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Director

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To promote and protect the health and well-being of Kings County residents through education, prevention, and intervention.



FOOD PLAN CHECK GUIDELINES

A person may not begin any new construction or remodel of a retail food facility until the Environmental Health Services Division department has approved the plans for the construction or remodel. Submit three sets of plans, and a completed plan check application to the department for review.

GENERAL REQUIREMENTS

Plans must be complete, legible and drawn to scale. The scale must be indicated. Plans must include: a complete floor plan with plumbing, electrical, lighting, equipment details and placement, and refuse disposal location.

Manufacturer specification sheets for all equipment must be submitted. All new and/or replacement food-related equipment shall be approved or equivalent to American National Standards Institute (ANSI). An interior finish schedule must be included. List the floor, wall, and ceiling finishes for each room – including storerooms and restrooms.

Plans must be submitted to Environmental Health Services, Monday through Friday, 8:00 a.m. to 5:00 p.m. at the address indicated below:

330 Campus Dr. Hanford, CA 93230

Plan check fees are based on time spent on the review and an invoice will be mailed to you with the approval/rejection letter.

Please allow **20 working days for the plan check to be completed from the date of receipt**. If plans are not approved, written notification will be sent to the contact person indicated on the application form disclosing the reason the plans could not be approved and detailing any subsequent information required.

Please call (559) 584-1411 if you have any questions or require additional information.

WALL & FLOORS

Floor surfaces in all areas in which food is stored, prepared, packaged, or portioned, including customer self-service, where any utensil is washed, refuse or garbage is stored, janitorial facilities are located, and in all toilet and handwashing areas **must be commercial grade, smooth, durable, non-absorbent, and easily cleanable.**

Flooring must continue up the wall four (4) inches, in a seamless manner, forming a 3/8-inch minimum radius cove in all food prep area.

Floor drains are required in floors that are water flushed for cleaning and where pressure spray methods for cleaning equipment are used. Where floor drains are proposed, the floor surface shall be sloped to the floor drains.



CEILING

The walls and ceilings of all rooms shall consist of **durable, smooth, nonabsorbent, and easily cleanable surfaces.**

A finish **more durable** than semi or high gloss enamel painted wallboard such as fiberglass-reinforced plastic (FRP), vinyl wall paneling, stainless steel, ceramic or quarry tile, etc., must be installed from the top of the base coving to minimum 8-foot height in the following areas:

- Behind high volume steam generating equipment/appliances (e.g. steam kettles)
- Behind high temperature mechanical dishwashers
- Behind cook line equipment (material and finish must meet fire code)
- Behind hand wash, food preparation, janitorial, and utensil washing sinks and/or pressurized water spray arm assemblies
- Walk-in refrigerator and freezer boxes
- Behind pizza dough tables, cutting/chopping tables, large mixers, and other machinery that may impacts the wall such as a meat slicer.



WATER SUPPLY

Approved potable water supply must be adequate, protected, and pressurized and include a supply of hot water.

The water source distribution system must be of sufficient capacity to meet the peak potable and hot water demands of the food facility.

Water under pressure shall be provided at a sufficient level as specified by the Uniform Plumbing Code and manufacturer's specifications for equipment and fixtures.

Water under pressure shall be permanently plumbed to all fixtures.

Water heater specifications must be provided. The location of the proposed or existing hot water heater and heating capacity (in BTU's or Kilowatts) must be indicated.

Water heaters must be set to supply hot water at a minimum temperature of 120°F measured at the faucet. Hand wash sinks may be provided with warm water (100°F).



PLUMBING

Hot and cold water must be supplied through mixing faucets.

All exposed plumbing and gas lines are to be mounted or enclosed so as to facilitate cleaning.

An effort should be made to enclose all plumbing lines within walls unless otherwise approved.

All plumbing and plumbing fixtures must be installed in compliance with applicable local plumbing ordinances.



LIQUID WASTE

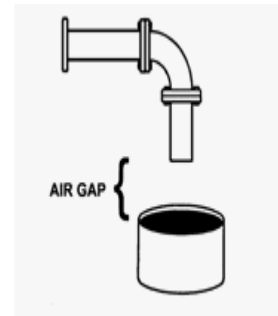
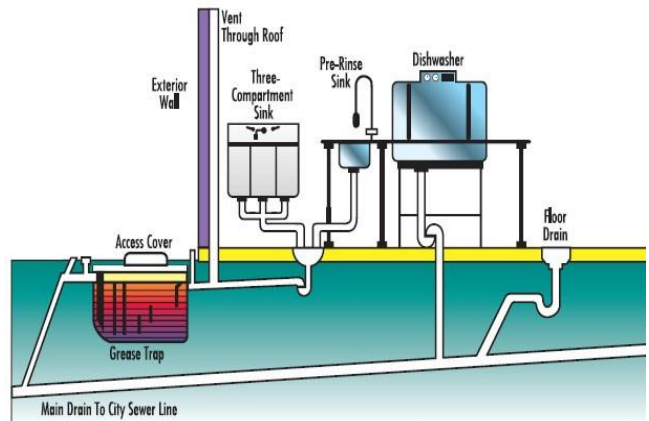
Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

All steam tables, ice machines and bins, food preparation and warewashing sinks, display cases, walk-in refrigeration units, reach-in refrigeration units (without installed and functioning evaporators), equipment compartments that are subject to accumulation of moisture, and other similar equipment that discharge liquid waste must be sloped to an outlet that allows for complete draining by means of indirect waste pipes, and all wastes drained by them must discharge through an air gap into a floor sink or other approved type of receptor.

Self-contained evaporator units may be acceptable in lieu of floor sink drainage for clear condensate only.

Walk-in refrigeration units and ice machines require floor sink drainage due to the large volume of liquid waste generated. Floor sinks may not be installed inside of a walk-in refrigerator unit.

Indirect waste receptors must be installed half exposed or otherwise readily accessible for inspection and cleaning.



GREASE TRAP

When installed, grease traps and interceptors must be installed so as to be easily accessible for servicing.

Check with the local City or Building and Planning Departments, community service districts, or sanitary sewer districts regarding specific requirements for grease trap installation.

If installed in conjunction with a three-compartment sink, an interior grease trap must be installed downstream from the three-compartment sink indirect drainage waste receptor to allow for and



adequate air gap from the three-compartment sink to the waste receptor draining into the grease trap.

HANDWASHING

Facilities exclusively for handwashing must be installed in food preparation areas and in warewashing areas not located within or immediately adjacent to food preparation areas.

Handwashing facilities shall be sufficient in number and conveniently located so as to be accessible at all times by food handlers.

Permanently installed, single-service soap and single-service hand towel or hot air blower dispensers must be provided at all hand wash basins.

The handwashing facility must be separated from the warewashing sink by a metal splashguard with a height of at least 6 inches, extending from the back edge of the drainboard to the front edge of the drainboard, with rounded corners. No splashguard is required if the distance between the handwashing sink and the warewashing sink drainboards is 24 inches or more.

Handwashing facilities must provide warm water (at least 100F) under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. An automatic handwashing facility may be installed and used in accordance with the manufacturer's instructions.



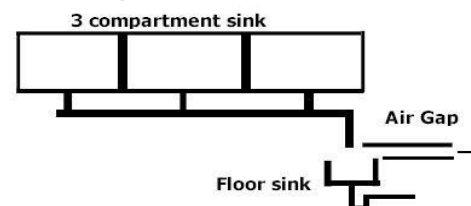
MANUAL WARE WASHING

Each food facility is required to provide a three-compartment sink for manually washing, rinsing, and sanitizing equipment and utensils.

Three-compartment sinks must be equipped with dual integral metal drainboards.

Sink compartments must be large enough to accommodate immersion of the largest equipment and utensils.

Drainage must be indirectly plumbed to a floor sink.



A warewashing sink shall not be used for handwashing.

MECHANICAL WARE WASHING

If installed, mechanical warewashing provided in addition to a three compartment sink must be approved and meet applicable sanitation standards for washing customer multi-use and drinking utensils.

CIP (Clean in Place) equipment must meet the characteristics of a food contact surface and must be designed and constructed so that cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces and the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions.



When the menu demands, a food facility must provide a food preparation sink located in the food preparation area with indirect plumbing to a floor sink for the washing, rinsing, soaking, thawing, or similar preparation of foods.

The food preparation sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth.

FOOD PREPARATION SINK

Each food preparation sink must be equipped with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width.

The food preparation sink shall be used exclusively for food.



At least one curbed cleaning facility or non-porous janitorial sink equipped with a drain to sewer must be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

The faucet must be equipped with an approved backflow protection device.

JANITORIAL FACILITIES



A room, area, or cabinet separated from any food preparation must be provided for the storage of cleaning equipment, clean linens, and supplies and approved storage for drying mops.

GENERAL EQUIPMENT STANDARDS

All equipment, utensils, display cases, windows, counters, shelves, tables, refrigeration units, sinks, dishwashing machines, and other equipment or utensils used in the preparation, sale, service, and display of food must be made of nontoxic, noncorrosive materials and is designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

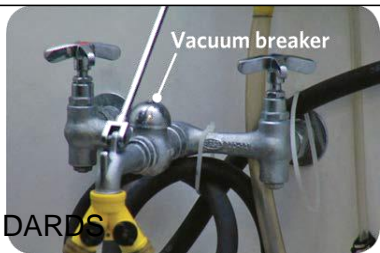
Multiuse food-contact surfaces shall be all of the following:

- Smooth
- Free of breaks, open seams, cracks, chips, pits, and similar imperfections
- Free of sharp internal angles, corners, and crevices
- Finished to have smooth welds and joints
- Accessible for cleaning and inspection.

Equipment for cooling and heating food and for holding cold and hot food shall be sufficient in number and capacity to ensure proper food temperature control during transportation and operation.

Cold or hot holding equipment used for potentially hazardous food must be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

~~Copper, zinc or leaded containers may not be used~~ in contact with a food that has a pH below six, such as vinegar, fruit juice, or wine, or for a fitting or tubing installed between a backflow prevention device and a carbonator.



EQUIPMENT INSTALLATION

Floor-mounted equipment that is not easily movable must be sealed to the floor or elevated on legs that provide at least a six-inch clearance between the floor and the equipment.

Table-mounted equipment that is not easily movable must be installed to allow cleaning of the equipment and areas underneath and around the equipment by being sealed to the table or elevated on legs that provide at least a four-inch clearance between the table and the equipment.

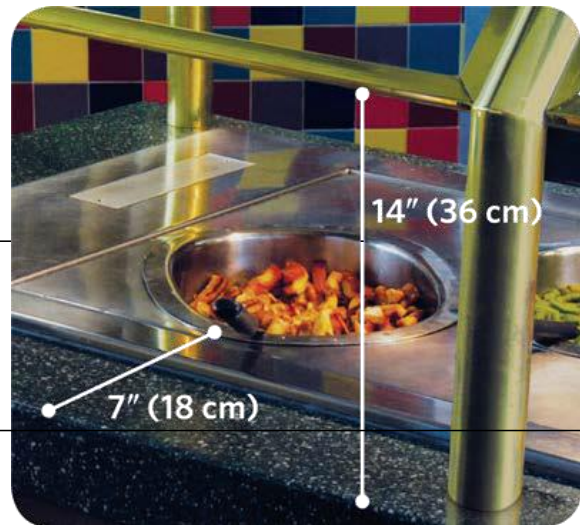
Equipment that is fixed because it is not easily movable must be installed:

- Spaced to allow access for cleaning along the sides, behind, and above the equipment
- Sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.

Sneeze guard protection is required to protect food on display from contamination. Detailed elevations of sneeze guards and the related equipment must be provided as applicable.

Beverage tubing and cold-plate beverage cooling devices may not be installed in contact with stored ice intended for consumption in food or beverages.

All pressurized cylinders shall be securely fastened to a rigid structure.



OPEN-AIR BBQ

The open-air barbecue or outdoor wood-burning oven must be operated on the same premises under the same permit as the permanent food facility that is approved for food preparation.



The open-air barbecue or outdoor wood-burning oven is not operated in any area or location that may constitute a food contamination or fire hazard.

The open-air barbecue or outdoor wood-burning oven is separated from public access to prevent food contamination or injury to the public by using ropes or other approved methods.

ELECTRICAL

All new and replacement electrical appliances shall meet applicable UL standards for electrical equipment as determined by an ANSI accredited certification program.

In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity measured at a distance of 30 inches above the floor, while the area is in use:

At least 10-foot candles in:

- Walk-in refrigeration units
- Dry food storage areas

At least 20-foot candles:

- In areas where food is provided for consumer self-service or where fresh produce or prepackaged foods are sold or offered for consumption.
- Inside equipment such as reach-in and under-counter refrigerators.
- In areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms.

At least 50-foot candles in areas where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor and in other areas and rooms during periods of cleaning.

Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is non-prepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles, including exhaust hoods and walk-in refrigeration units.



VENTILATION

All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide comfort for each employee.

Mechanical exhaust ventilation equipment shall be provided over all cooking equipment to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

Canopy hoods must extend at least six (6) inches beyond all sides of the cooking equipment, as measured from the inside edge of the grease trough, if provided.

Every hood shall be installed to provide for thorough cleaning of all interior and exterior surfaces, including the hood, filters, piping, lights, troughs, hangers, flanges, and exhaust ducts. Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement or designed to be CIP.

All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code.

Make-up air shall be provided at the rate of that exhausted.

Toilet rooms shall be vented to the outside air by means of an openable screened window, an airshaft, or a light-switch-activated exhaust fan.



DRY FOODS & EQUIPMENT

Space provided must ensure protection from contamination by storing the food, clean equipment, utensils, linens, and single-use articles in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination, and stored at least 6" above the floor.



Food, equipment, utensils, laundered linens, and single-use articles shall not be stored in any of the following locations:

- Locker rooms
- Toilet rooms
- Refuse rooms
- Mechanical rooms
- Under sewer lines that are not shielded to intercept potential drips
- Under leaking water lines
- Under open stairwells
- Under other sources of contamination



RESTROOM FACILITIES

Clean toilet rooms with handwashing facilities in good repair must be provided for use by employees during all hours of operation.

Clean toilet facilities in good repair must be provided for use by consumers:

- When there is onsite consumption of foods
- When the food facility has more than 20,000 square feet of floor space (at least one separate toilet facility for men and for women is required)

Toilet shall be in a location where consumers do not pass through food preparation, food storage, or utensil washing areas to reach the toilet facilities.



Handwashing facilities consisting of permanently installed hand soap and paper towel dispensers that are in good repair shall be provided.

Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Restroom doors must be well fitted and self-closing.

VERMIN EXCLUSION

All food establishments, except approved outdoor BBQs or outdoor dining areas and produce stands, shall be fully enclosed in a building consisting of floors, walls, and overhead structure.

Insect control devices may not be installed over a food or utensil handling area.

All doors opening to the outside must have self-closing devices installed. Openings at the base and



side of exterior doors may not exceed ¼ inch. If used, air curtain device locations must be shown and manufacturer specifications must be provided.

Exterior wall pipes, vents, or other openings must be properly sealed or screened as applicable. Pass-through window service openings must be:

- Limited to 216 square inches each. Pass-through windows of up to 432 square inches are approved if equipped with an air curtain device.
- Provided with a solid or screened window, equipped with a self-closing device. Screening shall be at least 16 mesh/sq in.



EMPLOYEE SPACE

Lockers or other suitable equipment must be provided for the orderly storage of employee clothing and/or possessions. Dressing rooms or dressing areas must be provided for use by employees if the employees are to regularly change their clothes in the facility.



Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.

Areas designated for employees to eat and drink shall be located so that food, equipment, linens, and single-use articles are protected from contamination.

LAUNDRY FACILITIES

If work clothes or linens are laundered on the premises, a mechanical clothes washer and dryer must be provided and used.

The location must secure protection from contamination and may only be located where there is no exposed food, clean equipment, utensils, and linens, or unwrapped single-use articles.



PRIVATE HOMES AND SLEEPING

No sleeping accommodations are allowed in any room where food is prepared, stored, or sold.

A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters, may not be used for conducting food facility operations.

Living or sleeping quarters located on the premises of a food facility shall be separated from rooms and areas used for food facility operations by separate complete partitioning and solid self-closing doors.



REFUSE DISPOSAL

Each food facility must be provided with facilities and equipment necessary to store and dispose of all waste material.

All outdoor refuse areas must be equipped with hot and cold running water. Outdoor storage areas and enclosures used for refuse, recyclables, and returnables must be constructed of nonabsorbent material such as concrete or asphalt and must be easily cleanable, durable, and sloped to a drain. Local storm water regulations apply.

The area designated for refuse, recyclables, returnables, and a redeeming machine for recyclables or returnables must be located so it:

- Is separate from food, equipment, utensils, linens, and single-service and single-use articles.
- Will not interfere with the cleaning of adjacent space.
- Will not create a public health hazard or nuisance.



Receptacles and waste handling units for refuse and recyclables must be installed so that accumulation of debris, insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and under the unit.

Storage areas for refuse, recyclables, and returnables located within the food facility must meet the requirements for floors, walls, ceilings, and vermin exclusion as specified above.



WARNING

IT IS A MISDEMEANOR VIOLATION TO BEGIN OPERATING WITHOUT A FINAL INSPECTION AND OBTAINING A VALID PUBLIC HEALTH PERMIT. IF A FOOD FACILITY IS FOUND TO BE OPEN FOR BUSINESS PRIOR TO OBTAINING A PUBLIC HEALTH PERMIT, THE FACILITY WILL BE SUBJECT TO CLOSURE AND POSSIBLE FURTHER LEGAL ACTION.