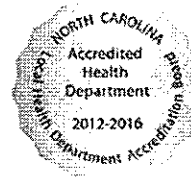




Davidson County Health Department



Monecia R. Thomas, MHA Health Director

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Davidson County Health Department Division of Environmental Health Food, Lodging and Institutional Plan Review Application

Applications shall be filled out completely or the submitted plans will not be processed.

Construction type: Will the facility be new or remodeled; or are you applying for a transitional permit (when a facility in business is being sold from the existing owner to a new owner) yes or no? (check one).

Name of the proposed facility Address of the proposed facility

Contact person name Address Phone number(s) E-mail address

Name of the facility operator Address Phone number(s) E-mail address

Facility Type

Food Service: Restaurant (restaurants have public seating & public restrooms) Food Stand (food stands do not have public seating or restrooms) Meat Market (meat markets cut raw meats for retail sale) Mobile Food Unit (works from a restaurant & sells food off site) Push Cart (works from a restaurant & sells only hot dogs off site)

Lodging Facility: Hotel/Motel (offer overnight lodging only) Bed & Breakfast ** Will the hotel/motel or bed and breakfast facility offer food service (yes) or (no)

Institution Facility: *Rest Home *Residential Care Home *Nursing Home *Adult Day Service *Private School *Other *Child Care

* Indicates the facility may serve a highly susceptible population.

Days of operation: _____

Hours per day of operation _____

Number of seats _____ Number of employees _____ Number of shifts _____

Number of beds (lodging and bed & breakfast only) _____

Types of meals to be served (breakfast) _____ (lunch) _____ (dinner) _____

What is the water source? Municipal supply (city or county water) or is the water source a Private supply (private well) please circle.

Will sewage disposal be connected to a municipal supply (city or county) or to a private sewage disposal system such as a (septic system, etc.) please circle.

Please attach a copy of the permit for the municipal connection or private waste water disposal system the facility will be connected to.

The plans submitted for review shall contain the following:

Plan review fee ** of \$250.00 shall be made payable to the Davidson County Health Department upon plan submittal.

A plan drawn to scale (1/4 inch = 1 foot) showing the location of equipment, an equipment list, equipment specification sheets may be required, plumbing connections including floor drains and floor sinks, electrical service and location of electrical panel(s), mechanical ventilation (exhaust hood & make up air), drive through windows, can wash, and outside equipment such as outside storage areas, dumpsters and grease containers.

These plans shall also include bathrooms, dining rooms, employee bathrooms (if any), and a finish schedule for floors, walls, and ceilings (what will these surfaces consist of).

A proposed menu shall also be included. Include any items that will be served raw or undercooked. These foods will require a consumer advisory (hamburgers, steak, eggs, sushi, etc.)

**The plan review fee does not apply to lodging facilities, bed & breakfast homes or inns, private schools, child care or adult day service facilities, mobile food units or push carts.

Food Sources

All food sources and supplies shall be obtained from an approved and inspected source. Please list all food suppliers: _____

Handwashing Sinks

There shall be a handwashing lavatory (sink) in all food preparation areas, service areas, wait staff areas, dishwashing areas, and bathrooms. These lavatories shall be supplied with hot & cold running water with adequate pressure, a mixing faucet, anti-bacterial soap, hand drying devices such as disposable paper towels, and a trash can. Indicate the number _____ and location of handwashing sinks:

Food Preparation

- 1) Will raw meat (beef, pork, etc.) be cut into smaller portions, thawed, rinsed, etc. prior to cooking? _____ yes or _____ no.
- 2) Will raw poultry be cut into smaller portions, thawed, skewered, rinsed, etc. prior to cooking? _____ yes or _____ no.

- 3) Will raw seafood or fish require scaling, cutting into smaller portions, thawed, rinsed, etc. prior to cooking? _____ yes or _____ no.
- 4) Will raw vegetables require washing, cutting into smaller pieces, slicing, grating, thawing, etc. prior to cooking? _____ yes or _____ no.

Indicate any specialized food processes that may take place

Curing _____ Acidification (sushi rice, ceviche, etc.) _____ Smoking _____
 Reduced Oxygen Packaging _____ Sprouting Beans _____ Other _____
 Explain the processes checked:

Thawing Process; Frozen foods shall be thawed the following ways: Select all the processes that will be used.

- 1) In a refrigerator that maintains the food at 45 f or less. _____.
- 2) Frozen food shall be completely submerged under cold (70 f or less) running water so that the food does not rise in temperature above 45 f _____.
- 3) Frozen food may be thawed during the cooking process _____. Or
- 4) Thawed in a microwave oven and immediately transferred to cooking equipment with no interruption in this process _____.

Cooking Process

- 1) Fruits and Vegetables that are cooked for hot holding shall be cooked to a minimum temperature of 135 f or above.
- 2) Raw eggs that are broken and prepared for immediate service shall be cooked to 145 f for 15 seconds.
- 3) Fish and meat including game animals commercially raised for food and game animals under a voluntary inspection program shall be cooked to 145 f for 15 seconds.
- 4) Ratites (flightless birds such as emu, ostrich or rhea), mechanically tenderized, and injected meats (steaks, loins, roast, chops) and the following if they are comminuted (reduced in size by grinding, chopping, flaking, or mincing) fish, meat, game animals commercially raised for food and game animals under a voluntary inspection program shall be cooked to 155 f for 15 seconds.
- 5) Raw eggs that are not cooked for immediate service and are hot held shall be cooked to 155 f for 15 seconds.
- 6) Whole meat roast including beef, corned beef, lamb, pork, and cured pork roast such as ham shall be cooked to heat all parts of the food to a temperature of 145 f or above for a minimum of 4 minutes.
- 7) Ground beef and foods containing ground beef shall be cooked to an internal temperature of at least 155 f for 15 seconds.
- 8) Poultry, baluts, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or rattites shall be cooked to heat all parts of the food to at least 165 f for 15 seconds.

- 9) A raw or undercooked whole muscle, intact beef steak shall be offered for sale, if the steak, is labeled to indicate it is whole muscle, intact beef and it is cooked on both the top and bottom to a surface temperature of 145 f or above and a cooked color change is achieved on all external surfaces.
 - 10) Will foods be prepared and served that are rare or undercooked such as sunny side up eggs, beef steak, undercooked hamburger or hamburger steak, seafood, sushi, etc. If so please list these foods below: _____
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Hot Holding Process

How will the potentially hazardous foods prepared and cooked in your facility be held hot at the required temperature of 135 f or above during service or while waiting to be served? Please explain.

Cold or Refrigerated Holding Process

There shall be adequate refrigeration and freezer space in order to maintain food temperatures at the required refrigerated temperature of 45f or below and the required freezer temperature of 0 to 10 f. These refrigeration and freezer units shall include walk-in units, reach in units (designed for storage needs) as well as units that you will work directly out of such as waist high work top units and flip top preparation units.

Number of reach-in refrigerators _____ Number of walk-in refrigerators _____
 Number of reach-in freezers _____ Number of walk-in freezers _____

- 1) Provide the total amount of space given for walk-in storage units: Freezer _____ sq. ft. and refrigerator _____ sq. ft.
 - 2) Provide the total amount of space given for reach in storage units: Freezer _____ sq. ft. and refrigerator _____ sq. ft.
 - 3) Provide the total amount of space given for units that you will work directly from: Freezer _____ sq. ft. and refrigerator _____ sq. ft.
 How many times per week will refrigerated and frozen foods be delivered? _____
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Cooling Process

It is critical that cooked and hot held foods are properly and quickly cooled. Thick or dense foods such as large roasts, shoulders, chili, stews, gravies, re-fried beans, rice, and soups are very difficult to properly cool. There shall be a process for cooling such foods that the facility utilizes. Cooling foods properly is a two step process utilizing time and temperature constraints:

Process 1: Cooked or hot held food potentially hazardous food shall be cooled from 135 f to 70 f within 2 hours.

Process 2: These foods shall be cooled from 70 f to 45 f or less within 4 additional hours for a total of 6 hours.

Cooling shall be accomplished in accordance with the time and temperature by using one or more of the following methods based on the type of food being cooled.

- 1) Placing the food in shallow pans.
- 2) Separating the food into smaller or thinner portions
- 3) Using rapid cooling equipment
- 4) Stirring the food in a container placed in an ice water bath;
- 5) Using containers that facilitate heat transfer.
- 6) Adding ice as an ingredient
- 7) Other effective methods

Explain the process you will use for the food items from the menu submitted:

Re-Heating Process

Potentially hazardous food that is cooked, cooled, and re-heated for hot holding shall be re-heated so that all parts of the food reach a temperature of at least 165 f within 2 hours.

Please explain how the menu items of your facility will be re-heated, including large portions or large quantities of refrigerated foods such as roasts, pork shoulders, casseroles, stews, beans and other thicker vegetables.

Food Handling Procedures

Explain the following in as much detail as possible. Provide descriptions of the specific areas of the kitchen where food will be handled and prepared. Describe the process from receiving to service including:

- 1) How will the food arrive (fresh, frozen, packaged, on ice, etc.)?
- 2) Where will the food be stored (dry storage, refrigerated or frozen storage)?
- 3) Where the food will be prepared (washed, cut, marinated, breaded, cooked, etc.) include the specific pieces of equipment that will be used?
- 4) When will the food be prepared (time of day and how many times a day the food may be prepared)?

Explain the process you intend to use for the following foods:

1. Ready To Eat Foods: (these are foods that are edible without additional preparation, ex. salads, sandwiches, etc.)

2. Produce Handling:

3. Poultry Handling:

4. Meat Handling (beef, pork, lamb):

5. Seafood Handling:

Dish Washing and Utensil Washing Equipment

Manual Warewashing, Sink Requirements.

A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.

Sink compartments shall be large enough to accommodate the immersion of the largest equipment and utensils. What are the sizes of the sink compartments (inches): Length: _____ Width: _____ and Depth: _____. If equipment or utensils are too large for the warewashing sink, a warewashing machine shall be used.

The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110 f or the temperature specified on the cleaning agent manufacturer’s label instructions.

Mechanical Warewashing Equipment.

Will a warewashing machine be used? _____ yes or _____ no. What is the name of the manufacturer of the warewashing machine? _____.

A warewashing machine and its components shall be operated in accordance with the machine’s data plate and other manufacturer’s instructions.

What is the type of sanitization used: _____ hot water (180 f) or _____ chemical solution?

A facility with 50 seats or more shall have a mechanical warewashing machine along with a 3-compartment sink due to the increased volume of meals and number of utensils that need to be washed.

There will also be large pieces of equipment have to be washed, rinsed, and sanitized in place such as tables, slicers, mixers, meat saws, etc.

Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

Chemical, Poisonous or Toxic Material Storage

Where will chemicals, poisonous and toxic materials be stored in the facility? _____

Where will employees and staff store their personal items? _____

Where will equipment such as mowers, power washer, trimmers, gasoline and tools be stored at the facility? These items shall be stored so food, equipment, utensils, single service, etc. are not contaminated. _____

Finish Schedule

Indicate the surface finish of floors, walls, and ceilings (quarry or vinyl tile, frp board (fiberglass reinforced panels), sheetrock & paint, vinyl or acoustical tile, etc.)

Area	Floor	Base	Walls	Ceilings
Kitchen				
Warewashing				
Walk-in Refrigerator				
Walk-in Freezer				
Dry Storage				
Toilet Rooms				
Bar				

Dumpster Pad

How will the dumpster and dumpster pad be cleaned, and how often will they be cleaned?

Canwash/Service sink

Where will the canwash be located _____?

What is the size of the canwash? A (3ft X 3ft) basin is suggested _____?

Dry Storage

Where will dry goods and other stock be stored? _____
