



NOBLE COUNTY
HEALTH DEPARTMENT

44069 Marietta Road Caldwell, OH 43724 ~ Phone: 740-732-4958 ~ Fax: 740-732-5043 ~ www.noblecohd.org

FOOD PLAN REVIEW



Application Received Date: _____

Application Reviewed Date: _____

Pre-License Inspection Date: _____

Application Approved/Denied Date: _____

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INSTRUCTIONS

1. Complete all applicable sections below
2. Sign and date the application

(please circle):

NEW

REMODEL

Name of Establishment: _____

Address of Establishment: _____

Phone for Establishment (if available): _____ /Fax#: _____

Name of Owner(s)/License Holder: _____

Mailing Address: _____

Telephone: _____ /Fax #: _____

Email address: _____

Applicant's Name: _____

Title (owner, manager, architect, etc.): _____

Mailing Address(if different from above): _____

Telephone: _____ /Fax # _____

Email address: _____

Projected Start Date of Project: _____ Projected Date of Completion of Project: _____

Days and hours of proposed operation:

I understand that I must submit plans/applications to the following authorities (as applicable): Plumbing, Zoning, Electric, Building, Fire. I attest that the information provided in this application is true and accurate to the best of my knowledge.

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Applicant Signature: _____ Date: _____

FOR DEPARTMENT USE ONLY

Risk Level: _____ Sq. Footage: _____ RFE or FSO Plan Review #: _____

Fee: _____

Sanitarian assigned: _____



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FORMAT SPECIFICATIONS FOR PLANS: Rule 3717-1-09 Criteria for reviewing facility layout and equipment specifications.

- The facility layout and equipment specifications submitted for the approval of the licensor are to clearly confirm that the applicable provisions of Chapter 3717-1 of the Administrative Code can be met.
- The facility layout and specifications are to be legible, be drawn reasonably to scale, and include:
 - (1) The type of food service operation or retail food establishment proposed and foods to be prepared and served;
 - (2) The total square footage to be used for the food service operation or retail food establishment;
 - (3) A site plan that includes:
 - (a) Location of business in a building such as a shopping mall or stadium;
 - (b) Location of building on site, including alleys, streets, and location of any outside support infrastructure such as dumpsters, potable water source, sewage treatment system; and
 - (c) Interior and exterior seating areas.
 - (4) Entrances and exits;
 - (5) Location, number and types of plumbing fixtures, including all water supply facilities;
 - (6) Plan of lighting;
 - (7) A floor plan showing all fixtures and equipment;
 - (8) Building materials and surface finishes to be used; and
 - (9) An equipment list with equipment manufacturers and model numbers.
- Each piece of equipment (large or small) is to be designated on the floor plan and clearly labeled with its common name - make and model of equipment must be supplied or cut sheets provided.
- Clearly designate handwashing facilities for each restroom and in the immediate area of food preparation.
- Provide the square footage of all areas where food is to be stored, prepared, cooked or sold. Include locations of entrances, exits, loading and unloading areas as applicable.
- Provide complete finish schedules for each room including floors, walls, ceilings, and coved juncture bases.
- Lighting schedule describing the amount of light and how lighting is protected.
 - Note:
 - At least 10 foot candles (110 lux) is required in walk-in refrigeration units, dry storage areas, and other rooms during cleaning.
 - At least 20 foot candles (220 lux) is required at self service areas; inside equipment such as reach in coolers and under counter refrigerators; where handwashing, dishwashing, restrooms, and where equipment and utensils are stored

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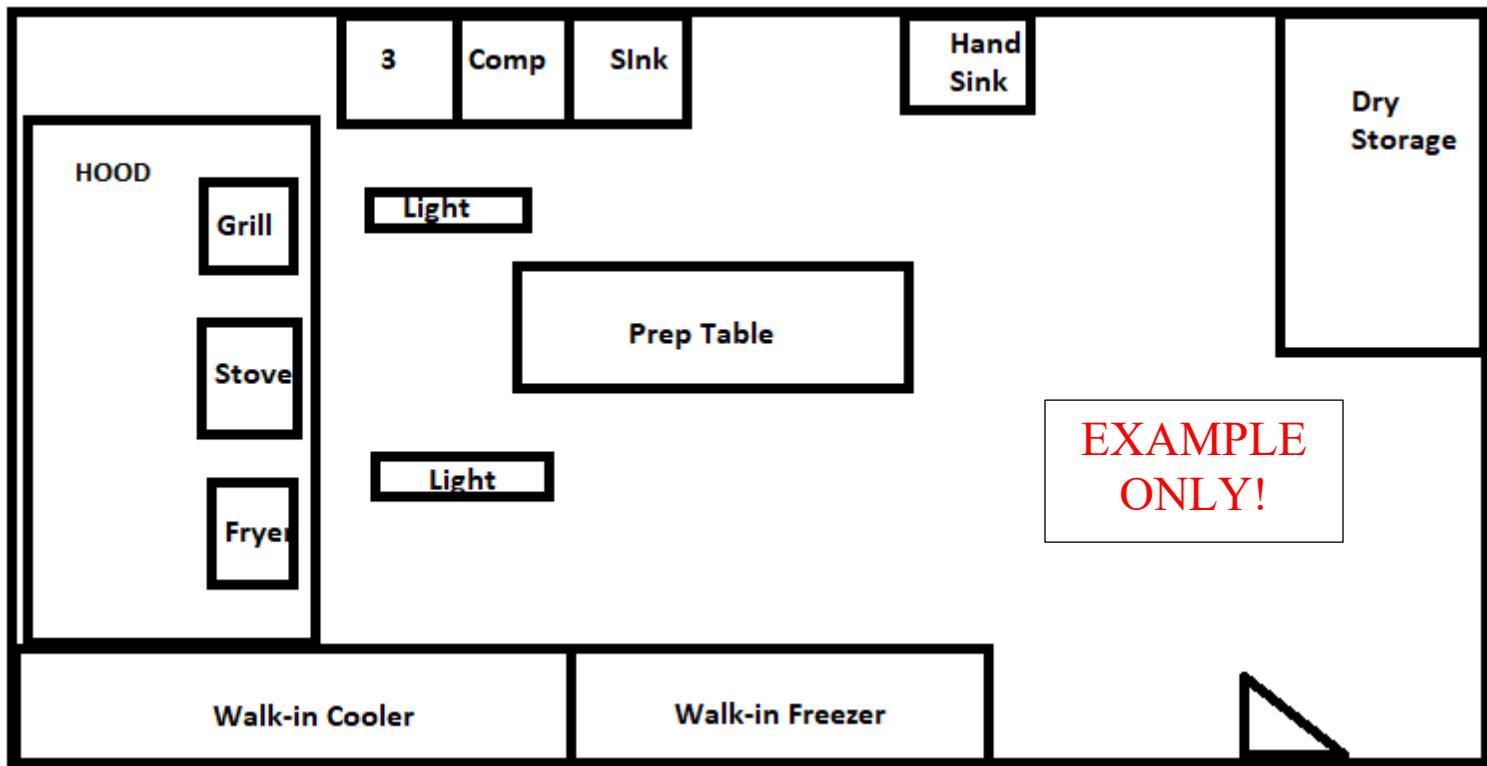
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• At least 50 foot candles (540 lux) is required where food employees work with food, utensils, and equipment (such as knives, slicers, grinders, etc.).

- Source of water supply and method of sewage disposal. (Whether you are on city water/sewer or have an EPA approved system).
- Location of mop sink or curbed cleaning facility.
- Cabinets/area for storing chemicals.
- Dressing room, locker area, employee rest area, and/or are designated for storage of employee personal items.
- Garbage storage/disposal area.



FOOD PREPARATION REVIEW

Check categories of Time-Temperature Controlled for Safety (TCS) foods to be handled, prepared, and/or served.

CATEGORY	(YES)	(NO)
1. Thin meats, poultry, fish, eggs (hamburger, sliced meats, fillets)	()	()
2. Thick meats, whole poultry (roast beef; whole turkey, chickens, hams)	()	()
3. Cold processed foods (salads, sandwiches, vegetables)	()	()

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4. Hot processed foods () ()

(soups, stews, rice/noodles, gravy, chowders, casseroles)

5. Bakery goods () ()

(pies, custards, cream fillings & toppings)

6. Other _____

PLEASE CIRCLE/ANSWER THE FOLLOWING

QUESTIONS FOOD AND SUPPLIES:

1. Where will food and supplies be purchased? (provide name and location of all purveyors)

2. What are the projected frequencies of the deliveries for:

Frozen Foods: _____ Refrigerated Foods: _____

Dry Goods: _____

3. Provide information on the amount of space (in cubic feet) allocated for:

Frozen Storage: _____ Refrigerated Storage: _____

Dry Storage: _____

4. How will dry goods be stored 6 inches off the floor? _____

5. Are bulk storage containers constructed of a durable and safe material? YES / NO

Indicate material type _____

COLD STORAGE

1. Will raw meats, poultry, and seafood be stored in the same refrigerators and freezers with cooked/ready-to-eat foods? YES / NO

If YES- How will cross-contamination be prevented? _____

2. Is there a bulk ice machine available? YES / NO

If YES- Will you be bagging ice for retail sale? YES / NO

If no bulk ice machine available, what source will you utilize for ice? _____



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THAWING FROZEN TCS FOOD:

How will frozen TCS foods be thawed? (More than one method may apply.) Please Circle

Refrigeration

Running Water

Microwave (As part of cooking process)

Other (describe) _____

COOKING:

1. Please describe how employees will ensure proper minimum required cooking temperatures are being achieved:

2. Will the operation be performing special processes that require a variance or a HACCP plan? **Y/N**

If YES- please check all of the applicable processes: a. Acidification of white rice _____

b. Reduced Oxygen Packaging (ROP) or Modified Atmospheric Packaging (MAP) _____

c. Sous Vide or Cook/Chill _____

d. Addition of cure to products (Sodium Nitrate/Nitrite) _____

e. Custom processing of animals such as deer or wild game/waterfowl _____

f. Fresh juice packaging _____

3. How will employees be effectively trained in special process requirements? _____



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HOT/COLD HOLDING

1. How will TCS foods being held for service be maintained at 135°F or above or 41°F or less?

COOLING

Please indicate by checking the appropriate boxes how TCS foods will be cooled to 41°F within 6 hours (135°F to 70°F in 2 hours and 70°F to 41°F within an additional 4 hours).

Cooling Method	Thick Meats	Thin Meats	Thin Soups/Gravy	Thick Soups/Gravy	Rice/Noodles
Shallow Pans					
Ice Baths					
Reduce Volume or Size					
Rapid Chill					

Other (describe):

REHEATING (IF APPLICABLE)

1. Will you be cooking, cooling and re-heating foods in batches for hot holding (i.e. soups, sauces)? **YES / NO**

If YES- How will TCS foods that are cooked, cooled and reheated for hot holding be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds within 2 hours? Indicate type of equipment used for reheating:

PREPARATION AND SERVICE

Please list categories of food prepared more than 12 hours in advance of service:

2. Will all produce be washed on-site prior to use? **YES / NO**

If YES- Describe the planned location for washing produce: _____

If NO- How and where will produce be washed?



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Describe: _____

3. Describe preparation practices that will minimize the amount of time that TCS foods will be in the Temperature Danger Zone (135°F-41°F): _____

4. Will the facility be serving food to a highly susceptible population? **YES / NO**

If YES- how will the temperature of foods be maintained while being transferred between the kitchen and service area? _____

EMPLOYEE TRAINING AND HYGIENIC PRACTICES

1. Will food employees be trained in good food sanitation practices? **YES / NO** # Employees _____

Method of training: _____

2. Will disposable gloves and/or utensils and/or food grade paper be used to prevent bare hand contact with ready-to-eat foods? **YES / NO**

If NO- Please describe how bare hand contact with ready-to-eat foods will be prevented: _____

3. Is there a written policy to exclude or restrict food workers who are sick, been diagnosed with a foodborne illness or have infected cuts or lesions? **YES / NO**

If YES- Please attach copy of policy with plans.

If NO- It is a requirement that all facilities have a policy or mechanism in place to ensure that food employees are reporting illness to the Person in Charge and that employees are excluded or restricted as necessary.

CLEANING

1. Will a dish machine or 3-compartment sink or BOTH be used to clean and sanitize equipment and utensils? _____

2. How will cooking equipment, cutting boards, counter tops and other food contact surfaces which cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized? _____

3. Does the largest pot and pan fit into the dish machine or at least half into the compartments of the 3-compartment sink? **YES / NO**



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If NO- What procedure will be used for cleaning and sanitizing those items?

4. Are there drain boards on both ends of the three compartment sink? **YES / NO**

If NO- Where will dirty dishes be stored prior to washing and clean dishes be allowed to air dry after sanitizing?

5. What type of sanitizer will be used for each of the following? (as applicable):

3 Compartment sink _____

Dishwashing machine _____

Food contact surfaces _____

Test kit provided? **YES / NO**

LIGHTING

Does your facility meet the lighting requirements? **YES / NO**

GARBAGE/REFUSE

1. Will a dumpster be used? **YES / NO**

If YES: Number _____ Size _____

Frequency of Pickup _____

Contractor _____

If NO- How will garbage/refuse be disposed of? Describe: _____

2. Describe surface and location where dumpster/garbage cans are to be stored: _____

3. Describe location of grease storage receptacle: _____

GENERAL

1. Are all chemicals and toxics for use on the premise or for retail sale (this includes personal medications) located in an area separate from food preparation and storage areas? **YES / NO**

2. Will linens be laundered on site? **YES / NO**

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If YES- What will be laundered and

where? _____

If NO- How and where will linens be cleaned? _____

3. Will you be using a licensed pesticide company? **YES / NO**

If YES- List name and location of
company. _____

If NO- How will insects/rodents be prevented from entering or eliminated from the
premises? _____

HANDWASHING/TOILET FACILITIES

- | | |
|--|-----------------|
| 1. Is there a handwashing sink in each food preparation and warewashing area? | YES / NO |
| 2. Is hand cleanser available at all handwashing sinks? | YES / NO |
| 3. Are hand drying facilities (paper towels, air dryers) available at all handwashing sinks? | YES / NO |
| 4. Is hot and cold running water under pressure available at all handwashing sinks? | YES / NO |
| 5. Are required handwashing signs posted at each handsink and restroom? | YES / NO |
| 6. Are covered waste receptacles available in each restroom? | YES / NO |
| 7. Are all toilet room doors that open into the kitchen self-closing? | YES / NO |



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- The plans should include everything listed on Requirements for Food Plans sheet

- The plans should be submitted as far in advance of the intended opening date as possible. Plans are reviewed in the order they are received, and early submittal will help avoid delays in the opening process.
 - State rules allow for up to 30 days for review of plans
- Along with the one set of plans the plan review application should be submitted with the associated fee
- Plan review and license fees are determined by the facility's menu. Contact our office to discuss the fee
- The applicant may be contacted with questions during the review process. Please provide an email address and/or phone number of the person best able to answer questions
- When the review has been completed, a letter of approval or disapproval will be sent to the applicant
 - If a disapproval letter has been sent, please respond quickly with the requested information
- If an approval letter has been sent or a phone call received:

- The applicant is responsible for notifying the food office when occupancy for the space where the food service is located has been obtained

- Occupancy is granted by the building department
- If temporary occupancy has been granted contact our office to discuss options.
- If the building is an existing structure, the applicant is responsible for verifying that no inspections from the building department or local fire department are necessary. Please provide written verification and provide a copy for our files.

- Once you notify the food office of occupancy and you have the items completed in the list below, schedule a pre-license inspection:

- Pre-license inspection will include:

- All coolers & freezers operating
- All thermometers in coolers & freezers
- Metal stem thermometer in facility
- All surfaces clean
- Completed food license application
- Sanitizer and test strips available
- Signed Building Card (In lieu of Occupancy Certificate)
- Handsinks stocked with soap & paper towels
- License fee associated with Risk Classification

***A full inspection will be completed within 30 days of the food license being issued**



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CLASS I - EXAMPLE: VIDEO RENTAL STORE THAT SELLS PRE-PACKAGED CANDY AND DRINKS

- Pre-packaged non-time/temperature controlled for safety foods
- Non-time/temperature controlled for safety beverages
- Pre-packaged refrigerated and/or frozen time/temperature controlled for safety foods

Baby food, baby formula

CLASS II - EXAMPLE: CHILD CARE OPERATIONS WHO RECEIVE CATERED HOT MEALS AND THEN HOLD THE FOOD AT THE CORRECT TEMPERATURE UNTIL THE CHILDREN ARE SERVED

Baking of non-time/temperature controlled for safety food

Manufacturing of confectionery products

Bulk displays of unwrapped non-time/temperature controlled for safety food

Re-packaging of non-time/temperature controlled for safety food prepared elsewhere

Warming of food from a commercially processed hermetically sealed container and immediately handled for retail sale or service

Maintaining hot time/temperature controlled for safety foods at proper holding temperature until handled for retail service or sale if it was received at 135° F or above Manufacture and bagging of ice for retail sale

The operation only prepares and/or serves non-time/temperature controlled for safety food

Hand dipping of frozen desserts, frozen dessert dispenser

Time/temperature controlled for safety foods received in individual portions and served immediately

Foods, prepackaged in individual portions, received from a licensed food operation of off premise commercial processor and served cold or heated individually and immediately served

Foods received from a licensed food operation or off premise commercial processor in bulk quantities and maintained and served at the same proper temperature as received

CLASS III - EXAMPLE: COOK AND SERVE FACILITIES SUCH AS FAST FOOD RESTAURANTS

- Heat treatment dispensing freezer
- Processing of produce for ready-to-eat sale
- Cutting and grinding of raw meat products
- Slicing of lunchmeats and cheeses
- Cook/serve, cook/cool, cook/hot hold, cook/cool/cold hold
- Heating of a product from an intact hermetically sealed package and held hot

Cook, cool, add additional raw ingredients, cold hold

Reheat in individual portions only



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CLASS IV - EXAMPLE: HOSPITALS AND ASSISTED LIVING FACILITIES

Cook/cool/reheat/hot hold

Cook/hold/cool/reheat

Using time in lieu of temperature

Freezing of fish to destroy parasites before sale or service

Reheating bulk quantities of leftover time/temperature controlled for safety foods more than once every seven days

Transports time/temperature controlled for safety foods as a catering or commissary food service operation

Serving primarily to a high-risk clientele, such as in a hospital or extended care facility

Offers a menu item raw time/temperature controlled for safety meats, poultry products, fish, or shellfish or foods with these items as ingredients

Smoking for preservation of time/temperature controlled for safety

Canning, bottling or reduced oxygen packaging

Juice pressing, custom processing

Selling of shellfish