



**DURHAM COUNTY HEALTH DEPARTMENT**

**FOODHANDLING ESTABLISHMENT  
PLAN DATA SHEET AND APPLICATION FOR PLAN APPROVAL**

New \_\_\_\_\_ Remodeling \_\_\_\_\_ Conversion \_\_\_\_\_

Name of Establishment \_\_\_\_\_

Location \_\_\_\_\_

Plan Submitted By \_\_\_\_\_ Date \_\_\_\_\_

Type of Establishment \_\_\_\_\_ \*Fee Paid \_\_\_\_\_

**Plan Review Fees: 0 Seats to 50 Seats \$100 Fee More Than 50 Seats \$200 Fee**

**FEES MUST BE SUBMITTED BEFORE PLANS WILL BE REVIEWED**

Owner \_\_\_\_\_

Contact Person \_\_\_\_\_

Phone # \_\_\_\_\_ Fax # \_\_\_\_\_

Mailing Address \_\_\_\_\_

Will Establishment Cater? \_\_\_\_\_ Approved Equipment (NSF or Equivalent) For Transport? \_\_\_\_\_

Prototype Establishment? \_\_\_\_\_ Submittal To State? \_\_\_\_\_

Will Establishment Serve: Breakfast \_\_\_\_\_ Lunch \_\_\_\_\_ Dinner \_\_\_\_\_ ?

Menu Submitted? \_\_\_\_\_ Single Service or Multi-Use Utensils? \_\_\_\_\_

Number Of Seats \_\_\_\_\_ Patio Dining Seats? \_\_\_\_\_ Water Supply City? \_\_\_\_\_ Sewage Disposal City? \_\_\_\_\_

All Equipment NSF Listed Or Equivalent? \_\_\_\_\_ Type Of Storage Shelving \_\_\_\_\_

All Counter top Equipment Portable, On 4" Legs Or Sealed To Counter Top? \_\_\_\_\_

Dishmachine? \_\_\_\_\_ Make \_\_\_\_\_ Model \_\_\_\_\_ Booster Heater \_\_\_\_\_

Chemical Sanitizer \_\_\_\_\_ GPH \_\_\_\_\_

Three-Vat Pot Sink? \_\_\_\_\_ **Vat Size (Length(front to back) x Width x Depth)** \_\_\_\_\_ "x \_\_\_\_\_" x \_\_\_\_\_"  
 Drainboard Length \_\_\_\_\_ Indirect Waste? \_\_\_\_\_

Will Poultry, Seafood, Produce, Meats, or Shellfish be Washed or Thawed in a Prep Sink? \_\_\_\_\_ If Yes  
 Please Indicate Which Foods. \_\_\_\_\_

Washing or Thawing Process	Produce	Poultry	Seafood	Meats	
Number of days per week					
Time of day					

Is a Produce Prep Sink Provided? \_\_\_\_\_ If So, Is Indirect Waste Provided? \_\_\_\_\_

Is a Poultry Prep Sink Provided? \_\_\_\_\_ Indirect Waste? \_\_\_\_\_

Is a Seafood Prep Sink Provided? \_\_\_\_\_ Indirect Waste? \_\_\_\_\_

Is a Meat (Products Other than Poultry or Seafood) Prep Sink Provided? \_\_\_\_\_ IndirectWaste? \_\_\_\_\_

Will **uncooked or partially cooked foods** such as raw oysters, clams, mussels, sushi, pate, or ceviche be served? Yes \_\_\_\_\_ No \_\_\_\_\_ If yes, indicate the foods: \_\_\_\_\_

Will Raw Shellfish be Washed in a Prep Sink? \_\_\_\_\_ Is a Separate Prep Sink Provided? \_\_\_\_\_  
 Indirect Waste Provided? \_\_\_\_\_

Will Foods be Cooked Then Cooled Before Service to Customers? \_\_\_\_\_ Please List Food \_\_\_\_\_  
 Items \_\_\_\_\_

**COOLING**

Indicate by checking the appropriate box how potentially hazardous food (PHF) will be cooled from 135<sup>0</sup> to 45<sup>0</sup> F rapidly after being cooked.

Cooling Process	Meats	Seafood	Poultry	Soups	Sauces
In the Refrigerator Using Shallow Pans					
In an Ice Bath					
Ice Wands					
In a Rapid Chill Refrigerator					

Where will Produce be Cut or Chopped? (Please Specify Location of Equipment) \_\_\_\_\_

Will Cooked or Ready to Eat Foods be Sliced Prior to Service?\_\_\_\_\_ Please Specify Location of Equipment\_\_\_\_\_

Will Poultry be Cut, Marinated, Breaded or Otherwise Processed Prior to Cooking?\_\_\_\_\_ Please Describe Procedure and Location Where it Will Occur\_\_\_\_\_

Will Seafood be Cut, Marinated, Breaded or Otherwise Processed Prior to Cooking?\_\_\_\_\_ Please Describe Procedure and Location Where it Will Occur\_\_\_\_\_

Will Raw Animal Proteins (Other Than Poultry or Seafood) be Cut, Marinated, Breaded or Otherwise Processed Prior to Cooking?\_\_\_\_\_ If Yes Please Describe Procedure and Location Where it Will Occur\_\_\_\_\_

How Will Meats, Poultry, Seafood Be Thawed?\_\_\_\_\_

What Provisions Have Been Made For Air Drying Pots, Pans & Utensils? \_\_\_\_\_

\_\_\_\_\_ Extra Shelf Space\_\_\_\_\_ Drying Racks\_\_\_\_\_

Adequate Handwashing Facilities?\_\_\_\_\_ Number Provided In Food Prep Areas\_\_\_\_\_

Distance Between Handsink & Other Equipment\_\_\_\_\_ Are Splash Guards Required?\_\_\_\_\_ (If distance is less than 18" splash guards are required).

Water Heater Specifications: Capacity\_\_\_\_\_ Recovery @ 100<sup>o</sup> Rise\_\_\_\_\_  
Manufacturer\_\_\_\_\_ Model\_\_\_\_\_ Rating:  
BTU'S\_\_\_\_\_ kW\_\_\_\_\_

Water Heater Requirements: Recovery\_\_\_\_\_ kW\_\_\_\_\_ BTU'S\_\_\_\_\_

Location of Floor Drains Indicated on Plan? \_\_\_\_\_

Can Wash Facilities Provided?\_\_\_\_\_ Location\_\_\_\_\_ Size( in feet)\_\_\_\_\_

Disposal Of Solid Waste: Dumpster\_\_\_\_\_ Roll out Cart\_\_\_\_\_  
Dumpster Pad Provided?\_\_\_\_\_ Hot & Cold Water, Sanitary Sewer Drain Provided?\_\_\_\_\_  
Or Contract for Cleaning and Maintenance\_\_\_\_\_

Fly Fan Provided? \_\_\_\_\_ Self-Closing Service Doors?\_\_\_\_\_ Fly Protection @ Patio Door?\_\_\_\_\_  
Drive-Thru Windows Auto-Closing or Fly Fan Provided? \_\_\_\_\_

Are Fifty Foot-Candles Of Light Provided In Work Areas? \_\_\_\_\_ Ten Foot-Candles In Walk-Ins and Storage Areas 30" above the Floor? \_\_\_\_\_

Are Hangers For Mops And Brooms Provided? \_\_\_\_\_ Separate Storage For Cleaning Supplies? \_\_\_\_\_

Counter Construction Sealed and Washable Per Requirements? \_\_\_\_\_ Cup Dispensers Provided? \_\_\_\_\_

Are All Conduit, Pipes, Lines, Etc. Stubbed Out At The Point Of Use Or Otherwise Mounted Or Concealed So As Not To Be A Deterrent To Cleaning? \_\_\_\_\_

Toilet Room Doors Self-Closing? \_\_\_\_\_

Describe Storage Facilities For Employees' Personal Belongings (Purse, Coats, Boots, Caps, Etc.)  
\_\_\_\_\_

### FINISH SCHEDULE

	Floors	Baseboards	Walls	Ceilings
Kitchen	_____	_____	_____	_____
Serving	_____	_____	_____	_____
Bar	_____	_____	_____	_____
Storage	_____	_____	_____	_____
Toilets	_____	_____	_____	_____
Janitor's	_____	_____	_____	_____
Dining	_____	_____	_____	_____

Wall Finish Behind Cooking Equipment Under The Hood? \_\_\_\_\_

Hood Furred (boxed in) To Ceiling? \_\_\_\_\_ Walk-Ins Furred To Ceiling? \_\_\_\_\_

Walk-In Cooler/Freezer Floor Finishes? \_\_\_\_\_