

## PLAN REVIEW CHECKLIST

1. The plan should be a minimum of 11 x 14 inches, accurately drawn to a minimum scale of 1/4 inch = 1foot.

**2. The plan should include:**

- (a) Location of all food equipment with each piece of equipment clearly labeled.
- (b) Handwashing sinks in food preparation, food dispensing, and warewashing areas.
- (c) Finish schedule for floors, walls, ceilings for each area of the food establishment.
- (d) Plumbing plan showing:
  - 1. water supply and waste lines
  - 2. location of floor drains and floor sinks
  - 3. hot water generating equipment
  - 4. location of grease interceptor
- (e) Electrical plan showing location of light fixtures, electrical outlets, and electrical panels.
- (f) Ventilation plan showing location hoods and diffusers.
- (g) Site plan showing location of dumpster pad (if applicable).
- (h) Any auxiliary areas such as storage rooms, refuse rooms, and toilet rooms.

**3. Information accompanying the plans should include:**

- (a) Proposed menu
- (b) Food Establishment Plan Review Application
- (c) Specification sheets for each piece of equipment

Note the following:

- Food equipment shall be used in accordance with the manufacturer's intended use and be certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. If the equipment is not certified or classified for sanitation, the equipment shall meet Parts 4-1 and 4-2 of the Food Code.
- Lighting requirements:
  - 108 lux (10 foot-candles) 30 inches above the floor in walk-in refrigeration units, dry food storage areas, and other areas during periods of cleaning.
  - 215 lux (20 foot-candles):
    - At a surface where food is provided for consumer self-service
    - Inside equipment such as reach-in and under-counter refrigerators
    - At 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage
    - In toilet rooms
  - 540 lux (50 foot-candles) at a surface where a food employee is working with food or working with utensils or equipment.

**Plan Review Unit**

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<http://ehs.ncpublichealth.com/food/planreview/index.htm>