Requirements for a restaurant plan review:

- License application
- Legible plans at minimum of 8x11 inches in size drawn to scale (scale- 1/4 inch = 1 foot)
- Proposed menu, seating capacity, and projected daily meal volume for the food establishment
- Provisions for adequate rapid cooling, including ice baths and refrigeration, and for hot and cold-holding of time/temperature control for safety (TCS) food
- Location of all food equipment. Each piece of equipment must be clearly labeled, marked, or identified. Provide equipment schedule that identifies the make and model numbers and listing of equipment that is certified or classified for sanitation by an ANSI accredited certification program
- Location of all required sinks: handwashing sinks, warewashing sinks, utility sinks and food preparation sinks
- Auxiliary areas such as storage rooms, garbage rooms, toilets, basements and/or cellars used for storage or food preparation
- Entrances, exits, loading/unloading and delivery docks
- Complete finish schedules for each room including floors, walls, ceilings and coved juncture bases
- Plumbing schedule including location of floor drains, floor sinks, water supply lines, overhead waste-water lines, hot water generating equipment with capacity and recovery rate, backflow prevention, and wastewater line connections
- Location of light fixtures
- Source of water and method of sewage disposal
- A color coded flow chart may be requested by the department demonstrating flow patterns for:
  - Food (receiving, storage, preparation, service)
  - Utensils (clean, soiled, cleaning, storage)
  - Refuse (service area, holding, storage, and disposal)
- Storage of Employee personal items
- Ventilation

Submit your full plan review in person, mail to the Vernon County Health Department or email to

Sydney.garavalia@vernoncounty.org