



West Central Health District

Environmental Health

Application Requirements for a Food Service Establishment Permit

You are applying for a Food Service Permit. Incomplete information may delay the plan review, plan approval, initial inspection, and/or permit issuance. If you have any questions, please contact the local Health Department. Properly prepared plans to scale and specifications must be submitted (at least 14 business days prior) for review and approval when a food service establishment is to be constructed or extensively remodeled, or when an existing structure is converted to use as a food service establishment. The management of the food service establishment, including a mobile food service unit and an extended foodservice unit, shall submit to the local Health Authority an application for a permit at least 10 business days prior to the anticipated date of opening and commencement of the operation of the food service establishment, mobile food service unit, or extended food service unit.

The following items are due at time of application submittal:

1. _____ Notarized Verification of Residency form (see attached)
2. _____ Application and Plan Review Fee (see local Health Department)
3. _____ Completed Application and Plan Review packet (see attached)
4. _____ Drawing of your food service establishment's kitchen showing the location of all equipment (sinks, freezers, refrigerators, ovens, etc.), plumbing, ventilation and outside area showing garbage storage. Include restroom(s), and dining area(s), and auxiliary areas such as storage rooms, garbage rooms, toilets, basements and/or cellars used for storage or food preparation. Also include any outdoor cooking areas and equipment.
5. _____ Completed Food Service Equipment list (see attached). Printed copy of the **manufacture specification sheets** for each piece of equipment on the list ensuring it is of commercial/industrial grade (NSF, ANSI, or UL label). Please be sure to include the specification sheets for the dishwasher (if applicable) and the water heater(s). Commercial water heaters are required. Residential units can only be used to supplement shortages of commercial equipment. Please be prepared to supply ALL information requested for Storage Tank Type Heater(s) or Tankless Type Heater(s).
6. _____ Complete Menu (with Consumer Advisory if applicable)

The following items are due PRIOR to Initial Inspection:

1. _____ Approval documentation for grease trap from local Water Works or other local governing authority. See local Health Dept if on septic tank system.
2. _____ Approval documentation for Back Flow Prevention from local Water Works or other local governing authority.
3. _____ Approval documentation (e.g. inspection, letter, etc) from the Fire Marshall or other Fire Authority.

An Annual Inspection fee is due to the local Health Department **upon Plan Review approval, but prior to the Initial Inspection**. Please contact your local Health Department for the amount of the Annual Inspection fee.

To assist you with your Plan Review package and other food safety questions, you may contact your local Health Department and refer to the state Food Service Rules and Regulations at:

<https://dph.georgia.gov/food-service>

Revised 12/6/2019



PERMIT APPLICATION FOR FOOD SERVICE
ESTABLISHMENTS AND MOBILE/EXTENDED
FOOD SERVICE BASE OF OPERATIONS

Rev 02/2020

NOTICE

THIS PERMIT APPLICATION PACKET IS COMPOSED OF THREE PARTS: ADMINISTRATIVE INFORMATION; OPERATIONAL INFORMATION; AND PLAN REVIEW INFORMATION.

ADMINISTRATIVE INFORMATION: THIS INFORMATION WILL BE USED TO ESTABLISH COMMUNICATION BETWEEN THE LOCAL HEALTH AUTHORITY AND THE PERMIT APPLICANT/PERMIT HOLDER. IT WILL ALSO BE USED TO ADMINISTER THE PERMITTING AND ESTABLISHMENT INSPECTION PROCESSES.

OPERATIONAL INFORMATION: THIS INFORMATION WILL BE USED TO ENABLE THE LOCAL HEALTH AUTHORITY TO BECOME FAMILIAR WITH THE QUESTIONS OF WHAT TYPES, WHEN, HOW MUCH, AND WHERE FOOD WILL BE PREPARED AND SERVED BY THE PROPOSED FOOD SERVICE ESTABLISHMENT.

PLAN REVIEW INFORMATION: IN ACCORDANCE WITH DPH CHAPTER 511-6-1-.02(4), THIS INFORMATION WILL BE UTILIZED BY THE LOCAL HEALTH AUTHORITY IN ITS REVIEW AND APPROVAL PROCESS OF SUBMITTED PLANS AND SPECIFICATIONS FOR PROPOSED NEW CONSTRUCTION, OR REMODELING AND CONVERSION OF EXISTING BUILDINGS FOR PROPOSED FOOD SERVICE ESTABLISHMENTS. ADDITIONALLY, THIS INFORMATION WILL BE UTILIZED BY THE LOCAL HEALTH AUTHORITY TO ACCESS THE LEVEL OF COMPLIANCE STATUS OF EXISTING FOOD SERVICE ESTABLISHMENTS DURING THE OCCURRENCE OF A CHANGE IN PERMIT HOLDER.

AS PER DPH CHAPTER 511-6-1-.02(1)(c), IN ORDER TO QUALIFY FOR A PERMIT TO OPERATE A FOOD SERVICE ESTABLISHMENT, THE PERMIT APPLICANT MUST 1) BE AN OWNER OF THE PROPOSED FOOD SERVICE ESTABLISHMENT (OR AN OFFICER OF THE LEGAL OWNERSHIP), 2) AGREE TO ALLOW THE HEALTH AUTHORITY ACCESS TO THE FOOD SERVICE ESTABLISHMENT, 3) PROVIDE ALL REQUIRED INFORMATION REQUESTED BY THE HEALTH AUTHORITY AND PAY ALL APPLICABLE FEES; AND 4) PROVIDE EVIDENCE OF SATISFACTORY COMPLIANCE WITH THE PROVISIONS OF THE CHAPTER AND ALL OTHER PROVISIONS OF LAWS THAT APPLY TO THE LOCATION, CONSTRUCTION AND MAINTENANCE OF FOOD SERVICE ESTABLISHMENTS AND THE SAFETY OF PERSONS THEREIN.

AT THE HEALTH AUTHORITY'S INITIAL INSPECTION OF THE COMPLETED FOOD SERVICE ESTABLISHMENT, AND PRIOR TO THE ISSUANCE OF A PERMIT, THE APPLICANT MUST DEMONSTRATE SATISFACTORY COMPLIANCE WITH THE PROVISIONS OF DPH CHAPTER 511-6-1; AND PROVIDE WRITTEN DOCUMENTATION INDICATING SATISFACTORY COMPLIANCE WITH ALL OTHER PROVISIONS OF LAWS THAT APPLY TO THE FOOD ESTABLISHMENT'S LOCATION, CONSTRUCTION AND MAINTENANCE, AND THE SAFETY OF PERSONS THEREIN.

INSTRUCTIONS: COMPLETE THE FOLLOWING APPLICATION DOCUMENT IN DUPLICATE AND FORWARD THE ORIGINAL COMPLETED DOCUMENT TO THE LOCAL HEALTH AUTHORITY (COUNTY HEALTH DEPARTMENT), IN WHICH THE FOOD SERVICE ESTABLISHMENT OR MOBILE FOOD UNIT'S BASE OF OPERATION IS TO BE LOCATED. GO TO THE DEPARTMENT'S ENVIRONMENTAL HEALTH WEBPAGE AT:

<https://dph.georgia.gov/environmental-health> FOR COUNTY HEALTH DEPARTMENT CONTACT INFORMATION. YOU MAY OBTAIN A COPY OF THE RULES AND REGULATIONS FOR FOOD SERVICE BY VISITING OUR WEBSITE AT <http://dph.georgia.gov/food-rules-and-regulations>

ADMINISTRATIVE INFORMATION

Name of Establishment: _____

Food Service/Base of Operations Address: _____
Street # and Name Suite/Unit # City State Zip

Email address: _____ Business Phone Number: _____

1. Reason for plan review (Check appropriate block)

- New Application
- Change of Ownership:
Will there be any changes to the previous menu, equipment or facility structure? _____
- Renovation of Existing Establishment

2. Method of Operation: (Check All Appropriate Blocks)

- Food Service Establishment
- Food Service/Wholesaler – **requires a Georgia Dept. of Agriculture permit in addition to food service permit**
- Catering Operation
- Mobile Unit Base of Operations – **please complete a mobile food unit application for each mobile unit and provide listing of all counties in which the unit(s) will operate:** _____

- Extended Food Service
- Institution (e.g. school, hospital, nursing home, etc.)
- Incubator Establishment A (one shared space) – **VARIANCE REQUIRED**
- Incubator Establishment B (cubicle/build out units)- **VARIANCE REQUIRED**
- Incubator Establishment B member (cubicle/build out units) – **VARIANCE REQUIRED**

OPERATIONAL INFORMATION

1. Is water supply: Public or Private ?

2. If private, has source been approved? YES NO PENDING

Please attach copy of written approval and/or permit.

3. Please answer the following based on your operation (check all that apply):

- Establishment does not cook any raw animal foods; only reheat commercially precooked ingredients
- Establishment cooks raw animal foods and reheats cooked foods that are prepared onsite
- Establishment conducts a specialized process which requires an approved HACCP plan
- Establishment serves raw or undercooked animal foods in a ready to eat form (i.e. rare steaks/burgers, sashimi, etc)

4. Check Appropriate Block(s) for any proposed specialized processes for your establishment.

- Curing* Smoking for preservation* Sprouting seeds or beans*
- Reduced Oxygen Packaging+ Operating a molluscan shellfish life-support system
- Using food additives or adding components to render food non-TCS or for preservation*
- Not Applicable Other _____

5. Please identify **Hours of Operation** for each day of the week

Sun _____ Tues _____ Thurs _____ Sat _____
Mon _____ Wed _____ Fri _____

Number of Seats: _____ Number of Staff (Maximum per shift): _____

Total Square Feet of Facility: _____

Number of Floors on which operations are conducted: _____

Maximum Meals to be served (approximate number):

Breakfast _____ Lunch _____ Dinner _____

Projected Date for Start of Project: _____

Projected Date for Completion of Project: _____

* Requires a variance, HACCP plan, and written procedures

+ May require a variance and HACCP plan depending on the procedures

OPERATIONAL INFORMATION

6. Type of Service (check all that apply):

- Sit Down Meals
- Drive-thru
- Take Out
- Catering
- Mobile unit
- Delivery
- Online
- Other _____

7. Total number of Managers (have supervisory/management responsibility) which are certified in Food Safety _____

8. Required documents:

- Proposed Menu (including seasonal, off-site and banquet menus)
- Manufacturer Specification sheets for each piece of equipment shown on the plan (include hot water heater specifications)
- Site plan showing location of business in building; location of building on site including alleys, streets; and location of any outside equipment (dumpsters, well, septic system - if applicable)
- Plan (drawn to scale) of food establishment showing location of equipment, plumbing, electrical services and mechanical ventilation
- Equipment schedule
- Water supply
- Complies with all other provisions of laws that apply to the location, construction and maintenance of food service establishments and the safety of persons therein

(USE ADDITIONAL PAPER AS NEEDED)

OPERATIONAL INFORMATION Continued

FOOD PREPARATION REVIEW:

Check categories of Time/Temperature Control for Safety Food (TCS) to be handled, prepared and served.

<u>CATEGORY</u>	(YES) (NO)
1. Thin meats, poultry, fish, eggs (hamburger; sliced meats; fillets)	<input type="checkbox"/> <input type="checkbox"/>
2. Thick meats, whole poultry (roast beef; whole turkey, chickens, hams)	<input type="checkbox"/> <input type="checkbox"/>
3. Cold processed foods (salads, sandwiches, vegetables)	<input type="checkbox"/> <input type="checkbox"/>
4. Hot processed foods (soups, stews, rice/noodles, gravy, chowders, casseroles)	<input type="checkbox"/> <input type="checkbox"/>
5. Bakery goods (pies, custards, cream fillings & toppings)	<input type="checkbox"/> <input type="checkbox"/>
6. Fresh produce	<input type="checkbox"/> <input type="checkbox"/>
7. Specialty foods (i.e. acidification, curing, drying, reduced oxygen packaging, etc)	<input type="checkbox"/> <input type="checkbox"/>
8. Other _____	<input type="checkbox"/> <input type="checkbox"/>

PLEASE CHECK THE BOX/ANSWER THE FOLLOWING QUESTIONS

FOOD SUPPLIES:

1. Are all food supplies from inspected and approved sources? YES NO

Please list suppliers:

2. What are the projected frequencies of deliveries for:

	Day of week	AM/PM	Key Drop Delivery	
Frozen foods	_____	_____	Yes ___	No ___
Refrigerated foods	_____	_____	Yes ___	No ___
Dry goods	_____	_____	Yes ___	No ___

3. Provide information on the amount of space (in cubic feet) allocated for:

Dry storage _____
 Refrigerated Storage _____
 Frozen storage _____

4. How will dry goods be stored off the floor?

5. Will foods be transported after preparation (delivery or catering)? Yes No

Please describe equipment used to transport hot/cold foods and provide spec sheets: _____

OPERATIONAL INFORMATION continued

6. Please describe delivery radius (in time/distance traveled):

COLD STORAGE:

1. Is adequate and approved freezer and refrigeration available to store frozen foods frozen, and refrigerated foods at 41° F (5 ° C) and below? YES NO

Provide the method used to calculate cold storage requirements.

2. Will raw meats, poultry and seafood be stored in the same refrigerators and freezers with cooked/ready-to-eat foods? YES NO

If yes, how will cross-contamination be prevented?

3. Does each refrigerator/freezer have a thermometer in the warmest part of the unit? YES NO

Number of refrigeration units: _____ Number of freezer units: _____

4. Is there a bulk ice machine available? YES NO

5. Please describe the cleaning schedule for the bulk ice machine:

THAWING FROZEN TIME/TEMPERATURE FOR SAFETY (TCS) FOOD:

Please indicate by checking the appropriate boxes how frozen time/temperature for safety foods (TCS) in each category will be thawed. More than one method may apply. Also, indicate where thawing will take place.

Thawing Method	*THICK FROZEN FOODS	*THIN FROZEN FOODS
Refrigeration		
Running Water Less than 70°F		
Microwave (as part of cooking process)		
Cooked from Frozen state		
Other (describe)		

* Frozen foods: approximately one inch or less = thin, and more than an inch = thick.

OPERATIONAL INFORMATION continued

COOKING:

1. What type of Temperature measuring device (thermometer) will be used to measure final cooking/reheating temperatures of TCS foods?

2. Will meat, poultry, eggs, or fish be offered raw or undercooked on the menu? If yes, which items?

NO YES _____

Minimum cooking time and temperatures of product utilizing convection and conduction heating equipment:

Beef roasts-----	130 ° F (121 min)
Solid seafood pieces -----	145 ° F (15 sec)
Other PHF's -----	145 ° F (15 sec)
Eggs:	
Immediate service -----	145 ° F (15 sec)
Pooled* -----	155 ° F (15 sec)
(*pasteurized eggs must be served to a highly susceptible population)	
Pork -----	145 ° F (15 sec)
Comminuted meats/fish -----	155 ° F (15 sec)
Poultry -----	165 ° F (15 sec)
Reheated for hot holding of cooked and cooled TCS foods--	165 ° F (15 sec)

2. List types of cooking equipment.

HOT/COLD HOLDING:

1. How will hot TCS food be maintained at 135°F (57°C) or above during holding for service? Indicate type and number of hot holding units.

2. How will cold TCS food be maintained at 41°F (5°C) or below during holding for service? Indicate type and number of cold holding units.

OPERATIONAL INFORMATION

COOLING:

Please indicate by checking the appropriate boxes for how TCS foods will be cooled to 41 ° F (5 ° C) within 6 hours (135 ° F to 41 ° F in 6 hours; provided the food reaches from 135°F to 70 ° F in 2 hours). Also, indicate where the cooling will take place.

COOLING METHOD	THICK MEATS	THIN MEATS	THIN SOUPS/ GRAVY	THICK SOUPS/ GRAVY	RICE/ NOODLES
Shallow Pans					
Ice Baths					
Reduce Volume or Size					
Rapid Chill					
Other (describe)					

1. Please describe how the cooling process for TCS food from 135°F to 70°F within 2 hours and 135°F to 41°F within 6 hours will be monitored to ensure that cooling parameters are met. Indicate cooling strategy, and the monitoring procedures (frequency, type of temperature measuring equipment used, written policies/procedures you intend to follow, etc).

REHEATING FOR HOLDING:

1. How will TCS foods that are cooked, cooled, and reheated for hot holding be reheated so that all parts of the food reach a temperature of at least 165 ° F for 15 seconds. Indicate type and number of units used for reheating foods.

SAFE PRACTICES:

1. Please indicate how and when employees will be trained on employee health policy, food safety, and allergens? Method of training and tracking mechanism:

2. Which barriers (such as disposable, single-use gloves, utensils, food grade paper, etc.) do you plan to utilize to prevent handling of ready-to-eat foods with bare hands?

OPERATIONAL INFORMATION continued

3. Is there a written policy to exclude or restrict food workers who are sick or have infected cuts and lesions? YES NO Please describe briefly or attach a copy:

4. How will cooking equipment, cutting boards, counter tops and other food contact surfaces which cannot be submerged in sinks or put through a dishwasher be sanitized?

Chemical Type: _____ Concentration: _____ Test Kit: YES NO

5. Will ingredients for cold ready-to-eat foods such as tuna, mayonnaise and eggs for salads and sandwiches be pre-chilled before being mixed and/or assembled? YES NO If not, how will ready-to-eat foods be cooled to 41°F?

6. Are raw fruits and vegetables served on the menu or ingredients in dishes? YES NO If yes, is a dedicated sink provided for washing raw fruits and vegetables prior to their preparation? YES NO

7. Will the facility be serving food to a highly susceptible population? YES NO If yes, how will the temperature of foods be maintained while being transferred between the kitchen and service area?

8. Are there any other locations besides the main kitchen area in which food is planned to be held or stored prior to being served?

The undersigned hereby applies for a permit to operate a Food Service Establishment pursuant to O.C.G.A. 26-2-371-373 and hereby certifies that he or she has received a copy of the Rules and Regulations for Food Service, Chapter 511-6-1, Georgia Department of Public Health. Further, and if granted, a permit by the Health Authority to operate a food service establishment the undersigned agrees to comply with all provisions contained with the Rules and Regulations of Chapter 511-6-1.

Signed: _____ Date: _____
Print Name: _____ Title: _____

(State Whether Business Owner or Authorized Agent)

NOTE: ANY CHANGES IN THE EXISTING FOOD SERVICE ESTABLISHMENT FACILITY WILL REQUIRE THE OWNER OR AGENT TO CONTACT THE LOCAL HEALTH AUTHORITY. IT IS ILLEGAL FOR FOOD SERVICE ESTABLISHMENTS TO BEGIN OPERATION TO SERVE FOOD TO THE PUBLIC WITHOUT FIRST OBTAINING A VALID FOOD SERVICE PERMIT FROM THE LOCAL HEALTH AUTHORITY.

PLAN REVIEW INFORMATION

A. FINISH SCHEDULE

Applicant must indicate which materials (quarry tile, stainless steel, 4" plastic coved molding, etc.) will be used in the following areas.

	FLOOR	COVING	WALLS	CEILING
Kitchen				
Bar				
Food Storage				
Other Storage				
Toilet Rooms				
Dressing Rooms				
Garbage & Refuse Storage				
Mop Service Basin Area				
Warewashing Area				
Walk-in Refrigerators				

PLAN REVIEW INFORMATION

B. INSECT AND RODENT CONTROL

APPLICANT: Please check appropriate boxes.

- | | YES | NO | NA |
|---|--------------------------|--------------------------|--------------------------|
| 1. Will all outside doors be self-closing and rodent proof ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Are screen doors provided on all entrances left open to the outside? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Do all openable windows have a minimum #16 mesh screening? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Is the placement of electrocution devices identified on the plan? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Will all pipes & electrical conduit chases be sealed; ventilation systems exhaust and intakes protected? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Is area around building clear of unnecessary brush, litter, boxes and other harborage? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Will air curtains be used?
If yes, where? _____ | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

C. GARBAGE AND REFUSE

- | | YES | NO | NA |
|--|--------------------------|--------------------------|--------------------------|
| <u>Inside</u> | | | |
| 8. Do all containers have lids? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. Will refuse be stored inside?
If so, where? _____ | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Is there an area designated for garbage can or floor mat cleaning? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

PLAN REVIEW INFORMATION

YES NO NA

Outside

11. Will a dumpster be used? YES NO NA
Number _____ Size _____
Frequency of pickup _____
Contractor _____

12. Will a compactor be used? YES NO NA
Number _____ Size _____
Frequency of pick up _____
Contractor _____

13. Will garbage cans be stored outside? YES NO NA

14. Describe surface and location where dumpster/compactor/garbage cans are to be stored:

15. Describe location of grease storage receptacle

16. Is there an area to store recycled containers? YES NO NA
Describe

Indicate what materials are required to be recycled;

- Glass Metal Paper
- Cardboard Plastic

17. Is there any area to store returnable damaged goods? YES NO NA

PLAN REVIEW INFORMATION

D. PLUMBING CONNECTIONS (Write NA if not applicable)

	AIR GAP	AIR BREAK	*INTERAL TRAP	*P TRAP	VACUUM BREAKER	CONDENSATE PUMP
18. Toilet						
19. Urinals						
20. Dishwasher						
21. Garbage Grinder						
22. Ice Machines						
23. Ice storage bin						
24. Sinks						
a. Mop sink						
b. Janitor sink						
c. Handwash sink						
d. 3 Compartment sink						
e. 2 Compartment sink						
f. 1 Compartment sink						
g. Water Station						
25. Steam Tables						
26. Dipper Wells						
27. Refrigeration condensate/drain lines						
28. Hose connection						
29. Potato peeler						
30. Beverage Dispenser w/carbonator						
31. Other _____						

* **TRAP:** A fitting or device which provides a liquid seal to prevent the emission of sewer gases without materially affecting the flow of sewage or wastewater through it. An integral trap is one that is built directly into the fixture, e.g., a toilet fixture. A “P” trap is a fixture trap that provides a liquid seal in the shape of the letter “P”. Full “S” traps are prohibited.

PLAN REVIEW INFORMATION

32. Are floor drains provided & easily cleanable, if so, indicate location:

E. WATER SUPPLY

35. Is ice made on premises or purchased commercially?

If made on premise, are specifications for the ice machine provided? YES NO

Describe location and method for ice scoop

storage: _____

Provide location of ice maker or bagging operation

36. What is the capacity of the hot water

generator? _____

37. Is the hot water generator sufficient for the needs of the establishment? YES NO

Please provide the Water Heater:

Make _____ Model _____ Storage Capacity _____

BTU or KW _____

38. Is there a water treatment device? YES NO

If yes, how will the device be inspected & serviced?

39. How are backflow prevention devices inspected & serviced?

F. SEWAGE DISPOSAL

40. Is building connected to a municipal sewer? YES NO

41. If no, is private disposal system approved? YES NO PENDING

Please attach copy of written approval and/or permit.

42. Are grease traps provided? YES NO

If so, where? _____

Provide schedule for cleaning & maintenance _____

PLAN REVIEW INFORMATION

G. DRESSING ROOMS

43. Are dressing rooms provided? YES NO

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

GENERAL

45. Are insecticides/rodenticides stored separately from cleaning & sanitizing agents?
YES NO

Indicate location:

46. Are all toxics for use on the premise or for retail sale (this includes personal medications), stored away from food preparation and storage areas? YES NO

47. Are all containers of toxics including sanitizing spray bottles clearly labeled? YES NO

48. Will linens be laundered on site? YES NO

If yes, what will be laundered and where? _____

If no, how will linens be cleaned?

49. Is a laundry dryer available? YES NO

50. Location of clean linen storage:

51. Location of dirty linen storage:

52. Are containers constructed of safe materials to store bulk food products? YES NO
Indicate type:

PLAN REVIEW INFORMATION

53. Indicate all areas where exhaust hoods are installed:

LOCATION	FILTERS &/OR EXTRACTION DEVICES	SQUARE FEET	FIRE PROTECTION	AIR CAPACITY CFM	AIR MAKEUP CFM

54. How is each listed ventilation hood system cleaned?

I. SINKS

55. Is a mop sink present? YES NO

If no, please describe facility for cleaning of mops and other equipment:

56. If the menu dictates, is a food preparation sink separate from a dedicated raw fruit and vegetable sink present? YES NO

J. DISHWASHING FACILITIES

57. Will a dishwasher be used for warewashing in addition to the required three compartment sink?

YES NO

58. Dishwasher Type of sanitization used (if applicable):

Hot water (temp. provided) _____ Booster heater _____ Chemical type _____

Is ventilation provided? YES NO

59. Do all dish machines have templates with operating instructions? YES NO

60. Do all dish machines have temperature/pressure gauges as required that are accurately working? YES NO

PLAN REVIEW INFORMATION

61. Does the largest pot and pan fit into each compartment of the pot sink? YES NO
If no, what is the procedure for manual cleaning and sanitizing?

62. Are there drain boards on both ends of the pot sink? YES NO

63. What type of sanitizer is used? Chlorine Quaternary ammonium Other _____

64. Are test papers and/or kits available for checking sanitizer concentration? YES NO

K. HANDWASHING/TOILET FACILITIES

65. Is there a hand washing sink in each food preparation and warewashing area? YES NO

66. Do all hand washing sinks, including those in the restrooms, have a mixing valve or combination faucet? YES NO

67. Do self-closing metering faucets provide a flow of water for at least 15 seconds without the need to reactivate the faucet? YES NO

68. Is hand soap available at all hand washing sinks? YES NO

70. Are hand drying facilities (paper towels, blowers) available at all handwash sinks? YES NO

71. Are covered waste receptacles available in each restroom? YES NO

72. Is hot and cold running water under pressure available at each hand washing sink? YES NO

73. Are all toilet room doors self-closing? YES NO

L. EMERGENCY ACTION PLAN

74. If at any time your operation experiences an electrical or water interruption, do you have an Emergency Operations Plan (EOP)? YES NO

...If your answer is YES, please ATTACH plan to this application along with all other documents requested.

If your answer is NO, please EXPLAIN your operation’s alternative to an EOP (such as, a *temporary closure*). ***Note:** Information provided in this blank is for informational purposes ONLY. Providing an alternative to an EOP is not an approval for such activity from Georgia Department of Public Health. It is recommended to discuss any alternatives with your local EHS for verification of whether your operation is compliant with Chapter 511-6-1.

STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above information and approved food service plans and specifications without prior permission from the local health authority may nullify this approval. Approval of these plans and specifications by the local health authority DOES NOT indicate compliance with any other code, law or regulation that may be required – federal, state, or local. It DOES NOT constitute endorsement or acceptance of the completed establishment (structure or equipment). A final inspection of each completed establishment with the necessary equipment will be necessary to determine if it complies with the Georgia Rules and Regulations Governing Food Service Establishments. A food Service permit from the local health authority must be secured before this establishment can operate as a food service establishment.

Signed: _____ Date _____

Print Name: _____ Title: _____
(State Whether Business Owner or Authorized Agent)

DO NOT WRITE BELOW THIS LINE – HEALTH DEPARTMENT USE ONLY

Applicable Fees Paid? ___ YES ___ NO If NO, explain: _____

THE FOLLOWING DOCUMENTS ARE ENCLOSED:

- | | |
|--|---|
| <input type="checkbox"/> Business Plan Attached | <input type="checkbox"/> Equipment List Attached |
| <input type="checkbox"/> Plans Attached | <input type="checkbox"/> Menu Attached |
| <input type="checkbox"/> Equipment Schedule | <input type="checkbox"/> Food Preparation Review |
| <input type="checkbox"/> Plan Review Checklist | <input type="checkbox"/> Water Supply Public/Approved |
| <input type="checkbox"/> Construction Review | <input type="checkbox"/> Wastewater/Septic System |
| <input type="checkbox"/> Vomitus/Diarrheal Clean-up Plan | <input type="checkbox"/> Notarized Verification of Residency
For Public Benefits Application |

WHEN APPLICABLE:

- Procedures for allowing dogs on the patio
- Variance/HACCP plan/procedures
- Emergency Operations Plan
- Mobile Unit Application(s)

FOOD SERVICE RISK CATEGORIZATION:

- Risk Type I - do not cook any foods may reheat commercially precooked ingredients
- Risk Type II – cook and/or hold and reheat foods that are prepared onsite
- Risk Type III/HAACP Plan - requires an approved HACCP plan