____ CFM
9. Other formula: _____ = _____ CFM
10. Other formula is for what kind of hood? _____

FILTERS

11. _____ "H X _____ "W _____ X _____ sq. ft. = _____ sq. ft.
(filter size) (# of filters) (usable area per filter) (total filter area)
12. _____ CFM $\div$ _____ sq. ft. (total filter area) = _____ fpm
13. Baffle filter fpm should ≈ 300 ; must be 250-350. Is it? yes _____ no _____
14. Horizontal slot filter fpm should ≈ 1000 ; must be 800-1200. Is it? yes _____ no _____
15. If this is a "LISTED" hood, fpm can be $<$ or $>$ above. Is it? yes _____ no _____

DUCT

16. Duct dimensions: _____ X _____ = _____ $\div$ 144 = _____ sq. ft.
(inches) (inches) (duct area)
17. Hood > 12 ft. long shows > 1 exhaust outlet to main duct? yes _____ no _____
18. _____ CFM $\div$ _____ sq. ft. (duct area) = _____ fpm
19. Fpm should ≈ 1800 ; must be 1500-2500. Is it? yes _____ no _____

MAKE-UP AIR

20. _____ CFM $\div$ 2000 CFM = _____ Next higher Diffusers
(Exhaust) (Max. per diffuser) whole number = _____ required
21. Make-up air Static Pressure $\approx$ _____ SP Inspector: From plans & SP chart $\approx$ _____ SP
22. Make-up air unit: Make _____ Model #: _____
23. Unit supplies 95-100% of exhaust CFM at estimated SP? yes _____ no _____
24. Diffusers on ceiling ≥ 10 ft. from hood? yes _____ no _____
25. Exhaust & make-up air electrically interlocked? yes _____ no _____

Prepared by: _____
Name Company