REV 1/2019



Fixed Food Establishment Plan Review Application

Meets the Food Law requirement for a transmittal letter to be submitted with the plans.

Establishment Name:	
Address, City, Zip:	
Establishment Phone:	
Location Information: Between	&
Prior Establishment Name:	
Owner	Food Service Equipment Supply Co.
Name:	Name:
Address:	Address:
City, State:	City, State:
Zip: Phone #:	Zip: Phone #:
E-Mail :	E-Mail :
Architect	General Contractor
Name:	
Address:	
City, State:	
Zip: Phone #:	Zip: Phone #:
E-Mail:	E-Mail :
*Please complete each line of the above	ve sections to enable timely correspondence.
Which of the above will serve as the prim	ary contact:
Which of the above should all correspond	dence be mailed to:
Proposed start date of construction: Build	ding Food preparation/storage areas
Proposed opening date:	
For reviewing agency use only:	
Fee \$:	Check #:
Date: Plan Review #:	Assigned to:
Remarks:	

General Information

Minimum staff per shift:Maximum staff per shift: Partial	What describes the establishment better (mark one): On-site Food Preparation	Hours of Operation:						
These plans are for a (mark one): New Establishment Remodeling Conversion Partial What describes the establishment better (mark one): On-site Food Preparation Serving Site Will part of the operation be outdoors (e.g. bar, dining, storage, cooking, etc.): Yes No f yes, explain: Yes No f yes, explain: Set down meals Cafeteria Church Bottling alcoholic beverage (e.g. beer, wine, hard cider, etc.) Repackage (e.g. nuts)	These plans are for a (mark one): New Establishment Remodeling Conversion Partial What describes the establishment better (mark one): On-site Food Preparation Serving Site Will part of the operation be outdoors (e.g. bar, dining, storage, cooking, etc.): Yes No If yes, explain: Yes No If yes, explain: Bottling alcoholic beverages (e.g. beer, wine, hard cider, etc.)	Seating Capacity (include	bar & outdoor):	Facility Size (s	square feet):			
What describes the establishment better (mark one): On-site Food Preparation Serving Site Will part of the operation be outdoors (e.g. bar, dining, storage, cooking, etc.): Yes No If yes, explain: Yes No If yes, explain: Sit down meals Cafeteria Church Bottling alcoholic beverage Cafeteria Takeout menu (e.g. beer, wine, hard cider, etc.) Bar with food prep. School Commissary Repackage (e.g. nuts) Cafeteria Church Self-service Produce Counter service Cafeteria Church Cafeteria Church Cafeteria Church Self-service Cafeteria Church Cafeteria Churc	What describes the establishment better (mark one): On-site Food Preparation Serving Site Will part of the operation be outdoors (e.g. bar, dining, storage, cooking, etc.): Yes No fyes, explain: Type of Operation/Food Service (mark all that apply) Sit down meals	Minimum staff per shift: Maximum staff per shift:						
Will part of the operation be outdoors (e.g. bar, dining, storage, cooking, etc.):	Will part of the operation be outdoors (e.g. bar, dining, storage, cooking, etc.):	These plans are for a (mar	k one): □ New Establish	nment □ Remodeling □ Co	onversion Partial			
Type of Operation/Food Service (mark all that apply) Sit down meals Cafeteria Church Bottling alcoholic beverage (e.g. beer, wine, hard cider, etc.) Bar with food prep. School Commissary Repackage (e.g. nuts) Bar with no food prep. Produce Counter service Grocery store Produce processing Buffet or salad bar Fresh meat Hospital Wholesale foods Seafood/fish Smoked fish Tableside/display cooking Deli Bakery Ice production/packaging Fast food Brewery Hotel Self-service bulk items Water bottling Kiosk List food:	Type of Operation/Food Service (mark all that apply) Sit down meals	What describes the establ	ishment better (mark on	e): On-site Food Preparation	n □ Serving Site			
Type of Operation/Food Service (mark all that apply) Sit down meals	Type of Operation/Food Service (mark all that apply) Sit down meals	Will part of the operation b	oe outdoors (e.g. bar, di	ning, storage, cooking, etc.):	□ Yes □ No			
□ Sit down meals □ Cafeteria □ Church □ Bottling alcoholic beverage (e.g. beer, wine, hard cider, etc.) □ Full service with bar □ Catering □ Takeout menu (e.g. beer, wine, hard cider, etc.) □ Bar with food prep. □ School □ Commissary □ Repackage (e.g. nuts) □ Bar with no food prep. □ Produce □ Counter service □ List food: □ Grocery store □ Produce processing □ Buffet or salad bar □ Wholesale foods □ Fresh meat □ Hospital □ Wholesale foods □ Tableside/display cooking □ Deli □ Bakery □ Ice production/packaging □ Processor (e.g. cured meats, juice, sushi, slaughter, etc.) □ Fast food □ Brewery □ Hotel List food: □ List food: List food:	□ Sit down meals □ Cafeteria □ Church □ Bottling alcoholic beverages (e.g. beer, wine, hard cider, etc.) □ Full service with bar □ Catering □ Takeout menu (e.g. beer, wine, hard cider, etc.) □ Bar with food prep. □ School □ Commissary □ Repackage (e.g. nuts) □ Bar with no food prep. □ Produce □ Counter service □ List food: □ Grocery store □ Produce processing □ Buffet or salad bar □ Wholesale foods □ Fresh meat □ Hospital □ Wholesale foods □ Seafood/fish □ Smoked fish □ Tableside/display cooking □ Processor (e.g. cured meats, juice, sushi, slaughter, etc.) □ Processor (e.g. cured meats, juice, sushi, slaughter, etc.) □ List food: □ Self-service bulk items □ Water bottling □ Kiosk □ Tasting room □ List food: Please summarize the proposed project including a description of the construction to take place, a descri	f yes, explain:						
□ Bar with no food prep. □ Produce □ Counter service □ List food: □ Grocery store □ Produce processing □ Buffet or salad bar □ Wholesale foods □ Fresh meat □ Hospital □ Wholesale foods □ Tableside/display cooking □ Deli □ Bakery □ Ice production/packaging □ Processor (e.g. cured meats, juice, sushi, slaughter, etc.) □ Fast food □ Brewery □ Hotel □ List food: □ Self-service bulk items □ Water bottling □ Kiosk □ List food:	□ Bar with no food prep. □ Produce □ Counter service □ List food: □ Grocery store □ Produce processing □ Buffet or salad bar □ Wholesale foods □ Fresh meat □ Hospital □ Wholesale foods □ Tableside/display cooking □ Deli □ Bakery □ Ice production/packaging □ Processor (e.g. cured meats, juice, sushi, slaughter, etc.) □ Fast food □ Brewery □ Hotel juice, sushi, slaughter, etc.) □ Self-service bulk items □ Water bottling □ Kiosk □ Tasting room □ List food: Please summarize the proposed project including a description of the construction to take place, a description	☐ Sit down meals ☐ Full service with bar	□ Cafeteria□ Catering	☐ Church ☐ Takeout menu				
□ Fast food □ Brewery □ Hotel juice, sushi, slaughter, etc.) □ Self-service bulk items □ Water bottling □ Kiosk □ List food:	□ Fast food □ Brewery □ Hotel juice, sushi, slaughter, etc.) □ Self-service bulk items □ Water bottling □ Kiosk □ List food: □ Tasting room Please summarize the proposed project including a description of the construction to take place, a description	☐ Bar with no food prep.☐ Grocery store☐ Fresh meat	□ Produce□ Produce processing□ Hospital	☐ Counter service☐ Buffet or salad bar☐ Wholesale foods				
	Please summarize the proposed project including a description of the construction to take place, a description	☐ Fast food☐ Self-service bulk items	☐ Brewery	☐ Hotel	juice, sushi, slaughter, etc.)			
		☐ Tasting room Please summarize the pro	posed project including	a description of the construc				
		certify that the plan review	application package subn	nitted is accurate to the best of r	my knowledge.			
certify that the plan review application package submitted is accurate to the best of my knowledge.	certify that the plan review application package submitted is accurate to the best of my knowledge.	Signature of owner or repres	sentative:	Dat	e:			
		Please print name and title h						