

CLARK COUNTY PUBLIC HEALTH DEPARTMENT

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PLAN REQUIREMENTS AND SPECIFICATIONS FOR NEW, REMODELED, OR OWNERSHIP CHANGE OF FOOD SERVICE ESTABLISHMENTS AND RETAIL FOOD STORES

In order for this department to be able to help you meet the requirements in the Illinois Food Code, a complete review is necessary. Architectural drawings to scale must be submitted containing the information below. This list, points out principal areas of concern required for the plan review evaluation.

1. Floor Plan Operation

Designation of various areas: serving, food preparation, dry storage, toilet, seating arrangements, employee break area, etc.

2. Equipment Plan, Schedule, and Brochures

The location of equipment and fixtures shall be shown on plans, along with a numerical equipment schedule. Equipment brochures with the proper numerical listing shall include the manufacturer's name, model number, and descriptive information. Used or pre-owned equipment shall be approved before purchase for installation. Please specify if equipment will be installed on legs or casters. Equipment on legs may be sealed to the wall.

3. Equipment Spacing and Aisle Space

Stationary equipment shall be spaced four (4) inches apart and six (6) inches or more from the walls, per industry standards, to allow easy access for cleaning. If equipment is mounted on approved four (4) inch castors and is easily moveable, it may be installed closer together. Please note: Only manufactured food service equipment lines may be sealed together. The minimum aisle space shall be 36 inches wide.

4. Plumbing Fixtures

Location and type, including drainage provision for floors, utility sinks, evaporators, form walk-in coolers, refrigerators, etc. All plumbing shall meet local and state plumbing codes.

5. Hot Water Equipment

Manufacturer, type (indicate both regular and booster heaters) model number, storage capacity, and recovery rates of both types. Describe the location of equipment utilizing hot water and subsequent piping needed. Place, hot water heater, etc... on six (6) inch legs

6. Ventilation equipment

Include the manufacturer, model number and rated capacity of the exhaust fans and makeup air system, including hood dimensions, type of material used, and the size and location of all duct work. Exhaust hoods must be of corrosive resistant materials and cannot be painted on the inside.

7. Floors, Walls, and Ceilings

Material and finished surface must be indicated. Concrete block walls, in order to be acceptable, shall be smooth-finished, sealed and painted so that residue may be effectively removed by normal cleaning methods.

8. Utility Line, Pipe, and Duct Placement

In remodeled facilities, all exposed line such as but not limited to electrical conduit, water supply pipes, drain pipes, vent pipes, fire suppression system pipes, CO2 lines, dish machine chemical feed lines, and HVAC duct work shall be spaced one (1) inch away from the wall, ceiling, or equipment, one (1) inch apart from one another, and six (6) inches above floor level to simplify cleaning. In new or extensively remodeled facilities, utility service lines, pipes, ducts, etc... shall not be unnecessarily exposed. Placement shall be inside walls, ceiling, floors, or sealed chase. If some pipe, etc... are exposed, use proper spacing. Beverage supply lines shall be installed in PVC

pipes, spaced one (1) inch off wall or in plastic guttering sealed to the wall. Both ends should be sealed with foam, the excess foam removed when dry and painted or another covering may be used to protect lines. **NOTE: Please show on the plans the placement of these items.**

9. Lighting

Locations, type, size and intensity of illumination (in foot candles or wattage) must be shown. Protective light coverings must be provided in all food preparation, storage, dish washing and refrigeration areas.

10. Storage Areas

Indicate location and construction details of all food and single service storage areas.

11. Garbage, Refuse, and Cooking Oil Disposal

Indicate type and number of disposal containers or compactors needed, and whether placed on graded, machine-laid asphalt or concrete surfaces.

12. Specialty Storage

Indicate where the storage cabinet for cleaners, toxics, and other cleaning items will be located. Show the locations of broom and mop racks, and special cleaning equipment storage. Provide clean linen storage and employee lockers separate from the food preparation area.

13. Menu

A proposed menu for the establishment shall accompany the plan. Recipes may be required.

14. Off-Premises Catering and/or Delivery

Requires you to provide a menu and equipment brochures to include food delivery containers and delivery vehicle information

15. Certified Food Service Manager

New food service establishments except Category III facilities shall have a certified food service sanitation manager from the initial day of operation. One per shift. (Section 750.540, of the *Illinois Department of Public Health Food Service Sanitation Code*)

Special Note:

ALL OWNERS, ARCHITECTS, AND CONTRACTORS SHALL BE MADE AWARE OF THE FOLLOWING:

1. Plan modifications and equipment changes shall be approved by Clark County Public Health Department before placing them in use.
2. Conditions during remodeling may require the closure of the facility until sanitary practices can be safely resumed.
3. Final inspection of the establishment shall take place when all construction is completed, equipment is operation, the facility is cleaned, and proof of enrollment in a food sanitation class is shown to department personnel.
4. When the operating permit is issued, food delivery, preparation, and service may begin.