

Department of Resource Management

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PLAN SUBMITTAL SUPPLEMENTAL QUESTIONNAIRE

| 1. | <u>SQ</u> | UARE FOOTAGE* 2. ASSESSORS PARCEL #: |
|----|-----------|---|
| | (*e | ntire facility including dining areas and restrooms): |
| | | |
| 3. | <u>SI</u> | <u>NKS</u> |
| | | Handwashing facilities provided in all food preparation areas?yesnon/a |
| | > | Food preparation sink provided?yesnon/a |
| | > | Three compartment utensil washing sink with dual integral drainboards provided?yesnon/a |
| | > | Utensil washing sink compartments and drainboards capable of accommodating the largest utensil? |
| | | yesnon/a |
| | > | Hot and cold water available at all sinks?yesno |
| 4. | ST | ORAGE FACILITIES |
| | > | Minimum 96 linear feet of 18 inch deep shelving provided for storage of dry goods? yes no |
| | | (Additional shelving is required for larger establishments) |
| | | *Location shown on plans? yes no Page # |
| | > | Designated area, separate from food and food related items, for storage of cleaning chemicals? yes no |
| | > | Designated area where employees may change and store clothing and/or personal effects? yes no |
| | | *Location shown on plans? yes no Page # |
| 5. | RE | STROOMS |
| | > | Toilet room doors self- closing? yes no |
| | > | Handwashing sinks provided with hot and cold water through a mixing valve? yes no |
| | > | Equipped with exhaust fans or openable windows for general ventilation? yes no |
| | > | Space provided for consumption of food on the premises? yes* no |
| | | *If yes, customer restrooms shall be located such that patrons do not pass through food preparation, food storage, or |
| | | utensil washing areas. |
| | | |
| 6. | <u>JA</u> | NITORIAL FACILITIES |
| | > | Mop sink provided? yes no |
| | > | Location shown on plans? yes no Page # |

| 7. | EX | TERIOR GARBAGE AREA |
|-------------|----|--|
| | > | Securable enclosure provided?yes no |
| | | Location and details shown on plans?yes no Page # |
| | | Ground and enclosure surfaces durable and cleanable?yes no |
| | | Hot and cold water provided inside enclosure? yes no |
| | | Ground surfaces sloped to a drain connected to a sanitary sewer? |
| 3.] | PE | ST CONTROL |
| | > | Exterior doors self-closing? yes no |
| | > | Windows and vents screened with no less than (16) mesh per square inch?yes no |
| | | Pass-through windows?yes non/a |
| | | *Dimensions of window(s) |
| | | *Equipped with a self-closing screen/window or automatic switch-activated air curtain? yesno |
| | | *Distance between window openings is greater than 18 inches? yes no |
| | | |
|).] | Mì | <u>ISCELLANEOUS</u> |
| | | Salad bar or buffet service area equipped with a sneezeguard? yesnon/a |
| | | *Elevations of sneezeguard included in plans?yesno Page # |
| | | Water heater: Recovery rateGPH Power ratingBTU/kW |
| | | *Specification sheet included?yesno |
| | | Multi-service utensils (tableware) used? yesno |
| | | All food preparation sinks, utensil washing sinks, ice machines, steam tables, and other similar equipment drain by |
| | | means of indirect waste pipes into a floor sink or other approved receptor?yesno |
| | | Floor sinks located so that they are readily accessible for inspection, cleaning, and repair?yesno |
| | | All food and utensil-related equipment commercial grade and certified for sanitation (NSF or equivalent)? |
| | | yesno |
| | | Light fixtures located where food is prepared, where open food is stored or where utensils are cleaned are constructed |
| | | of shatterproof materials or protected with shatterproof shields that are easily cleanable? |
| | | yesno |
| | | At least one employee has passed a certified food handler's course within the last 3 years? |
| | | yesnon/a |
| | | HVAC system provided to ensure adequate ventilation throughout facility?yesno |
| | | |
| | | Signed: Date: |

Mop sink faucet equipped with a backflow prevention device? _____ yes _____ no