

**Town of Plainville**  
**Board of Health**  
**695-3142 Ext. 16**

**FOOD ESTABLISHMENT PLAN AND SPECIFICATION REVIEW**

NEW \_\_\_\_\_

REMODEL \_\_\_\_\_

DATE: \_\_\_\_\_

**FEE \$250.00**

\_\_\_\_\_

**NAME OF ESTABLISHMENT:** \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

**NAME OF OWNER:** \_\_\_\_\_

Mailing address: \_\_\_\_\_

Phone: \_\_\_\_\_

**APPLICANT'S NAME:** \_\_\_\_\_

Mailing address: \_\_\_\_\_

Phone: \_\_\_\_\_

**TITLE:** (Owner, Manager, Architect, etc.): \_\_\_\_\_

I have submitted plans/applications to the following: (Please note date of submittal on applicable line)

_____	Board of Selectmen	_____	Building	_____	Police
_____	Zoning	_____	Electric	_____	Fire
_____	Planning	_____	Plumbing	_____	Conservation
_____	Other (please state)	_____			

**MEALS TO BE SERVED:**

\_\_\_\_\_ Breakfast

NUMBER OF SEATS: \_\_\_\_\_

\_\_\_\_\_ Lunch

NUMBER OF STAFF: \_\_\_\_\_  
(maximum per shift)

\_\_\_\_\_ Dinner

SQUARE FEET: \_\_\_\_\_

**PLEASE ENCLOSE THE FOLLOWING DOCUMENTS:**

\_\_\_\_\_ Proposed Menu

\_\_\_\_\_ Specification sheets for each piece of equipment

\_\_\_\_\_ Site plan showing: location of business in building, location of building on-site including alleys and streets, location of any outside facility (dumpsters, walk-ins)

\_\_\_\_\_ Plan drawn to scale of facility showing location of equipment, plumbing and electrical

**PLEASE MAKE CERTAIN THE FOLLOWING INFORMATION IS AVAILABLE ON THE PLANS OR ATTACHED ON ADDITIONAL DOCUMENTS:**

- Details of lighting - location, type, and type of shielding or protection
- Details of ventilation - mechanical or natural, CPM
- Location and size of all grease traps
- Location of employee and/or patron restrooms, including lavatories, water closets and urinals
- Location of employee dressing rooms and/or lockers
- Note that ceiling, walls and floors must be suitable finished to facilitate cleaning. All stud, joists and rafters must not be left exposed. Utility service lines and pipes must not be unnecessarily exposed.
- Details of special operations such as salad bars, bulk foods and vacuum packing

**A. FINISH SCHEDULE**

Applicants: Please fill in materials used (i.e. Quarry tile, stainless steel, 4" plastic covered molding, etc.)

	FLOOR	COVERING	WALLS	CEILING
Kitchen				
Warewashing				
Food Storage				
Other Storage				
Bathrooms				
Dressing Rooms				

**B. INSECT AND RODENT HARBORAGE**

Applicant: Please check appropriate boxes

	YES	NO	N/A
1. Are all outside doors self-closing with rodent proof flashing?	( )	( )	( )
2. Are screen doors provided on outside doors for use in summer?	( )	( )	( )
3. Do all operable windows have a minimum #16 mesh screening?	( )	( )	( )
4. Are all pipes, electrical conduit chases, ventilation systems exhaust and intakes sealed?	( )	( )	( )
5. Is area around building clear of unnecessary brush, litter, boxes or other harborage?	( )	( )	( )
6. Are air curtains used? If yes, where? _____	( )	( )	( )

**C: GARBAGE AND REFUSE**INSIDE

7. Do all containers have lids?	( )	( )	( )
8. Will refuse be stored inside?	( )	( )	( )
9. Is there a can cleaning sink or area?	( )	( )	( )

OUTSIDE

10. Will a dumpster be used? Number _____ Size _____ Frequency of pick up _____ Contractor _____	( )	( )	( )
11. Will a compactor be used? Number _____ Size _____ Frequency of pick up _____ Contractor _____	( )	( )	( )
12. Will cans be stored outside?	( )	( )	( )
13. Describe surface dumpster/compactor/cans are to be stored _____			

**D. PLUMBING**

Please describe back-siphonage protection of the following:

	Air gap	Air Break	Check Valve	"P" Trap	Vacuum Breaker
14. Water closets	(   )	(   )	(   )	(   )	(   )
15. Urinals	(   )	(   )	(   )	(   )	(   )
16. Dishwasher	(   )	(   )	(   )	(   )	(   )
17. Garbage grinder	(   )	(   )	(   )	(   )	(   )
18. Ice machines	(   )	(   )	(   )	(   )	(   )
19. Ice storage bin	(   )	(   )	(   )	(   )	(   )
20. Sinks	(   )	(   )	(   )	(   )	(   )
21. Steam tables	(   )	(   )	(   )	(   )	(   )
22. Dipper wells	(   )	(   )	(   )	(   )	(   )
23. Refrigerators	(   )	(   )	(   )	(   )	(   )
24. Hose connection	(   )	(   )	(   )	(   )	(   )
25. Potato peeler	(   )	(   )	(   )	(   )	(   )

26. Soap dispensers: \_\_\_\_\_  
(wall mounted, individual free standing pump dispensers, and numbers)

27. Hand drying facilities: \_\_\_\_\_  
(paper towels, air blower, etc)

28. Describe waste receptacles in each restroom: \_\_\_\_\_  
\_\_\_\_\_

**D. WATER SUPPLY**

29. Is water supply public (   ) or private (   )?

30. If private, has source been approved? YES (   ) NO (   ) PENDING (   )  
Please attach copy of written approval

31. Is ice made of premises (   ) or purchased commercially (   )?

If on premises, are specifications of machine enclosed YES (   ) NO (   )

Describe provision for ice scoop storage: \_\_\_\_\_

\_\_\_\_\_

**F. SEWAGE DISPOSAL**

32. Is building connected to municipal sewer? YES (   ) NO (   )

33. If no, has private disposal system approved? YES (   ) NO (   ) PENDING (   )  
Please attach copy of written approval

## G. DRESSING ROOMS

34. Are separate dressing rooms provided? YES ( ) NO ( )

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

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## H. GENERAL

36. Describe facilities for separation of storage of insecticides/rodenticides and detergents/sanitizers/cleaning agents/caustics/acids/polishes and first-aid supplies/personal medication.

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37. Are laundry facilities located on premises? YES ( ) NO ( )

If yes, what will be laundered? \_\_\_\_\_

Is location physically separated from food preparation areas and warewashing? YES ( ) NO ( )

38. Location of clean linen storage:\_\_\_\_\_

39. Location of dirty lien storage:\_\_\_\_\_

EXHAUST HOOD Odor Suppression:\_\_\_\_\_ Fire Protection:\_\_\_\_\_

Air Capacity:\_\_\_\_\_ Filters:\_\_\_\_\_ Sq. Ft:\_\_\_\_\_ CFM:\_\_\_\_\_

Hood Locations:\_\_\_\_\_

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## I. SINKS

40. Is a separate mop sink present? YES ( ) NO ( )  
If no, please describe facility for cleaning of mops and other equipment

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41. Is a separate food preparation sink present? YES ( ) NO ( )

42. Is a separate handwashing sink present in the food preparation area? YES ( ) NO ( )

**J. ETS INDOOR AIR REGULATION:** Children under the age of 18 years old can not be exposed to Environmental Tobacco Smoke (EST) in your business

43. Have you supplied proper information regarding ventilation for separate ETS and non ETS dining areas? YES ( ) NO ( )

44. Have you contacted the Tobacco Control Program Director for the Town of Plainville YES ( ) NO ( )

45. Have you completed all required submittals to the TCPD in order to receive final approvals from this office? YES ( ) NO ( )

## **K. DISHWASHING FACILITIES**

46. Will sinks or a dishwasher be used for warewashing? Check one  
Dishwasher ( )      2 compartment sink ( )      3 compartment sink ( )

47. Dishwasher:

Type of sanitation used: \_\_\_\_\_

Hot water (temp. provider):

Booster heater: \_\_\_\_\_

Chemical type: \_\_\_\_\_

L. SINKS

48. Does the largest pot and pan fit in each compartment? YES ( ) NO ( )

49. Are there drain boards on both ends? YES ( ) NO ( )

50. If two-compartment sink is used, what method will be used for utensil washing?

51. What type of sanitizer is used? Chlorine \_\_\_\_\_ Iodine \_\_\_\_\_  
Quaternary ammonium \_\_\_\_\_ Hot Water \_\_\_\_\_

Please make certain the corresponding test kits are available at the preopening inspection

## STATEMENT

I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from the office may nullify this approval.

DATE: \_\_\_\_\_

Signature(s) \_\_\_\_\_  
Owner(s) or responsible representative(s)

Approval of these plans and specifications by this Health Department does not indicate compliance with any other code, law or regulations that may be required federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A preopening inspection of the establishment with equipment will be necessary to determine if it complies with the local and state laws governing food service establishments.

## REVIEWERS CHECK LIST

	Satisfactory	Unsatisfactory	N/A	Insufficient Information
1. Finish Schedule	( )	( )	( )	( )
Kitchen	( )	( )	( )	( )
Warewashing	( )	( )	( )	( )
Food Storage	( )	( )	( )	( )
Other Storage	( )	( )	( )	( )
Bathrooms	( )	( )	( )	( )
Dressing Rooms	( )	( )	( )	( )
2. Insect and rodent harborage	( )	( )	( )	( )
3. Garbage and refuse	( )	( )	( )	( )
4. Plumbing	( )	( )	( )	( )
5. Water supply	( )	( )	( )	( )
6. Sewagedisposal	( )	( )	( )	( )
7. Dressing rooms	( )	( )	( )	( )
8. Separate storage of toxics	( )	( )	( )	( )
9. Laundry facilities	( )	( )	( )	( )
10. Linen storage	( )	( )	( )	( )
11. Exhaust hoods	( )	( )	( )	( )
12. Sinks	( )	( )	( )	( )
13. Dishwashing	( )	( )	( )	( )
14. Lighting	( )	( )	( )	( )
15. Ventilation	( )	( )	( )	( )
16. Grease Traps	( )	( )	( )	( )
17. Employee Restrooms	( )	( )	( )	( )
Location	( )	( )	( )	( )
Number _____	( )	( )	( )	( )
Hand drying	( )	( )	( )	( )
Lavatories	( )	( )	( )	( )
Water closets	( )	( )	( )	( )
Urinals	( )	( )	( )	( )
Waste Receptacles	( )	( )	( )	( )
18. Patrons Restrooms	( )	( )	( )	( )
Location	( )	( )	( )	( )
Number _____	( )	( )	( )	( )
Hand drying	( )	( )	( )	( )
Lavatories	( )	( )	( )	( )
Water closets	( )	( )	( )	( )
Urinals	( )	( )	( )	( )
Waste receptacles	( )	( )	( )	( )

	Satisfactory	Unsatisfactory	N/A	Insufficient Information
19. Kitchen Equipment				
a. Space between units or wall closed or adequate space for easy cleaning	( )	( )	( )	( )
b. Aisles sufficient width	( )	( )	( )	( )
c. Storage 6" off floor	( )	( )	( )	( )
d. Countertops and cutting boards of suitable material	( )	( )	( )	( )
e. Self serve foods area adequately protected	( )	( )	( )	( )
f. Built-n external temperature gauges or provision for separate internal thermometers noted for each piece of refrigerated equipment	( )	( )	( )	( )
g. Utensil and kitchen storage				
Clean	( )	( )	( )	( )
Soiled	( )	( )	( )	( )
h. Counter mounted equipment	( )	( )	( )	( )
i. Floor mounted equipment	( )	( )	( )	( )
j. Vacuum packaging equipment	( )	( )	( )	( )
k. Bulk food	( )	( )	( )	( )
l. Self service:				
Salad	( )	( )	( )	( )
Hot/Cold Buffet	( )	( )	( )	( )

**COMMENTS:** (Note why any items were noted "Unsatisfactory")

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Frank Wojciechowski - Health Inspector

DATE

APPROAL: \_\_\_\_\_

DATE: \_\_\_\_\_

DISAPPROVAL: \_\_\_\_\_

DATE: \_\_\_\_\_

Reasons for disapproval: \_\_\_\_\_

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