

Monroe County Department of Public Health

Food Protection – Room 832 111 Westfall Road Rochester, New York 14620 Phone (585) 753-5064 / Fax (585) 753-5013 food@monroecounty.gov

DO NOT WRITE IN THIS SPACE			
Date Received/			
Payment Type: Check CC MO Cash			
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☐ Websales			

Application for Approval of Plans for a Food Service Establishment

Pursuant to part 14-1.190 of the NYS Sanitary Code, prior to constructing, major renovation, or commencing operation of a food service establishment, properly prepared plans and specifications shall be submitted to the regulatory authority for review and approval before construction is started.

Submit completed form, professional blueprints or a floor plan drawing, and the plan review fee of \$75.00 to the address below:

Name and address of establishment:			Name and address of owner:		
Name and address of Architect, Engineer or Consultant:			Name and address of Operator:		
Signature of Architect, Engineer or Consultant:			Signature of Applicant:		
		Date:		Date:	
<u>Appr</u>	Approval or Disapproval should be sent to:				
	Owner Establishment Architect, Engineer or Consultant Operator				
Contact person:			Phone #		
Emai	l address:				
Type of Establishment: Restaurant/Tavern Sch			School/College Retail Bakery	Commissary	
☐ Industrial Food Service ☐ (Catering Soup Kitchen	Senior Center	
			<u> </u>		
Anticipated Opening Date:					
Tvpe	Type of Plan Approval:				
New Structure Converting from other use to food service				•	
			converting from other use to room	1 Set vice	
	Plans Approved: Inspecto	or		Date	
N N	Plans Approved: Food Pro	Food Protection Supervisor		Date	
OR OFFICE USE ONLY)	Plans Approved: Bureau (Bureau of Engineering		Date	
	Plans Disapproved: By			Date	
				Date	
	Comments:				

Details of Proposed Food Service

All Sinks and Equipment must be CLEARLY labeled on blueprint/floorplan drawing

1.	Number of Seats Dining Room: Bar:				
2.	Bathrooms - self-closing doors and ventilation fans are required # of Public Bathrooms: # of Employee Bathrooms:				
	Handwash sinks present in bathrooms: Yes No				
3.	Sinks Three Bay sink present (stainless steel; each bay must be large enough to accommodate the largest por or pan) Kitchen: Yes No Bar: Yes No				
	Food Prep Sink present (stainless steel with indirect drain): Yes No				
	Mop sink present: Yes No				
	# of Handwash sinks with pump soap and paper dispenser: Kitchen: Bar:				
	*Handwash sinks are required at all food and beverage prep areas, including service bars				
4.	Commercial Dishwashing Machine Kitchen: Yes No Bar: Yes No				
5.	Grease Trap Outdoors – Location:				
	Surface Material Type (tile, wood, drop panel, etc.) *unfinished bare wood not allowed Kitchen: Floors Walls Ceilings Dining: Floors Walls Ceilings Storage Area: Floors Walls Ceilings Ceilings Ceilings				
7.	Exhaust Ventilation Exhaust Ventilation present? Yes No				
8.	Refrigeration *Thermometers are required in each unit # of Walk-in Refrigerators: # of Reach-in Refrigerators: # of Walk-in Freezers: # of Reach-in Freezers:				
9.	Storage Dry Storage location: Area (sqft)? Toxic Storage location: Area (sqft)?				
10 -or-	Water Supply Public Supplier (piped into facility): Name of supplier Private supply (well water): Monroe Co. Health Department approval date				
-or-	Hot water tank (40 gallon minimum): Capacity =gallons On-Demand Tank (Check compatibility with mechanical dishwasher)				
11 -or-	Waste (sewage) Public sewer system Private sewer (septic system): Monroe Co. Health Department approval date				
12	Lighting Light Shields present: Ves No				