



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 Name: _____ Address: _____ City, State: _____ Zip: _____ Phone #: _____ E-Mail : _____	Food Service Equipment Supply Co. Name: _____ Address: _____ City, State: _____ Zip: _____ Phone #: _____ E-Mail : _____
Architect Name: _____ Address: _____ City, State: _____ Zip: _____ Phone #: _____ E-Mail : _____	General Contractor Name: _____ Address: _____ City, State: _____ Zip: _____ Phone #: _____ E-Mail : _____

***Please complete each line of the above sections to enable timely correspondence.**

Which of the above will serve as the primary contact: _____

Which of the above should all correspondence be mailed to: _____

Proposed start date of construction: Building _____ Food preparation/storage areas _____
(e.g. Kitchen)

Proposed opening date: _____

For reviewing agency use only:

Fee \$: _____ Check #: _____

Date: _____ Receipt#: _____

Plan Review #: _____ Assigned to: _____

Remarks: _____

General Information

Hours of Operation: _____

Seating Capacity (include bar & outdoor): _____ Facility Size (square feet): _____

Minimum staff per shift: _____ Maximum staff per shift: _____

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: _____

Type of Sewage Disposal System (mark one): ☐ Municipal ☐ Existing System ☐ New System

Type of Water Supply (mark one): ☐ Municipal ☐ Existing Well ☐ New Well

Type of Operation/Food Service (mark all that apply)

- | | | | |
|--|---|--|--|
| ☐ Sit down meals | ☐ Cafeteria | ☐ Church | ☐ Bottling alcoholic beverages
(e.g. beer, wine, hard cider, etc.) |
| ☐ Full service with bar | ☐ Catering | ☐ Takeout menu | ☐ Repackage (e.g. nuts) |
| ☐ Bar with food prep. | ☐ School | ☐ Commissary | List food:
<div style="border: 1px solid black; height: 40px; width: 100%;"></div> |
| ☐ Bar with no food prep. | ☐ Produce | ☐ Counter service | ☐ Processor (e.g. cured meats,
juice, sushi, slaughter, etc.) |
| ☐ Grocery store | ☐ Produce processing | ☐ Buffet or salad bar | List food:
<div style="border: 1px solid black; height: 40px; width: 100%;"></div> |
| ☐ 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 | |
| ☐ Tasting room | | | |

Please summarize the proposed project including a description of the construction to take place, a description of equipment to be added or removed, and an overview of the proposed operation.

I certify that the plan review application package submitted is accurate to the best of my knowledge.

Signature of owner or representative: _____ Date: _____

Please print name and title here: _____