



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) _____
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. _____

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

Is a Poultry Prep Sink Provided? _____ Indirect Waste? _____

Is a Meat (Products Other than Poultry or Seafood) Prep Sink Provided? _____ Indirect Waste? _____

Is a Seafood Prep Sink Provided? _____ Indirect Waste? _____

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 _____

How Will Foods be Cooled? Shallow Pans? _____ Ice Baths? _____ Ice Wands? _____

Other? (Please Describe) _____

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).

Can Wash Facilities Provided? _____ Location _____ Size _____

Water Heater Specifications: Capacity _____ Recovery _____
Manufacturer _____ Model _____ Rating:
BTU'S _____ kW _____

Water Heater Requirements: Recovery _____ kW _____ BTU'S _____

Location of Floor Drains Indicated on Plan? _____

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	_____	_____	_____	_____
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? _____